

## HOMEMADE PELMENI

<b>Set of three types of homemade pelmeni «Russian Troika»</b> Pelmeni staffed with mutton meat; Syberian pelmeni; «Kundyumu» (pelmeni staffed with duck and mushrooms)	380/280	<b>750 ₺</b>
<b>«Yarushki»</b> boiled pelmeni with fish (Яршукки)	180/60	<b>500 ₺</b>
<b>Syberian pelmeni</b> staffed with pork and beef, served with sour cream (boiled) (Сибирские пельмени)	200/60	<b>420 ₺</b>
<b>«Kundyumu»</b> pelmeni staffed with duck and mushrooms (boiled) (Кундюмы)	200/60	<b>450 ₺</b>
<b>Pelmeni staffed with wild boar meat</b> (boiled) (Пельмени из кабана)	200/60	<b>390 ₺</b>
<b>Pelmeni staffed with mutton meat</b> (fried) (Пельмени из баранины)	200/60	<b>500 ₺</b>

## COLD APPETIZERS

<b>Fish platter</b> (trout, oil fish, salmon served with red caviar with lemon) (От Волги до Енисея)	210/30	<b>1300 ₺</b>
<b>Cheese platter</b> (camembert, parmesan, dor blue, maasdam, mozzarella served with ape, strawberry, walnut and crackers) (Сырное изобилие)	270/115	<b>950 ₺</b>
<b>Meat platter</b> (veal tongue, roast beef, pork belly, boiled pork, balyk served with mustard) (Мясная карусель)	200/40	<b>870 ₺</b>
<b>Mushroom basket</b> (white milk mushrooms, red pine mushrooms) (Гр. лукошко)	240/80	<b>650 ₺</b>
<b>«Salo» three types of lard</b> (stewed pork lard, smoked pork lard, soaked pork lard served with mustard, garlic and toasts) (Ассорти из 3-х видов сала)	240/110	<b>490 ₺</b>
<b>Homemade salted</b> (pickled apples, salted tomatoes with garlic, salted cucumbers, sauerkraut, squash, bell peppers) (Домашние соленья)	440	<b>390 ₺</b>
<b>Veal tongue</b> served with rye toasts, cherry tomatoes and mustard (Телячий язык с ржаными тостами)	100/90	<b>380 ₺</b>
<b>Aubergines staffed</b> with tomatoes and stracatella (Баклажаны с томатами)	150/50	<b>370 ₺</b>
<b>Chicken liver pate</b> mashed with cognac and cowberry (Паштет)	115/50	<b>270 ₺</b>
<b>Herring fillet</b> served with potato, red onion and pickled cucumbers (Филе сельди)	100/210	<b>350 ₺</b>
<b>Homemade aubergine «caviar»</b> (Икра баклажанная)	100/70	<b>310 ₺</b>

## SOUPS

<b>«Shchi Tsarskiye»</b> fish soup made with sturgeon and spinach (Щи Царские)	330	<b>600 ₺</b>
<b>«Ukha»</b> fish soup made with three fish species (Уха из трех видов рыб)	300	<b>500 ₺</b>
<b>«Solyanka»</b> soup made with smoked meat (Солянка)	300/50	<b>480 ₺</b>
<b>Creamy soup</b> made with een peas, salted mozzarella and bacon (Крем-суп)	300	<b>450 ₺</b>
<b>«Borsh»</b> soup made with beet with beef (Борщ)	300/180	<b>420 ₺</b>
<b>«Okroshka»</b> cold soup made with boiled veal and kvas (Окрошка)	300	<b>400 ₺</b>
<b>Chicken noodle soup</b> (Суп-лапша куриная)	250	<b>350 ₺</b>

## SALADS

<b>«Zhemchuzhnyi»</b> salad made of shrimp, squid, eggplant and cream cheese staffed with balsamic sauce (Жемчужный)	220	<b>700 ₺</b>
<b>Duck breast salad</b> made with sweet fried celery, oranges and mozzarella (Салат с утиной грудкой)	200	<b>600 ₺</b>
<b>«Mimosa»</b> salad made with smoked trout, parmesan, mayonnaise and red caviar (Мимоза)	210	<b>550 ₺</b>
<b>Marbled beef salad</b> made with daikon, leek and baked carrot (Салат с мраморной говядиной)	190	<b>450 ₺</b>
<b>Fresh vegetables salad</b> made with avocado, cucumbers, zucchini, olive oil and soy sauce (Зеленый салат)	180	<b>400 ₺</b>
<b>«Olivier»</b> salad made with baked turkey and pickled mushrooms (Оливье)	200	<b>390 ₺</b>
<b>Herring under a «fur coat»</b> made with beet and homemade mayonnaise (Шуба традиционная)	250	<b>370 ₺</b>



Иоанн Васильевич  
Пронзая время

# MENU

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## GRILLED MEAT AND FISH

<b>Meat set «Friendship of Peoples»</b> made of half of a chicken, pork cut, chicken kebab, pork ribs, sausages served with mini potato, corn, tortilla and Caucasian and cheese sauces (Мясной сет «Дружба народов»)	1500/540	<b>3200 ₺</b>
<b>Meat set «Three Musketeers»</b> made of lamb kebab, pork cut, chicken kebab, turkey thigh served with homemade vegetables, mini potato and BBQ sauce (Мясной сет «Три мушкетера»)	650/550	<b>2100 ₺</b>
<b>«Arrow of Ivan»</b> made of illed pork cut served with vegetables salad, mini potato and BBQ sauce («Стрела Ивана»)	300/390	<b>1200 ₺</b>
<b>Lamb kebab</b> served with baked potato, vegetables salad and BBQ sauce (Кебаб из баранины)	150/220	<b>850 ₺</b>
<b>Pork ribs in honey</b> (Медовые свиные рёбрышки)	300	<b>700 ₺</b>
<b>Bavarian sausages</b> served with stewed cabbage and BBQ sauce (Баварские колбаски)	150/210	<b>600 ₺</b>
<b>Beef kebab</b> served with baked potato, vegetables salad and BBQ (Кебаб из говядины)	150/220	<b>650 ₺</b>
<b>Chicken kebab</b> served with baked potato, vegetables salad and BBQ sauce (Кебаб из курицы)	150/220	<b>450 ₺</b>
<b>Grilled pork cut</b> price for 100 served with vegetables salad and BBQ sauce (Шашлык из свиного зареза)		<b>380 ₺</b>
<b>Grilled turkey</b> price for 100 thigh served with lettuce leaves (Шашлык из бедра индейки)		<b>350 ₺</b>
<b>Grilled catfish fillet</b> served with lettuce leaves and tartar sauce (Филе сома)	170/210	<b>720 ₺</b>

## SECOND COURSES

<b>Beef Stroganoff</b> served with mashed potato and cherry tomatoes (Бефстроганов из вырезки)	120/200	<b>750 ₺</b>
<b>«Skoblyanka»</b> made of fried veal with potato staffed with cheese sauce (Скоблянка мясная)	430	<b>700 ₺</b>
<b>«Roast of Ivan the Great»</b> made of fried meat (pork, chicken) staffed with potato, mushrooms and sweet pepper (Жарёха Ивана Грозного)	360	<b>630 ₺</b>
<b>Hare kidneys wrapped in a bacon</b> served with mashed potato and red huckleberry sauce (Почки зайчьи «Верчёные»)	60/250	<b>560 ₺</b>
<b>Turkey fillet</b> served with «ptitim» pasta and nut sauce (Филе индейки)	120/210	<b>550 ₺</b>
<b>Pork cut with pineapple</b> served with brussel sprout and honey sea buckthorn sauce (Свиная вырезка)	180/150	<b>550 ₺</b>
<b>«Pozharskaya» cutlet</b> made of chicken meat, served with mashed potatoes and illed broccoli (Котлета Пожарская)	150/140	<b>450 ₺</b>
<b>«Ivan da Marya» fish cutlet</b> served with spinach puree (Иван да Марья)	150/150	<b>620 ₺</b>
<b>Perch by Volga recipe</b> served with beet, pashot egg and mashed cauliflower (Судак Волжский)	120/160	<b>550 ₺</b>
<b>Sea bass fish</b> served with zucchini sauce, baked carrot and leek (Морской окунь)	140/160	<b>590 ₺</b>

## GARNISHES

<b>Grilled vegetables</b> (champignons, cherry tomatoes, zucchini, sweet pepper) (Овощи на гриле)	150	<b>250 ₺</b>
<b>Tomatoes in the lettuce leaves</b> (made with cherry tomatoes, red onion, arugula, parmesan cheese staffed with olive oil) (Томаты в листьях)	120	<b>220 ₺</b>
<b>Homemade fettuccine</b> (Фетучини собственного приготовления)	130	<b>200 ₺</b>
<b>Baked mini potatoes staffed with spicy herbs</b> (Печеный мини-картофель)	150	<b>190 ₺</b>
<b>Mashed potatoes</b> (Картофельное пюре)	150	<b>190 ₺</b>

## HOMEMADE BUNS, PIES AND DESSERTS

<b>«Bread basket»</b> consists of three types of homemade bread and cheese sticks served with butter, salt and een onion (Хлебная корзина)	190	<b>150 ₺</b>
<b>Homemade wheat bun/ ain bun/ custard bun</b> (Булочка пшеничная/зерновая/заварная)	50	<b>40 ₺</b>
<b>Salmon pie</b> (Пирог с сёмгой)	60	<b>120 ₺</b>
<b>Meat pie/ rye pie with mushrooms</b> (Пирог с мясом/ржаной с грибами)	60	<b>100 ₺</b>
<b>Cabbage pie/ pie with potato and mushrooms</b> (Пирог с капустой/с картофелем и грибами)	60	<b>60 ₺</b>
<b>Shtrudel</b> made with apples, pears, almond served with ice-cream (Штрудель яблочно-грушевый)	160/50	<b>350 ₺</b>
<b>«Golden Ring»</b> cake made with nut cream (Пирожное Золотое Кольцо)	140	<b>300 ₺</b>
<b>Cheesecake «Neapolitan»</b> made with cottage cheese, served with strawberry (Чизкейк Неаполитанский)	140	<b>300 ₺</b>

## HOMEMADE SAUCES

<b>BBQ/ Cheese sauce / Caucasian sauce/ Horseradish sauce/ Mustard/ Mayonnaise</b> (Барбекю/ Сырный/ Кавказский/ Хрен/ Горчица/ Майонез)	60	<b>100 ₺</b>
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