

Soups and Salads

Ukrainian Borscht - Vegetarian borscht with pompushka	\$11
Okroshka with Kefir or Kvas - Chilled soup with diced vegetables and Russian	
bologna	\$11
Svekolnik - Chilled beet soup with cucumber, potato and radish topped with	
scallions and dill	\$11
Vinegret - Diced roasted red beets, potatoes, carrots with sour pickles, red onic	n,
sunflower oil and chopped scallion	\$11
Olivier Salad - Mélange of roasted vegetables, pickles,	
hard-boiled eggs and a touch of mayonnaise	\$11
Heirloom Tomato Salad - Red onion, cilantro, dressed in olive oil	\$11
Roasted Vegetable Salad - Roasted eggplant, bell pepper, carrots, onion, cilant	ro,
garlic and olive oil. Topped with village, mozzarella cheese and walnuts.	\$11
Blini	
Blini with house cured salmon	\$18
Blini Veal - Served with sour cream	\$18
Blini with Red Caviar 50 grams	\$29
Blini with Black Caviar 30 grams	115



Mains

Handmade Veal Pelmeni - Russian dumplings topped with herbs, butter and sen	rved
with sour cream	_ \$15
Handmade Potato Vareniki – Russian dumplings filled with sautéed onions and	
served with sour cream	\$15
Handmade Cheese Vareniki - Russian dumplings filled with village cheese	_\$15
Sardelki with Pshennaya Kasha – Russian Knockwurst Sardelki and porridge	\$14
Potato and Veal Zapekanka – Traditional Russian casserole (includes mixed gr	een
salad)	\$12
Homestyle potatoes and sunny-side-up egg - with black toast	\$11
Chicken Schnitzel - Served with Tomato and cucumber salad	\$16
Cabbage Pie - Two slices of homemade cabbage pie	\$10
Veal Pie – Two slices of homemade veal pie	\$10
	30
Desserts	
Rhubarb Pie - Russian-style pie with ice cream	_ \$8
Backed Apples - Vegan dessert stuffed with dried fruits, nut and honey	_ \$8
Cherry or Cheese Varenniki - Traditional Russian dumpling\$8	
Cottage Cheese Zapekanka - Cottage cheese casserole with raisins	\$10

Bottomless Mimosas Every Sunday