

MENU

- - Cold Appetizers

- Meat Board "Cossack"

\$12.00

A variety of meats including Salo, Boczec smoked bacon, sausages, and homemade Buzenina

- Tongue Platter

\$9.00

Smoked veal tongue served with rye bread and homemade horseradish

- Baltic Herring

\$11.00

Sliced herring served with marinated red onion, capers, lemon and a touch of extra virgin olive oil

- Raznosol

\$9.00

Barreled pickled red cabbage, green tomatoes, pickles, and mushrooms

- Rasputin Caviar Plate

\$12.00

Four homemade butter crepes served with premium quality Red Caviar, sour cream, eggs, and green onion

- Hot Appetizers

- Siberian Pelmeny

\$9.00

Siberian recipe dumplings filled with chicken and onions, topped with melted butter, served with sour cream and white vinegar

. Homemade Fried Potatoes "Zharenaya Kartoshka"

\$15.00

Home-style pan fried potatoes with mushrooms and dill

. Ukrainian Vareniki

A traditional dish of Pierogies, tossed in butter and served with sour cream

Potato and pan fried onions // \$9.00

Sour cherry // \$12.00

. Sarmale

\$9.00

Moldovan style stuffed grape leaves with seasoned pork, beef, rice, and onion, served with sour cream

. Savory Meat Crepes

\$6.00

Homemade crepes stuffed with chicken and topped with a creamy mushroom sauce (2 pieces)

. Placinte

\$4.50

Moldovan baked pie filled with your choice of farmers cheese, potatoes and onions, or sour cabbage, served with sour cream

. Draniki

\$9.00

Belorussian style potato pancakes, stuffed with creamy mushrooms and topped with mozzarella cheese (2 pieces)

. Tzar Portobello

\$10.00

Two marinated and grilled Portobello Mushrooms, baked with goat cheese, garnished with fried onions and balsamic reduction

. Soups

. Ukrainian Borscht with Pampushki

\$6.00

World Classic! Sweet soup of beets, potatoes, carrots, onions, bell peppers, white beans, and pork ribs, served with a side of sour cream and Pampushki: deep fried garlic buns

. Solyanka Sbornaya

\$7.00

Hearty soup with salty cured pork and chicken sausages, veal ribs, Kalamata olives, and pickles

. Zeama

\$6.00

Moldovan chicken noodle soup, served with a side of sour cream and toast points

. Okroshka

\$5.00

Traditional buttermilk soup, served cold, with chicken bologna, cucumbers, red radish, green onion, fresh dill, potatoes, eggs, and lemon juice

. Dessert

. Napoleon

\$4.00

Classic French Dessert - layered crispy puff pastry lined with contrasting cream filling

. Smetannik

\$4.00

Layered pastry with sweetened sour cream filling topped with almonds

. Stuffed Crepes

\$9.00

Homemade crepes filled with mascarpone and cherries, topped with fresh strawberry sauce and sliced caramelized peach

. Fruit Platter

\$12.00

An assortment of fresh fruit (seasonal)

. Ice Cream

\$6.00

Your choice of Chocolate, Vanilla, or Spumoni

o

. Salads

. Traditional Salad "Olivie"

\$9.00

European style potato salad made with diced boiled potatoes, eggs, carrots, pickles, peas, and chicken bologna, tossed in mayonnaise

. Farmer's Garden Salad

\$8.00

Sliced tomatoes, cucumbers, red onions and fresh dill, tossed in your choice of sour cream or olive oil

. Givech

\$10.00

A classic Moldovan vegetable stew, served chilled

. Entrées

All entrées are served with a choice of one side dish

. Kebabs

Your choice of marinated chicken or pork on a skewer, grilled to perfection with whole mushrooms and onions, served with chimichurri sauce

Chicken // \$12.00

Pork // \$14.00

. Tefteli

\$11.00

Moldovan meat balls with minced pork and beef, tossed in a savory tomato sauce

. Village Style Beef Stew

\$12.00

Lean sirloin beef and potatoes cut into cubes, sautéed with onions, carrots, bell peppers, celery root, and leek, topped with a warm homemade buttery puff pastry

. Halibut with Vegetables

\$10.00

Pan fried halibut fillet topped with marinated vegetables, served with basil-chimichurri and tartar sauce

. Khan Plov "Lamb Pilaf"

\$17.00

Rice pilaf with lamb, onions, carrots, garbanzo beans, whole roasted garlic, seasoned with cumin and pepper, and served in Lavash

. Bifshteks

Chopped beef tenderloin mixed with onions and spices, pan fried and topped with a fried egg \$18.00

• Side Dishes

Mashed potatoes
Egg noodles
Seasonal vegetables \$3.00

• Beverages

• Fountain Drinks

Coca-cola, Sprite, Diet Coke, Iced Tea \$2.50

• Juice

Orange Juice, Apple Juice, Pineapple Juice \$3.50

• Tea

Choose from an assortment of teas including Black Tea, Earl Grey, and Green Tea \$2.50

• Coffee

Regular or Decaf \$2.50

• Cappuccino

\$4.00

• Espresso

• \$3.50

• Double Espresso

• \$4.50

• Relaxing Drinks

• Homemade Compot

- *Black Currant and Sour Cherry drink, served chilled*
- *Glass // \$4.00*
- *Pitcher // \$16.00*

• Uzvar

- *Ukrainian beverage cooked with mixed dried fruits, served chilled*
- *Glass // \$5.00*
- *Pitcher // \$18.00*

• Irish Coffee

• \$5.00

- *Coffee with a shot of Bailey's Irish Cream*

• Cherry Chocolate Kiss Martini

• \$9.00

- *Absolut Vanilla, Chocolate Liqueur, Bailey's, and Amaretto*