

GRAND CHEF'S SELECTION – FOR TWO

#1 GRANDMOTHER'S TABLE

Borsch
Cold cuts & bread
Homemade spread from white speck
Olivier Salad
2 Eggplant rolls
1 Cabbage roll
Pelmeni with pork & beef
Vareniki with potato & mushroom

#2 THE HANDMADE FEAST

Solyanka
Cold cuts & bread
Homemade spread from white speck
Dressed Herring
2 chicken patties with mashed potatoes
Pelmeni with chicken
Pierogi
2 Potato pancakes with mushrooms

39 PP

APPETIZERS & SALADS

OLIVIER SALAD 10

Colorful plate of peas, potatoes, carrots, onions, meat, pickles, and eggs all mixed with mayo

DRESSED HERRING 10

Layered salad of pickled herring fillets, finely chopped onion, beets, carrots, potatoes, eggs and dressing

GREEK SALAD 9

Refreshing & delicious salad with cucumber, tomatoes, olives, peppers, & feta

WARM GRILLED VEGETABLE SALAD 12

Bell pepper, zucchini, eggplant, mushrooms, and tomato

BAGUETTE WITH RED CAVIAR 12

Three baguette slices with butter and red salmon caviar

BAKED ZUCCHINI 11

Zucchini sticks with tomatoes and baked cheese

EGGPLANT ROLLS 13

Filling of white cheese, garlic and walnuts

SOUPS

BORSCH Starter/Main 10/16

Traditional beetroot soup with cabbage, potatoes, dill & beef. Served with bread, speck and homemade spread

SOLYANKA Starter/Main 10/16

Sour and savory soup made with a variety of mix of smoked meats pickles lemon and olives

CHICKEN SOUP 11

The soup is loaded with chicken meat, homemade noodles, dill, vegetables

MAIN COURSE

CABBAGE ROLLS 12

2 filled cabbage leaves with minced meat and rice. Cooked in tomato sour cream souse with veggies

CHICKEN À LA CREME PASTA 17

Tender chicken pieces with porcini mushroom prepared in cooking cream

CHICKEN KIEV 17

Breaded chicken fillet rolled and filled with butter and dill. Served with Salad

BEEF STROGANOFF 22

Features flavorful beef, hearty mushrooms, and sour cream on potato purée with pickles

HOT SKILLET 20

Stewed potatoes with pork meat homemade style

MEAT PATTIES WITH MASHED POTATOES 20

Chicken patties served with creamy homemade mashed potatoes

MERCHANT-STYLE CHICKEN 18

Chicken fillet in a vegetable and cheese crust

SEA BREAM 26

Tender fish from the oven with grilled vegetables

SIDE DISHES

FRIED POTATO 5

MASHED POTATOES 5

BAKED POTATO 5

MIXED SALAD 5

MENU

SOUL-WARMING WINTER TEA (800 ML)

#1 TEAPOT CRANBERRY 10

Black Ceylon tea
Ground cranberry with sugar
Slice of orange with a mint stick

#2 TEAPOT RASPBERRY 10

Black Tea or Green Jasmine tea
Raspberry
Slice of orange with a mint stick

#3 TEAPOT MINT & GINGER 8

Fresh mint sticks with sliced ginger and lemon

#4 TEAPOT APPLE & CINNAMON 10

Apple, hibiscus, cranberry, licorice, cinnamon, star anise

DUMPLINGS

PELMENI WITH PORK&BEEF* 15

PELMENI WITH CHICKEN* 16

VARENIKI POTATO&MUCHROOM* 14

PIEROGI WITH POTATOES, MUSHROOM & COTTAGE CHEESE* 16

5 KHINKALI'S WITH PORK/BEEF 17

CHEBUREK WITH BEEF AND PORK 10

*250 grams per portion & served with sour cream

POTATO PANCAKES

WITH SOUR CREAM 12

HOUSE-MARINATED SALMON 15

MUCHROOM 14

WARM DRINKS

COFFEE / TEA 3

CAPPUCINO 3.5

LATTE MACCHIATO 4

ESPRESSO 3.5

SEA BUCKTHORN TEA 5

FRESH MINT OR GINGER TEA 4

DESSERT

HONEY CAKE 8

Traditional honey cake with sour cream. It's soft, moist, with lots of caramely-nutty flavour

NAPOLEON CAKE 8

Many layers of puff pastry with a whipped pastry cream filling

"POTATO" PASTRY 4

A soft chocolate cake truffle shaped like a potato

KIEV CAKE ROSHEN 7

Meringue layers with chopped hazelnuts and cacao buttercream filling

3 COTTAGE CHEESE PANCAKES 10

Soft, lightly sweetened pancakes made from cottage cheese

COLD DRINKS

COCA COLA/ZERO 3,5

SPRITE 3,5

FANTA 3,5

APPEL/ORANGE JUICE 3,5

RED BULL 4,5

STILL/SPARKLING WATER 3

BEER 0,0 4

BORJOMI 5

KVAS 5

TARHUN 5

DUSHES 5

SAPERAVI 5