

SAViV
MOSCOW

BREAKFAST

Every day from 10:00 till 16:00

SAVIV
MOSCOW

Hot pastrami sandwich 750

Bagel with red caviar 990

Avocado from the oven with tzatziki and red caviar 890

Large zucchini pancake with red caviar 750

Salty cheesecakes with smoked labaneh 750

ISRAELI SHAKSHOUKA:

Traditional 650

Green 750

With octopus 1490

TEL AVIV BREAKFAST 1290

Eggs, pastrami, Israeli salad, labaneh, hummus, tzatziki, Baba ghanoush, pita

Coffee of your choice
(alternative milk + 100)

SWEET

Grandma's pancakes with condensed milk and jam 450

Baked ricotta pudding with fruit and custard 590

Croissant with ricotta and berries / chocolate 420

MENU

from 12:00

MEZE

Baba ghanoush 490

Olives specially marinated 350

Chef Ilya's pickles 390

Taramasalata with red caviar 550

Beet Borani 390

Labaneh with olives and za'atar 450

Green muhamara with pistachios 490

HUMMUS

Classic 450

With shrimps 590

With crispy chicken 550

OVEN MANAKISH

MANAKISH, Middle Eastern pizza

With pastrami 1490

Jerusalem bagel 190

With cheese and za'atar 750

Pita 150

With lamb and labaneh 890

Pita with za'atar 230

With tomatoes and burrata 990

STARTERS

Leeks from the oven with labaneh and dukkah 590

Cantabrian anchovies 990

Baked peppers with ricotta and pine nuts 690

Turkey liver pâté with freshly baked bagel, pickled cauliflower and mustard sauce 650

Marbled beef pastrami 450

Dolma with lamb and prunes in beet leaves 690

Crispy eggplant with tomato cream and burrata 730

Rosti potato with truffle and parmesan 690

Grilled marrow bone with rosemary and challah 650

Calf's brains with ras-el-hanout and tahini 890

Fritto misto with labaneh and salted lemons 990

Falafel Saviv with tomato tartare and tahini 550

Oven roasted cauliflower with tahini and fresh chopped tomatosauce 650

CRUDO

Red Sicilian prawns 1190

Tuna with labaneh, green chili and za'atar 990

Salmon with grated tomatoes and salted lemons 1190

Wild Far Eastern scallop with dates 950

Beef carpaccio with grated parmesan 890

Marbled beef tartare 890

SALADS

Salted lemons with seasonal fruit and fresh cheese 750

Big green salad 790

Vegetables & tahini sauce 690

Tomatoes with aromatic oils, pickled Yalta onions and chopped green onions with pumpkin seeds 690/1190

Salad with Tulum sheep cheese and dried fruits 890

SOUPS

Chicken soup with za'atar 550

Hot ayran with dried mint and dumplings 650

Fake shakshouka with infusion of pumpkin seeds and green onions 690

PASTA

Pichi with lamb stew and parmesan 790

Orzo with seafood 1190

Potato gnocchi with halloumi cheese and basil cream 850

HOT MEAL

Smash veal burger on potato brioche 790

Steak bavette with Israeli chimichurri 1190

Stuffed cabbage rolls with fennel mousse 890

Farm chicken thigh with baked vegetable caviar 750

Blue halibut fillet with green pepper salsa 1190

Stewed veal cheeks with mashed potatoes 990

Duck confit with leek from the oven and pomegranate demi-glace 1190

Tel Aviv schnitzel with fresh vegetables and tahini sauce 990

Roasted pumpkin with black truffle, mushrooms, cream cheese and honey-mustard sauce 950

Lamb ribs with fresh potatoes and labaneh 2290

Striploin steak on charcoa (per 100 g) 900

Ribeye steak on charcoa (per 100 g) 1500

TO THE COMPANY

Whole side of grilled lamb with za'atar 5290

Baked lamb neck with baharat spices, with salted lemons on a manakish flatbread, with labaneh and Uzbek tomatoes 5290

Whole grilled octopus with Jerusalem spices and roasted vegetable sauce (per 100 g) 1290

Baked homemade chicken with jus sauce and capers 2150

DESSERTS

Babkamis 490

Tonka bean crème brûlée 500

Paklava cheesecake 590

Sara's favorite dessert — flourless brownie with tahini cream 450

Rum Baba 590

Traditional oriental kataifi dough dessert with young cheese, saffron syrup and a scoop of pistachio ice cream 590

Ice cream
(ask waiter for tastes) 250

Chocolate truffle with za'atar / set 9pcs 190/1900