



SACRA

SPA & BATH CLUB



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SALADS

Caesar Salad with Chicken <i>(D) (E) (F) (G) (S)</i>	75.00
Char-grilled chicken thigh over crisp romaine, shaved parmesan, with classic caesar dressing	
Caesar Salad with Shrimps <i>(D) (E) (F) (C) (S) (G)</i>	95.00
Char-grilled shrimp over crisp romaine, shaved parmesan, with classic caesar dressing	
Greek Salad <i>(D) (MU) (SU)</i>	70.00
Charred sweet peppers, tomato, cucumber and olives, feta slab, pickled kritamo and honey-balsamic dressing	
Crab Salad <i>(D) (E) (F) (C)</i>	95.00
King crab with tomato, iceberg lettuce and guacamole, finished with aioli, tobiko caviar and green oil	
S Beetroot and Herring Salad <i>(D) (E) (F)</i>	65.00
Layers of salted herring, potato, beetroot and egg under a soft Aioli veil	
Niçoise Salad with Tuna <i>(D) (E) (F) (S) (MU) (SE)</i>	85.00
Cold-smoked bluefin tuna, quail eggs, baby potatoes and Taggiasca olives in a citrus niçoise dressing	
Fresh Tomatoes with Olive Oil	55.00
Sliced Uzbek tomatoes with Maldon salt and extra virgin olive oil	

COLD APPETIZERS

Burrata with Tomatoes <i>(D)</i>	65.00
Silken burrata over tomatoes, Maldon salt, olive oil and black pepper, basil leaves	
Beef Carpaccio <i>(D) (E) (M)</i>	95.00
Paper-thin raw striploin with truffle sauce, parmesan, shaved black truffle and truffle oil	
S Tuna Tartare with Black Caviar <i>(F) (SU)</i>	125.00
Finely diced bluefin tuna over guacamole with an olive-shallot dressing, ponzu and black caviar	
Smoked Mackerel with Baked Potatoes <i>(D) (F)</i>	115.00
Whole cold-smoked mackerel with golden baby potatoes and pickled onion	
Herring with Baby Potatoes, Oil and Dill <i>(F) (SU)</i>	80.00
Salted herring with roasted baby potato with dill, pickled onion and fresh herbs	
Magadan Shrimps on Ice <i>(D) (E) (C)</i>	150.00
Chilled shrimp over crushed ice with smoked aioli and lemon	
Smoked Magadan Shrimps <i>(D) (E) (C)</i>	160.00
House cold-smoked shrimp, served chilled with smoked aioli and lemon	
King Crab Leg <i>(D) (E) (C) (S)</i>	270.00
Chilled king crab with aioli sauce and lemon	
Yukola <i>(F)</i>	75.00
Air-dried and cold-smoked salmon, sliced thin	

SOUPS

S Borscht with Sour Cream and Pampushka <i>(D) (G) (SU)</i>	80.00
Traditional beetroot soup with tender beef, sour cream, garlic butter and pampushka bread	
Homemade Chicken Noodle Soup <i>(E) (G)</i>	55.00
Homestyle chicken broth with hand-pulled chicken, noodles, quail eggs and carrot	
S Ukha <i>(F)</i>	75.00
Fish soup with a clear, delicately smoked broth with three kinds of fish and baby potatoes	
Okroshka <i>(D) (E) (MU)</i>	70.00
Chilled kvass-based soup with potato, egg, cucumber, radish, sausage	
Tom Yum <i>(D) (C) (M) (S) (MO) (SE)</i>	80.00
Traditional Thai soup with shrimp, mussels, squid and coconut milk	

HOT APPETIZERS

S King Crab in Aromatic Butter (D) (C)	290.00
King crab, warmed gently in butter with garlic and dill, straight from the pan	
Khachapuri, Adjarian Style (D) (E) (G)	65.00
Traditional Georgian cheese bread with a molten egg yolk and butter	
Khachapuri, Imeretian Style (D) (E) (G)	65.00
The classic round Georgian cheese bread, filled with melted suluguni cheese	
Fried Magadan Shrimps (D) (E) (C) (S) (G)	160.00
Shrimp pan-fried with garlic and onion in a savoury teriyaki-style sauce	
Crayfish with Herbs (D) (C) (S)	350.00
Whole crayfish simmered in a herb-and-butter broth with fresh herbs	

MAIN DISHES

Truffle Chicken (D) (M)	175.00
Whole roasted, yogurt-marinated chicken with truffle and chicken Jus	
Beef Pelmeni (D) (E) (G) (SU)	80.00
Homemade pelmeni in a warming broth with sour cream and dill	
S Pelmeni with Crab and Shrimp in Beurre Blanc (D) (E) (F) (S) (C) (SU) (G)	135.00
Delicate crab and shrimp pelmeni in a silky non-alcoholic champagne cream	
Vareniki with Potato and Wild Mushrooms (D) (E) (G) (M)	75.00
Potato and wild white mushroom vareniki, pan-finished in butter and onion with sour cream	
Chicken Kiev (D) (E) (G) (M)	95.00
Classic Chicken Kiev breast stuffed with molten herb-butter centre, mashed potato and black truffle	
Chicken Schnitzel with Truffle Sauce (D) (E) (G) (M)	80.00
Crisp panko-breaded chicken schnitzel with truffle sauce and parmesan	
Baby Chicken with Chimichurri Sauce (D) (G)	150.00
Whole marinated baby chicken, roasted and glazed in chimichurri sauce	
Plov	85.00
Fragrant rice pilaf with tender lamb, carrot and onion, slow-cooked in one pot	

GRILL

Salmon Shashlik (F) (G)	165.00
Skewered marinated salmon charcoal-grilled with fresh onion, herbs, sauce and lavash bread	
Chicken Shashlik (D) (G)	70.00
Classic charcoal-grilled chicken skewers with fresh onion, herbs, sauce and lavash bread	
Beef Shashlik (D) (G) (SU)	120.00
Marinated beef medallions grilled over charcoal with fresh onion, herbs, sauce and lavash bread	
Chicken Kebab (D) (G)	70.00
Hand-formed Chicken Kebab charcoal-grilled with fresh onion, herbs, sauce and lavash bread	
Lamb Kebab (D) (G) (SU)	80.00
Hand-formed Lamb Kebab charcoal-grilled with fresh onion, herbs, sauce and lavash bread	
Rack of Lamb (D) (G)	160.00
Charcoal-grilled lamb rack with lavash, sauce, herbs, onion	

MADE FOR SHARING

Homemade Pickles (M) (SU)	80.00
Plate of house pickles — cucumbers, cabbage, cherry tomatoes and mushrooms	
Dried Fish (Smelt, Vobla and Chekhon) (F)	415.00
Assortment of air-dried salted fish	
S Lamb Shank with Couscous (D) (S) (G) (MU)	175.00
Slow-roasted lamb shank, glazed and finished over open fire with couscous and dried fruits	
Salmon Baked in Oak Leaves (F) (G) (S)	450.00
Salmon fillet baked in oak leaves with unagi glaze, lemon and lime	

SIDE DISHES

Truffle Fries (D) (M)	45.00
Crispy fries finished with grated Parmesan and truffle paste	
Mixed Grilled Vegetables	65.00
Char-grilled seasonal vegetables brushed with herb oil	
Mashed Potato (D)	40.00
Silky, buttered mashed potato	
Sweet Potato Fries (D)	40.00
Crispy sweet potato fries finished with sea salt and Parmesan	

DESSERTS

S Honey Cake (Medovik) (D) (E) (G)	65.00
Classic honey layer cake	
Wafer Rolls with Condensed Milk (D) (N) (G)	50.00
Crisp wafer rolls with a whipped condensed-milk cream	
Burnt Basque Cheesecake (D) (E) (G)	60.00
Deeply caramelised burnt-top cheesecake with fresh raspberry sauce	
Ice Cream Selection (D) (E)	35.00
Rotating selection of house ice creams	

BREAD

Bread Basket (D) (G) (M)	10.00
Basket of freshly baked breads, served with truffle butter	

BAR MENU

SIGNATURES

Hydration	45.00
Fresh basil, fresh cucumber, elderflower cordial, light tonic	
Restoration	50.00
Sea Arch coastal gin 0.0%, olive brine, premium tonic of your choice (herbal or lemongrass)	
Glow	50.00
Passion fruit puree, acacia honey, coconut water, kaffir lime, collagen	
Vitality (SU)	50.00
Sparkling wine 0.0%, mandarin sorbet, rose water, peach cordial, collagen	
Boost (D)	50.00
Coffee liqueur 0.0%, espresso, vanilla, hydrolysed whey, cordyceps extract	
On	45.00
Clarified coconut and raspberry mix, yuzu juice, smooth matcha foam, L-Theanine	

BANYA HERITAGE

	Traditional Rustic Banya Beverages	1 L	Glass
Kvass “Borodinskiy” (G)		88.00	44.00
Traditional rye bread drink with a lightly tangy, refreshing taste and gentle carbonation			
Mors Sea Buckthorn		80.00	40.00
Authentic drink made from fresh berries			
Mors Cranberry and Cowberry		80.00	40.00
Authentic drink made from fresh berries			
Uzvar		88.00	44.00
Traditional dried fruit infusion with a naturally sweet, rich and aromatic taste			
Kombucha Lavender			35.00
Tart and lightly sparkling tea based drink			
Kombucha Raspberry			35.00
Tart and lightly sparkling tea based drink			
Tarragon Lemonade “Tarkhun”			35.00
Traditional Russian lemonade fragrant and full of green energy			
Banya Lemonade “Boltushka”			35.00
Classic banya lemonade full of electrolytes			
Passion Fruit Banya Lemonade			30.00
Passion fruit, lime, mint			
Chamomile and Melon Lemonade			30.00
Melon puree, homemade chamomile soda			

NON-ALCOHOLIC WINE

A sophisticated selection of de-alcoholized wines and craft 0.0% beers designed for guests who desire the social experience of drinking without the physiological impact of alcohol

	Glass	Bottle
Vintense Terra Astralis / Gewürztraminer, Riesling (SU)	42.00 . . .	210.00
White wine		
Vintense Cepages Rose / Syrah (SU)	46.00 . . .	230.00
Rose wine		
Vintense O'origin Les Galets / Syrah, Grenache (SU)	46.00 . . .	230.00
Red wine		

SPARKLING

Vintense Prestige Rose Sparkling / Syrah (SU)	70.00 . . .	350.00
Sparkling rose		
Vintense Cuvée Prestige Blanc De Blancs / Chardonnay (SU)	64.00 . . .	320.00
Sparkling white		

BEERS

Guinness 0.0%	45.00
Irish stout beer	
Bière Des Amis 0.0%	45.00
Belgian blonde beer	
Corona 0.0%	38.00
Mexican lager beer	

PREMIUM SPARKLING TEA

An ultra-premium category of tea-based beverages served in champagne bottles, delivering the effervescence and complexity of sparkling wine through an entirely alcohol-free experience

Aetea Noor	350.00
Delicate white and green tea, elderflower lift, citrus edge. Fine, persistent bead and a dry, clean finish	
Aetea Ruba	350.00
Hibiscus and red berry depth with real acidity behind it, more weight in the mid-palate than the colour suggests	
Aetea Astra 5	410.00
Amber, rooibos-led and local dates with genuine tannic grip and dried-fruit and toasted-spice complexity. Caffeine-free	

SOFT DRINKS & WATER

Sacra Water.	18.00
Coca-Cola / Coca-Cola Zero, Fanta, Sprite.	20.00
Acqua Panna	28.00
San Pellegrino.	28.00
Selection of Premium Tonic Water.	28.00
Borjomi	40.00
Georgian mineral water	

FRESH JUICES

Orange.	35.00
Grapefruit	35.00
Apple.	35.00
Carrot	35.00
Pineapple.	35.00
Young Coconut Water	75.00
Fresh young coconut water served in a Thai coconut	

SMOOTHIES

Green Smoothie (CE)	45.00
Spinach, broccoli, celery, avocado, mint, coconut water	
Avo Smoothie (S)	45.00
Avocado, banana, vanilla milk	
Berry Smoothie (S)	45.00
Mix of red berries, banana, vanilla milk	

PROTEIN SHAKES

Sacra Original Shake (D)	45.00
Banana, whey isolate, your choice of vanilla milk, kefir or coconut water	
Dates Shake (D).	45.00
Dates, whey isolate, vanilla milk	
Matcha Vanilla Shake (D)	45.00
Matcha, whey isolate, vanilla milk	

HOT BEVERAGES

TEA

Organic Assam	28.00
Black tea/India	
Earl Grey Special.	28.00
Black tea flavoured/blend	
Green Mao Feng	28.00
Green tea/China	
Jasmine Eye	28.00
Green tea flavoured/China	
Gaba Honey Oolong	35.00
Oolong flavoured/China	
Organic Chamomile Blossoms	28.00
Herbal tea/Egypt/caffeine free	
Velvet Rooibos Vanilla	28.00
Rooibos/blend/caffeine free	
Organic Peppermint	28.00
Herbal/blend/caffeine free	

ARABIC INSPIRED BLENDS

Black Saffron	28.00
Premium quality pure ceylon black tea flavoured with saffron	
Oriental Eve	28.00
Finest black ceylon tea combined with strawberries, citrus and spices	
Moroccan Mint	28.00
Grassy, aromatic, tart, strong long-lasting refreshing mint flavor	

TRADITIONAL RUSSIAN HERBAL INFUSIONS

Ivan Chai	28.00
A traditional slavic herbal classic, known for its gentle fermentation and velvety texture	
Linden	28.00
Delicate herbal infusion with a naturally floral, subtly sweet flavor and calming character	
Rosechip	28.00
Naturally tart, fruity flavor and is rich in vitamin c and antioxidants, making it a refreshing, wellness-focused infusion	
Altai Herbs Blend	28.00
Wild currant leaf, mountain thyme, wild raspberry leaf, pine nut shell, sage, coltsfoot, fireweed	
Taiga Tea	28.00
A powerful and grounding infusion that unites the strength of assam tea with the wild essence of northern woods	

Samovar Ceremony	500.00
A centerpiece ritual featuring traditional samovars — a communal tea experience paired with artisanal jams and traditional snacks	
Moroccan Tea Ceremony	300.00
The Moroccan Tea Ceremony, known as Atay, is a rhythmic ritual of hospitality and mindfulness. It involves steeping Gunpowder green tea with large handfuls of fresh spearmint and sugar in a silver teapot	

ICED COFFEE / MATCHA

Yuzu Espresso Tonic	32.00
A refreshing blend of bold espresso, bright yuzu citrus, and sparkling tonic water	
Iced Matcha Latte.	32.00
A smooth and creamy blend of premium ceremonial grade matcha and milk with a delicate earthy finish	
Matcha Coconut Cloud	32.00
Coconut water with airy matcha foam for a cloud - like finish	
Raspberry Matcha Collagen Latte.	38.00
A delicious combination of rich matcha, coconut milk, and sweet-tart raspberry	
Mango Matcha Collagen Latte	38.00
A tropical blend of earthy matcha, juicy mango, and coconut milk with a refreshing finish	
Ube Collagen Latte	40.00
A creamy latte made with ube, a vibrant purple Filipino superfood, and collagen, with a naturally sweet and velvety finish	

HOT COFFEE / COCOA

Espresso	22.00
Double Espresso.	28.00
Cappuccino	28.00
Latte	28.00
Flat White	30.00
Decaf Coffee	22.00
Matcha Latte	32.00
Lion's Mane Mushroom Cappuccino	38.00
Rich and creamy cappuccino infused with lion's mane, a functional mushroom traditionally valued for its wellness-supporting properties	
Reishi Cocoa	38.00
A comforting blend of velvety cocoa and reishi, a revered functional mushroom traditionally used in wellness rituals for its calming qualities	

ADDITIVES

Upgrade your drink	
Plant Based Milk	8.00
Lion's Mane Mushroom	15.00
Collagen	12.00
L -Theanine	15.00
Whey Isolate	15.00
Cordyceps Extract	15.00
Reishi Extract.	15.00