



DINNER

ENTREES

GEORGIAN CHICKEN CHAKHOBILI - 15
hearty tomato-based stew with fresh herbs
with your choice of rice

MUSHROOMS A LA RUSSE - 12
sauteed mushrooms in cream sauce au gratin

PELMENI - 10
10 beef dumplings served in dill broth
with sour cream & Russian mustard

KEBAB PLATE
2 large kebabs
served with your choice of rice & mixed vegetables

LAMB - 17
PISTACHIO SHRIMP - 17
CHICKEN - 15
VEGETABLE - 14

M57 STEAK - market price
with mashed potatoes & mixed vegetables

SIDES

SOUR CHERRY RICE - 6
Basmati rice with sour cherries & saffron

M57 CENTRAL ASIAN DIRTY RICE - 6
Basmati rice with red beans, apricots, dates, red beans

BASMATI RICE - 5

MASHED POTATOES - 6
sour cream & roasted garlic

MUSHROOMS A LA RUSSE - 6
sauteed mushrooms in cream sauce au gratin

SAUTEED STRING BEANS - 6

SAUTEED MIXED VEGETABLES - 6

M57 PICKLES - 6



BLINI

3 Russian pancakes served with
melted butter & sour cream
buckwheat or wholewheat

PLAIN - 6

MUSHROOMS A LA RUSSE - 9
SMOKED SALMON - 12
OSETRA CAVIAR (1 Oz) - 102
SEVRUGA CAVIAR (1 Oz) - 155
SALMON ROE (1 Oz) - 15
TROUT ROE (1 Oz) - 35

ADD A SHOT OF VODKA - 5
ADD A SHOT OF CRISTALL VODKA - 10

KEBABS BY THE STICK

LAMB - 6
PISTACHIO CRUSTED SHRIMP - 6
CHICKEN - 4
VEGETABLE - 4

BLINCHIKI (2)

CHERRY - 6
CHEESE - 6
ONION & POTATO - 6
FIG & GINGER JAM - 6

COCKTAILS & BEER

COCKTAILS - 12

FRENCH QUARTER

bourbon, Calvados, molasses
syrup, crushed praline rim

NEW ORLEANS MARTINI

vanilla vodka, dry vermouth, absinthe

THE BOSSANOVA

vodka, Cachaça, cucumber, lime

GYPSY SABER DANCE

Pueblo Viejo Blanco Tequila, lime juice, triple
sec, mango chutney, pomegranate liqueur

PIMMS 57

Pimms, cucumber, lemon, ginger beer

THE DELANCEY

pickle/Dill vodka, pickle juice
grated horseradish

SILK ROAD BUBBLES

rose vodka, grated ginger

M57 MOSCOW MULE

vodka, lime juice, ginger beer
with copper mug souvenir - 25

SPARKLING BLOW TOP BLUES

white pomegranate vodka, pomegranate juice
prosecco, pomegranate seeds

JOY JUICE

vanilla vodka, pomegranate juice

NINOTCHKA

vodka, lemon, white creme de cacao

BORSCHT BELT MARTINI

horseradish vodka, pickled beet
juice, celery salt rim

HOUSE MADE INFUSED VODKAS - 7

ROSE PETAL
HORSERADISH
PICKLE/DILL

FLAVORED VODKAS - 7

BUFFALO GRASS, POMEGRANATE,
CUCUMBER, JALAPENO, HONEY, RASPBERRY,
BLUEBERRY, STRAWBERRY, STRASBERRY,
CRANBERRY, ORANGE, LEMON, PEACH

HOT DRINKS - 6

HOT SPICED VARENUHKA
vodka infused with spices and fruits

DOSVEDANYA MIO BOMBINO
espresso vodka, hot chocolate, coffee,
whipped cream & biscotti

HOT CHOCOLATE CHALIAPIN
vodka, coffee liqueur & whipped cream

BEER

ROLLING ROCK - 5

MILLER LITE - 5

BUDWEISER - 5

ABITA AMBER- 6

BENGALI TIGER - 9

BROOKLYN BREWERY WINTER LAGER - 6

BROOKLYN BREWERY SORACHI ACE - 20

MILK STOUT NITRO - 8

HEINEKEN - 7

CORONA - 7


GUINNESS - 7

EFES LIGHT - 8

KRUSOVICE DARK - 8

SVYTURYS EKSTRA - 8

LA SOCORADA - 9



DINNER

ZAKUSKI (Russian Tapas)

ROSE PETAL & MINT YOGURT - 5
with pita

M57 EGGPLANT - 6
roasted eggplant with peppers, onions & tomato
with black bread

SILK ROAD LIMA BEAN HUMMUS - 6
with pita

SHRIMP COCKTAIL - 10
5 shrimps with M57 Russian dressing & cocktail sauce

SALADS

M57 WARM BEETS VINAIGRETTE - 8
with Saxelby feta from the Essex Street Market

MARINATED MUSHROOM SALAD - 8
Shiitake mushrooms in tarragon vinaigrette

CUCUMBER & BEET SALAD - 7
with yogurt dill dressing

SAMARKAND SALAD - 7
tomatoes, cucumbers, red onions with fresh herb vinaigrette

ICEBERG LETTUCE WEDGE & RUSSIAN DRESSING - 7
with marinated red onions

M57 PICKLE PLATE - 10
seasonal selection

SOUP

BORSCHT with mushroom piroshki -7
hearty soup with beets and cabbage
savory mushroom pastry

FAMILY STYLE
groups of 3 or more

THE BULJANOV - 24 per person
Silk Road Hummus • Samarkand Salad
• Kebabs (2) • Sour Cherry Rice

THE KOPALSKY - 57 per person
Shot of Russian Standard Vodka
Blini with Salmon Roe - 1 per person
Rose Petal Yogurt • M57 Eggplant
Silk Road Hummus
Marinated Mushroom Salad
Cucumber & Beets Salad • Samarkand Salad
Kebabs (2)
Sour Cherry Rice • String Beans
Cherry Blinchiki • Strawberry Romanoff
Coffee or Tea


GUEST CHEF - DON BOYD
New Orleans

LOUISIANA OYSTERS MOSCOW (5) - 11
pan roasted with vodka, butter, garlic
and herbed breadcrumbs
ADD A SHOT OF OLD
NEW ORLEANS DARK RUM - 5

CAVIAR

served with toast points
chopped eggs & onion & capers
OSETRA (1 Oz) - 102
SEVRUGA (1 Oz) - 155
SALMON ROE (1 Oz) - 15
TROUT ROE (1 Oz) - 35

ADD A SHOT OF VODKA - 5
ADD A SHOT OF CRISTALL VODKA - 10



DINNER

DESSERTS

STRAWBERRIES ROMANOFF - 8
Grand Marnier liqueur with whipped cream

RUSSIAN CREAM - 7
a confection of whipped cream & ice cream

BAKLAVA (2) - 7
phyllo dough with pistachio nuts & honey

CHOCOLATE CAKE - 7
with caramel-dark chocolate ganache

COFFEE ICE CREAM - 5
topped with a shot of coffee liqueur or coffee vodka - 10

JUICE

Sour Cherry • Cranberry • Pomegranate • Birch - 3

SODA

Coke • Diet Coke • Sprite - 2

COFFEE & TEA

TURKISH COFFEE - 3.50

ESPRESSO - 3

COFFEE - 3.50

M57 CAPPUCCINO - 4.50

HOT CHOCOLATE - 4

TEA

Russian Tea with cherry preserves - 4

M57 Tea selection - 4

COLD DRINKS

AYRAN - 3
Central Asian chilled-yogurt drink
- Choose one -
Mint or Rose Petal or Plain

SHERBETS - 3
Tadjik & Azerbaijani chilled drink
- Choose one -
Rose or Lemon or
Coriander or Cucumber & Mint
ADD A SHOT OF RUM - 5

HOT DRINKS - 6

HOT SPICED VARENUKHA
vodka infused with spices & fruits

DOSVEDANYA MIO BOMBINO
espresso vodka, hot chocolate
coffee & whipped cream

HOT CHOCOLATE CHALIAPIN
vodka, coffee liqueur & whipped cream

UNDER THE BRIDGE - 9
coffee with a shot of vodka
JAVA JIVE - 9
coffee with a shot brandy
MOONLIGHT ON THE BAYOU- 9
coffee with Old New Orleans Amber rum
and a mound of whipped cream
M57 VODKA TEA -9
and cherry preserves





LATE SUPPER

ENTREES

SCRAMBLED EGGS WITH CHIVES - 6
3 eggs with Kossar's Bialy

SCRAMBLED EGGS WITH SMOKED SALMON - 10
3 eggs with Kossar's Bialy

KEBAB PLATES

2 large kebabs
served with your choice of rice & mixed vegetables
LAMB or PISTACHIO SHRIMP - 17
CHICKEN - 15
VEGETABLE - 14

SIDES

SOUR CHERRY RICE - 6
Basmati rice with sour cherries & saffron
M57 CENTRAL ASIAN DIRTY RICE - 6
Basmati rice with red beans, apricots, dates & onions
BASMATI RICE - 5
M57 PICKLES - 6

DESSERTS

STRAWBERRIES ROMANOFF - 8
Grand Mamier liqueur with whipped cream

RUSSIAN CREAM - 7
a confection of whipped cream & ice cream

BAKLAVA - 6
phyllo pastry with pistachio nuts & honey

CHOCOLATE CAKE - 7
with caramel-dark chocolate frosting

COFFEE ICE CREAM - 5
topped with a shot of coffee liqueur or coffee vodka - 10

COFFEE & TEA

TURKISH COFFEE - 3.50
ESPRESSO - 3
COFFEE - 3.50

M57 CAPPUCCINO - 4.50

HOT CHOCOLATE - 4

TEA

Russian Tea with cherry preserves - 4
M57 Tea selection - 4

KEBABS BY THE STICK

LAMB - 6
PISTACHIO CRUSTED SHRIMP - 6
CHICKEN - 4
VEGETABLE - 4

BLINCHIKI (2)

CHERRY - 6
CHEESE - 6
ONION & POTATO - 6
FIG & GINGER JAM - 6


HOT DRINKS - 6

HOT SPICED VARENUKHA
vodka infused with spices & fruits
DOSVEDANYA MIO BOMBINO
espresso vodka, hot chocolate,
coffee & whipped cream
HOT CHOCOLATE CHALIAPIN
vodka, coffee liqueur & whipped cream

UNDER THE BRIDGE - 9

coffee with a shot of vodka
JAVA JIVE - 9
coffee with a shot brandy
MOONLIGHT ON THE BAYOU - 9
coffee with Old New Orleans Amber
rum and a mound of whipped cream
M57 VODKA TEA - 9
and cherry preserves





LATE SUPPER

ZAKUSKI (Russian Tapas)

DEVILLED EGGS (2 pieces)
with sour cream & dill - 3
with salmon roe - 5

SILK ROAD LIMA BEAN HUMMUS - 6
with pita

PELMENI - 6
6 beef dumplings served in dill broth
with sour cream & Russian mustard

SHRIMP COCKTAIL - 10
5 shrimps with M57 Russian dressing & cocktail sauce

ROSE PETAL & MINT YOGURT - 5
with pita

SALADS

MARINATED MUSHROOM SALAD - 8
Shiitake mushrooms in tarragon vinaigrette

M57 WARM BEETS VINAIGRETTE - 8
with Saxelby feta from the Essex Street Market

SAMARKAND SALAD - 8
tomatoes, cucumbers, red onions with a fresh herb vinaigrette

ICEBERG LETTUCE WEDGE & RUSSIAN DRESSING - 7
with marinated red onions

M57 PICKLE PLATE - 10
seasonal selection



BLINI

3 Russian pancakes served with melted
butter & sour cream
buckwheat or wholewheat

PLAIN - 6

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savory mushroom pastry