

## **MANSARDA**

*3, Pochtamtskaya st.*

Stunning views of the St. Isaac's Cathedral and the historic city center, the elegant interior design and well-crafted cuisine.

*European, Italian, Russian, Mediterranean, Japanese, Chinese, Asian Cuisine*

<http://en.ginza.ru/spb/restaurant/mansarda>



## **KATYUSHA**

*Nevskiy pr, 22/24*

Located across the street from the Kazan Cathedral. The atmosphere and interior is making you forget that you're not at home. Mesh-patterned laces and trays from Zhostovo, sofas gently wrapped into Pavloposad's cloths and the Gzelian ceramics – it makes feel a hospitable comfort and tranquility.

*Russian Cuisine*

<http://en.ginza.ru/spb/restaurant/katyusha>



## **RIBEYE**

*3, Kazanskaya st.*

Strip Loin, Rib Eye, Fillet-Mignon and tender ribs. Would steak-lovers come forward please – meat rules the table here! They know exactly which temperatures it should be cooked at and how it should be served.

*Japanese, American, Steakhouse Cuisine*

<http://en.ginza.ru/spb/restaurant/ribai>



## **MAMALIGA**

*2, Kazanskay st.*

Just a few steps away from Nevskiy Prospekt, guests are treated to the real southern hospitality and delicious dishes of the Georgian and Caucasian cuisine.

[http://en.ginza.ru/spb/restaurant/mamaliga\\_na\\_kazanskoy](http://en.ginza.ru/spb/restaurant/mamaliga_na_kazanskoy)



## JAMIE'S ITALIAN

*2 Konyushennaya Square*

An international network of Italian family restaurants where food is cooked upon Jamie Oliver's personal recipes, and the highest standards of quality are observed.

[http://en.ginza.ru/spb/restaurant/jamies\\_italian](http://en.ginza.ru/spb/restaurant/jamies_italian)



## GASTRONOMIKA

*5/21, Marata st.*

Located in the historic center of St. Petersburg, on the 6th floor of the 'Olympic Plaza' mall. It treats the guests to interesting and trendy international cuisine.

*European, Asian, Designer Cuisine*

<http://en.ginza.ru/spb/restaurant/gastronomika>



## MARIVANNA

*Mytninskaya emb., 3*

The place where the lace curtains embrace you at the entrance, hospitable cracknels twist around the samovar, and the cuckoo clock strikes to greet you. Mari Vanna treats with homemade food that Russian mums and grandmas used to prepare.

<http://en.ginza.ru/spb/restaurant/marivanna>



## SHANA

*Karavannaya st, 8*

The main idea belongs to three top chefs - Italian William Lamberti and his partners from Tel Aviv. The atmosphere of all four rooms is exquisite casual: aged patina easily coexists with light plaster, marble windowsills - with paintings about Bauhaus. The main character is an open kitchen. The emphasis is on seasonal fresh products. Mediterranean tastes, multiplied by an innovative approach, make us enjoy colorful, emotional food, leaving a feeling of lightness.

*Mediterranean Cuisine*

<http://ginza.ru/spb/restaurant/shana>



## **GINZA**

*16 Aptekarsky lane*

The flagship restaurant of the Ginza Project which reveals a balanced European view on the traditional Japanese cuisine.

*Japanese, European, Italian, Uzbek Cuisine*

<http://en.ginza.ru/spb/restaurant/ginza>



## **THE REPA**

*18/10 Teatralnaya Ploshchad (Theatre Square) next to Mariinsky Theatre*

The Repa, serving Russian cuisine, has opened on the site of legendary restaurant Backstage, once a favourite haunt of St. Petersburg's bohemian theatre community. The name is no accident: "repa" is Russian for turnip, a staple in the diet of ancient Slavs, and a distinct feature of Russian cuisine. The restaurant's interior was created by Russian designer Alena Akhmadullina.

<http://en.ginza.ru/spb/restaurant/therepa>

