

BREAKFAST MENU

FROM 07:00 TO 10:30

Maxima Breakfast fried eggs with bacon, sausages, tomatoes, mushrooms, beans, ketchup, and toast	80/210/30/40 gr.	350P
Omelette with toast and butter	140/30/10 gr.	160P
Fried eggs with toast and butter	80/30/10 gr.	130P
Add-ons for eggs or omelette cheese, bacon, ham, tomatoes, peppers, onions		35P
Porridge of the day	200 gr.	100P
Choice of porridge add-ons honey, berry jam, butter, raisins, prunes, banana, apple, kiwi, grapes, walnuts, toast, Bavarian bun, French bun		35P
Cheese pancakes with berry sauce and cream	130/40/20 gr.	290P
Pancakes with choice of topping sour cream, jam, condensed milk, honey	120/40 gr.	135P
Pancakes with custard cream berry jam, and vanilla ice cream	160/40/50 gr.	210P
Tiramisu cake	115 gr.	320P
Assorted cheesecakes	100/10 gr.	250P
Carrot cake	130/10 gr.	370P
Three Chocolates cake	100 gr.	370P

BREAKFAST MENU

FROM 07:00 TO 10:30

Espresso	50 ml.	90P
Double Espresso	100 ml.	120P
Americano	150 ml.	90P
Cappuccino	300 ml.	170P
Latte	300 ml.	170P
Raf	300 ml.	190P
Alternative milk		60P
Leaf tea	600 ml.	220P
Cranberry juice	200 ml.	90P
Fresh juice apple, orange, carrot, grapefruit	200 ml.	290P
Mineral water still,sparkling	1 piece	180P

*If you have any allergies to any ingredients, please inform your waiter when placing your order

MAIN MENU

SALADS AND COLD STARTERS

Salmon Carpaccio	140 gr.	720P
🍷 *pairs perfectly with a glass of Peter Mertes Riesling wine		
Herring fillet with potatoes	220 gr.	260P
Assorted Bruschetta	120 gr.	340P
with salmon rillettes and cottage cheese, chicken pate and onion jam, Parma ham, baked pepper, cream cheese and arugula		
Vitello Tonnato	120 gr.	690P
roast beef with arugula, capers, and a tuna-based sauce		
🍷 *pairs perfectly with a glass of Gran Conseil Pinot Noir		
Stracciatella with tomatoes	170 gr.	440P
and mixed salad leaves		
Caesar Salad	200 gr.	550/430/550P
with tiger prawns/chicken/lightly salted salmon		
Salad with parma, spicy pear and Dor Blue cheese	160 gr.	490P
an original salad with caramelized pear, Dor Blue cheese and aromatic dressing - refined and light		
🍷 *pairs perfectly with a glass of Prosecco		
Warm salad with chicken liver	180 gr.	390P
with baked vegetables and Eastern passion fruit sauce		
Vegetable Salad	250 gr.	390P
with tomatoes, cucumbers, red onions, cilantro and walnuts		

*If you have any allergies to any ingredients, please inform your waiter when placing your order



SOUPS




Homemade Chicken Noodle Soup	300 gr.	290P
Beef Borsch served with lard, garlic, and Borodinsky bread	280/40/55 gr.	360P
Mushroom Cream Soup	310/15 gr.	350P
Dumplings with sour cream in broth	230/40 gr.	370P

HOT STARTERS

Rye Garlic Croutons with Cheese sauce	100/30 gr.	180P
Buffalo Chicken Wings with Blue Cheese sauce	200/30 gr.	420P
Club Sandwich served with Coleslaw	270/60 gr.	370P
Mushroom Julienne	75 gr.	200P

*If you have any allergies to any ingredients, please inform your waiter when placing your order

MAIN COURSES

Grilled Salmon with mixed salad leaves and pesto sauce  *pairs perfectly with a glass of Peter Mertes Riesling wine	120/70 gr.	1200P
Beef Tenderloin Steak with quinoa, sun-dried tomatoes, and signature sauce  *pairs perfectly with a glass of Tamari Malbec wine	120/100/25 gr.	1050P
Chicken Schnitzel with French fries	200/150/40/20 gr.	550P
BBQ Pork Ribs with onion fries and pickled peppers	280/30/30 gr.	690P
Dumplings in Creamy Mushroom Sauce	330 gr.	490P
Orzo Pasta with Seafood and Stracciatella cheese  *pairs perfectly with a glass of Prosecco	320 gr.	650P
Spaghetti Carbonara with or without cream	300 gr.	410P
Pasta with Beef Tenderloin with vegetables and Dor Blue cheese	315 gr.	720P

*If you have any allergies to any ingredients, please inform your waiter when placing your order

SIDE DISHES

Grilled Vegetables	150 gr.	290P
Spaghetti with Pesto Sauce and Parmesan cheese	170/20 gr.	250P
French Fries	150/40 gr.	250P
Quinoa with Mixed Salad and Sun-Dried Tomatoes	170 gr.	280P
Fried Potatoes with Mushrooms	240 gr.	340P

*If you have any allergies to any ingredients, please inform your waiter when placing your order



DESSERTS

Pancakes with custard cream berry jam, and vanilla ice cream	160/40/50 gr.	210P
Tiramisu cake	115 gr.	320P
Assorted cheesecakes	100/10 gr.	250P
Carrot cake	130/10 gr.	370P
Three Chocolates cake	100 gr.	370P
Vanilla ice cream you can add a topping	50 gr.	70P

*If you have any allergies to any ingredients, please inform your waiter when placing your order

DRINKS MENU

NON-ALCOHOLIC DRINKS

Mineral water still,sparkling	1 piece	180P
Assorted juice	1 piece	170P
Cranberry juice	200 ml.	90P
Cola, Cola Zero, Fanta, Sprite	1 piece	170P
Tonic	1 piece	170P
Energy drink	1 piece	250P
Fresh juice apple, orange, carrot, grapefruit	200 ml.	290P
Homemade lemonade mojito, pear-sorrel, mango-passion fruit, cherry-tarragon, raspberry-lychee	350 ml.	240P

*If you have any allergies to any ingredients, please inform your waiter when placing your order

HOT DRINKS

Leaf tea assam, earl grey, sencha, milky oolong, taiga mix, fruit, wild cherry, jasmine, thyme, strawberry with cream	600 ml.	220₱
Berry-fruit tea in a teapot	600 ml.	350₱
Espresso	50 ml.	90₱
Double Espresso	100 ml.	120₱
Americano	150 ml.	90₱
Cappuccino	300 ml.	170₱
Latte	300 ml.	170₱
Raf	300 ml.	190₱
Alternative milk		60₱

*If you have any allergies to any ingredients, please inform your waiter when placing your order

WINE LIST



WHITE WINE

Sarmientos Chardonnay
Chile, dry

125 ml. **440P**

Sarmientos Chardonnay
Chile, dry

750 ml. **2700P**

Pinot Grigio
Italy, dry

750 ml. **3100P**

Peter Mertes Riesling
Germany, semi-dry

750 ml. **2900P**

Como Una Moto Airen
Spain, dry

750 ml. **2500P**

RED WINE

Sarmientos Cabernet Sauvignon
Chile, dry

125 ml. **440P**

Sarmientos Cabernet Sauvignon
Chile, dry

750 ml. **2700P**

Tamari Malbec
Argentina, dry

750 ml. **2800P**

Gran Conseil Pinot Noir
France, dry

750 ml. **3500P**

Montepulciano d'Abruzzo
Italy, dry

750 ml. **2900P**

*If you have any allergies to any ingredients, please inform your waiter when placing your order

SPARKLING WINE

Bourgeois Taman 750 ml. 1400₺
Russia, white, semi-sweet

Fiorino d'Oro Prosecco Spumante 750 ml. 3600₺
Italy, dry

Fiorino d'Oro 125 ml. 440₺
Italy, white, brut

Fiorino d'Oro 750 ml. 2600₺
Italy, white, brut

Fiorino d'Oro Moscato Rose 750 ml. 2900₺
Italy, rose, sweet

VERMOUTHS, LIQUEURS, BITTERS

Martini Bianco 40 ml. 270₺

Martini Fiero 40 ml. 270₺
*we recommend adding Tonic

Gancia Rosso 40 ml. 200₺

Aperol 40 ml. 370₺

Jagermeister 40 ml. 430₺
*we recommend adding orange fresh

*If you have any allergies to any ingredients, please inform your waiter when placing your order

WHISKEY

Jameson	40 ml.	590₺
Dewar's White Label	40 ml.	490₺
Jack Daniels	40 ml.	520₺
Bushmills Original <small>*we recommend adding Cola</small>	40 ml.	490₺
Chivas Regal 12 years	40 ml.	850₺

COGNAC, BRANDY

Ayk, 5 years	40 ml.	360₺
Barbadillo BB Solera	40 ml.	490₺
Martell VS	40 ml.	810₺
Hennessy VSOP	40 ml.	1350₺

*If you have any allergies to any ingredients, please inform your waiter when placing your order

RUM, TEQUILA, GIN

Be Gin London Dry

*we recommend adding Tonic

40 ml. 260P

Gordon's Gin

40 ml. 440P

Olmecca Silver Tequila

40 ml. 520P

Tacamaka Blanc Rum

*we recommend adding Cola

40 ml. 410P

VODKA, MOONSHINE

Kosogorov, Moonshine No. 3 Rye

40 ml. 220P

Finlandia Vodka

40 ml. 350P

Russian Standard Vodka

40 ml. 250P

*If you have any allergies to any ingredients, please inform your waiter when placing your order

COCKTAILS

Manhattan whiskey, vermouth, bitter	120 ml.	450P
Old Fashioned whiskey, sugar, bitter	110 ml.	450P
Aperol Spritz aperol, sparkling wine, mineral water, orange	180 ml.	490P
Sidecar brandy, triple sec, lemon juice	100 ml.	550P
Tequila Sunrise tequila, grenadine, orange juice	200 ml.	550P
Long Island Iced Tea vodka, gin, tequila, rum, triple sec, lemon juice, cola, lemon	250 ml.	550P
Mimosa sparkling wine, orange juice, orange	120 ml.	290P
Negroni Maxima bitter, vermouth, gin	150 ml.	550P

CRAFT BEER OF OUR OWN PRODUCTION

Czech Light Lager	500 ml.	360P
International Amber Lager	500 ml.	360P

Bottled Beer Assortment

For availability and cost, please ask your waiter.

MAXIMA

HOTELS

All prices are in rubles:

We accept rubles or major credit cards for payment

For full information about the dishes listed in the menu,

please ask your waiter. This booklet is for informational purposes only

You can find the main menu in the consumer corner