

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

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

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

🌶️ 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