



JÉRÔME

Bolshaya Morskaya St., 25

  @jerome_restaurant

jeromerestaurant.ru



STARTERS & SALADS

Olives **290**

Peppers by Antonio's Mamma
from Tuscany **350**

Beef tartare with crispy onion **550**

Burrata with tomatoes **850**

Vitello tonnato with fresh tuna slices **750**

Scallop crudo with cherry **750**

Beetroot salad with feta cheese and wasabi
sorbet **590**

Bread cooked with original 89-year-old
sourdough, served with homemade
cultured butter **250**



SIDES

Sweet potato fries **350**

Grilled tomatoes **550**

Mashed potatoes with/
without truffle **450/350**

Broccoli with anchovies **550**



HOMEMADE PASTA

Homemade pasta pappardelle
with veal cheeks **650**

Cacio e Pepe, pasta picci with black pepper
and 2 kinds of cheese **650**

Sardinian pasta fregola with shrimps, calamari,
octopus, and mussels **890**

Cicatelli, pasta with Kamchatka crab,
tomato-cream sauce, and parsley oil **850**

Carbonara **690**




MAINS

Eggplant Parmigiana **650**

Stufato San Giovannese, classic braised veal cheeks
with a secret blend of Tuscan herbs, served
with mashed potatoes with truffle **690**

Mediterranean style cod, with olives, capers,
and basil **690**

 Bone-in Ribeye, Russian beef from Voronezh
with grilled champignons and marrowbone
(for 100g) a steak from 1 kg. **690**

 Whole Octopus (for 100g) **990**



PIZZA IN NEAPOLITAN STYLE

* we serve pizza as soon as it will be ready

Margherita **550**

4 cheeses **590**

Salami **750**

Black Truffle and Stracciatella **1000**

Mortadella and Pistachio **850**

Tuna and onion **750**

Prosciutto di Parma and arugula **990**

Prosciutto and mushrooms **750**

Focaccia **250**



DESSERTS

Carrot cake with white
chocolate ganache **350**

Cheesecake with caramel **350**

Cannolo Jerome **390**