

Appetizers and Salads

Seliodka \$11.00

Pickled herring—Herring fillet served with onions and olives

Zalivnoy Yazik \$11.50

Beef tongue in aspic, served with horseradish and spicy homemade mustard

Russian Bouquet (V) \$12.50

Three traditional Russian dishes make up our Bouquet:

Kapusta “Provansal”—Homemade pickled cabbage salad with apples, cranberries and grapes

Gribi Marinovanie—Homemade Russian-style marinated mushrooms

Ogurtsi Solenie—Cucumbers pickled in brine

GREAT WITH CHILLED VODKA!!!!

Kuliyabiyaka

Russian savory pie

Beef \$9.50

Cabbage \$8.50

Gribi Zapechonie \$9.50

Mushrooms Julienne baked in a cream sauce. Served hot.

Vinegret (V) \$9.50

Ever-loved salad with beets, carrots, potatoes, yellow onion, kidney beans, pickled cucumbers and homemade dressing

Olivie \$10.50

Russian potato salad with ham, vegetables and mayonnaise

Shuba \$9.50

Layered salad with herring, potatoes, beets and hard-boiled eggs and mayonnaise

An 18% gratuity will be added to parties of 6 or more.

The policy of this establishment is: One table one check. Split credit cards charged \$1.50 convenience fee per card.

Appetizers

Pelmeny and Vareniki

All our dumplings are hand-made in our kitchen

Pelmeny "Sibirskie" \$14.50

Hand-made dumplings filled with ground pork, lamb and beef, onions, black pepper and salt. Served with Russian sauce, Garlic sauce or Russian-style sour cream

Pelmeny s Kuritsey \$14.50

Hand-made dumplings filled with ground chicken, chives, salt and black pepper. Served with: Sour cream or fresh shallots in unsweetened cranberry juice

Pelmeny Ribnie \$15.50

Hand-made dumplings filled with assorted ground fish, chives, salt and black pepper. Served with: Lemon and butter

"AGAFINY PELMENY" \$24.50

Combination plate (V)

Pelmeny s Kapustoy: *Hand-made dumplings filled with homemade sauerkraut, black pepper and salt. Served with chives and butter.*

Pelmeny s Gribami: *hand-made dumplings filled with cremini mushrooms, fried onions, salt and black pepper*

Served with caramelized onions and Russian-style sour cream

VARENIKI

Vareniki s Kartoshkoy (V) \$14.50

Hand-made dumplings filled with homemade mashed potatoes and fried onions. Served with fried onions and Russian-style sour cream

Vareniki s Tvorogom (V) \$15.50

"Sweet" *Hand-made dumplings filled with sweet farmer's cheese. Served with Russian-style sour cream and jam*

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Soups

Borshch Ukrainskiy s Pampushkoy \$7.50

Classic red vegetable soup made with beef broth and twelve other ingredients and served with a fresh baked roll.

Spring Green Soup (V) \$7.00

(Served Hot or Cold) Veggie soup with herbs, spinach and lemon juice.

Served with Russian-style sour cream and hard boiled eggs.

(Please tell waiter if you do not want sour cream or egg)

Shchi Sutochniye \$7.50

Classic Russian soup with handmade sauerkraut and beef.

Solianka "Moskovskaya" \$8.50

Zesty mixed-meat soup with sausages and smoked meats.

Ukha s Rasstegaem \$14.50

Often-made Clear Fish Soup is delightfully light and flavorful. Served with our homemade salmon-filled pastry baked to a golden brown.

Russian Soup s Gribami (V) \$8.50

Mushroom barley soup with white and porcini mushrooms-served with sour cream.

Svekolnick (V) \$ 7.00

Hot Weather Special— *Chilled beet soup almost like Borsch, only without cabbage. Served **cold** with Russian-style sour cream.*

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Entrees

Beef Stroganoff \$19.50

Strips of tender beef in sour cream sauce with onions and bay leaves served with buckwheat or mashed potato.

Perez Farshirovaniy \$19.00

Red bell peppers (3) stuffed with ground beef and rice. Served with homemade tomato sauce.

Kotlety "Pozharskie" \$21.50

Chicken patties (2) made from a 200 year-old recipe by Russian restaurateur Pozharsky. Served with mashed potatoes, beets, carrots and sweet peas.

 20 to 25 minutes waiting time. We prepare this dish when you order

Blinchiki s Myasom \$18.50

Crepes with ground beef. Served with Russian-style sour cream.

Chakhokhbily iz kuritsy \$19.00

Georgian style stewed chicken with herbs, tomatoes and potatoes.

Shashlyk i Lulya-kebab iz Baraniny \$29.50

Lamb shish-kebab and lulya-kebab served with roasted bell peppers, onions and Georgian plum sauce.

WE USE A TENDERLOIN CUT FOR OUR SHASHLYK

 25 minutes waiting time. We prepare this dish when you order

Babushkiny Zrazy \$19.50

Grandma's patties—Potato patties stuffed with ground beef. Served with homemade mushroom gravy

Bliny Po-Tsarsky \$33.00

Russian classic yeast pancakes served with salmon roe, cold smoked salmon, Russian-style sour cream, chopped hard boiled eggs and green onions.

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Kotlety Po-Kievski \$25.50

Chicken Kiev—Deep-fried breaded chicken breast roll filled with butter on bread toast with home-fried potatoes, pickles and sweet peas.

 25 minutes waiting time. We prepare this dish when you order

Beef “Frederick” \$21.00

Slow Oven-roasted Beef dressed with aromatic herbs and mustard. Served with red potatoes, cauliflower and Brussels sprouts.

Kotlety Domashnie \$18.50

Ground Beef patties Grilled and served with pan-fried potatoes and fresh carrot salad.

Golubtsy “Savoy” \$19.50

Savoy cabbage stuffed with diced pork, Jasmine rice, carrots and parsley. Served with Russian-style sour cream and a sauce of sundried tomatoes, bacon, onions, paprika, salt and pepper.

Telyachie “Nezhnosty” \$23.00

*Rib eye **veal tenders** stewed in a creamy port sauce. Served with lingonberries, mashed potatoes and caramelized onions.*

“Aquarium” Seafood dish \$32.50

Branzino, stripe bass, pink trout, jumbo scallops and prawn. Served with conkasse tomatoes, basil, garlic, white wine and butter.

Rib-Eye Steak \$27.50

12-ounce Rib-Eye steak served with red potato, roasted tomatoes and red onions.

Svinnaya Otzivnaya “Sogra” \$24.50

Rib eye pork chops (2) bone in, served with purple mashed potatoes with thyme, celery sticks and Sogra sauce made with red wine, red vinegar, onions, Manteca and Black Currant.

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