



Rodina

Orchestrated by the award-winning Chef Viktor Beley, Rodina is a place where every culinary creation tells a story of creativity and generosity coming together for a memorable experience, infused with whimsy, pleasure and attention to details.

Rodina offers unrivalled contemporary Russian menu with light and surprising twists of the Mediterranean as well as impeccable service. A modern, light and elegantly informal setting complements the restaurant's forward-thinking approach to modern dining.



Raw

Seafood Selection (S)

Ask Waiter for Assistance on
Your Preferred Cooking Style
MP

Oyster Gillardeau N3 (S)

Red Onion Pickle, Tabasco, Lemon
80

Cold Starters

Sugudai (D)(G)

Russian Style Carpaccio From Salmon
and Cod with Dill Cream
70

Vinigret (V)(G)

Traditional Salad with Baked Vegetables
and Pickles
50

Kholodec with Pickled Radish (D)(G)

Jellied Meat with Pickled Radish
65

Herring with Potatoes (D)(G)

Potato Croquettes with Pickled Herring
55

Chicken Liver Pate with Raspberry Jam (D)(G)

Served with Grissini
55

Seafood Salad with Crab (G)(S)

Mix Seafood with Spinach with Mustard
Lemon Dressing
175

Olivier with Caviar (G)

Baked Potato, Carrot, Peas, Cucumber,
Beef Tongue with Mayo
150

Siberian Salad with Lamb Tongue (G)

Kenya Beans, Celery, Baby Potatoes and
Aroma Dressing
65

Herring under the Fur Coat (E)(G)

Black Tartlet Stuffed with Herring, Potato,
Carrot, Beetroot Layered with Mayo
65

Assorted Pickles Platter (V)

Pickled Cucumbers, Tomatoes, Mushrooms
and Sauerkraut with Aroma Dressing
50

D-Dairy G-Gluten N-Nuts S-Seafood E-Egg V-Vegetarian

All Prices Are Indicated in AED & Are Exclusive of 7% Municipality Fee & 5% VAT



Caviar Selection

Bfinis, Shallots, Sour Cream, Egg Yolk, Capers (D)(E)(G)

or

Baked Potato (D) with

Beluga

30g - 2500

50g - 3850

Oscietra Classic

30g - 1250

50g - 1950

Albino 24k

30g - 4500

Hot Starters

Moscow Pelmeni with Truffle (D)(E)(G)

Beef Dumplings with Sour Cream
and Beef Broth

135

Beef Crepes with Peppercorn Sauce (D)(E)(G)

Crepes Stuffed with Meat and
Topped Up with Sour Cream

70

Potato Vareniki with Mushroom Sauce (E)(G)(V)

Dumplings with Potatoes
and Truffles

75

Beef Steak with Ajika Sauce and Potato Drannik (D)(E)(G)

Minced Meat Patty with
Homemade Ajika Sauce

120

Seafood Doughnut (E)(G)(S)

Fried Dough with Seafood Mix
and Aioli Sauce

55

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Soups

Borsch with Smoked Sour Cream and Cheese Dough (D)(G)

Traditional Beetroot Soup
with Beef Cheek

65

Cold Crab Soup Okroshka Style (D)(E)(S)

with Tomato Water

95

Sturgeon Fish Ukha with Salmon Roe (D)(G)(S)

Fish Soup and Borodinsky Bread with
Two Types of Caviar

105

Mushroom Chowder with Sour Cream (D)(G)(V)

Mix Mushroom Soup with Potatoes

55

Solyanka (D)(G)

Mixed Meat Cuts Soup,
Served with Sour Cream

55

Fish

Halibut with Porcini Cream Sauce (D)(G)

Halibut Fillet, Potatoes, Spinach,
Broccolini

160

Salmon Spinach with Cauliflower Puree (D)(N)

Salmon Fillet in Spinach Leaves
Served with Creamy Sauce

140

Salmon Pie (D)(G)(E)

Salmon and Halibut Mix
with Mansini Sauce

165

Grilled Black Cod Fillet (G)

Marinated in Oyster Sauce with
Truffle Oil and Ajika Tartar

375

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Meat & Poultry

Slow Cooked Beef Rib and Sauteed Cabbage (D)(G)

De-Boned Beef Rib, Jus Balsamic Sauce
and Sour Cream

155

Baby Chicken with Jus Sauce (D)(G)

De-Boned Chicken with Baby Carrot,
Corn, Beetroot

165

Beef Tongue with Mashed Potatoes (D)(G)

Served with Mustard Jus Sauce

95

Beef Stroganoff (D)(G)

Thinly Sliced Beef with Creamy Mushroom
Sauce and Mashed Potatoes

185

Kiev Cutlet (D)(G)

Chicken Fillet Stuffed with Butter,
Cheese and Herbes, Mushroom Sauce

110

Rib Eye (D)

with Peppercorn and
Creamy Ajika Sauce

385

Sides

Mashed Potatoes (D)(V)

45

Crispy Eggplant (D)(G)(N)(V)

55

Potato with Mushrooms (D)(V)

65

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