

MAROON

MEZE

Lebanese hummus 🌱 🍴	550
chickpeas, tahini paste	
Beetroot hummus 🌱	550
chickpeas, beets	
Tzatziki	650
cucumber, garlic, kaymak	
Mutabal	750
eggplant, kaymak	
Matbukha 🌱	650
eggplant, red and yellow pepper	
Muhammara 🌱	690
bell pepper, narsharab	
Babaganush 🌱 🍴	690
eggplant, bell pepper	
Lyabne	650
matsoni, kaymak	
Avocado paste 🌱	790
avocado, tahini sauce	
Azize 🌱 🍴	490
tomato, basil, tahini sauce	
Falafel with tahina 🌱	590
sesame paste, lemon juice, chickpeas	
Hummus with veal	1 350
chickpeas, tahini paste, veal	
Assorted mini peppers	690
Almond 🌱	390
Assorted olives and mini peppers	1 590
Assorted 7 mezes	2 590
Lebanese / beetroot hummus, babaganoush, muhammara, lyabne, mutabal, matbukha	
Large Moroccan assorted meze and cold starters	5 990

SALADS

Mixed salad with watermelon and chanakh cheese NEW	790
Greek salad 🌱	1 750
Green salad 🌱	1 790
with harissa and shrimp	
Tabbouleh 🌱	890
Turkish salad	1 290
Shepherd salad 🌱	1 190
Burrata with tomatoes	1 590
Salad with avocado 🌱 🍴	1 290
and almonds	
Fattoush salad NEW	1 350
Salmon tartare NEW	1 590
Pink shrimp tartare NEW	1 390
Tavuk salad NEW	1 290

SOUPS

Cold vegetable soup NEW	690
with matsoni	
Cold tomato soup NEW	790
with tzatziki	
Vegetable soup 🌱	990
Chorba with veal and rice 🍴	1 290
Pumpkin soup with shrimps	1 190
Chicken soup with homemade noodles	790
Dyushbara	1 190
Lentil soup with lamb shoulder	1 290
Piti NEW	1 290

BREAD

Khachapuri	890
Pita / Choereg with sesame	350
Manakish	
-za'atar / harissa	350
-cheese	450
Khachapuri in Adjara	890
Matzoth 🌱	150

SPECIAL OFFER

Oven-baked Lamb	
-quarter	7 900
-whole	29 900
Sausages Usban with matbukha	1 990
Lamb Kibe with kaymak	1 390
Bakhsh pilaf	3 990

COLD STARTERS

Fresh vegetables and herbs 🌱	1 790
Cheeses 🍴	1 790
Caspian sturgeon caviar NEW	5 490

HOT STARTERS

Manakish with stracciatella and chanterelles NEW	1 350
Eggplant schnitzel	990
Moroccan shawarma NEW	
-with falafel	990
-with chicken	1 190
-with shrimp	1 750
Lyulyarma	
-with chicken	1 190
-with lamb / adana	1 390
-with shrimp	1 690
-with veal	1 490
Manakish	1 590 / 1 290
with lamb / with chicken	
Shakshouka	950
Kutab with	
herbs / cheese / pumpkin / veal	490
	590
Cheburek	690
lamb / veal / shrimp and stracciatella	
Kutab with crab and stracciatella	1 350

HOT FISH MEALS

Shrimp in tomato sauce 🍴	2 200
Octopus with tomatoes and potatoes	3 800
Oven-baked Seabass / Dorado 🍴	2 990
Oven-baked Halibut	2 990
Oven-baked Salmon	3 390
Dorado kebab with vegetable salad	1 700
Salmon fillet shish kebab	2 890
Seafood Tagine NEW	4 990
Mussel Tagine	2 990
Tiger prawns on the barbecue	1 690
Scallop on the barbecue	2 290

GRILLED MEALS

Liver grilled with Tail Fat	1 490
Lamb ribs	1 450
Veal meat kebab	1 990
Ribeye steak (300g) NEW	5 990
Lamb shish kebab	1 690
Turkey breast shish kebab	1 290
Chicken leg quarter shish kebab	1 190
Rack of lamb 🍴	3 790
Lamb lula-kebab / adana (spicy)	1 290
Veal lula-kebab	1 590
Chicken lula-kebab	1 090
Tiger prawn lula-kebab	1 690



Menu, delivery, table reservations, news, events and offers on our website
MAROON.REST

All prices are indicated in rubles including VAT. If you have any food allergies, please inform your server

HOT MEAT MEALS

Stewed rack of lamb NEW	2 490
with mashed potatoes and chanterelles	
Lamb shoulder in spices	4 990
Tagine with Turkey	3 690
Lamb Tagine 🍴	4 490
Dolma	1 490
Khinkali (4 pcs)	1 290
lamb / veal / shrimp with stracciatella	
Tobacco Chicken	2 190
Tika Masala with rice	2 100
Turkish manta rays NEW	1 390

SAUCES

Tahini / Narsharab / Oriental sause / Azize 🍴	290
Demiglas / Harissa 🌱 🍴	390 / 290

SIDE DISHES

Fried potatoes NEW	1 290
with chanterelles	
Potatoes	490
Grilled mushrooms / zucchini 🌱	490
Assorted baked vegetables 🌱	1 450
Baked tomato 🌱	490
Asparagus 🌱	1 290
Baked broccoli 🌱	450
Baked eggplant 🌱	490
Baked bell pepper 🌱	490
Corn 🌱	490
Baked sweet potato 🌱	790
Fried potatoes with onions and mushrooms 🌱	850
Bulgur	550
Couscous	550
Iranian / Pakistani rice	550

🌱 Spicy
* If you wish, we can cook any dish not spicy
The presented menu is for informational purposes, please contact your waiter for a more detailed menu.

🍴 Recommended with wine by the sommelier chef

🌱 Vegetarian