

ROZHDESTVENKA, 5/7
TIMURA FRUNZE, 22

www.frankmeat.ru

#FRANKBYBASTA

   @frankbybasta



MENU

**WATCH OUR
YOUTUBE SHOW**



 YouTube

NOURISHING BREAKFASTS

8 AM - 12 PM ON FRUNZE
ON WEEKDAYS

12 PM - 4 PM
ON FRUNZE
AND ROZHDESTVENKA
ON WEEKENDS

ASK YOUR WAITER

FRANK STORE



WHEN SERVING A GROUP OF MORE THAN 8 PEOPLE A SERVICE FEE OF 10 % WILL BE CHARGED. THANK YOU!

**OPENING
HOURS:**

ROZHDESTVENKA
Sun-Thu: 12 am - 1 am
Fri-Sat: 12 am - 3 am

TIMURA FRUNZE
Mon-Thu: 8 am - 11 pm
Fri: 8 am - 1 am
Sat: 12 pm - 1 am
Sun: 12 pm - 11 pm

Phone: 8 (800) 222-35-35
[@frankbybasta](https://www.instagram.com/frankbybasta)

FRANK
by GACTA

STARTERS & SNACKS

Fried cheese with berry sauce	390
Nachos with guacamole and red beans	360
Beef tartar	480
Beef taco	420
“Sweet Coca-Cola” chicken wings	490
Mexican chicken wings	490
Japanese chicken wings	490
Fried shrimps with crispy ciabatta	690
French fries with Parmesan cheese and truffle oil	350
Beef jerky	320
Edamame beans	320
Veggie sticks with tartar sauce	250

SALADS

Coleslaw	150
Californian salad with quinoa, shrimps and avocado	550
Steak salad with beef	590
Shrimp salad with cherry tomatoes	550
Grilled chicken breast salad	480
Mixed vegetable salad	350

SOUPS

Chicken broth	290
Tomato soup with shrimps	350
Cheese soup with bacon	380
Goulash soup	420

SIDE DISHES

Rosemary baked potatoes	180
French fries	180
Basmati rice	150
Grilled avocado	250
Grilled corn	220
Mashed potatoes seasoned with truffle oil	220
Red beans in taco sauce	150
Asian style cucumbers	150
Grilled vegetables	360
Crispy ciabatta	120

SUPER NEWS ATTENTION!!!

WE COOK ON BIG GREEN EGG



RIBS

SERVED WITH ROSEMARY BAKED POTATOES OR RED BEANS IN TACO SAUCE

Pork ribs medium size	390 g	590
Pork ribs big size	570 g	740
Mixed pork ribs in 3 marinades	600 g	850
Marbled beef rib	600 g	1100

Pork ribs Basta Size	1000 g	1490
with pistachios / with star anise / Extra Hot with nachos / with pepperoni and mozzarella		

DRY-AGED RIBS

Medium size beef ribs — aged for 14 days	730 g	1090
Beef rib Noggano — aged for 14 days and slow-cooked for 17 hours (need to be pre-ordered)	2600 g	5000

GRILL

“Frank” striploin steak served with coleslaw, french fries, corn and Jack Daniel’s sauce	1490
Filet mignon with green asparagus	1390
Flank steak with pepper sauce	790
Stewed beef on the bone with baked potatoes	890
Rack of lamb with chickpeas	1250
Grilled sausages with french fries / mashed potato seasoned with truffle oil	550
Grilled chicken breast with mixed salad	420
Squid with wasabi sauce and basmati rice	480
Salmon steak	890

WRAPS AND BURGERS

Saint-Petersburg classic wrap	390
Asian shrimp wrap	460
Mexican burrito	460
Nordic wrap with venison and cranberry sauce	520
Crispy duck and apples wrap	490
Marbled beef cheeseburger	520
Frank-burger with rib meat	550
Chicken fillet burger with cheddar cheese	420

SAUCES

Cheese sause / 1000 islands / BBQ sause / honey teriyaki / sweet & sour sause / tartar / sweet chili / tabasco / ketchup	80
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UPGRADE YOUR DISH!

Cheddar	80	Onion fries	80
Avocado	80	Apple puree	80
Pineapple	80	Bacon	100
Jalapeño	80	Guacamole	100
		Pepperoni	100

BBQ XL COMBO

Pork ribs, flank steak, sausages, chicken wings, edamame beans, french fries, nachos, cucumbers, coleslaw, 3 sauses	1800 g	3490
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DESSERTS

Wafer rolls with condensed milk	320
Chocolate brownie with ice-cream	300
Apple crumble	320
Classic cheesecake	320
Ice-cream / sorbets	150

DRAFT BEER AND CIDER 400 ML

Litovel Premium <i>Czech, 5,0%</i>	290
Classic Czech lager with refreshing light balanced taste	
Weihenstephaner Hefe Weissbier <i>Germany, 5,4%</i>	320
Classic wheat unfiltered beer with a pleasant rich flavor	
Steenbrugge Wit-Blanche <i>Belgium, 5,0%</i>	350
Belgian blanche with citrus and coriander flavored taste	
Grimbergen Blond <i>France, 6,7%</i>	320
Traditional abbey pale ale with rich and refreshing taste	
Duchesse de Bourgogne <i>Belgium, 6,2%</i>	390
Flemish red ale, which is aged in oak barrels for eighteen months and blended with eight-month-aged beer	
Barbe Ruby <i>Belgium, 7,7%</i>	450
Strong fruit ale with a moderately sweet cherry flavor	
Kona Big Wave <i>USA, 4,4%</i>	390
Refreshing bright Hawaiian ale with a juicy tropical fruit flavor	
Marston's Oyster Stout <i>England, 4,5%</i>	350
Soft English stout with a pure classic flavor and avalanche effect	
New Riga's White Moon <i>Russia, 5,5%</i>	300
Juicy milk stout with a light velvety taste, notes of coffee, chocolate and cream	
New Riga's Kometa IPA <i>Russia, 6,0%</i>	300
Flavored and juicy craft ale with the distinct bitterness	
Mort Subite Xtreme Kriek <i>Belgium, 4,3%</i>	390
Rich cherry lambic with great taste	
«Elk and cedar» <i>Russia, 4-5%</i>	300
Craft cider with unique flavors. Ask the waiter which one is on offer today	

BOTTLED BEER AND CIDER

GERMANY

Weihenstephan Original <i>5,1%</i>	500 ML	390
A German lager brewed following age-old traditions. Lengthy bottle conditioning provides for a very gentle flavor. Very refreshing and ideal to quench your thirst		
Schneider Weisse TAP 6 <i>8,2%</i>	500 ML	420
A unique deep and complex wheat ale. It's smooth and creamy with a rich balanced taste with hints of raisins, tart cherry juice, bread and caramel		

BELGIUM

Rodenbach Grand Cru <i>6,0%</i>	330 ML	390
A beer for connoisseurs made of one part of young beer and two parts of beer aged in oak barrels for two years		
Barbe Ruby <i>7,7%</i>	330 ML	420
A strong ale with a wonderful fruity aroma and a deep bodied flavor that combines the sweetness and bitterness of cherries		

USA

Briney Melon Gose <i>4,2%</i>	355 ML	400
A fruity gose variety with a tart taste balanced with the delicate hint of watermelon. The addition of sea salt creates a refreshing harmony between the acidity and the sweetness of fruit, which all add to a pure dry aftertaste		

USA

Founders All Day IPA <i>4,7%</i>	355 ML	380
Rich fruity taste with distinct hop bitterness, and mango and citrus flavors. Though plentiful, hop flavor is not overwhelming, but very delicate. Soft and balanced, a great everyday drink		

FRANCE

Fournier Artisanal Brut <i>4,5%</i>		400
Classic dry Norman cider. Its recipe is listed in UNESCO cultural heritage of humanity		
Fournier Artisanal Poire <i>2,0%</i>		400
Norman sweet pear traditionally brewed cider		
Fournier Artisanal Rose <i>3,0%</i>		400
Natural pink cider with a pleasant floral aftertaste, amazingly light and refreshing		

SCOTLAND

Brewdog Elvis Juice, <i>6,5%</i>	330 ML	360
A fresh amber ale brewed with grapefruit juice and zest. It has a bright taste with a hint of citrus and moderate bitterness		
Brewdog Jack Hammer <i>7,2%</i>	330 ML	400
A strong double IPA beer with the bright bitterness of hop and hints of caramel and citrus		

HOLLAND

De Molen Rasputin <i>10,4%</i>	330 ML	320
A strong thick stout made by one of the best Dutch brewers with hints of chocolate, coffee, spices, raising and tobacco		
La Trappe Dubbel <i>7,0%</i>	330 ML	390
A true unfiltered trappist dark brown and ruby beer with a complex bouquet combining a variety of tastes. Bottle conditioning adds to it incomparable flavor		

Maybe alcohol and the worst enemy of man,
but the Bible says: "Love your enemies"

Frank Sinatra

RUSSIA

Jaws APA, <i>5,5%</i>	500 ML	350
An American style ale with mild but vivid bitterness and a slight hint of caramel		
Jaws Jazz & Juice, <i>6,5%</i>	500 ML	350
Brewed following the classic IPA technology with the use of aromatic hop and dry hopping. The exclusivity of this sort lies in the addition of tropical fruit juices at the final stages of maturation		
Jaws "Atomic Laundry" <i>7,2%</i>	500 ML	350
An amazingly bitter live IPA beer with the impressive bitterness of 101 IBU that explodes with taste. At the same time, it has a balanced multifaceted flavor with hints of tropical fruit and pine needles		
Varka ALE, <i>5,0%</i>	450 ML	320
An amber ale with a soft malt body, a fruit-and-honey aroma, and an intensive taste. The aftertaste is an ideal balance of caramel, fruity and citrus hint combined with the noble bitterness of hop		
Milk of Amnesia, <i>5,2%</i>	500 ML	350
Thanks to its fruity base, the taste is moderately sweet, round and full-bodied. The aroma and the bitterness are provided by the Magnum, Columbus, Pekko and Comet hops and the addition of tropical fruit puree		

NON-ALCOHOL

Schneider Weisse Tap 3 <i>Germany, 0,0%</i>	500 ML	360
Refreshing, unfiltered and unpasteurized non-alcoholic beer		

COCKTAILS

BAR NEWS

FRANK STYLE

Old Russian	500
Vodka infused with Borodinskiy rye bread, blackcurrant liqueur, cardamom syrup, lemon juice	
Diogen Manhattan	600
Jim Beam White bourbon, Martini Rosso vermouth, Athenian vermouth, bitter, orange	
Mexican Tide	500
Sauza Silver tequila infused with dill, Laphroaig whiskey, lemongrass syrup, lemon juice	
Morning In Benevento	600
Italian gin with pink grapefruit, sunny herbal Stega liqueur, pear liqueur, sparkling wine, lemon juice	
Vacation In Sicily	600
Gin with red orange, Martini Fiero vermouth, passion fruit liqueur, lemon juice, sugar syrup	
Kitchen Garden	500
Citrus-herbal vodka, sparkling wine, green apple syrup, soda, fresh cucumber	
Barvikha Spritz	600
Liquor polar pear, violet liqueur, peach liqueur, sparkling wine, rose	
Finnish Negroni	600
Kyro Koskue gin, Martini Rosso vermouth, bitter, orange, rosemary	

BLOODY MARY

Bloody Frank	550
Gin with smoked paprika, barbecue sauce, hot sauce, spicy tomato mix, honey syrup, lemon juice	
Rushn Masha	550
Vodka infused with Borodinskiy rye bread, berry mix, black pepper sauce, spicy tomato mix, lemon juice, salt	
Texas Fable	550
Jim Beam White bourbon, mustard sauce, sesame sauce, soy sauce with basil, spicy tomato mix	

SHOT SETS (4 PCS.)

Crossing Of The Alps	650
Hazelnut schnapps, coconut liqueur, strawberry puree	
Don't Take Me From The Party	650
Gin infused with blue Thai tea, raspberry shrub, lemongrass syrup	
Reindeer	650
Cowberry vodka, peach liqueur, raspberry sauce, almond syrup, lemon juice, fresh mint	

PLEASE LET YOUR WAITER KNOW ABOUT THE PRODUCTS YOU ARE ALLERGIC TO. ALL PAYMENTS SHOULD BE MADE IN RUBLES OR BY BANK CARDS. ALL PRICES ARE QUOTED IN RUBLES

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WINE BY THE GLASS

125 ML

BUBBLESProsecco Spumante Fiorino d'Oro 330
*Veneto, Italy, dry***ROSE**Sainte Beatrice Cuvee 330
des Princes Roubine Sarl
*Provence, France, dry***WHITE**Pinot Grigio Sant'Orsola 300
*Veneto, Italy, dry*Vinho Verde Gazela 350
*Minho, Portugal, semisweet*Riesling Peter Mertes 350
*Pfalz, Rheinhessen, Germany, semi-dry*Ned Sauvignon Blanc, Marisco 420
*Marlborough, New Zealand, dry***RED**KWV Classic Shiraz 320
*Western Cape, South Africa, dry*Tamari Malbec 350
*Mendoza, Argentina, dry*Pinot Noir Kris 380
*Sicilia, Italy, dry*Calanica Nero d'Avola-Merlot 450
*Sicilia, Italy, dry***WINE**

750 ML

BUBBLESMartini Prosecco D.O.C. / 187 ml 500/550
Martini Asti D.O.C.G., *Italy*Prosecco Spumante Fiorino d'Oro 2000
*Veneto, Italy, dry***ROSE**Sainte Beatrice Cuvee 2000
des Princes Roubine Sarl
*Provence, France, dry***WHITE**Pinot Grigio Sant'Orsola 1700
*Veneto, Italy, dry*Vinho Verde Gazela 2000
*Minho, Portugal, semisweet*Riesling Peter Mertes 2000
*Pfalz, Rheinhessen, Germany, semi-dry*Ned Sauvignon Blanc, Marisco 2500
*Marlborough, New Zealand, dry*Gelber Muskateller GRASSL 3000
*Carnuntum, Austria, dry***RED**KWV Classic Shiraz 1900
*Western Cape, South Africa, dry*Tamari Malbec 2000
*Mendoza, Argentina, dry*Pinot Noir Kris 2300
*Sicilia, Italy, dry*Calanica Nero d'Avola-Merlot 2700
*Sicilia, Italy, dry*Altano Organically Farmed 3000
Vineyards Symington
*Douro, Portugal, dry***PORTO WINE**

50 ML

Dow's Nirvana 400

SHERRY

100 ML

Barbadillo Amontillado 450

Barbadillo Cream 450

NON-ALCOHOL DRINKS**HOMEMADE LEMONADES**

400 ML

Strawberry-orange 320

Aloe-basil 320

Mandarin-tarragon 320

Raspberry-lemongrass 320

Berry juice 200 ML 150

Lemonades 250 ML 190

Juices 200 ML 190

Aqua Minerale 250 ML 150

Red Bull 250 ML 250

Evian 330 ML 280

Badoit 330 ML 280

FRESH JUICE

300 ML

Orange 350

Grapefruit 350

Apple 350

Carrot 350

Celery 350

COFFEEYOU CAN ORDER COFFEE WITH ALTERNATIVE MILK
(ASK THE WAITERS)

Espresso 150

Americano 150

Cappuccino 250

Flat white 280

Raf 280

Latte 280

TEA 400 ML

Assam 300

Earl Grey 300

Fruity 300

Sencha 300

Milky oolong 350

Shu puer 420

WHISKEY AND BOURBON

40 ML

Dewar's White Label 330

Jameson 350

Jim Beam White 350

Proper Twelve 350

Maker's Mark 500

Chivas Regal 12 Y.O. 500

Dewar's 12 / Dewar's 15 540/660

Aberfeldy 12 / Aultmore 12 660/680

Laphroaig 10 Y.O. 700

The Macallan Triple Cask 12 Y.O. Fine Oak 650

The Macallan Triple Cask 18 Y.O. Fine Oak 1250

RUM

40 ML

Bacardi Carta Blanca / Negra / Oro / Añejo 4 330

Beach House White Spiced & Fruity 360

Tiki Lovers Pineapple 400

Bacardi 8 400

Don Papa 450

Brugal XV 650

VODKA

40 ML

Tundra 150

Grey Goose 360

GIN

40 ML

Malfy Gin con Arancia 330

Malfy Gin Rosa / Malfy Gin Lemon 330

Bombay Sapphire 450

Generous 470

Brockmans 500

TEQUILA & MEZCAL

40 ML

Camino Real Blanco 300

Sauza Silver / Gold 350/400

Patron Silver / Reposado 420/440

Del Maguey Vida 600

COGNAC & BRANDY

40 ML

Aranait 250

Baron Otard VSOP 500

VERMOUTH

80 ML

Martini Bianco / Extra Dry / Rosso / Fiero 260

Martini Riserva Rubino / Bitter (40 ml) 260/280

LIQUEURS

40 ML

Tundra Bitter 170

Jagermeister 300

Becherovka 300

Aperol 300

Campari 300

Bols (variety of tastes) 300

Baileys Original 300

Kahlua 350

Bénédictine 350

Cointreau 350

St-Germain 370

THIS BROCHURE IS AN ADVERTISING MATERIAL. YOU CAN SEE THE FULL VERSION OF THE MENU BY CONTACTING THE RESTAURANT MANAGER

FRANK
by EACTA

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