



STEAKS		XS	XL
FILET CHATEAU 250 g*	Russia. 180 days grain-fed beef Original cut from the wider end of the tenderloin. Goodman recommends – medium rare		4150
FILET MIGNON 250 g*	Russia. 180 days grain-fed beef The steak made solely from the mid section of the tenderloin – the most tender and lean cut. Goodman recommends – medium rare		3950
RIB-EYE STEAK 200 / 400 g*	Russia. 180 days grain-fed beef Steak cut from the rib section. Goodman recommends – medium		2950 / 4650
NEW YORK STEAK 350 g*	Russia. 180 days grain-fed beef Top loin steak. Goodman recommends – medium rare		3450

DINNER « NEW YORK FOR TWO »

6850  
for 2 guest

2 SALADS

+

STEAK NEW YORK

+

2 GLASSES OF WINE

**Салат на выбор:**

- Salad with pastrami
- Fresh cucumbers ripe tomatoes & greens (with olive oil or sour cream)

**Steak: NEW YORK 500g\***

- 2 Sauce on your choice
- GOODMAN signature sauce, Pepper sauce, Mushroom sauce, Spicy sauce

• 2 glasses of red wine

For a special offer discount is not valid

ALTERNATIVE DINNER

special offer:

2550

STEAK

+

COLD APPETIZER

+

SIDE DISHES ON YOUR CHOICE

+

DRINK ON YOUR CHOICE

**steak PICANYA**  
300 g\*  
with pepper sauce

**VITELLO TONATO**

- classic coleslaw
- French fries
- Green beans

- Glass of red wine 150 ml
- Glass of beer 500 ml
- Orange fresh juice 200 ml

For a special offer discount is not valid

STEAKS XXL	
TOMAHAWK STEAK	Russia. 180 days corn-fed beef Rib-bone. Has a rich beef aroma and excellent marble texture. Goodman recommends – medium
SHORTLOIN STEAK	Russia. 180 days of grain feeding. Dry aging. Premium striploin steak. (Thin edge) on the bone: soft, delicate and fragrant. Goodman recommends – medium
T-BONE STEAK	Russia. 180 days of grain feeding. Dry aging. Two classic tastes in one steak: richness, striploin and tenderness of the central part of the tenderloin. A combination of two types of meat in one steak, one leaner, the other more marbled. Goodman recommends - medium.
PORTERHOUSE STEAK	Russia. 180 days of grain feeding. Dry aging. Two classic tastes in one steak: richness, striploin and tenderness of the central part of the tenderloin. Goodman recommends - medium.

ALTERNATIVE STEAKS

Steaks of alternative cuts of Black Angus marbled beef

STEAK PICANYA 300g\*

Russia. 180 days corn-fed beef.  
Cut from the loin.  
Goodman recommends – medium

FISH STEAKS	
BLACK COD STEAK 200 g,	2450
TUNA STEAK 180* / 100 / 40 g	Served with arugula, chutney and coleslaw sauce. 980
SALMON STEAK 220 / 60 g	1850

WE OFFER A RANGE OF SAUCES TO COMPLEMENT YOUR STEAK 50 g . 150  
GOODMAN signature sauce – special condiment with added red wine, berries and honey  
Pepper sauce – cream and freshly ground pepper / Mushroom sauce – cream, button, mushrooms and porcini. Spicy sauce – herbs and garlic

PREMIER GOODMAN BURGER

Our special burgers are made from the premium cuts of beef and served with french fries, tomatoes, salad leaves, pickled cucumbers, onions, ketchup and mayonnaise 250 / 180 / 100 / 80 g . . . . . 1150  
+crunchy bacon 20g / fried egg / Cheddar 30g / onion rings 10g . . . . . for 90 each

**CHICKEN BURGER** 45 / 100 / 100 / 40 / 40 g . . . . . 565  
Served with french fries, tomatoes, lettuce, pickled cucumbers, caesar sauce, ketchup and mayonnaise.

**NEW VEGAN BURGER** 45 / 100 / 5 g . . . . . 1290  
Vegetable meat cutlet, classic Cole slow, pickled cucumber, tomato, Cheddar cheese, onion rings. Served with French fries and coleslaw sauce.

\* The weight of a product is specified in the raw. The weight of the dish depends preparation temperature requested. No discount on special offers.



COLD APPETIZERS		
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<b>TONGUE CARPACCIO</b> 105 / 50 g. . . . .		<b>585</b>
Served with horseradish sauce		
<b>BEEF TARTAR</b> 135 / 40 g. . . . .		<b>670</b>
Served with crunchy toasts of white baguette		
<b>SALMON CARPACCIO</b> 150 / 20 g. . . . .		<b>1350</b>
Concass with tomatoes, mixed salad and a slice of lime		
<b>PROFITROLES WITH CURD CHEESE AND PARMESAN</b>		
With king crab 1 pc. . . . .		<b>365</b>
With red caviar 1 pc.. . . .		<b>295</b>
With pike caviar 1 pc. . . . .		<b>315</b>
<b>CHICKEN LIVER PATE WITH FOIE GRAS</b> 100 / 40 / 30 g . . . . .		<b>540</b>
Served with apple and cherry confiture and crunchy toasts of white baguette		
<b>WINE PLATE</b> 62 / 40 / 40 / 40 / 30 g . . . . .		<b>1950</b>
Cheeses: camembert, tartufo, pecarino, ubriaco and jamon		
<b>MUSHROOMS WITH SOUR CREAM AND ONIONS</b> 120 g . . . .		<b>1150</b>
<b>GOODMAN HOMEMADE SALTED HERRING WITH CROUTONS OF BORODINSKY BREAD</b> 180 / 260 / 140 g . . . .		<b>510</b>
<b>VITELLO TONNATO</b> 60 / 30 / 10 g. . . . .		<b>530</b>
Marbled beef with tuna sauce, truffle oil and capers		
<b>SAUERKRAUT WITH GREEN PEAS AND ONIONS</b> 200 G. . . . .		<b>330</b>
<b>SIBERIAN SNACK</b> 480 g . . . . .		<b>590</b>
Spickled cabbage, tomatoes, cucumbers, red garlic and mushrooms, with salted-smoked beef brisket, salted pork brisket and baked potatoes		
<b>CAULIFLOWER CARPACCIO</b> 200 g . . . . .		<b>545</b>
<b>TUNA TARTAR</b> 170/30 g . . . . .		<b>690</b>
Fresh tuna, pike caviar, cucumber, onion chives, vegetable oil and sesame oil, Tabasco. Served with rye toasts		

SALADS		
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<b>FRESH CUCUMBERS, RIPE TOMATOES AND HERBS</b> 350 g . . .		<b>650</b>
Olive oil or sour creame		
<b>BIG GREEN SALAD</b> 350 g. . . . .		<b>1190</b>
<b>GREEK SALAD</b> 360 g . . . . .		<b>725</b>
Tomatoes, cucumbers, olives, onions, feta cheese, citrus dressing		
<b>GOODMAN SALAD</b> 115 g. . . . .		<b>670</b>
With pan-fried porcini mushrooms and pumpkin seed oil		
+ roast beef 30 g . . . . .		<b>245</b>
+ prosciutto 30 g . . . . .		<b>245</b>
<b>OLIVIER</b>		
with filet mignon 310 r . . . . .		<b>610</b>
with salmon 310 r . . . . .		<b>795</b>
with prawns 310 r . . . . .		<b>925</b>
<b>CAPRESE SALAD</b> 280 g . . . . .		<b>780</b>
Tomato, mozzarella with basil pesto sauce		
<b>CAESAR SALAD WITH CHICKEN</b> 245 g / <b>WITH SHRIMPS</b> 260 g		<b>785 / 1160</b>
With slices of chicken fillet, fried in josper or prawns, garlic croutons and parmesan cheese		
<b>SALAD WITH PASTRAMI</b> 300 g . . . . .		<b>730</b>
With quinoa, cherry tomatoes, garlic croutons, fresh spinach. Dressed with Relish sauce		
<b>SALAD WITH QUINOA</b> 300 g . . . . .		<b>750</b>
With fresh tomatoes, sun-dried tomatoes, avocado. Dressed with oil and balsamic vinegar		
<b>ASIAN SALAD WITH SEAFOOD</b> 290 g. . . . .		<b>625</b>
Микс салатов с кальмаром и креветками, и кунжутной заправкой		
<b>SALAD «NICOISE»</b> 400 g. . . . .		<b>950</b>
Roasted tuna in spices, with olives, capers, young beans and potatoes. Dressed with vinaigrette		
<b>SALAD WITH CRAB</b> 200 g . . . . .		<b>1290</b>
Crab, ripe avocado and Frise salad, seasoned sauce of mango and lime juice		
<b>BURRATA SALAD</b> 290 g . . . . .		<b>1180</b>
Soft cheese burrata, ripe tomatoes, arugula and roasted pine nuts		
<b>AHI POKE SALAD</b> 360 g . . . . .		<b>835</b>
Marinated tuna, avocado, radish, rice, seaweed, ginger, peanuts. Dressed with Sriracha sauce		
<b>SALAD WITH AVOCADO AND ARTICHOKE</b> 225 g . . . . .		<b>985</b>
With pickled artichoke, grilled avocado, fresh tomatoes and arugula		

HOT APPETIZERS		
.....		
<b>PORK RIBS KALBI</b> 380 / 5 g. . . . .		<b>670</b>
<b>FRIED BRIE CHEESE WITH LINGONBERRY JAM</b> 120 / 40 / 20 g. .		<b>1290</b>
Served with crunchy cereal croutons		
<b>QUESADILLA WITH MARBLED BEEF</b> 230 / 50 g . . . . .		<b>495</b>
<b>CHICKEN WINGS</b> 300 / 100 / 75 g. . . . .		<b>1090</b>
Served with carrots, celery and sauce «Blue Cheese»		
<b>CHEESE MOZZARELLA STICKS WITH SAUCE RELISH</b> 240 / 50 g		<b>580</b>
From mozzarella		
<b>GOODMAN ROLL</b> 300/40 g		
With pastrami or chicken breast . . . . .		<b>845</b>
With crab . . . . .		<b>1085</b>

SOUPS		
.....		
<b>BORSCH</b> 350/80/40 g. . . . .		<b>460</b>
Home-style soup with beet and beef. Served with toasted bread and sour cream.		
<b>WHITE VEGETABLES SOUP WITH PRAWNS</b> 300 / 30 r. . . . .		<b>545</b>
<b>LENTIL SOUP WITH BEEF SAUSAGE</b> 450 r . . . . .		<b>460</b>
<b>SOUP WITH VEAL AND POTATOES</b> 500 / 20 g. . . . .		<b>890</b>
<b>PORCINI AND CHAMPIGNON SOUP WITH CREAME</b> 250 / 10 r		<b>390</b>
<b>«BUYABES» SOUP</b> 320 r . . . . .		<b>990</b>

MEAT MAIN DISHES		
.....		
<b>HOMEMADE GRILLED BEEF SAUSAGES</b> 3 pcs. 300/40 g . . . . .		<b>850</b>
Served with BBQ sauce		
<b>RACK OF LAMB</b> . . . . .	per100 g*	<b>1100</b>
<b>BEEF TONGUE WITH BLACK BEANS SAUCE</b> 250 g . . . . .		<b>1345</b>
<b>VEAL CHEEKS IN SAUCE GOODMAN</b> 300 / 100 g . . . . .		<b>1250</b>
Stewed veal cheeks with vegetables in sauce Goodman		
<b>BEEFSTEAK WITH AVOCADO</b> 230 g . . . . .		<b>945</b>
<b>PASTA CARBONARA WITH BEEF BACON</b> 400 g . . . . .		<b>855</b>
<b>BEEF RIBS GOODMAN</b> 350 / 100 g. . . . .		<b>1390</b>
Braised beef ribs in BBQ sauce with red wine, black currant and thyme		
<b>BEEF LIVER WITH VEGETABLES AND CARAMELIZED ONIONS</b> 250 G . . . . .		<b>745</b>
<b>BEEF STROGANOFF</b> 400 g . . . . .		<b>1550</b>
Best-known Russian classic (made from the best part of the beef fillet with porcini)		
<b>BULL’S TAILS WITH KALBI SAUCE</b> 380 / 5 g . . . . .		<b>990</b>
<b>SIBERIAN DUMPLINGS WITH SOUR CREAM</b> 400 / 50 g . . . . .		<b>1150</b>
Bon choice: with broth / without broth		
<b>TURKEY STEAK</b> 250 / 40 g. . . . .		<b>820</b>
Served with spicy sauce		

FISH AND SEAFOOD MAIN DISHES		
.....		
<b>KING CRAB PHALANGES</b> 300 / 50 g . . . . .		<b>4150</b>
Served with melted butter		
<b>SEAFOOD CUTLETS WITH ZUCCHIN PUREE</b> 275 g. . . . .		<b>1290</b>
Crab, shrimp and cod patties		
<b>ASSORTED SEAFOOD</b> 490 g. . . . .		<b>1990</b>
Squid, scallops, shrimp and mussels. Served with soy sauce		
<b>GOODMAN TIGER PRAWNS</b> 200 / 60 g . . . . .		<b>1160</b>
With tomatoes, garlic and herbs		
<b>GRILLED SEABUSS</b> 400 - 600 g* . . . . .		<b>1590</b>
Seasoned with garlic confit, thyme and rosemary. Served with a slice of lemon		
<b>GRILLED DORADO</b> 400 - 600g* . . . . .		<b>1590</b>
Seasoned with garlic confit, thyme and rosemary. Served with a slice of lemon		
<b>GRILLED OCTOPUS WITH MASHED POTATOES</b> 200 / 150 g. .		<b>1880</b>
With celery, cilantro, olive and truffle oil		

SIDE-DISHES		
.....		
<b>PAN-FRIED POTATOES WITH MUSHROOMS</b> 200 g. . . . .		<b>330</b>
With mushrooms, onion and parsley		
<b>GRILLED VEGETABLES</b> 200 g . . . . .		<b>330</b>
Sweet bell peppers, zucchini, eggplant and corn		
<b>CLASSIC COLESLAW</b> 200 g . . . . .		<b>330</b>
Classic American steak side dish.		
<b>GREEN BEANS</b> 150 g. . . . .		<b>330</b>
Fried in vegetable oil with garlic		
<b>MASHED POTATOES WITH ROQUEFORT CHEESE</b> 200 g . . . .		<b>330</b>
<b>SPINACH WITH CREAM</b> 200 g. . . . .		<b>460</b>
Stewed spinach with leek, nutmeg and garlic in cream		
<b>RIPE TOMATO AND RED ONION SALAD</b> 200 g . . . . .		<b>330</b>
Choice of basil or coriander		
<b>FRENCH FRIES</b> 150 g . . . . .		<b>330</b>
<b>BUCKWHEAT WITH PORCINI MUSHROOMS</b> 200 g . . . . .		<b>330</b>
<b>BROCCOLI</b> 200 g. . . . .		<b>460</b>
On your choise spicy sauce		
<b>ASPARAGUS</b> 200 g . . . . .		<b>1050</b>