



DELIVERY:
ilfornogroup.ru

800°C
CONTEMPORARY STEAK

The restaurant is included in the international ranking of World's 101 Best Steak Restaurants, occupying 46th place in it



WHILE U WAIT

crush tomatoes / bio wheat grey bread	950
olives / orange peel	550
edamame beans / kimchi sauce	600
chips: sweet potato / potato / beetroot / lettuce kale / quinoa	500
hummus / avocado / gray bio flour bread	600
NEW foie gras mousse / cherry glaze	1 200
NEW chicken liver pate / plum chutney / pecan	650
NEW escargot snails / herbs	1 200
NEW escargot snails / pecorino	1 200
gray bio flour bread / butter / avocado	450
gray bio flour bread / butter / truffle	550
jamon de Bellota 20/40 g Iberico 100%	2 500 / 4 900

SPECIAL

NEW ribeye roast beef / spices	2 350
aged beef sausage Black Angus with Wagyu 25 g limited edition	950
NEW Pate en croute / foie gras / baked grapes / onion jam	1 900

SALADS / STARTERS

MEAT

three textures: ribeye Russia / striploin Russia Dry Age / Wagyu tenderloin / Kampot pepper	3 000
roastbeef / pecorino / ginger sauce	1 150
carpaccio bavette / black caviar / olive oil / flower salt	1 490
veal carpaccio / black truffles / parmesan	1 350
ribeye carpaccio / crush tomatoes / truffle cream	1 250
Black Angus sushi / black been sause	1 290
bavet / potato / artichokes / parmesan	1 050
rotti / ribeye / pepper-cognac sauce	1 600
Black Angus tartar / champignons / black truffle	1 100
Black Angus beef tartar / twisted potato chips	990
Black Angus beef tartar / foie gras / quail yolks	1 150
trio tartar: veal with truffle / sirloin with mustard / sauce / tenderloin with worcester / tabasco sauce	1 700
bone marrow rump tartare	1 300
Black Angus salad / oyster mushrooms / shiitake / kenyan bean	1 600
butchers steak / Brussels sprouts / Lombardy pepper / cherry potatoes	1 350

SEAFOOD

tuna tataki / avocado / bio wheat grey bread / sauce soy-ginger	1 250
salmon tartare / yuzu / cauliflower / parmesan / truffle black	1 350
gyoza shrimp / seabass / tom yam sauce	890

VEGETABLES

tomato tartare on baked eggplant / capers / cherry chili peppers / spicy sauce	850
tomato plateau / artichokes / capers	1 050
broccoli steak / sesame seeds / kalbi sauce	750
lettuce leaves / honey citrus dressing	1 320
cauliflower carpaccio / parmesan / black truffle	890
greek salad	1 050
cucumbers / tomatoes / parmesan / feta cheese	850
baked eggplant / stracciatella / baby spinach	850
salad mix / guacamole with jalapeno / artichokes / cherry tomatoes / truffle oil	1 100

SOUPS

borscht with veal cheek / sour cream / gray bread made from bio flour	890
chicken broth / trofie pasta / pulled chicken / poached egg / carrot	700
lentil soup / pulled beef	680

PASTA

Any pasta can be replaced with gluten-free ones Casarecce / spaghetti

spaghetti / Black Angus meatball / tomato sauce / parmesan	1 350
fettuccine / porcini mushrooms / Black Angus tartare / parmesan	1 370
trofie pasta / burrata / tomato sauce	1 100
linguini / butchers steak / pepe verde sauce	1 450
mushroom risotto / fougra / gold leaf	1 980

MEAT

for 100 g

RUSSIA

Bull breed Black Angus. Corn feed 200 days

bavet	900	flat iron	980
butcher steak	1 100	club steak	1 300
tenderloin	2 250	t-bone	1 400
rib eye	1 800	porterhouse	1 500

DRY AGE

Cuts ripen from 7 to 60 days.

The meat acquires a rich taste and a special aroma

RUSSIA

tenderloin	3 100	rib eye on bone	1 950
------------	-------	-----------------	-------

Special DRY AGE

Cuts ripen from 21 to 60 days.

The meat acquires a special aroma and flavor of jamon

RUSSIA

striploin	2 650
club steak (from 500 g)	2 600
t-bone (from 600 g)	2 700
porterhouse (from 700 g)	2 800

ARGENTINA

Bull breed Black Angus. Five-grain fattening 150-180 days

URUGUAY

Bull breed Cross-Wagyu. Grain feeding 300 days

tenderloin	2 450	striploin	3 700
rib eye	2 150		

JAPAN

tenderloin	7 900	rib eye	5 500
------------	-------	---------	-------

Recommended BRANDED PUREES

with truffle	650
with black caviar	950
with porcini mushrooms	850
classic	450
with demi-glace	490
with parmesan	550
with jalapeno	550
with wasabi	490
with gorgonzola	600
with olives	550
with basil / parmesan / pesto	700
with sweet shrimp / sweet chili	650
with eggplant / kimchi	600
with beef bacon and garlic	650
with dill	500

SIDE DISHES

corn / parmesan / bryndza cheese / chimichurri sauce	700
grilled vegetables: tomatoes / zucchini / eggplant / red onion / bell pepper	550
potato gratin / black truffle	1 250
baked sweet potatoes / sea salt	860
caramelized carrots	400
grilled or steamed asparagus	990
spinach with cream / parmesan	800
sweet potatoes fries	750
french fries	550
french fries / bryndza cheese	650
french fries / truffle oil	650
avocado fries / almond breading	750
zucchini fries / almond breading	750
rice	400

SAUCES

pepper & cognac	250
honey mustard	250
cranberry & ginger	250
bearnaise	250
800 C	250
guacamole	350
cream & mushroom	250
dijon mustard	250
bbq	250
cheese	250
chimichurri	250

MAIN DISHES

MEAT

grilled chicken in spices / corn / chimichurri sauce	1 450
duck leg confit / fennel / plum in port wine	1 750
quail in miso-peach glaze / quinoa / baked grapes / lemon verbena leaves	1 350
butcher steak tagliatta / baked peppers / chimichurri sauce	1 380
stewed beef rib / bbq whiskey sauce	2 650
lamb shank / meat sauce	1 550
flat iron / Sicilian side dish	1 500
minion / foie gras / blackberry / porto sauce	3 700
beef tongue / arugula / pesto / fresh horseradish	1 450
veal cheeks / mashed potatoes / mushrooms	1 300

SEAFOOD

barramundi / vongole / tarragon sauce	2 900
salmon / fennel / pak-choe / damame / white wine sauce	2 300
tuna / wasabi puree / arugula / fennel	1 450
Galician octopus / pepper sauce / pico de gallo	2 600

Street food BURGERS

In a brioche bun or lettuce. Default roast medium

hamburger	1 100
cheeseburger	1 200
800°C house	1 300
800°C house with vague beef	2 450
with truffles and porcini mushrooms	1 700
italian / stracciatella and sun-dried tomatoes	1 300
with goat cheese and cranberry sauce	1 350
mexican with guacamole and tomato jalapenos sauce	1 300
farmer with beef bacon and egg	1 250
with beef rib and chili-bbq sauce	2 750
with tuna	1 250
chicken with jalapenos sauce	950
with foie gras / red onion confiture / cranberry-ginger sauce / gold	2 500
WE RECOMMEND ADDING: black caviar	750

MINI BURGER SET

Italian / mexican / house burger	1 000
with chicken / with truffle / with tuna	1 150

MICRO BURGER SET

classic burgers	850
spicy burgers with jalapenos	890

SHAWARMA

Can be cooked closed and open

classic shawarma	1 100
spicy shawarma	1 200
golden shawarma classic	1 750
golden shawarma spicy	1 790

TACOS

MEAT

tacos pulled beef / stewed onion / bbq sauce	850
tacos minced beef / mozzarella / jalapeno	850
tacos with beef / black bean sauce	1 250
taco beef set: beef with sauce / black beans / ripped beef / minced beef	1 150

SEAFOOD

tacos with spicy prawns / avocado / cheese bryndza	850
tacos with crab / kale / avocado	1 650
taco tuna / wasabi kizami	850
taco seafood set: crab / tuna / spicy prawns	1 450

Breakfast

Mon - Fri 9:00 - 12:00 || Sat - Sun 9:00 - 13:00

SIGNATURE COCKTAILS

SPRITZ

Aperol Spritz 200 ml (Aperol / Prosecco / Orange)	850
Yuzu Spritz 160 ml (Yuzu Fresh / Prosecco / Amaro / Aloe Honey)	950
Limoncello Spritz 200 ml (Limoncello / Prosecco / Sorbet)	900
Feijoa Spritz 200 ml (Feijoa cordial / Riesling)	750
Chili-Orange Spritz 200 ml (Prosecco / cordial chili / orange)	750

GIN

Gimlet Aloe 100 ml (Bombay Sapphire / Aloe / Lime)	750
Basil Smash 100 ml (Bombay Sapphire / Sugar / Lime / Basil)	750
Bombay-Tonic* 170 ml (Bombay Sapphire / Basil / Cucumber / Ginger / Lime / Lemon)	750

BELLINI

Bellini Prosecco 250 ml (White Peach Puree / Prosecco)	990
Bellini Champagne 250 ml (White Peach Puree / Champagne)	2 390

VODKA

Moscow Mule 150 ml (Vodka / Lime / Ginger)	750
Porn Star 200 ml (Vodka / Passion Fruit / Lemon / Prosecco)	890
Lychee Martini 150 ml (Lychee / Vodka / Vermouth / Lemon)	820
Bloody Mary 250 ml (Tomato Juice / Vodka / Pellati / Lemon / Spice)	950

NON-ALCOHOLIC COCKTAILS

Aperol 150 ml	550
Tom Collins 150 ml	550

COCKTAILS

Martini Fiero & Tonic 220 ml	600
Martini Negroni 100 ml	700
Makers Mark Julep 250 ml	800
Old Fashioned 100 ml	750
Long Island Iced Tea 300 ml	850
Mojito 200 ml	700
Patron Margarita 100 ml	750
Cosmopolitan 100 ml	700
Pina Colada 300 ml	700
Dry Martini 90 ml	750

Martini Fiero & Tonic (cocktails) 400 ml with gastronomic accompaniment	999
---	-----

HOT COCKTAILS

Cherry Strudel 250 ml	800
Egg Nog 250 ml	800

GIN

Roku Japanese Craft (Japan)	40 ml	800
Hendrick's (Scotland)	1 700	
Bombay Sapphire (England)	700	
Bombay Bramble (England)	700	
Monkey 47 (Germany)	2 000	
Mare (Spain)	1 400	
Nordes (Spain)	1 050	
Opahr (England)	800	
Crafter's (Estonia)	700	
Filliers (Belgium)	900	
Ambrosia (Italy)	900	
Gelas (France)	900	
Sir Edmond (Holland)	790	
Hayman's (England)	750	

TONIC ORIGINAL

Nunchi 200 ml	350
----------------------	-----

DIGESTIVES

PORTO / JEREZ

Colheita 2009 (Calem)	80 ml	1 590
Late Bottled Vintage 2018 (Portal)	950	
Alexandro Oloroso	690	

SWEET WINES

Sauternes 2019 Chateau Villefranche	100 ml	1 150
Recioto 2016 Pergole Vece	1 990	

AROMATIC WINE

Barolo Chinato (Barale Fratelli)	80 ml	1 490
---	-------	-------

#800degreesmoscow #ilfornogroup

PINEAU DES CHARENTES

Signature Ugni Blanc (Lheraud)	80 ml	650
---------------------------------------	-------	-----

AQUAVIT

Il Pirus di Nonino	40 ml	1 100
---------------------------	-------	-------

GRAPPA

Il Moscato Di Nonino	40 ml	700
Lo Chardonnay Di Nonino	1 000	
Oltre Il DiLidia (Berta)	1 900	
Levi Serafino. Arneis	1 100	

CALVADOS

Pays d'Auge 8 Ans d'Age (Pierre Huet)	40 ml	1 200
--	-------	-------

ARMAGNAC

Chateau Du Tariquet XO, Bas Armagnac	40 ml	1 900
---	-------	-------

WHISKEY

BLENDED

The Famous Grouse Finest	40 ml	500
Dewar's White Label	500	
Dewar's 8 YO	600	
Jameson	650	
Chivas Regal 12 Y	1 000	
Bushmills Original	600	

TENNESSEE

Jack Daniels	40 ml	750
---------------------	-------	-----

BOURBON

Jim Beam	40 ml	470
Makers Mark	750	

SINGLE MALT

The Macallan Double Cask 12 Y	40 ml	2 100
The Macallan Double Cask 18 Y	5 400	
Balvenie Doublewood 12 Y	1 900	
Highland Park 12 Y	1 500	
Auchentoshan American Oak	850	
Auchentoshan Three Wood	1 300	
Heriose Le Petit Tourbe	1 300	
Talisker 10 Y	1 300	
Kavalan Concertmaster	1 800	

VODKA

Beluga Noble	40 ml	470
Beluga Gold Line	860	
Russian Standard Luxury Edition	490	
Grey Goose	750	
Montblanc	500	
Koskenkorva Original	490	

TEQUILA

Jose Cuervo 1800 Blanco	40 ml	700
Jose Cuervo 1800 Reposado	750	
Don Ramon Silver	750	
La Escondida (Mezcal)	1 100	
Patron Silver	1 000	
Don Julio Blanco (100% Agave)	1 450	
Clase Azul Plata	4 000	
Clase Azul Reposado	6 600	

RUM

Brugal Anejo	40 ml	500
Brugal XV	700	
Brugal 1888	1 100	
Botucal Reserva Exclusiva	1 100	
Rochel Bay Traditional	1 000	
Zacapa Gran Reserva 23	1 490	

COGNAC

Camus VS	40 ml	1 100
Camus VSOP	1 490	
Camus XO	3 000	
Courvoisier XO	3 500	
Naud VSOP	1 100	
Lheraud, Cuvee 20 Ans	1 750	
A.E.DOR VSOP, Rare Fine Champagne	1 700	
Frapin Chateau Fontpinot XO Grande Champagne	3 000	
Hine Rare VSOP Fine Champagne	1 600	
A.E.DOR Cigar	2 500	

APERITIVO

Martini Riserva Bitter 40 ml	550
Martini: Bianco / Extra Dry / Rosso / Fiero 80 ml	600
Martini Riserva Rubino 80 ml	800
Aperol 40 ml	450

DIGESTIVE / LIQUEURS

Amaro Montenegro	40 ml	500
Jagermeister	490	
Fernet Branca	580	
Fiorente Elderflower	540	
Bols	400	
Limoncello	350	
Becherovka	450	

BEER / SIDER

NON - ALCOHOLIC BEER

Estrella Free Damm 330 ml	450
----------------------------------	-----

DRAUGHT BEER

Stiegl 500 ml	600
----------------------	-----

CIDER

Trigger Traditional 500 ml	490
-----------------------------------	-----

BOTTLED BEER

Peroni Nastro Azzurro (Italy) 330 ml	480
Estrella Inedit Damm. Unfiltered (Spain) 330 ml	470

SOFT DRINKS

Edis still / sparkling 500 ml	450
Coca-Cola 250 ml	450
Coca-Cola Zero 250 ml	450
Rich Juices 200 ml (apple / peach / cherry / orange / tomato)	390

FRESH JUICES

Orange / Grapefruit	350 ml	650
Apple / Carrot	550	
Pineapple	950	

MILKSHAKES AND SMOOTHIES

Milkshake Nutella 330 ml	600
Mango-Chia / Peach-Lychee 250 ml	550

LEMONADES

Raspberry-Passion fruit 330 ml	550
Lychee 330 ml	550
Duchess 330 ml	550
Feijoa / Strawberry / Lemongrass 220 ml	500
Yuzu - Cucumber 330 ml	550

COFFEE

Cappuccino 170 ml	380
Double Cappuccino 340 ml	550
Flat White 170 ml	480
Latte / Ice 300 ml	480
Espresso 20 ml	240
Double Espresso 60 ml	350
Americano 110 ml	240
Decaf Coffee 110 ml	290
Raf 170 ml	400
Bumble Coffee 200 ml	400
Matcha Latte Green 300 ml	550
Matcha Latte Blue 300 ml	550
Buckwheat Latte 300 ml	500

TEA

Assam	500 ml	550
Earl Gray	550	
Longjing	550	
Jasmine pearl	550	
Milk Oolong	550	

HOMEMADE TEA

Strawberry-Basil with pink pepper	500 ml	600
Raspberry-Ginger	600	
Sea buckthorn with pear	600	
Chili-Mango	600	
Taiga Mix	600	
Buckwheat	600	
Warming	600	
Snow Chrysanthemum	600	
Ivan-chai with cherry	600	