



SOUPS

BORSCH WITH LOBSTER AED 65

Traditional Siberian beef soup with cabbage, beetroot, and carrots served with sour cream and lobster

SHISHKA CHAMPIGNONS SOUP AED 49

Creamy fresh mushroom soup topped with sundried white mushroom

GOLDEN CHICKEN SOUP AED 40

Pure chicken bouillon with fresh carrot onion, fresh greens, and noodles

(All soups served with Lemon Wedges and Toasted Bread)

APPETIZER

HUMMUS AED 39

Chickpeas, tahini sauce, lemon

CRIMSON SPREAD AED 41

Chickpeas, tahini sauce, lemon, parsley, green chili

GRILLED AUBERGINE AED 45

Mashed grilled eggplant served with tahini garlic sauce

ROASTED EGGPLANT WITH DRIZZLED POMEGRANATE AED 39

Chopped grilled eggplant bell pepper and pomegranate

MUHAMMARA AED 41

Grill red pepper with walnut, tomato, mint leaves

OLIVACEOUS SYMPHONY AED 36

Black olive and green olive mixed with pickles

PETRO SALAD AED 40

Parsley, onion, tomato, spring onion, mint leaves

ROAST BEEF CHICKPEAS AED 65

Roasted Beef, Chickpeas, tahini sauce, lemon, ghee and GreenTree

SAUTEED BLISS BRUSSELS AED 61

Sautéed Brussel cabbage, blackberry, raspberry, and green Taiga tree served with creamy balsamic dressing

GRILLED HALLOUMI AED 52

Grilled halloumi cheese with roasted cherry tomatoes and crispy herbs





SALADS

GREEN FOREST TOMATO

AED 59

Tomato and basil leaves pomegranate and labneh, homemade creamy balsamic dressing

CEASER'S VERDANT

AED 93

Stuffed Chicken with sundried tomato and fresh herbs with crispy iceberg, romaine lettuce, Caesar sauce

CRISPY RED CURRANT BREEZE

AED 78

Combination of crispy fresh lettuce, fried feta cheese, fresh raspberry, blueberry, blackberry, Taiga cherry tomato with honey mustard dressing

SIBERIAN UNDER F'UR

AED 75

Herring fish, potato, and beetroot with homemade mayo topping tobiko caviar

SNOWY SPRING

AED 72

Seasonal vegetables with labneh and slow half cook quail egg

TOMATO BASIL SALAD

AED 27

Fresh uzbek tomato sliced with onions and fresh basil herbs

RED SEA CARABINERO

AED 147

Combination of homemade smoked salmon, avocado, cream cheese, carabinero prawns with fresh herbs dressing

MAIN COURSE

SIBERIAN RAVIOLI

AED 78

Staffed homemade corn-fed meat dumplings served with butter and greens

PAN FRIED SYOMGA WITH GOLDEN CITRUS SAUCE

AED 145

Marinated boneless salmon file with purée quinoa saffron lemon sauce

DAJAJ MAHSHI

AED 89

Slow-cook chicken with purée black Lebanese rice

SHISHKA PLOV

AED 93

Uzbek traditional pilav

FILET DE MIGNON

AED 325

Wagyu E-five tenderloin steak with fresh rosemary and beef gravy sauce

CHANTERELLES MÉLANGE CHICKEN

AED 165

Signature-staffed chicken with a sauteed variety of fresh mushroom creamy sauce

LAMBEZZO

AED 166

Lamb rack with transferable purée-colour sauce with Risotto rice





TASTE OF TAIGA

GREEN GARDEN PLATE

Freshly Harvested Vegetables from Uzbekistan

AED 89

CHIRA FILLET

Mashed potato with herring fish and black caviar

AED 99

SEABASS SUMMER CRUDO

Thinly sliced seabass crudo with pomegranate dressing and baby rocket leaves. Served with fresh lemon wedges

AED 185

ICY OYSTERS

French oyster served with lemon and greens dressing

AED 325

OCEAN BOUNTY

Mixed seafood in three different cooking methods, baked scallops with cheese, salmon fish, blackfish, seabass, tiger prawns, lobster, and crabs with seasonal grilled vegetables

AED 625

EXOTIC FRUIT PUNEET

A deluxe fruit board, with fresh forest slices arrangement

AED 220

SIBERIAN SKEWERS

CHICKEN SAVORY SKEWER

Chargrilled Juicy boneless chicken, served with garlic sauce and oven-baked bread and grilled vegetables.

AED 132

BEEF – CHARMED SKEWER WITH RED SAUCE

Chargrilled Marinated Beef Wagyu, served with, tomato Qayla sauce, signature oven-baked bread, and grilled vegetables.

AED 157

LAMB DELIGHT

Chargrilled marinated lamb cubes served tomato mint sauce and grilled vegetables.

AED 177

LAMB KOFTA

Chargrilled marinated minced lamb meat served with tomato

AED 177



SHISHKA

THE FRAGRANCE OF TAIGA



ROYAL LAMB KEBAB WITH PISTACHIO AND BERRY CHEESE SAUCE AED 374

Lamb kofta with pistachio served with grilled vegetables and melted cheddar cheese

MEAT EXTRAVAGANZA FOR TWO AED 275 /FOR FOUR AED 495

Beef and Chicken shish, lamb kofta, lamb chops, and tiger prawns

(All Barbeque Shashliks are served with Garlic sauce, tomato Qayla sauce, signature oven-baked bread, and grilled vegetables)

SHISHKA CAVIARS

BLACK CAVIAR "BELUGA" (50GR AED 2150) (125GR AED 4150)

OSCIETRE CAVIAR (50GR AED 650) (125GR 1350)

CAVIAR RED SALMON (50GR AED 200) (125GR AED 400)

(All caviar served with pure butter, chopped onion, lemon wedges, and black Russian bread)

KIDS MENU

CHICKEN PLANETARIY SOUP AED 57

Clear soup with tender chicken balls and alphabet pasta.

CHEESE WHEEL ABC PASTA AED 57

Alphabet pasta served with butter and melted cheddar cheese.

CHICKEN NUGGETS AED 57

Chicken nuggets served with French fries

MINI PIZZA AED 57

Mini pizza with tomato sauce and mozzarella cheese.

MICKY MOUSE CUTLETS AED 57

Tender chicken cutlets garnished with mashed potato.

MALLOW NUTTY AED 57

Marshmallow coated with creamy Nutella.

PUFF PIZZA DELIGHT AED 57

Puff pizza with Nutella sauce, KitKat, M&Ms, marshmallows, and banana slices.

FRUIT LAND AED 57

Red and green apple, pear, mandarin, strawberry, raspberry, blackberry, blueberry, sugar powder.



