

Aviva



Evgeny Shchitov embarked on his culinary journey at the age of 16 diving into the world of chefs. Since then, he has explored kitchens across various cities and regions, including Ufa, Yekaterinburg, Crimea, and Moscow. In the Russian capital, he took the helm at the Steak It Easy restaurant chain and oversaw the kitchens of 4-star hotels in the resort town of Dobrograd.

Valuing local and seasonal ingredients, Evgeny incorporates them to the fullest when crafting menus. Mindful of regional nuances and the preferences of restaurant guests, he creates unique dishes that captivate with both flavor and distinctive presentation.

Evgeny Shchitov joined our team in March 2023 and currently serves as the brand chef for the Parmigiano Group chain, as well as the chef for Olivier, Crudo, Barmaglot Pop Up, Bedouin and Aviva restaurants.

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Assorted Mezze Platter

6 600

- Baba ganoush
- Tzatziki with coriander and lemon
- Roasted pepper with zaatar
- Marinated aubergines with tomatoes
- Classic hummus



Starters

Olives in herbal oil	2 820
Tiger prawn tartare with spicy tahini and caviar	9 520
Aubergine bruschetta with cream cheese, stracciatella and pecan nuts	4 820
Bruschetta with hot smoked beef, figs and farmer's cream cheese	5 240
Hummus with smoked beef brisket	4 280
Hummus with grilled prawns and squid	6 340

VISA

Paying by one of the premium Visa cards such as Visa Platinum, Visa Signature, or Visa Infinite at the Parmigiano Group restaurant chain gives you a range of exclusive privileges:

- 10% discount on all menus;
- a complimentary coffee and truffle of your choice, courtesy of Parmigiano Group's talented pastry chef;
- four signature cocktails at the Barmaglot Bar;
- upon check-in at S.N.e.G Boutique Hotel, a VISA Welcome-compliment awaits premium cardholders.

10% service charge



Salads

Aviva Signature Salad	4 320
Middle Eastern Tabouleh salad with pickled tomatoes and homemade cottage cheese	2 780
Pickled lemons with avocado, tomatoes and pistachios	4 760
Burrata with tomatoes, spiced pesto and mixed seeds	7 980
Smoked beef brisket, sun-dried tomatoes, freshly pickled cucumbers with stracciatella	6 040

Soup

Chicken broth with ptitim and cornish hen braised in spicy herbs	3 080
Creamy soup with seafood and couscous	5 840
Rich beef soup with beans and roasted peppers	4 820
Cream of pumpkin soup with shrimp and gorgonzola cheese	5 840

Qutabs

Potato & Black Truffle	3 860
Crab & Stracciatella	7 640
Cheese & Greens	3 140
Beef	4 620

10% service charge



Special

Shakshouka with aubergines, peppers and tomatoes	3 260
Cabbage steak with caviar sauce	4 460

Seafood

Fried shrimp with garlic and wine sauce	9 620
Salmon and zander patties with celery cream	9 640
Scallops with cauliflower cream, and green apple	10 520
Mini golubtsy with seafood in bisque sauce	7 460
Salmon roulade with cream cheese and roasted spinach	11 580
Oven-roasted seabass, pickled lemons, avocado, tomatoes, with white wine sauce	9 820

Meat & Poultry

Beef filet mignon with mashed potatoes and demiglace sauce	8 720
Ribeye steak	8 600
Veal braised in sour cream with mushrooms and baby potatoes	9 680
Chicken in pistachio breading, with pepper and tomato lecho, and pickled chickpeas	5 340
Confit duck with pumpkin cream and smoked cherries	7 780

10% service charge



✕ Pasta

Cacio e pepe	3 120
Spicy tomato sauce with olives, capers and farmer's cheese	4 280
Seafood and courgette in cream sauce with halibut caviar	6 240
Tiger prawns in bisque sauce with homemade burrata	7 840
Open-fire grilled salmon, served in caviar sauce	8 620
Veal with tomatoes and pecorino cheese	5 140

Homemade fresh pasta of your choice:



Fettuccine



Spaghetti



Penne



Pappardelle



Orzo

✕ Bread

Malted brioche and dark challah with homemade butter	2 600
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10% service charge

✿ Desserts

Dates Dessert	3 840
Mille-feuille with pistachio baklava	5 840
Baked saffron cheesecake with sea bukthorn sauce	4 360
Cinnabon with zaatar and tahini frosting Middle East style	2 540

✿ Ice Cream

Pistachio	1 520
Muhallebi with Rose water	1 520
Helva	1 520
Dates	1 520
Ricotta	1 520
Tahini	1 520



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10% service charge



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