

meat_coin[©]

zhukovka

Meat_Coin is a space where tradition, the culture of meat preparation, and a refined understanding of flavor come together. Here, everything—from the selection of the cut to the final presentation—reflects our love for the product and our respect for the guest.

Our philosophy is to choose the exceptional, strive for perfection in every detail, and share this experience with everyone who visits our restaurants.

The meat at Meat_Coin is provided by our exclusive partner—Myasoet Meat Company. Our scouts explore farms across Russia to find select marbled beef and premium lamb.

Our menu features only those cuts that have passed the personal selection of the Meat_Coin team. All for one purpose—so that you taste it the way we do.



SPICY



DISH FROM THE CHEF



SIGNATURE DISH



LOTS OF CHEESE

meze

FROM CHEF
ARIF NAYCI

Hummus

550 50 g

Guacamole with shrimp

900 50/50 g

Artichoke hummus

500 50/20 g

Baked eggplant meze

600 50 g

Tzatziki

550 50 g

Muhammarah ⑥

600 50 g

Tomato pesto

500 50/35 g

Meze labneh

450 50/40 g

Assorted 5 meze

2200 260 g



«MEZE IS THE CULTURE OF CONVERSATION AND WARM MEDITERRANEAN
HOSPITALITY AMONG A SELECTION OF SMALL PLATES FOR A LARGE GROUP,
TO ENJOY THE FLAVOR, THE MOMENT, AND EACH OTHER.»

authenticity of taste



Marble beef tartare

THE BEST TARTARE 2023 ACCORDING TO **COBACA**
THE ONE AND ONLY TRUE TARTARE – FINELY CHOPPED
MARBLED BEEF, QUAIL EGG AND SWEET ONION,
ADDING DEPTH OF FLAVOR.

2300
210 g



Carpaccio Meat_coin

FROM A MARBLE-TEXTURED CUT,
WE POUND OUT THE THINNEST SHEET,
JUST 2 MILLIMETERS THICK. IT IS SERVED WITH ARUGULA
AND ACCENTUATED WITH BALSAMIC VINEGAR.

2900
180 g

Tartare Exclusive

2900
140 g

caviar menu

Carpaccio black caviar 57 g	2700
Sushi from marbled beef with black caviar 240 g	3300
Katsu with wagyu and now caviar 220 g	17000
Burger with marbled beef, tartar sauce and black caviar 510 g	4300
Gratin with asparagus and now caviar 220 g	4100
Baked potato with smoked sour cream, bermonte sauce and black caviar 350 g	3500

caviar in jars

«Royal» hybrid sturgeon caviar 57 g	5800
«Imperial» sturgeon caviar 57 g	6500



РУССКИЙ ИКОРНЫЙ ДОМ

snacks

	Cecina de Wagyu <i>100 g</i>	4600
	Olives <i>100 g</i>	850
	Babaganoush <i>200 g</i>	900
©	Bone marrow <i>140 g</i>	1900
⦿	Meat sushi <i>440 g</i>	2900
▲	Cheddar Fume <i>280 g</i>	1700
	Cheese plate <i>200 \ 210 \ 50 g</i>	3800
	Vitello tonnato Meat_coin <i>120 g</i>	1400

soup

	Soup of the day <i>400 g</i>	700
	WEEKDAYS FROM 12:00 TO 17:00	
	Onion soup with Asado <i>400 g</i>	1000
	Oriental-style soup with Asado <i>400 g</i>	1500

salads

Choban 230 g 1400

FLAVOROUS UZBEK TOMATOES AND CRISPY CUCUMBERS, COMPLEMENTED WITH FRESH HERBS, SWEET PEPPERS AND ONIONS FROM THE SUNNY REGIONS OF UZBEKISTAN.

Salad with avocado 200 g 1600

RIPE AVOCADO GOES PERFECTLY WITH JUICY CHERRY TOMATOES AND VERITABLE ITALIAN PARMESAN. POMEGRANATE SAUCE GIVES THE SALAD A UNIQUE TASTE.

Salad with goat cheese 220 g 1400

WE USE TRADITIONAL TURKISH CHEESE TULUM MADE FROM GOAT'S MILK, AGED IN A GOAT SKIN SHELL AT AN ALTITUDE OF 2000 METERS ABOVE SEA LEVEL. A UNIQUE CHEESE IS MADE IN ERZINCAN PROVINCE IN THE REGION OF EASTERN ANATOLIA.

Greek-style hummus 200 g 1700

Arugula salad 200 g 1500

Atom 300 g 1600

Marble beef salad served with a baked eggplant sauce 150 g 1800

Beef bowl 240 g 1800

Vegetables on the board 380 g 1900

Tabouleh salad 210 g 1250

Salad with Uzbek tomatoes and red onions 220 g 1950

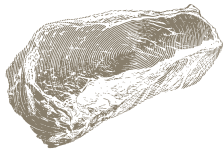
Roasted eggplant salad 290 g 1500

WE USE ONLY THE BEST TOMATOES THAT HAVE GROWN UNDER THE HOT SUN OF UZBEKISTAN, WHICH ENSURES THEIR ELASTICITY AND SWEET TASTE

MEAT CARD

DRY AGED

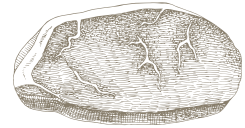
"DRY AGING" IS A LONG—TERM PROCESS IN WHICH MEAT UNDERGOES NATURAL FERMENTATION UNDER CONTROLLED CONDITIONS. THIS NOT ONLY IMPROVES IT'S TASTE QUALITIES, ADDING DEPTH AND RICHNESS OF TASTE, BUT ALSO MAKES THE STRUCTURE OF THE MEAT MORE TENDER.



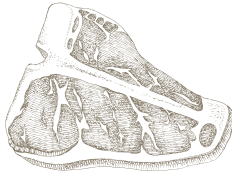
from 400 g
**NEW YORK
ON THE BONE**
1500/100 g



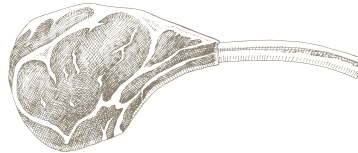
from 1000 g
FLORENTINE
1200/100 g



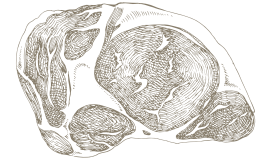
from 300 g
NEW YORK
1650/100 g



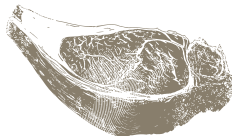
from 400 g
T-BONE
1600/100 g



from 1000 g
TOMAHAWK
1300/100 g



from 300 g
RIBEYE
2000/100 g



from 400 g
**RIBEYE
ON THE BONE**
1700/100 g



from 700 g
PORTERHOUSE
1300/100 g

YOU CAN ADD "GOLD LEAF 999" TO ANY STEAK

THE MENU SHOWS THE WEIGHT OF RAW MEAT

japanese wagyu

for 100 g

New York

14000

Ribeye

15000

Kobe filet

18000

YOU CAN ADD "GOLD LEAF 999" TO ANY STEAK

THE MENU SHOWS THE WEIGHT OF RAW MEAT

Exclusive Collection

STEAKS OF INCREASED MARBLING OF THE PRIME CATEGORY (USDA) ARE PRESENTED
IN THE RESTAURANT IN LIMITED QUANTITIES

New York	<i>Exclusive Collection</i> from 400 g	3300/100 g
New York on the bone	<i>Exclusive Collection</i> from 500 g	2800/100 g
Ribeye	<i>Exclusive Collection</i> from 400 g	2900/100 g
Ribeye on the bone	<i>Exclusive Collection</i> from 500 g	3000/100 g
T-bone	<i>Exclusive Collection</i> from 400 g	3000/100 g
Porterhouse	<i>Exclusive Collection</i> from 700 g	2900/100 g
Tomahawk	<i>Exclusive Collection</i> from 1000 g	3300/100 g
Florentine	<i>Exclusive Collection</i> from 1000 g	3200/100 g
Filet mignon	<i>Exclusive Collection</i> from 300 g	5400/100 g

YOU CAN ADD "GOLD LEAF 999" TO ANY STEAK

THE MENU SHOWS THE WEIGHT OF RAW MEAT

marble beef

Asado Beef Ribs *from 400 g* 1400/100 g
STEWED IN A TANDOOR FOR 8 HOURS
FOR THE SOFTEST TEXTURE

Marinated kebab *from 200 g* 1300/100 g
MARINADE ACCORDING TO THE CHEF'S HOMEMADE RECIPE

Beef turkish delight *from 200 g* 1850/100 g

Filet mignon *from 300 g* 1900/100 g

⊕ ⊕ **Filet mignon Meat_Coin** 550/550 g 13000

Beef Country Club 250/240 g 3000

Chateaubriand in butter 550/300 g 13000

Manti with marbled beef by brand chef 160 g 1400

mutton

Lamb in New York style *from 200 g* 1100/100 g

Lamb fillet *from 200 g* 1300/100 g

Rack of lamb *from 200 g* 1500/100 g

⊙ **Neck cooked in the lamb** *from 600 g* 1000/100 g

⊙ **Shoulder cooked in the lamb** *from 500 g* 1100/100 g

⊙ **Shoulder blade lamb asado** *from 400 g* 1200/100 g

⊙ **Neck lamb asado** *from 400 g* 1100/100 g

⊙ **Whole glank of lamb** *from 1100 g* 1200/100 g

grilled seafood

Sea bass with romaine lettuce and oyster mushrooms 460 g	3600
Salmon steak 290 g	3300
Shrimp jumbo 290 g	3600
Black cod 220 g	3000

burgers

Meat_Coin 24 carats 550 g	3900
Meat_Coin 450 g	2100
  Volcano 440 g	2700

kebabs, magnums

Urfa kebab 180/120 g	1800
 Adana kebab 180/120 g	1850
Lamb kebab with vegetables 180/120 g	1900
Pistachio lamb kebab 180/120 g	2000
Adana shawarma 570 g	2900
Meter spicy Adana kebab 720/480 g	6600
Meter kebab with vegetables 720/480 g	6600
Meter pistachio kebab 720/480 g	7100
Meter classic Urfa kebab 720/480 g	6700
Classic marbled beef kufte 300 g	1250
Marbled beef meatballs with mozzarella 270/30 g	1350

wood stove

Puff lavash 90 g	750
Lahmacun 350 g	1700
Focaccia with parmesan 180 g	800

side dishes

French fries 180 g	550
🔥 Sweet potato fries 180/50 g	700
Mashed potatoes 100 g	400
Kumpir 150 g	500

IDEAL for meat

Hot onion 120 g	400
Roasted Garlic 100 g	450
Grilled champignons 150 g	650
Grilled champignons with garlic and cheese 240 g	700
Sweet potato with sweet chili sauce 120 g	700
Grilled vegetables 250 g	900
Grilled avocado 140 g	900
Grilled broccoli 150/50 g	900
Grilled asparagus 140 g	1950
Grilled corn 150 g	700

deserts

© Turkish baklava with ice cream	140/70 g	1650
© Katmer	250/140 g	1800
© Kunefe	150/70 g	1500
☛ Whole pineapple on the grill	1,8-2,2 kg	2800
Cheesecake served with caramel sauce	150/20 g	1400
Parfait with seasonal fruits	220 g	1800
Ice cream	70 g	500
Sorbet assortment	70 g	500

BAR

CLASSIC & MODERN COCKTAILS

OUR SELECTION OF COCKTAILS — FROM 19TH-CENTURY CLASSICS
TO MODERN INTERPRETATIONS

FISH HOUSE PUNCH (1848 yr.) 19% ABV RUM PLANTERAY, COGNAC BACHE-GABRIELSEN V.S, PEACH LIQUEUR, LEMON, NUTMEG	1300
CLOVER CLUB (1911 yr.) 13% ABV GIN BRECON, VERMOUTH GARRONE DRY, RASPBERRY SYRUP, LEMON, EGG WHITE	1300
MARTINI 50/50 (1917 yr.) 23% ABV GIN BRECON, VERMOUTH GARRONE DRY, PICKLES	1300
HANKY PANKY (1930 yr.) 24% ABV GIN BRECON, VERMOUTH GARRONE ROSSO, FERNET BRANCA	1300
BLOODY MARY (1941 yr.) 13% ABV VODKA BELUGA NOBLE, TOMATO JUICE, SPICES	1300
BELLINI (1948 yr.) 8% ABV FRESH PEACHES + SPARKLING WINE	1300
ROSSINI (late 20th century) 8% ABV STRAWBERRIES + SPARKLING WINE	1300
ARNAUD'S FRENCH 75 (1978 yr.) 15% ABV COGNAC BACHE-GABRIELSEN VS, SUGAR SYRUP, LEMON, SPARKLING WINE	1300
EXPERIMENT #1 (2007 yr.) 19% ABV VODKA BELUGA NOBLE, ELDERFLOWER LIQUEUR, BASIL, LEMONGRASS, LEMON	1300
PORNSTAR MARTINI (2002 yr.) 14% ABV VANILLA VODKA, PASSION FRUIT PURÉE, PASSION FRUIT LIQUEUR, LEMON, SPARKLING WINE	1300
SPICY MARGARITA (2010 yr.) 18% ABV TEQUILA PUEBLO VIEJO, CILANTRO, CHILI, AGAVE NECTAR, LIME JUICE	1300
ANGUS DAIQUIRI (2012 yr.) 19% ABV RUM PLANTERAY, RUM DIPLOMATICO, RUM J.M BLANC, CANE SYRUP, LIME JUICE	1300
HENRY B (2014 yr.) 16% ABV TEQUILA PUEBLO VIEJO, BECHEROVKA, PINEAPPLE JUICE, AGAVE NECTAR, LEMON	1300
CHOCOLATE NEGRONI (2018 yr.) 22% ABV GIN BRECON, VERMOUTH GARRONE ROSSO, BITTER CAMPARI, CACAO LIQUEUR, CHOCOLATE BITTERS	1300
PALO SANTO GIMLET (2018 yr.) 18% ABV GIN BRECON, SHERRY TIO PEPE FINO, PALO SANTO CORDIAL	1300

N/A COCKTAILS

BELLINI	900
ROSSINI	900
PORNSTAR MARTINI	900

SPIRITS

Vermouths

60 ml

Garrone Dry / Rosso

650

Cocchi di Torino Storico

1000

Cocchi Americano Rosa

1000

Cocchi Barolo Chinato

1900

Liqueurs

40 ml

Onegin Gourmet курага

600

Onegin Gourmet яблоко

600

Prunella Mandorlata

1000

Golden 8

1200

Tinctures

40 ml

Cherry & Sagan Dalya 25% ABV

500

Passion Fruit & Barberry 21% ABV

500

Serviceberry & Currant 23% ABV

500

Limoncello 20% ABV

500

Amaro & Bitters

40 ml

Cynar

600

Becherovka Unfiltered

650

Campari

650

Bianca Menta

650

Fernet Bianca

650

Amaro Di Angostura

700

Amaro Montenegro

800

Amaro Nonino

1000

Vodka

40 ml

Beluga Noble	600
Onegin	700
Spelta	1200
Reyka Small Batch	1500

Gin

40 ml

Hopper's Original Dry	600
Roku Japanese Gin	850
Portobello Road	900
Mare	1000
Hendrick's	1200
Drunshambo Gunpowder	1300
Monkey 47	2500

Tequila & Mezcal

40 ml

TEQUILA & MEZCAL — SERVED WITH OUR HOUSE SANGRITA

Espolon Blanco	850
Espolon Reposado	950
Nocheluna Sotol	1200
1800 Cristalino Anejo	1600
Montelobos Mezcal	1900
Don Julio 1942 Anejo	4500

Clase Azul Reposado	6500
Clase Azul Gold	10500

Grappa

40 ml

Bepi Tosolini Classica

1100

Nonino Lo Chardonnay Barrique

1400

Cognac

40 ml

Monnet V.S.

900

Hennesy V.S.

1200

Monnet V.S.O.P.

1300

Camus V.S.O.P.

1600

Remy Martin X.O.

6900

Calvados

40 ml

Christian Drouin Selection

1100

Boulard Grand Solage

1400

Porto

60 ml

Graham's Fine Tawny
Barros Tawny 10 Y.O

900
1300

Sherry

60 ml

Tio Pepe Fino
El Candado Pedro Ximenez

1100
1400

Ratafia

60 ml

Ratafia Henri Giraud Champagne

4500

Rum

40 ml

Plantation 3 stars blanco
Diplomatico Montuano
Diplomatico Reserva Exclusiva
Angostura 1919
Zacapa 23
Zacapa X.O.

700
900
1200
1400
1700
2700

Whiskey

JAPAN

40 мл

Nikka Black Rich
Hibiki Japanese Harmony

850
3900

SCOTLAND BLENDED WHISKEY

40 ml

Chivas Regal 12 Y.O.
Monkey Shoulder
Chivas Regal 18 Y.O.

1100
1200
2200

SCOTLAND MALT WHISKEY

40 ml

Glenmorangie 10 Y.O.
Laphroaig 10 Y.O.
Glenfiddich 12 Y.O.
The Macallan 12 Y.O.
Glenfiddich 18 Y.O.
Macallan 18 Y.O.

1400
1400
1600
3500
3300
10000

IRISH

40 ml

Bushmills Original
Bushmills Single Malt 10 Y.O.

800
1300

USA

40 ml

Maker's Mark

950

Beer

DRAFT 400 ml

Klaster 1100
Leikeim Weizen 1100

BOTTLE

Maisel & Friends N/A 330 ml 990
Asahi 330 ml 1100
Maisel's Weisse Dunkel 500 ml 1200
Petrus Bordeaux 330 ml 1200

Cider

French Cider 250 ml 1200
Bouche Brut de Normandie cidre 750 ml 4500

Water

San Benedetto STILL/SPARKLING 500 ml 800
San Benedetto STILL/SPARKLING 750 ml 1400
Saint-Géron STILL/SPARKLING 750 ml 2500

Juices

200 ml
Apple, Peach, Tomato, Cherry 490

Freshes

250 ml
Apple 700
Carrot 700
Celery 700
Orange 700
Grapefruit 800
Pineapple 1700
Pomegranate 1900

Carbonated drinks

Coca-cola / Zero <i>330 ml</i>	550
The Gardenist Indian Tonic <i>200 ml</i>	550
The Gardenist Ginger Beer <i>200 ml</i>	550

Lemonades

250 / 1000 ml

Mango & Passion Fruit	750 / 1500
Cherry & Tarragon	750 / 1500
Aloe & Feijoa	750 / 1500

Tea

600 ml

Assam	750
Earl Grey	750
Xi Hu Long Jing	750
Herbal Blend	750
Buckwheat Tea	750
Milky Oolong	750
Turkish Tea	750

Coffee

Espresso <i>30 ml</i>	390
Americano <i>120 ml</i>	390
Cappuccino <i>170 ml</i>	490
Latte <i>260 ml</i>	490
Flat White <i>170 ml</i>	590
Raf <i>260 ml</i>	590
Matcha Latte <i>260 ml</i>	590
Affogato <i>100 ml</i>	590
Turkish coffee <i>50 ml</i>	390
Alternative milk	120

ALMOND / COCONUT

WE CAN ALSO MAKE DECAFFEINATED COFFEE FOR YOU +70P

Meat_Coin Restaurants:

MOSCOW

Zhukovka Village, 52
+7 (495) 664-99-66

Smolenskaya Square, 5
+7 (499) 394-64-64

Gazetny Lane, 17, Building 2, Premise 1/2
+7 (495) 664-99-22

SAINT PETERSBURG

Rubinstein Street, 4
+7 (812) 418-28-28

Komarovo Village, Primorskoye Highway, 466
+7 (812) 240-66-66

@meat_coin



Website



Loyalty
card



Menu
with pictures

If you have any allergies to any food, please inform the waiter.