

SNACKS/SALADS:

Buratta with tamarillo and elderberry	870 ₺
Cheese Plateau	1450 ₺
Crispy eggplant with sweet tomatoes and coriander	590 ₺
Omul carpaccio with saffron aioli	790 ₺
Shrimp ceviche with mango petals and ginger dressing	950 ₺
Poultry liver pate with raspberry jam	640 ₺
Roast beef with tuna espuma and truffle oil	980 ₺
Dried koppa aged 21 days	470 ₺
Beef tartare	1250 ₺
Fresh vegetable salad	650 ₺
Caesar with chicken / shrimp	750 ₺ / 870 ₺
Salad with ragged lamb, suluguni mousse and sweet tomatoes	1100 ₺
Smorrebrod with roast beef	820 ₺
Warm salad with marbled beef	1450 ₺

SOUPS:

Pink tomato, blackcurrant and cucumber tartare gazpacho	560 ₺
Carrot and mango cream soup with salmon	860 ₺
Okroshka with beef tongue	620 ₺
Borscht with beef and homemade sour cream	680 ₺

360

RESTAURANT

CHEF ALEXEY VASKOVSKY

MAIN COURSE

Halibut with a sauce of sweet tomatoes, capers and kalamata olives	1650 ₺
Omul fillet with spelt risotto	980 ₺
58 degree chicken with baked parsnips and valse sauce	850 ₺
Duck leg confit with mashed baked carrots	1200 ₺
Fuagra with berries and apple cardinal	1750 ₺
Branded burger «360» with French fries	980 ₺
Beef stroganoff with beef tongue, mushrooms and baked potatoes	1200 ₺
Fettuccine with salmon in creamy tomato sauce with red caviar	940 ₺
Spaghetti Carbonara	740 ₺
Linguini with crab	1800 ₺

GRILL:

* The weight of the raw product per 100 grams is indicated

Beef Tenderloin Medallions	800 ₺*
Rib Eye Steak	980 ₺*
Salmon fillet	700 ₺*
Shrimp	600 ₺*
Scallop	800 ₺*

SIDE DISHES:

Grilled vegetables	420 ₺
Asparagus	650 ₺
French fries	300 ₺
New potatoes with dried tomatoes	450 ₺

SOUCES:

Ketchup, cardini, pepper, saffron aioli	150 ₺
Bread basket	250 ₺

DESSERTS:

Medovik	540 ₺
The Milky Way	650 ₺
Pistachio roll	580 ₺
Light mousse dessert with black currant in white chocolate	600 ₺
Vanilla panacota with mango passion fruit	680 ₺
Fruit Plateau	1800 ₺
Fresh berries	1650 ₺