



SĒNATOR

RESTAURANT

Dear Guests!

*We have the aim to give to the visitors of our restaurant
the best impressions.*

*We believe that food is a pleasure, and its cooking brings
the joy of fruitful creation.*

We wish you the most pleasant gastronomic impressions!

APPETIZERS

National Kazakh horse meat delicacies <i>Horse meat delicacies - kazy, shuzhuk, zhaya, kurt</i>	2 200
---	-------

Salmon tartar	1 900
----------------------	-------


Red fish bruschetta	1 700
----------------------------	-------

Veal bruschetta	1 700
------------------------	-------

Caprese <i>Mozzarella Buffalo, fresh tomatoes and Pesto sauce</i>	1 800
---	-------

Assorted delicacies <i>Veal delicacies, basturma, sun-dried tomatoes, Maasdam cheese, Taleggio cheese, Parmesan cheese, jalapeno pepper, champignons, olives</i>	4 900
--	-------

Cheese palette <i>Five types of cheeses - Parmesan Reggiano, Bree, Dor Blue, Maasdam, Taleggio with mustard sauce and grapes</i>	5 900
--	-------

 Pickles and marinades <i>Sauerkraut, marinated gherkins and cherry, squash, salted and marinated mushrooms</i>	1 900
--	-------

SALADS

Warm salad with golden mackerel

2 100

Grilled mackerel, baked beet, cherry tomatoes with ginger-garlic sauce

Warm Salad with Grilled Salmone

2 200

Norwegian salmon, broccoli, Brussels sprouts, cherry, mixed salad in sweet and sour sauce

Salad with tiger shrimps and arugula in sweet and sour sauce

2 500

Caesar

1 900

Of your choice with chicken, salmon or shrimp

Veal warm salad with eggplant and mushrooms in soy-sesame sauce

2 500

"Roastbeef" warm salad

2 300

Grilled tender veal with oyster mushrooms, sliced young potatoes, spicy sauce of Modena and green beans

Serbian salad

1 900

Baked beets and bell peppers, goat cheese, mixed salad



Farmer's salad of the seasonal vegetables

1 500

Cucumber, tomato, radish, celery, greens, cauliflower, dressed in olive oil

SOUPS

National Kazakh soup Kespe <i>Meat and broth of your choice (beef or horse meat), onion, served with kazy</i>	1 700
---	-------

Triple fish broth of three fish species	1 700
--	-------

Traditional American Chowder with seafood <i>Tiger shrimps, mussels, sea fish, creamy broth, saffron</i>	2 900
--	-------

Spicy chicken broth with wheat noodles	1 300
---	-------

Moscow borsch with goose	1 900
---------------------------------	-------

Lentil soup with smoked meat and marbled beef meatballs	1 900
--	-------

 Delicate mushroom cream-soup with cappuccino <i>Delicate mushroom cream-soup with cappuccino</i>	1 900
--	-------

FISH AND SEAFOOD DISHES

Finnish Salmon in creamy-caviar sauce 2 900

**Golden mackerel fillet with baked
zucchini and light yoghurt sauce** 2 900

**Salmon steak on purple potato
with air curd mousse** 3 500

Grilled dorado with broccoli and cauliflower 4 900

Oriental snakehead 2 900
*Snakehead exotic fish fried in Wok, served with buckwheat
noodles Soba with original soy sauce*

White fish steak 3 500
*Grilled delicate deep-sea oilfish fillet in creamy sauce with spinach
and potato gnocchi*

HOT DISHES

**Veal medallions with white mushroom
sauce and fragrant potato wedges** 4 300

Pepper steak 4 900
*Elite veal tenderloin in a special marinade,
with spicy herbs and spices*

Mignon fillet with asparagus and gorgonzola sauce 4 300


Marbled beef ribeye steak 6 900
*Elite Kazakhstan-made marbled beef,
grain fattening Black Angus*

Burgundy meat in Demi Glace sauce 3 900
*Lamb or veal of your choice, stewed in red Burgundy wine,
with fresh potatoes, bell peppers and tomatoes*

Magret duck breast 2 900
Juicy grilled duck meat, couscous, carrot mousse, orange sauce

Provence stewed goose with vegetables 4 900
Farmer goose, potatoes, carrots, spicy herbs

**Delicate chicken breast with asparagus
and vegetable salsa** 2 300
Chicken fillet, asparagus, bell pepper, tomatoes

 **Ravioli with pumpkin and mushrooms
on vegetable sauté cushion** 2 500

Lasagna

2 500

Classic Italian dish with Bolognese veal sauce and Parmesan cheese

ITALIAN PASTAS

Феттучини

2 500

*High grade fresh pasta
made of the best Italian
traditions*

SAUCES

*We offer excellent sauces for pasta
of your choice*

Spaghetti

2 300

- *with prawns, cherry tomatoes,
in oil-spicy sauce*

Tagliatelle

2 300

- *cream sauce with seafood*
- *salmon fillet in creamy sauce*

Penne

2 300

- *bolognese*
- *carbonara with veal ham*

Pappardelle

2 300

- *creamy with goose or chicken of your
choice, and mushrooms*

Farfalle

2 300

-  *olive oil, garlic and pepper*