



OMA

OMA IS ABOUT THE PRIMAL. ABOUT THE FIRE
THAT REVEALS THE MEAT, AND THE MAGIC OF THE PROCESS.

THREE THINGS ARE VITAL HERE:

O is for ORIGINALITY. The origin and quality of the product. Our focus is the Atlantic: Basque Country, Galicia, Argentina, Uruguay. The historical connection between these regions has formed a shared culture of working with meat and fire. We work with whole cuts, fish on the bone, and local, seasonal products, preserving their natural flavor.

M is for METHOD. The Basque school and the asador technique. Delicate fire control, "gray embers," the absence of aggressive flames, and respect for texture. Minimum ingredients. Maximum flavor concentration.

A is for ATMOSPHERE. An open kitchen, the rhythm of a live fire, and the dense energy of the restaurant.

BASQUE GRILLING AND THE SPANISH SCHOOL PROVIDE CONTROL,
BUT FLAVOR IS BORN IN THE FIRE.



CHANTERELLE SEASON

Chanterelle Salad	1 300
Mixed fresh leaves with sautéed chanterelles, croutons, Manchego, yoghurt dressing and demi-glace	
Coca with Chanterelles	900
Coca with aromatic sautéed chanterelles, mozzarella, Gorgonzola and Manchego	
Orzo with Chanterelles	1 400
Orzo in creamy butter with Parmesan, sautéed chanterelles and demi-glace	
Beef Rib with Chanterelle	4 800
Slow-braised beef rib with new potatoes, chanterelles and rich demi-glace	
Draniki with Chanterelles	1 500
Crispy potato draniki with sautéed chanterelles, soured cream, truffle sauce and fresh truffle	
New Potatoes with Chanterelles	1 100
Pan-fried new potatoes with chanterelles, herbs and soured cream	

COCA

WOOD-FIRED FLATBREADS

Coca with
Olive Oil
400

Coca with cabbage
and Cheese
450

Coca with Cheese
and Truffle
650

APPETIZERS TO SHARE

MEAT DELICACIES OF THE IBERIAN PENINSULA

Cecina de León with potato chips 1 550
A meat delicacy from León, aged for 18 months in salt and smoke

Jamón 5J Gran Reserva 5 000
Top-tier jamón made from free-range, acorn-fed Iberian pigs from the Jabugo region

Jamon Joselito 7 500

SAN SEBASTIÁN CLASSICS

Olives	650
Cantabrian Anchovies	900
Fire-roasted Peppers	990
Mini romano	1 100

RAW AND ALMOST RAW THE CULT OF PURE QUALITY INGREDIENTS

Wagyu A5 Carpaccio	2 900
Fresh artichokes Carpaccio	2 900
Beef Tartare	1 550
Beef Tartare with truffle	1 750
Beef Carpaccio	1 700
Bluefin Tuna Tartare	1 900

CRISPY POTATO TORTILLA



With black caviar	2 600
With bluefin tuna	650
With king crab	650

FROM THE FIRE AND OVEN

CLASSICS OF SPAIN AND ARGENTINA

Wagyu croquettes	3 700
Grilled artichokes	950
Grilled artichokes, mint and garlic	3 500
King crab empanadas 3 pcs	1 500
Beef empanadas 3 pcs	900
Melted cheese empanadas 3 pcs	900
Grilled leeks	2 200

SALADS

Tomatoes with avocado	1 350
Arugula, rocket salad, dressing based on sherry and Spanish olive oil	
OMA salad	1 600 / 1 900
Romano leaves, Cantabrian anchovies, smoked quail fillet with Parmesan / with streaploin	
Cantabria salad	1 550
Basque salad with grilled octopus, prawns, ventresca tuna and potatoes	
Ripe tomatoes with red onion and capers	1 800
Large green salad	1 200
Chia, cucumbers, zucchini, green asparagus, romano, spinach, arugula, corn, avocado, green dressing with lime, ginger, apple, honey and hemp oil	

SOUPS

Andalusian style oxtail soup	1 100
Basque bean soup	900
Gazpacho with crab	2 200

MEAT

Roasted bone marrow	1 500
With signature bread and herbs	
Oxtails	1 900
In Argentine Malbec wine sauce	
Mini burgers OMA	2 500
With truffle / with foie gras	
Chuleta burger	1 700
Made from aged beef with cheese	
Paella with striploin and bone marrow	3 600

SEA

Baked crab paella	4 200
Sea bass	4 500

ASADOR

GRILL CLASSICS, ARGENTINE CUTS AND WAGYU

Grilled ribs 300 g / 600 g (RUSSIA)	2 050 / 4 100	Sirloin steak PRIME 450 g (RUSSIA)	6 100
Rack of lamb 370 g (RUSSIA)	7 200	Tenderloin PRIME 300 g (RUSSIA)	7 500
Chorizo steak 250 g (ARGENTINA)	2 990	Ribeye PRIME 400 g (RUSSIA)	7 900
Churrasco steak 450 g (ARGENTINA)	4 990	Tomahawk PRIME 100 g (RUSSIA)	3 000
Filet mignon 250 g (RUSSIA)	4 000	Wagyu 100 g (RUSSIA)	3 200
Chateaubriand 400 g (RUSSIA)	6 400	Wagyu tenderloin 200 g (JAPAN)	27 000
Ribeye Angus 400 g (RUSSIA)	6 300		

TXULETON AND DRY AGING

OMA DRY AGING CHAMBERS

Striploin 21 days 100 g (RUSSIA)	1 750
T-bone Txuleton 60 days / 120 days with sauce, 100 g (RUSSIA)	2 600 / 2 900
Tomahawk Txuleton 60 days / 120 days with sauce, 100 g (RUSSIA)	3 100 / 3 300
T-bone 60 days / 120 days 100 g (RUSSIA)	2 600 / 2 900
Tomahawk 60 days / 120 days 100 g (RUSSIA)	3 100 / 3 300

TXULETON – A MASSIVE BONE-IN STEAK FROM THE BEEF LOIN, A CLASSIC OF BASQUE ASADORS.



SIDES

Potatoes baked in Spanish oil	450
Grilled corn	520
Potato pancakes	650
Asador vegetables	750
Seasonal vegetables roasted over an open fire	
Truffle fries	950
Ramiro peppers	1 100
Baked spinach	1 000
Asparagus	2 300



DESSERTS

Basque cheesecake with sherry	1 100
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The famous scorched cheesecake based on a recipe from San Sebastian

Five cheeses with berries	2 700
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Parmesan, treviso, gorgonzola, camembert, goat cheese,
blueberries, raspberries, orange mostarda

Raspberry tart	1 100
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Thin crispy dough, cream cheese with vanilla and raspberry

Ciruela	900
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Delicate meringue dessert with prunes and walnuts

Homemade ice cream	450
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Plombir, chocolate, gorgonzola

Sorbet	450
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Strawberry, basil / lemon, lime

Candies OMA 1 pc	180
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Amaretto / coffee / jasmine - orange / lime / Ferrero Rocher / kataifi



We care about your comfort and well-being. If you have any allergies to any products or ingredients, please inform your waiter when ordering.

Dish descriptions in this menu may not contain a complete list of ingredients.

The information is for reference only. All prices are in rubles.



MICHAEL GOKHNER
RESTAURANTS