

MORE & MEAT

RESTAURANT & BAR MENU

BREAKFAST

10:00 - 14:00

DRINKS

Glass of Sparkling Wine	160ml / 590 ₺
Glass of Non-Alcoholic Sparkling Wine	150ml / 610 ₺
Bellini Cocktail	120ml / 485 ₺
Alcoholic / Non-alcoholic	

PORRIDGES

Rice Porridge	200g / 155 ₺
Oatmeal Porridge	200g / 155 ₺
Semolina Porridge	200g / 155 ₺

Preparation options: Whole milk / Water / Coconut milk

Buckwheat Porridge with Mushrooms & Veal Cheeks	230g / 415 ₺
---	--------------

EGGS & MAIN BREAKFASTS

Green Scramble with Crab, Shrimps & Lemon Aioli	230g / 625 ₺
Frittata with Smoked Trout, Broccoli & Baby Potatoes	200g / 545 ₺
3 Eggs with Ham, Avocado, Leek & Cream Cheese	200g / 415 ₺
Shakshuka with Bacon & Roti Flatbread	200g / 535 ₺
Zucchini & Potato Hash Brown (Dranik)	200g / 625 ₺
With smoked ham & poached egg	
Zucchini & Potato Hash Brown (Dranik)	220g / 795 ₺
With salmon, poached egg & red caviar	
Roti Flatbread with Salmon	180g / 765 ₺
Roti Flatbread with Smoked Ham	180g / 645 ₺
Borodinsky Bread Toasts	60/30g / 95 ₺
Served with butter	
White Bread Toasts	60/30g / 95 ₺
Served with butter	
Vanilla Syrniki (Cottage Cheese Pancakes)	120g / 315 ₺
Cottage Cheese Casserole	100/30/30g / 395 ₺
With caramel crust, cherry jam & sour cream	

BREAKFAST ADD-ONS

SUSHI & ROLLS

Canada Roll	180g / 765 ₺
California Roll with Crab	180g / 665 ₺
Philadelphia Roll	200g / 895 ₺
Roll with Tempura Shrimp, Crab, Avocado & Cream Cheese	220g / 625 ₺
Fried Roll with Eel, Spicy Sauce & Unagi	200g / 695 ₺
Roll with Tempura Shrimp, Salmon, Guacamole & Red Caviar	200g / 675 ₺
Roll with Caramelized Teriyaki Salmon, Crab & Red Caviar	200g / 945 ₺
Futomaki with Tuna & Salmon	180g / 545 ₺
Baked Roll with Crab Meat	180g / 645 ₺

GUNAKAN SUSHI

Spicy Shrimp Gunkan	75g / 285 ₺
Spicy Eel Gunkan	75g / 325 ₺
Spicy Salmon Gunkan	75g / 325 ₺
Spicy Tuna Gunkan	75g / 285 ₺

SALADS

Caesar Salad with Far Eastern Shrimps	200g / 715 ₺
Salad with Squid, Shrimps & Baked Camembert	180g / 695 ₺
Caesar Salad with Chicken Thigh & Bacon	220g / 665 ₺
Mimosa Salad with Salmon, Shrimp, Caviar & Carrot Cream	220g / 715 ₺
Fresh Vegetable Salad with Olives & Feta Cheese	190g / 545 ₺
Beef Salad with Vegetables & Spicy Unagi Sauce	220g / 845 ₺
Niçoise Salad with Crab Meat & Yuzu Sauce	160g / 725 ₺
Zucchini Ribbon Salad with Scallops & Avocado	150g / 735 ₺
Salad with Prosciutto & Roasted Vegetables	220g / 715 ₺

HOT APPETIZERS

Chilean Mussels	200/100g / 865 ₺
-----------------	------------------

Berries (30g)	225 ₪	Alpine Sausages (120g)	295 ₪
Nuts (30g)	135 ₪	Lightly Salted Salmon (30g)	325 ₪
Jam (30g)	95 ₪	Lightly Salted Muksun (30g)	335 ₪
Condensed Milk (30g)	95 ₪	Smoked Salmon (30g)	325 ₪
Bacon (30g)	125 ₪	Ham (30g)	135 ₪

COLD APPETIZERS

Salmon Tartare	100g / 695 ₪
Cheese Set	150/60g / 865 ₪
Fresh Vegetables & Greens	250g / 415 ₪
Herring with Baby Potatoes	80/50/20g / 425 ₪
Sea of Fish (Assorted Fish Platter)	150/30g / 1395 ₪
Tenderloin Tartare with Stracciatella Cheese	180g / 715 ₪
Roast Beef with Creamy Horseradish Sauce	60/50g / 865 ₪
Sea of Meat (Assorted Meat Platter)	170/80g / 895 ₪

Sauces: White wine with mint / Creamy with camembert & parsley / Cacio e pepe / Tomato with chili, green onion & feta

Skillet Squid	100/100g / 745 ₪
Skillet Scallops	100/100g / 1295 ₪
Skillet Shrimps	100/100g / 745 ₪
Cheese Triangles with Garlic Sauce	150/50g / 465 ₪
Tempura Squid	150/50g / 595 ₪
Tempura Shrimps	150/50g / 595 ₪

SOUPS

Homemade Noodle Soup with Chicken	300g / 425 ₪
Pumpkin Cream Soup with Seeds	300g / 415 ₪
Halibut Fish Soup (Ukha)	300g / 495 ₪
Miso Ramen "More Meat"	300g / 725 ₪
Thai Seafood Soup with Coconut Milk	300g / 795 ₪
Borscht with Bryansk Beef	300g / 495 ₪

SEAFOOD MAINS

Crab Claws in Creamy Cheese Sauce	150/100/30g / 2215 ₺
Salmon, Shrimp & Crab Cutlets	120/120/30g / 895 ₺
Served with mashed potatoes & creamy bisque	
Halibut Fillet with Butter Sauce & Wasabi Purée	100/120/50g / 915 ₺
Octopus with Rice, Avocado & Aioli	100/160/50g / 1485 ₺
Tuna Steak	150/60g / 895 ₺
Squid Stuffed with Salmon & Shrimps	150/120g / 1195 ₺
Served with ptitim pasta & cheese sauce	
Singapore-Style Flounder	350g / 845 ₺
Seafood Spaghetti with White Wine & Bisque Sauce	250g / 875 ₺
Tiger Shrimp Skewers	150/60/50g / 1115 ₺
Salmon Steak	150/60g / 1735 ₺
Dorado	300g / 1635 ₺

RAW BAR & FRESH SEAFOOD

Oyster: Imperial (Russia, Far East)	1 pc / 395 ₺
Oyster: Pink Jolie (Namibia)	1 pc / 475 ₺
Oyster: Casablanca (Morocco)	1 pc / 545 ₺

Oyster Sauces: Chili lemon / Wine with garlic / Wine with onion

Sea Urchin (Russia, Far East)	1 pc / 345 ₺
Served with ponzu sauce & quail egg yolk	
Kamchatka Crab - 1 Claw	200g / 1965 ₺
Kamchatka Crab - 2 Claws	400g / 3265 ₺
Half Kamchatka Crab	800g / 6565 ₺
Seafood Platter "More"	550/100/50g / 3500 ₺
Grilled squid, Chilean mussels, tiger shrimp skewers, grilled tuna, french fries, pomegranate sauce	

MEAT & POULTRY

Beef Medallions with Fresh Vegetables	150/60g / 1845 ₺
Ossobuco in Spiced Broth with Italian Gremolata	350/50g / 985 ₺
Pasta Carbonara	250g / 585 ₺
Beef Cheek with Mashed Potatoes	100/120/50g / 855 ₺
Pork Neck Shish Kebab	200/60/50g / 815 ₺

DESSERTS

Cottage Cheese Bar "Pavlova"	180g / 485 ₺
Salted Caramel Dessert	100g / 515 ₺
Honey Cake with Prunes	120g / 425 ₺
Blackcurrant Soufflé	100g / 565 ₺
Hazelnut Brownie	150g / 495 ₺
With chocolate mousse & ice cream	
Pistachio Cheesecake	120g / 525 ₺
Carrot Cake with Orange Confit	1 pc/80g / 455 ₺
Mango Passion Fruit Dessert	130g / 465 ₺

WINES

SPARKLING WINES

André Delorme Brut Crémant de Bourgogne (White Brut, France)	750ml / 6850 ₺
Alfabeto Brut (Dry, Italy)	150/750ml / 590/2850 ₺
Alfabeto Dolce (Semi-sweet, Italy)	750ml / 2850 ₺
Hans Baer Sekt Riesling (White Dry, Germany)	750ml / 3690 ₺
Bruni Prosecco Rosé (Dry Rosé, Italy)	750ml / 3250 ₺
Gancia Prosecco (White Brut, Italy)	200ml / 1290 ₺
Gancia Asti (White Sweet, Italy)	200ml / 1290 ₺

ROSÉ WINES

Mare & Grill Vinho Verde (Dry, Portugal)	750ml / 3290 ₺
Chateau Tamagne Par La Mer Coral (Dry, Russia)	150/750ml / 540/2590 ₺
Terrecarsiche Murgia Rosa (Semi-dry, Italy)	150/750ml / 610/2950 ₺

WHITE WINES

JP. Chenet Original Colombar- Chardonnay (Semi-dry, France)	150/750ml / 705/3425 ₺
Côtes du Rhône Blanc (Dry, France)	750ml / 5995 ₺
Terre Allegre Trebbiano Puglia (Semi-sweet, Italy)	150/750ml / 610/2950 ₺
Pinot Grigio (Semi-dry, Italy)	150/750ml / 650/3150 ₺
Juntos Moscatel Grano Menudo (Semi-dry, Spain)	750ml / 3690 ₺
Mosel Shhh... It's Riesling (Semi-dry, Germany)	750ml / 3120 ₺
	750ml / 5280 ₺

Duck Leg with Mashed Potatoes	150/120g / 895 ₺
BBQ Pork Ribs with Crispy Bacon & Onions	300/60g / 785 ₺
Grilled Chicken Fillet with Spiced Butter & Rice	150/120g / 725 ₺
Meat Platter "Meat"	600/100/50g / 3500 ₺
Chicken thighs, beef tenderloin steak, pork neck kebab, pork ribs, french fries, tomato salsa	
Striploin Steak Choice	300/60g / 2645 ₺
With side vegetable salad (*raw weight)	
Filet Mignon Steak Choice	220/60g / 2255 ₺
With side vegetable salad (*raw weight)	

Meat Doneness Levels: Rare / Medium Rare / Medium / Medium Well / Well Done
** The chef does not recommend ordering well done. If doneness is not to your preference, please let us know to adjust.*

SIDES & SAUCES

SIDE DISHES		SAUCES (50g) - 125 ₺
Broccoli (120g)	295 ₺	• Tomato Salsa
		• Creamy Cheese Sauce
Grilled Vegetables (150g)	355 ₺	• Lemon Aioli
		• Peppercorn Sauce
		• Mushroom Sauce
Baby Potatoes w/ Mushrooms (120g)	295 ₺	
Rice with Vegetables (120g)	245 ₺	
Mashed Potatoes (120g)	255 ₺	
BREAD		
Bread Basket	120/30g / 275 ₺	
Toasted Baguette with Pesto	80g / 95 ₺	
Garlic Borodinsky Croutons	150/50g / 215 ₺	

Kremstal Grüner Veltliner (Dry, Austria)	
Mare & Grill Vinho Verde (Semi-dry, Portugal)	750ml / 3290 ₺
Green Rock Sauvignon Blanc (Semi-dry, New Zealand)	750ml / 3950 ₺
Steak Wine Torrontés (Semi-dry, Argentina)	150/750ml / 590/2850 ₺
Riebeek Cellars Chenin Blanc (Dry, South Africa)	150/750ml / 590/2850 ₺

RED WINES

Le Grand Noir Pinot Noir (Semi-dry, France)	750ml / 3840 ₺
Côtes du Rhône Rouge (Semi-dry, France)	750ml / 5995 ₺
Terre Allegre Sangiovese Puglia (Semi-sweet, Italy)	150/750ml / 610/2950 ₺
Il Poggio dei Vigneti Nero d'Avola (Dry, Italy)	150/750ml / 610/2950 ₺
El Circo Tempranillo (Dry, Spain)	150/750ml / 590/2850 ₺
Trapiche Malbec (Dry, Argentina)	750ml / 3250 ₺
Ernst Ludwig Pinot Noir Dry (Dry, Germany)	750ml / 3950 ₺
Pica-Pau (Semi-dry, Portugal)	150/750ml / 590/2850 ₺
Most Wanted Cabernet Sauvignon (Dry, Chile)	150/750ml / 550/2655 ₺
Kindzmarauli (Semi-sweet, Georgia)	750ml / 2550 ₺

NON-ALCOHOLIC WINES

Hans Baer Riesling (White Dry, Germany)	150/750ml / 590/2850 ₺
Viña Albali Sparkling Rosé (Rosé Sparkling, Spain)	150/750ml / 610/2950 ₺

SPIRITS & BEER

APERITIFS & VERMOUTH (50ml)	VODKA & TEQUILA (50ml)
Aperol - 345 ₺	Belaya Beryozka - 225 ₺
Campari - 525 ₺	Gastronom No. 4 (for Fish) - 225 ₺
Cizano Bianco - 245 ₺	
Sarti - 415 ₺	Finlandia - 375 ₺
RUM & GIN (50ml)	ONEGIN - 395 ₺
Barcelo Gran Anejo Dark - 425 ₺	Beluga Noble - 395 ₺
Bickens Gin - 495 ₺	Rooster Rojo Blanco - 825 ₺
COGNAC (50ml)	Espolòn Reposado - 845 ₺
Camus VS - 795 ₺	LIQUEURS & TINCTURES (50ml)
Courvoisier VS - 925 ₺	Triple Sec / Coffee / Cream /
Frapin VSOP - 1215 ₺	Coconut / Melon - 225–315 ₺
Torres 10 Gran Reserva - 515 ₺	Limoncello - 345 ₺
WHISKY (50ml)	Cowberry Tincture - 325 ₺

Singleton 12 Y.O. (Single Malt) - 865 ₰	Blackcurrant Tincture - 335 ₰
The Irishman Single Malt - 1245 ₰	Jägermeister - 375 ₰
Ballantine's (Blended) - 475 ₰	BEER & CIDER
Chivas Regal 12 Y.O. - 795 ₰	Maisel's Weisse (Draft 300/500ml) - 455/745 ₰
De Danann - 745 ₰	Wiel Bräu Helles (Draft 300/500ml) - 385/645 ₰
Togouchi Sake Cask - 1415 ₰	Harbin Lager (330ml) - 495 ₰
	Maisel's Dunkel (500ml) - 735 ₰
	Wiel Bräu N/A (500ml) - 675 ₰
	Border Star Dark (450ml) - 485 ₰
	Petrus Blond (330ml) - 755 ₰
	Dada Cider Apple Dry/Semi-sweet (500ml) - 595 ₰

COCKTAILS & BEVERAGES

SIGNATURE COCKTAILS

Aperol Spritz (200ml) - 595 ₰ | **Campari Spritz** (200ml) - 595 ₰ | **Sarti Spritz** (200ml) - 695 ₰

Mojito (200ml) - 495 ₰ | **Piña Colada** (300ml) - 655 ₰ | **Mai Tai** (300ml) - 495 ₰

Long Island Iced Tea (250ml) - 595 ₰ | **Strawberry Daiquiri** (100ml) - 525 ₰

Berry Gin (200ml) - 495 ₰ | **Whisky & Cola** (200ml) - 465 ₰ | **Margarita** (150ml) - 595 ₰

Negroni (90ml) - 535 ₰ | **Bounty** (100ml) - 545 ₰ | **Bellini** (120ml) - 485 ₰

Gin Tonic (200ml) - 455 ₰ | **Tropic Rum** (180ml) - 535 ₰ | **B-52 Shot** (50ml) - 455 ₰

NON-ALCOHOLIC COCKTAILS

Mojito (200ml) - 355 ₰ | **Milkshake** (Strawberry/Chocolate/Caramel 250ml) - 395 ₰

Piña Colada (250ml) - 365 ₰ | **Bellini Light** (120ml) - 485 ₰ | **Bounty Light** (150ml) - 395 ₰

TEA & COFFEE

Author's Tea (800ml - 495 ₰): Tropical, Peach-Lychee, Herbal, Spiced Cowberry, Blackcurrant-Pomegranate, Raspberry-Mint.

Traditional Tea (400ml - 315 ₰): Assam, Sencha, Milk Oolong, Earl Grey.

Coffee: Espresso (60ml) - 185 ₰, Americano (170ml) - 185 ₰, Cappuccino (200ml) - 265 ₰, Latte (260ml) - 285 ₰, Raf (Pistachio / Vanilla / Salted Caramel 260ml) - 295 ₰.

** Coconut milk substitute available (+95 ₰).*

HOMEMADE LEMONADES & JUICES

Lemonades (1.0L - 625 ₰): Citrus Passion Fruit, Strawberry-Lychee, Blackcurrant-Orange, Kiwi-Apple, Berry, Tropical.

Fresh Juice (250ml): Carrot / Apple (345 ₰), Orange / Grapefruit (435 ₰).

Bottled Juice (250ml - 155 ₰): Orange, Apple, Cherry, Pineapple, Tomato.

Mors (Berry Drink): Cowberry (250ml) - 155 ₰.

Water & Soft Drinks: Shambhala Water (285/585ml - 225/395 ₰), Borjomi (500ml - 325 ₰), Coca-Cola (250ml - 315 ₰).

If you have food allergies, please inform your server.
Information in this menu is for reference. Actual dish presentation may vary from photos.

MORE & MEAT Restaurant | Delivery: 11:00 - 23:00 |
moremyaso.ru