



MENU

RESTAURANT PROJECT MILLIONKA THE WINNER OF 2020 PALME D'OR AWARD



THEN...

Part of the city, applied to the plan of the city in 1867, subsequently cut by the Trans-Siberian railway into two triangular sections.

A maze of intricate and secret passages, alleys and dead-end parts.

The Chinese part of the city, "striking visitor with its bright exotic", got its steady name in the beginning of the 20th century due to the incredible number of Chinese living in the famous three-storey house-well, called the people's "million court".

...AND NOW

City legend, which is interesting not only for tourist but for the locals. Hero of a lot of historical facts and documentaries which are able to show interested ones the interactions between few of nations on a little yard Millionka.

Bright and exotic story, which has a great impact on creating a unique restaurant project.

WHAT IS MILLIONKA?

The word that has taken on meaning and form and the word that has become an indelible impression.

WHERE TO EAT 2022/2023



TOP-5 best restaurants
on the Far East of Russia



Nikita Rudnitsky – sommelier of the year
on the Far East, TOP-10 best sommeliers
of Russia



Aleksandr Kazakevich – TOP-5 best chefs
of the Far East of Russia






RUSSIA AND ASIA

Pulling on the gingerbread handle of the restaurant, you are met by the hosts in the image of a Russian merchant. The outfit was inspired by the work of the Russian artist Boris Kustodiyev. "Merchant's Wife at Tea" is depicted on a traditional Chinese screen, which immediately refers to the topic of resistance of Russia and Asia, and elegance adds a chest of peonies and a carpet woven by 19th century technologies, where we again meet the fusion of two cultures. From the balcony overlooks the provincial Empire, behind the tea party sits the merchant. White body, face-fitting, Sated life. Cat next to the disembodied.

The table is full and the watermelon pieces. The Merchant is drinking tea in an expensive brocade dress with a deep cleavage. Behind her back you see another balcony, where the merchant family drinks tea in the same way.

 — dishes with local ingredients




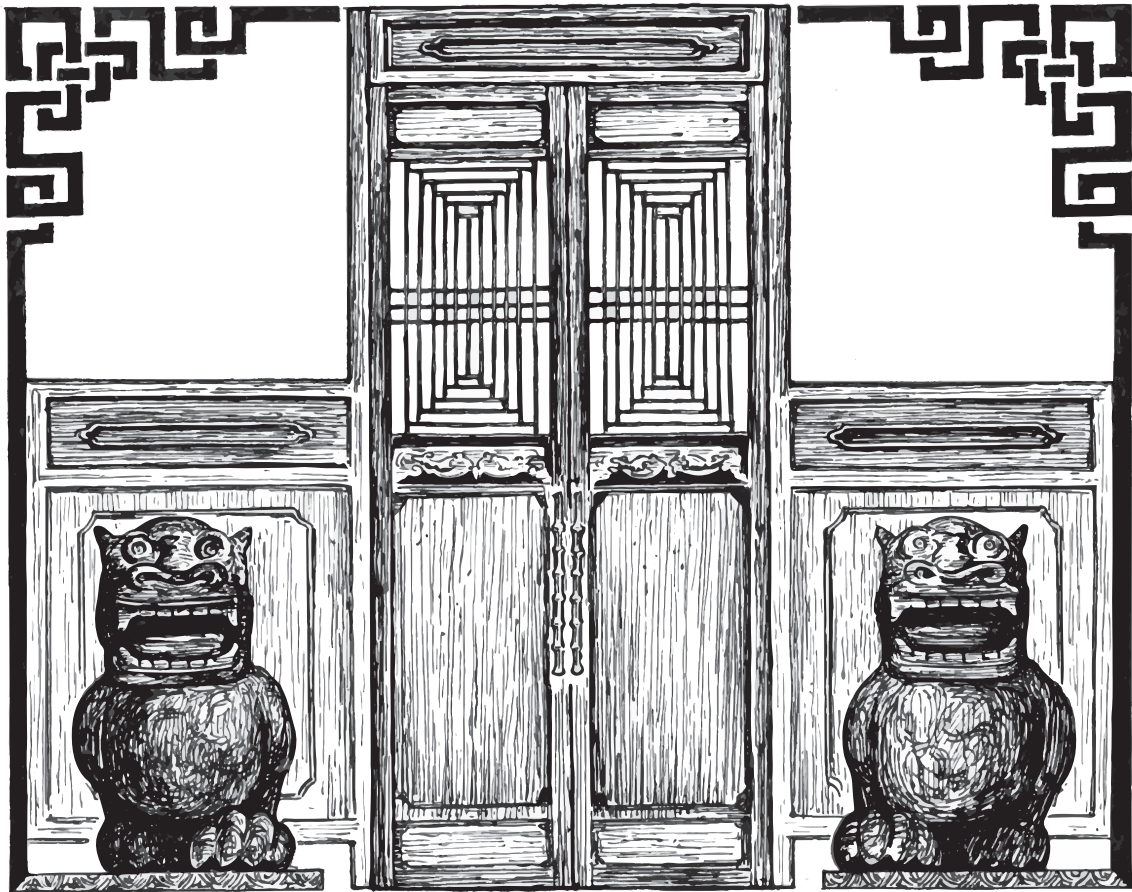
Scan me

*inform the waiter about your food allergies — we take care of your health

Part I

COLD STARTERS

Herring with baked potato <i>265 g</i>	350
Veal tongue with French mustard <i>110 g</i>	430
Chicken liver pate with cowberry strawberry coulis <i>190 g</i>	450
Salted mushrooms <i>240 g</i>	600
Red salmon ceviche with wasabi cream sauce <i>135 g</i>	620
Bruschetta with salmon and avocado <i>200 g</i>	650
Frozen slices of raw deer meat <i>50/15 g</i>	650
Tuna tartare with avocado Asian sauce <i>180 g</i>	700
Bruschetta with roast beef and pepper salsa <i>265 g</i>	720
Bruschetta with crab and avocado <i>190 g</i>	720
Octopus carpaccio <i>105 g</i>	760
Veal carpaccio <i>170 g</i>	780
Beef tartare with chanterelle mushrooms <i>190 g</i>	780
 Far East scallop carpaccio <i>85 g</i>	820
Deer meat tartare with leek espuma and homemade baguette <i>220 g</i>	850
Pike caviar served with cream and toasts <i>170 g</i>	950
Light soy souce marinated sea cucumber <i>110 g</i>	1 500
Cheese plate <i>210 g</i> Tete de Moine, Parmesan, Dorblu, truffle cheese	1 700



FU DOGS

The Fu dogs have always been and remain the main protectors of the restaurant project. They are also called the Buddha Heavenly Lions or Dog Lions. The guards symbolize the feminine and masculine values of Yin and Yang, the basic concept of Chinese philosophy of Fu dogs became the symbol of the CHINOARU bar, which is also part of the project and is housed in a building of the Japanese merchant called Shigitaro Takunago.



The atmosphere of bar recalls to Chinese opiumden. The bar is full of special and classic cocktails, as well as the treasure of the project – CHINOARU ROOM, created on the basis of the legend of the Kolchak gold, which was hidden in walls of Millionka.

TRADITIONAL CHINESE DOORS

The restaurant has 8 traditional Chinese hand-made doors. The number 8 is one of the happy ones, as it sounds like "wealth" and "prosperity".

Part 2

HOT STARTERS

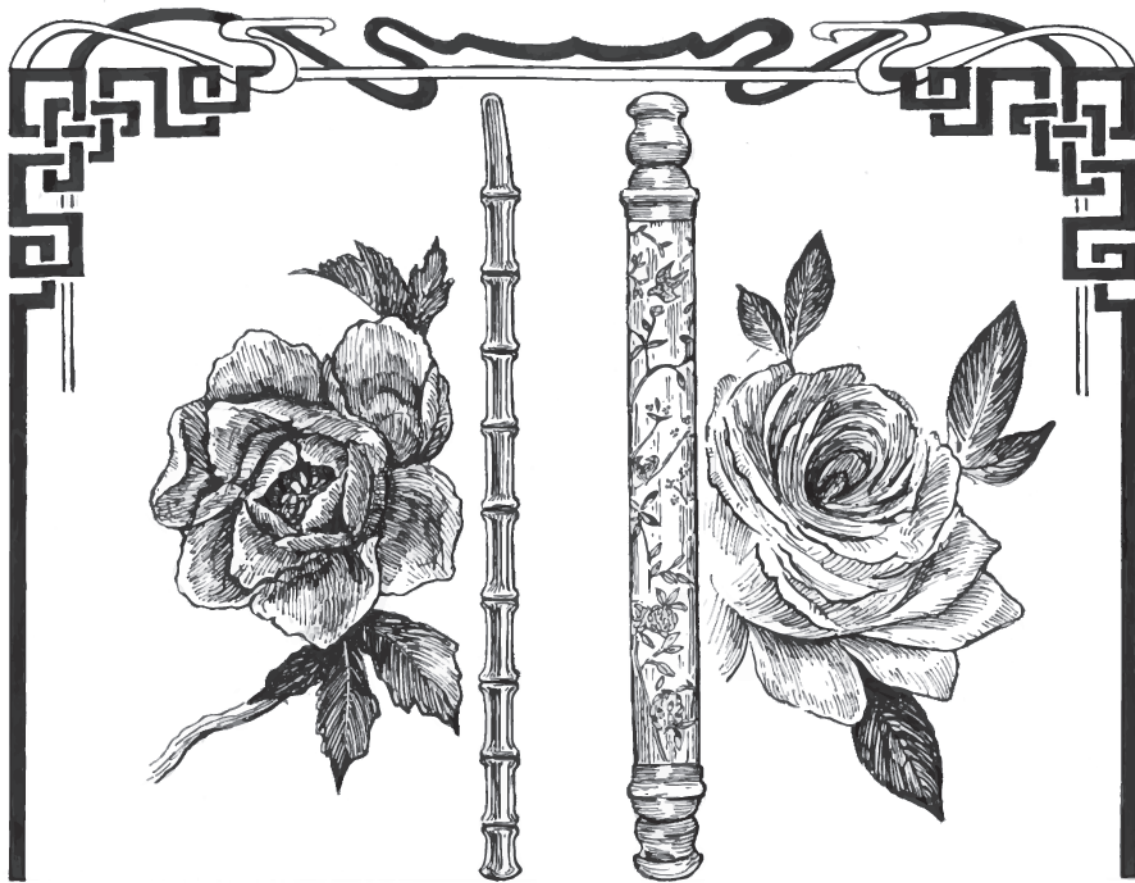
*Chinese dumplings <i>140 g</i>	450
Eggplant with concasse tomatoes <i>200 g</i>	480
**Rapana whelk with mushrooms and daikon <i>220 g</i>	550
Salsa pulled beef soft tortilas <i>200 g</i>	550
Slow baked pork with beet root ice cream and cowberry <i>175 g</i>	550
Fried potato pancake, salmon, cream cheese <i>250 g</i>	650
Fried shrimps with wasabi sauce <i>185 g</i>	650
 Far East mussels with wine and garlic sauce <i>320 g</i>	800
Salmon tataki <i>per 100 g</i>	850
 Mango butter sea trupeter with crispy onion <i>180 g</i>	870

WINE APPETIZERS

Sun dried tomatoes <i>per 50 g</i>	200
Olives <i>per 50 g</i>	250
Artichokes <i>per 50 g</i>	490
Prosciutto <i>per 50 g</i>	700

**Chinese dumplings called Jiao Zi is a special dish which is served on New Lunar Year. You should eat it at moment when you say goodbye to the Old year and welcoming the new one*

***Rapana mollusk is a Far East onem which is a delicacy and one of the tastiest seafood*



OPIUM

Another entrance door that leads to CHINOARU BAR is made of real opium tube.

Many historical sources recount how opium incense houses flourished in the quarter, where it was possible to escape troubles and problems thanks to opium smoke. Many lost themselves in these dens, but these were the rules of the "city in the city".



GINGERBREAD DOOR HANDLES

The first touch with the legend of the restaurant is the most important, so the main door of the restaurant is decorated with Chinese traditional gingerbread handle.

On the handle itself there are patterns where hand carved images of birds and flowers.

Part 3

SEAFOOD

 Scallop <i>1 ps</i>	390
Sea urchin <i>1 ps</i>	400
Sashimi from Murmansk salmon <i>per 100 g</i>	850
 King krab <i>per 1 kg</i>	5 500

OYSTER BAR

 Romarinka local oyster <i>1 ps</i>	200
Oyster <i>1 ps</i> The waiter will check varies available	600

**extra charge for a roasted crab*

Millionka is a city in which you can live for years without going to the rich part of the city. There is everything you need to stay: numerous shops, canteens and small restaurants, various workshops, hairdressers, baths, laundries, "cabinets" of oriental medicine and ordinary doctors and even Chinese theatres.

Fresh seafood, provisions and various goods, including contraband, can be purchased at Semyonovsky Market, which merges with Millionka and is also a refuge for various thieves.

Semyonovsky Market gives the opportunity to hide in case of need.

Our streets of Millionka are confusing and have lot of dangers for the visitors.

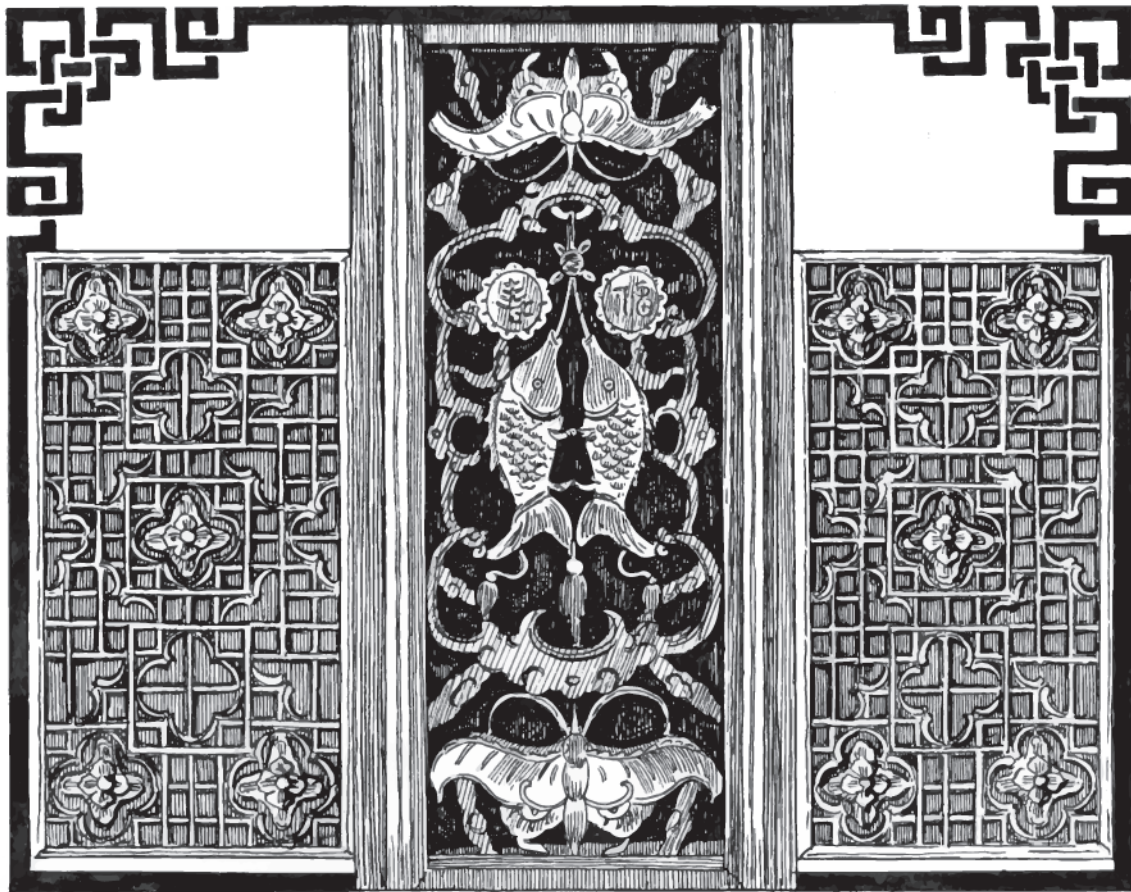
Part 4

SALADS

Fresh vegetables salad 200 g	450
Russian salad Olivier with confit chicken 220 g	450
Chicken liver and champignons salad 220 g	470
Roast beef salad 200 g	520
Red salmon and avocado salad 175 g	590
*Homemade burrata salad 300 g	720
Octopus salad with potatoes 290 g	850
**"Vladivostok" salad 350 g	1 450

**we cook the tenderest burrata on our kitchen with dried tomatoes and pesto sauce*

*** the most sea salad with crab, scallop, tiger shrimp, avocado, grapefruit, tomato and citron dressing*



FISHES IN CHINESE TRADITION


On some decorative elements you can see Chinese goldfish, which are a symbol of wealth, prosperity and harmony, as well as liberation from all restrictions. The Chinese word for "fish" is also consonant with the word "abundance", which, on the one hand, promises an abundance of fish in the rivers, and on the other, an abundant offspring of fish.

Carp is one of the special symbols, since it is believed that his life is spent in a constant struggle for existence. In search of food or a place to spawn, these fish have to travel vast distances, fighting the river flow. The longevity of carp is also valued. It is often called a fishes king.

Part 5

SOUPS

Chicken soup with poached egg <i>300/50 g</i>	400
Russian soup Borscht <i>300/35 g</i>	490
Fish soup <i>450 g</i>	550
Pumpkin cream soup <i>300 g</i>	570
Seafood lentil soup <i>430 g</i>	600
Seafood bisque soup <i>280 g</i>	650
Crab and potato gratin cheese soup <i>335 g</i>	750





RESIDENTS OF THE BLOCK

In the centre of the restaurant you can see pictures of real residents of Millionka, which were taken from the archives of the museums, so that you can imagine people living in mysterious courtyards and mazes of Millionka.

The doors of the dark corridors, which assembled numerous tiny Chinese apartments in a dense cluster, resembled galleries in addition to the inner platforms and stairs. This layout allowed to be always on alert. The courtyard was perfectly visible and any change of the situation immediately became known to all people. While the intruder climbed high stairs and wandered through dark alleys, the hosts had time to thoroughly prepare for the "meeting".

Part 6

GRILL

Halibut <i>per 100 g</i>	570
Grilled pork <i>365 g</i>	620
Grilled chicken fillet <i>365 g</i>	680
Salmon <i>per 100 g</i>	850
Ribeye steak <i>per 100 g</i>	1 200

SIDE DISH

Bread set served with butter and smoked salt <i>130 g</i>	250
Kinoa with spinach <i>150 g</i>	250
Broccoli with sesame and almond flakes <i>170 g</i>	320
Grilled vegetable <i>230 g</i>	350
Truffle fries <i>150 g</i>	400
Black rice with spinach and tomatoes <i>150 g</i>	400

"Everyone knows the taverns influence on the Russian people in general, but gambling houses and establishments for smoking opium have an even worse influence on the foreign population than taverns. There are about 40 of both in the city, some of them are kept secretly, approaching such establishments, you can already feel their specific atmosphere. There are fanzes all around, or a semblance of our house where these hangouts are located.

Let's first enter the gambling house. The room is very low, dirty and filled with Chinese crowded by darkness. Small, dim glass windows let in a very little light. There are several couples playing. Some sit at tables, others on benches. There are also Chinese spectators. The players are served suli (Chinese vodka) in small cups (slightly larger than a thimble)".



Mention us in stories
and come up with upcoming
events



Find out more
about us

Part 7

MAIN DISH

Meat and poultry

Meat dumplings with sour cream 290 g	450
Chicken cutlets with mashed potato 220 g	450
Chicken and bacon pasta in creamy souce 240 g	570
*Millionka burger 420 g Choose medium rare/medium	850
**Chopped deer meat steak with truffle sauce and mashed potato 190 g	850
Orzo with beef tongue and Parmesan espuma 240 g	850
Angus beef tenderloin with porto sauce per 100 g	850
Sous-vide veal cheeks with bulgur and mushrooms 300 g	890
Deer meat stroganoff with mashed potato 240 g	950
Lamb shank with berry confit served with mashed chickpeas 300 g	1 350
Striploin steak served with truffle parmegano fries 590 g	2 300

* Prime Beef, craft bun and two sauces by chef.

** we recommend medium roasting.



SAMOVARS

Samovars are not just a decorative elements but also used for tea made by bartenders. The restaurant is especially proud of its Tula medal samovars, which won some exhibitions and received awards.

In ancient times, guest coming as a host, was greeted by the a house wife serving samovar - "For the guest - tea, sugar and joy!" In past centuries, tea in Russia was only for special occasions, which is why the expression "pamper with tea" arose. Although tea has long been an expensive pleasure available only to wealthy people, many poor people did not even know how to brew tea.

Only at the beginning of the 18th century did tea firmly enter into Russian life and become a national drink, and in the 19th century it already became available to absolutely everyone.

Part 8

MAIN DISH

Fish and seafood

Salmon and halibut dumplings <i>180 g</i>	450
Pike cutlets with mashed green peas <i>250 g</i>	650
Shrimps dim sum <i>190 g</i>	650
Grilled flounder, Asian sauce <i>340 g</i>	700
Pasta with shrimps and tomatoes <i>300 g</i>	790
Local seafood risotto <i>300 g</i>	850
Ravioli with crab and bisque cream <i>250 g</i>	850
Russian dish "Skoblyanka" with sea cucumber and deer meat <i>400 g</i>	850
Grilled salmon garnished with kinoa and spinach <i>350 g</i>	850
Teriyaki halibut <i>240 g</i>	960
Sweet sour souse halibut, pineapple <i>400 g</i>	1 150
Salmon with potato gratin and creamy spinach <i>200 g</i>	1 200
Scalop fried with foie gras and jerusalem artichoke <i>200 g</i>	1 800



GODDESS OF MERCY AND COMPASSION

"Her abode is Mount Tian Shan, She lives in the Southern Ocean. She saves all those who suffer when their cries reach Her. She never leaves those who pray to Her unanswered. She is eternally divine and amazing".

The name Guan Yin means "She who hears all the suffering in the world".

Яндекс



2GIS



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Part 9

DESSERTS

Ice cream <i>50 g</i> vanila / chocolate	200
Sour cream cake <i>140 g</i>	450
White chocolate cheesecake <i>170 g</i> With raspberry and yuzu filling	450
Russian doughnuts <i>190 g</i> Served with lemon curd and caramel	480
*Yuzu mousse <i>90 g</i>	500
Mother's cake <i>230 g</i>	600
Meringue pie with pistachios and berries <i>140 g</i>	650
**Bar of gold <i>90 g</i>	690
Grand mille-feuille with berry confi and strawberry <i>220 g</i>	850

* the dessert is based on Asian citrus - yuzu, candied zest, lemon, tangerine and mint, whipped ganache based on cream and white chocolate, served on a bed of ginger crumble.

** dessert formed as a gold bar with gold leaf, based on the legend of Kolchak's gold, which remained within the walls of Millionka.

This brochure is promotional material: the control menu is located on the consumer's board and can be presented upon request