

# GREEN *Italian Cuisine* GARDEN

GASTRO RESTAURANT

绿园·意大利餐厅

# MENU





CHICKEN LIVER PATE /  
**паштет из куриной печени**  
¥ 20

The chicken liver paste, finely ground to achieve a silky texture, offers a creamy and velvety mouthfeel while retaining the rich, savory aroma characteristic of liver.



ZUCCHINI SPREAD /  
**кабачковая икра**  
¥ 20



EGGPLANT SPREAD /  
**баклажановая икра**  
¥ 20

# DIFFERENT KINDS OF BREAD



BREAD WITH WHIPPED PESTO BUTTER /  
**хлеб с воздушным маслом песто**  
¥ 20

The garlic butter sauce infuses into the bread's fibers, releasing a rich buttery aroma and fragrant garlic essence. Aromatic and well-seasoned with a balanced sweet-savory depth, the velvety richness coats each bite without greasiness.



FRESH HERB CREAM /  
**сливочный крем из трав**  
¥ 15

ALL DAY GASTRO!



OLIVE TAPENADE ( BLENDED OLIVES WITH PARMESAN ) /  
**оливковый тапенад**  
перемолотые оливки с пармезаном  
¥ 20

The olive tapenade harmonizes olives' fruity aroma with Parmesan's rich, creamy depth, achieving a balanced salty-sweet profile layered with complex flavor nuances.



GreenGarden

/menu/  
Закуска

# SNACK

OPEN  
EVERYDAY  
12:00-23:00

## FOOD CAN BE PERCEIVED

Through it, you can feel and think of it by heart, also, it can enrich your life. Therefore, we could say that food also can be alive and color our lives.

RESTAURANT GREEN GARDEN GASTRO



The perfect culinary matches for wine.

GOURMET WINE ACCOMPANIMENTS PLATTER/

**ПЛАТО ДЛЯ ВИНА**

**¥100**



BEEF CARPACCIO WITH CILANTRO CREAM /

**корпаччо из говядины**

с кремом из кинзы

**¥100**

CLASSIC BRUSCHETTA WITH SALMON /

**брускетта с лососем**

**¥25**

The texture is tender and delicate, with a pronounced smoky aroma. It opens with a subtle briny saltiness, followed by the natural sweetness of fresh salmon.



RESTAURANT GREEN GARDEN GASTRO



CRUDO OF MIRROR CARP /

**Крудо из зеркальной рыбы**

**¥45**

The fish fillet has a tender and delicate texture, melting in the mouth with minimal earthy aftertaste. It features the subtle sweetness typical of freshwater fish, balanced by a clean, delicate flavor profile.



# LOCAL SPECIALTY SNACKS

VITELLO TONNATO /  
**Вителло тоннато**  
¥70

The veal is simmered until tender, chilled, and sliced; its tender texture offers creamy undertones, while the sauce envelops the meat with a robust oceanic flavor.



*Cold dishes are more refreshing.*



JUICY MELON WITH PARMA HAM /  
**дыня с пармой**  
¥70

The salty umami of the Parma ham is softened by the melon's crisp freshness, while the fruit's sweetness deepens the ham's rich, savory notes.

RAMIRO PEPPERS  
WITH PARMESAN AND CURED DUCK /  
**перец рамиро**  
с пармезаном и вяленой уткой  
¥40

Tender yet chewy roasted sweet peppers deliver caramelized sweetness and a hint of smokiness, balanced by creamy Parmesan's rich umami depth. Paired with air-dried duck's tender yet chewy texture and savory-spiced crunch, this dish offers layered flavors of sweet, salty, smoky, and spicy—ideal for sharing or as a standout snack.



## PARMESAN AROMA



TENDER SQUID, CARAMELIZED CORN AND AIR PARMESAN CREAM /  
**кальмар с кукурузой и муссом пармезана**  
¥40



GreenGarden

/menu/  
Супы

# SOUPS

OPEN  
EVERYDAY  
12:00-23:00

RESTAURANT GREEN GARDEN GASTRO

ASIAN-STYLE DUCK & NOODLE SOUP /

**пекинский суп  
с уткой и лапшой**

¥ 45

The broth is rich and aromatic, the duck meat is tender and falls off the bone, and the noodles have an al dente, silky texture that soaks up the broth for an extra flavorful bite.



Fragrant aroma fills the air.

## CLASSIC ITALIAN FLAVOR



CREAMY SHRIMP BISQUE /

**сливочный биск  
с креветками**

¥ 39

The creamy texture coats the sweet tenderness of the prawns, while the savory depth of the broth emerges subtly, creating a balanced yet light flavor profile.

GreenGarden

/menu/  
Салаты

# SALADS

OPEN  
EVERYDAY  
12:00-23:00



Pan-seared until golden, the crispy chicken breast has a juicy interior, paired with Parmesan cheese's savory, nutty richness. The dish balances richness with freshness, making it ideal for low-calorie, health-focused meals.

RESTAURANT GREEN GARDEN GASTRO

WARM CHICKEN AND PARMESAN SALAD /

**теплый салат с курицей и пармезаном**

¥ 60





SHRIMP AND ORANGE SALAD /  
**салат с креветками и апельсином**  
¥45

The succulent shrimp are tender and springy, paired with juicy orange segments that offer a sweet, refreshing taste, along with crunchy vegetables for added texture, creating a dish with rich, layered flavors.



CAPRESE SALAD WITH TOMATO MARMALADE /  
**капрезе**  
с томатным мармеладом  
¥45



SEARED CALAMARI WITH FRESH MANGO /  
**салат с манго и кальмаром**  
¥45

The squid's crispy exterior gives way to tender, springy meat, while the sweet, juicy mango balances its savory umami with a refreshing sweet-tangy contrast, creating a light and zesty dish.

# HEALTHY SALAD

/menu/  
Паста

GreenGarden  
**PASTA**

OPEN  
EVERYDAY  
12:00-23:00



ORZO WITH LAMB /  
**орзо с ягненком**  
¥75

The lamb is tender with a mild flavor, the pasta is al dente and absorbs the rich sauce perfectly, while the grated Parmesan adds a savory aroma and creamy milkiness.





The rich, mellow flavor of tomatoes.

RESTAURANT GREEN GARDEN  
GASTRO



LINGUINE WITH SHRIMP /  
**лингвини с креветками**  
¥ 60

The prawns are tender and subtly sweet, while the creamy sauce envelops each noodle, balanced by the savory creaminess of Parmesan for a rich, layered flavor profile.

# SAUCE IS THE SOUL OF PASTA

CASARECCE PASTA  
WITH DUCK AND DRIED TOMATOES /  
**казарече с уткой и  
вялеными томатами**  
¥ 60

Tender duck marinated in sun-dried tomato's sweet-tangy and smoky depth, blanketed by a velvety sauce that clings to al dente rolled pasta.



Cheese lovers will definitely fall in love with this pasta.

CHEESE PASTA /  
**сырная паста**  
¥ 50

Golden, stretchy cheese coats each noodle in rich milky aroma, offering a silky-smooth texture without greasiness—every bite delivers cheesy indulgence.







BRAISED BEEF WITH POTATOES AND ONIONS /  
**нежная говядина с картофелем и луком**  
¥ 90



GRILLED CABBAGE STEAK WITH OLIVE TAPENADE /  
**стейк из капусты с  
оливковым тапенадом**  
¥ 45



HERB-ROASTED CHICKEN THIGH WITH PARMESAN /  
**куриное бедро с  
картофелем и пармезаном**  
¥ 55

# RICH VARIETY OF LAYERS



BEEF STEAK WITH MUSHROOMS & SUN-DRIED TOMATOES /  
**стейк из говядины с грибами  
и вялеными томатами**  
¥ 80





RESTAURANT GREEN GARDEN GASTRO

One bite of the risotto is so satisfying.

PUMPKIN AND SQUID RISOTTO /

**ризотто с тывой и кальмаром**

**¥ 50**

Silky roasted pumpkin puree melts on the tongue with lingering sweetness, paired with squid that's crispy on the outside and tender, springy inside. Velvety rice soaks up the savory sauce, clings to every taste bud with a sticky, satisfying embrace.

**PECULIAR  
FLAVOR**



PAN-SEARED SALMON WITH BROCCOLI & LEMON BUTTER SAUCE /

**лосось с брокколи и лимонным соком**

**¥ 80**

Pan-seared salmon with a crispy, golden crust, its buttery-tender flesh enriched with succulent marbling, balanced by a zesty lemon-butter sauce that cuts through the fish's richness.

**GASTRONOMIC  
DELIGHT**



DUCK BREAST  
WITH BEETROOT AND APPLE /

**утинная грудка со  
свеклой и яблоком**

**¥ 80**

Pan-seared duck breast with crispy skin and tender, succulent meat; the beetroot's sweet earthy notes meld with the duck fat's richness, while apple slices cut through the richness with bright, tangy freshness.

ALL DAY GASTRO!





ROASTED CHICKEN WITH POTATOES & TOMATOES /  
**курица с картофелем и томатами**  
**¥180**

The grilled chicken skin crackles with a golden crunch, releasing bursts of juicy tenderness as you bite in. The creamy mashed potatoes soak up the rich, savory gravy, while the tomatoes simmer into a tangy-sweet sauce that dances on the palate. Each bite layers smoky char, velvety texture, and a bright citrusy kick, creating a symphony of flavors that lingers long after the last bite.



MIRROR CARP WITH FRESH SALAD /  
**зеркальная рыба со свежим салатом**  
**¥80**

Tender, silky carp flesh melts on the tongue, balancing a delicate chewiness with a melt-in-your-mouth finish. Aromatic fish fragrance rises from the caramelized garlic and soy sauce glaze, while a subtle sweetness lingers like a whisper of caramelized sugar. Each bite unveils layers of umami-rich briny depth and a clean, mineral-like aftertaste that dances with the warmth of toasted sesame oil.



GreenGarden

/menu/  
Пицца

# PIZZA

OPEN  
EVERYDAY  
12:00-23:00



SEAFOOD PIZZA /

**с креветками и кальмаром**  
**¥90**

Crispy crust holds rich melted cheese, paired with succulent springy shrimp and tender yet crispy squid. The natural briny flavors of the seafood blend seamlessly with the cheesy richness, creating a perfectly balanced bite.



# STRINGY CHEESE

Handcrafted to recreate genuine Italian flavor

PEPPERONI PIZZA /

**пепперони**  
**¥70**

Pepperoni delivers bold smokiness with juicy, spice-packed bites. Each slice oozes melty mozzarella that balances creamy richness and fiery heat. The crispy golden crust crackles with every bite, while chili flakes add a lingering kick that keeps you reaching for more.





# ITALIAN TRADITIONAL FLAVORS

CHEESE PIZZA /  
**сырная пицца**  
¥ 80

Rich milky aroma envelops each bite with long stretchy cheese, melting into a velvety texture that balances a crispy or soft crust. Every layer delivers cheesy indulgence, enhanced by a subtly sweet finish that lingers on the palate.



CLASSIC MARGHERITA /  
**Маргарита**  
¥ 60

Molten cheese becomes velvety-smooth, contrasting with juicy bursts of ripe tomatoes that retain natural graininess. A hint of fresh basil lingers on the finish, weaving simplicity into a satisfyingly complex flavor profile.

/menu/  
Десерты

## GreenGarden DESSERT

OPEN  
EVERYDAY  
12:00-23:00



CHOCOLATE GANACHE WITH BANANA & COFFEE CRUMBLE /  
**шоколадный ганаш с бананом и кофе**  
¥ 45

Lightly roasted bananas preserve their natural sweetness, while caramelized coffee crisps add crunchy texture and layered flavor. A subtle coffee aftertaste lingers, balancing sweetness without being overly rich.



TIRAMISU /  
**тирамису**  
¥ 45



APPLE PIE WITH VANILLA ICE CREAM /  
**яблочный пирог Катрин**  
**с ванильным мороженым**  
¥ 39

As the warm pie filling seeps into the creamy vanilla ice cream, the tart-sweet apples harmonize with rich, buttery notes. The balanced sweetness remains approachable, finishing with a subtle vanilla whisper that lingers on the palate.





**ALL-DAY  
GASTRONOMIC  
DELIGHT**