

LUNCH MENU



BY
CARLO CRACCO

Executive Chef Emanuele Pollini

WINE OFFER

PROSECCO, RUSTICO, NINO FRANCO

150 ml / 750 ml

840 ₪ / 4200 ₪

PINOT GRIGIO, ALTO ADIGE, ELENA WALCH

150 ml / 750 ml

1200 ₪ / 6000 ₪

IL PUMO, FEUDI DI SAN MARZANO

150 ml / 750 ml

750 ₪ / 3750 ₪

VEGETABLE SALAD WITH CURED SALMON, MANGO YOGURT,
AND SALTED ALMONDS

290 g 310 kcal

OR

SAFFRON RISOTTO


180 g 896 kcal

OR

TAGLIOLINI WITH VONGOLE AND PARSLEY

250 g 350 kcal

DEEP-FRIED SEAFOOD AND VEGETABLES WITH SEA BBQ SAUCE

190 g 187 kcal 

OR

CHARCOAL-GRILLED PORK SKEWER WITH ROASTED POTATOES

280 g 1240 kcal

CARROT CAKE

270 g 735 kcal  

OR

SHERBET

140 g 416 kcal

{ Two dishes – 2200 ₺ }
{ Three dishes – 2900 ₺ }

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 lactose free

 gluten free

 vegetarian

All prices are in rubles inclusive of VAT



BY
CARLO CRACCO

OYO

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LOTTE
HOTELS & RESORTS

Italian cuisine has become famous thanks to its country's emigrants – our ancestors who, due to war, famine, or work, were forced to emigrate. Some went to America, others to Australia... taking with them the products and traditions of their land – the oil, the tomatoes, cheese, and cold cuts – in the famous “cardboard suitcases.”

This was the fortune of Italian cuisine.

Carlo Cracco

To value what we are doing, never to lose sight of the reason we are at the table, to enjoy with respect, Italy, our family, has taught me this. It's a fortunate thing to have these principles: it makes for an extraordinary meal.

Here at OVO, we cook with pride, always considering the best use of our ingredients in order to enhance the flavours of our dishes. With humility and passion, we prepare not only food, but feeling, every day. Thus, even simple recipes are enriched with wisdom and soul.

Emanuele Pollini

Tasting menu

Chef's selection of 3 dishes

3600 P

Chef's selection of 5 dishes

5200 P

Chef's selection of 7 dishes







7100 P

 Lactose free  Gluten Free  Vegetarian

All prices are in Russian rubles and include 18% VAT

Executive Chef Emanuele Pollini




Antipasti

Tomato and Stracciatella with Cucumber Salad	200 g	102 kcal	 	900 P
Fried Egg Yolk with Cold Parmesan Fondue and Sweet and Sour Spinach	180 g	592 kcal		900 P
Romaine Lettuce with Homemade Cow's Milk Cheese, Anchovy Water, and Pike Caviar	140 g	385 kcal		1050 P
Squid Gratin with Salty Lemon, Pak Choi, and Bay Leaves	190 g	492 kcal		1550 P
Spicy Beef Tartare with Corn and Avocado	250 g	427 kcal		1700 P
Crab Salad Bruschetta with Salsa Rosa	120/90 g	306 kcal		3900 P







Crudités

Fresh Vegetable Pinzimonio with Lemon, Almond and Sunflower Seed Dip, and Gomasio with Fresh Pineapple and Kohlrabi Juice	450 g	667 kcal	  	1200 P
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Soup

Contemporary Minestrone	170 g	332 kcal	  	950 P
Chickpea and Tuscan Cabbage Soup with Medium-Boiled Egg and Cheese Croutons	300 g	723 kcal		950 P

Pasta and Risotto

Smoked Risotto with Quail Alla Cacciatora and Asparagus	210 g	603 kcal		1650 P
Spicy Risotto with Langoustine, Clams, and Mussels	280 g	853 kcal		1950 P
Spaghetti Al Pomodoro	150 g	30 kcal	 	780 P
Spaghetti with Trout, Capers, Grapefruit and Celery	300 g	206 kcal		860 P
Double Ravioli Inspired by Lasagna	200 g	636 kcal		950 P
Roasted Gnocchi Stuffed with Taleggio Cheese, Swiss Chard, and Rabbit Sauce	240 g	675 kcal		1300 P
Rigatoni with Amberjack, Tomatoes, Eggplant, Anchovies, and Basil	280 g	559 kcal		1800 P
Meat Tortellini with Parmesan and Morels	270 g	1060 kcal		1880 P
Tagliolini with Stracciatella, Black Caviar, and Micro-seaweed Oil	200 g	948 kcal		2900 P





Secondi

Deep-Fried Korushka Stuffed with Basil Pesto, served with Caper Aioli Sauce and Organic Salad	260 g	630 kcal		860 P
Cod with Zucchini alla Scapece	265g	215 kcal	 	830 P
Charcoal-Grilled Octopus with Green Beans and Spicy Fresh Tomato Juice	260 g	174 kcal	 	1200 P
Glazed Monkfish with Roasted Cauliflower and Taggiasca Olives	220 g	548 kcal		1900 P
Pork Chop with Turnip Tops and Mustard Sauce	300 g	985 kcal		930 P
Duck Breast with Apricots, Served with Summer Greens	240 g	373 kcal	 	1160 P
Lamb Rack with Artichoke and Herbs	260 g	737 kcal		2300 P
Charcoal-Grilled Prime Beef Fillet with Italian Sauce, Peas, and Roast Potatoes	280 g	453 kcal		2800 P












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LOTTE
HOTELS & RESORTS

Moscato d'Asti Braida		7 500 ₺
	150 ml	1 500 ₺
Passito di Pantelleria Ben Rye, Donnafugata		31 850 ₺
	50 ml	2 123 ₺
Chateau Barbier, Sauternes		18 000 ₺
	150 ml	3 600 ₺
Chateau Pion, Monbazillac		6 100 ₺
	150 ml	1 220 ₺
Warre's Tawny Port Optima 20 y.o.		50 ml 1 650 ₺
Sherry Pedro Ximenez Duquesa, Special Reserves		50 ml 600 ₺

Desserts

Cherry with Almond Soft Cake and Smetana Ice Cream		700 ₺
	200 g 510 kcal 	
Chocolate Millefoglie and Yuzu Sherbet		700 ₺
	250 g 885 kcal 	
Pistachio, Rhubarb, and Jasmine Cream		700 ₺
	260 g 383 kcal 	
Sgroppino & Rossini		700 ₺
	145 g 262 kcal  	
Honey Cake with Beetroot Ice Cream		700 ₺
	210 g 725 kcal 	
Space Egg		700 ₺
	120 g 412 kcal  	
Tiramisu		1100 ₺
	220 g 859 kcal 	
Selection of Ice Cream	 	Per scoop (50 g) 280 ₺

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