



## BRUNCH

- **KHACHAPURI PIE** 13  
The gooey, delicious combination of egg, cheese and herbs. Served with homemade dill sauce and whole lot of love
- DRANIKI** 9  
Pan-fried traditional potato hashbrowns served plain, topped with smoked salmon, or filled with meat, mushroom and cheese
  - + Smoked Salmon 5
  - + Meat, Mushroom and Cheese 4
- BLINCHIKI** 7  
Authentic thin pancakes made of whole wheat. Although at a first glance it may look like a crepe, a blinchik has softer texture and more flavor
  - + Beef 5
  - + Mushrooms 4
  - + Smoked Salmon 5
- ADJARULI KHACHAPURI** 11  
Melly cheese insided a boat of soft, golden brown bread. Topped with a fresh egg just before serving
  - + Bell Pepper & Tomato 2

## CAVIAR BAR

Served with bliny, rye bread, capers, sour cream and lemon

	10OZ	20OZ
<b>KAMCHATKA RED SALMON</b> <small>(Russia)</small>	15	25
<b>PINK SALMON IKURA</b> <small>(Washington)</small>	13	24
<b>ORANGE SALMON ROE</b> <small>(Alaska)</small>	18	32
<b>KALUGA ROYAL BLACK</b> <small>(Russia)</small>	70	125
<b>SIBERIAN STURGEON</b> <small>(Russia)</small>	89	175
<b>BELUGA IMPERIAL</b> <small>(Russia)</small>	150	295

## ZAKUSKI

- **SEMGА BRUSCHETTAS** 13  
Smoked salmon piled delicately over cream cheese on crunchy, toasted bread. It's simple, it's delicious, it's a classic!
- RUSSIAN CHARCUTERIE BOARD** 16  
A delightful assortment of Eastern European meats carefully sliced and placed, interspersed with thick, dark rye bread and served with pickled mushrooms, cucumbers and sauerkraut
- **PICKLES MIX** 10  
Pickled mushrooms, cucumbers, cabbage and olives. Served with thick, rye bread and love
- SAMSA** 8  
Savory, laminated puff pastry. Filled with cheese or beef and seriously addictive
  - + beef 2

## SALADS

- **OLIVIER** 8  
Russian potato salad with chicken, peas, carrots, pickles, and eggs. Tossed with Olivier dressing and topped with fresh dill!
- **VINEGRET** 8  
No, not vinaigrette! This delightful beet salad includes sauerkraut, potatoes, and pickles! Olive oil and just a touch of vinegar dress this beautifully colored, traditional salad!
- CAESAR** 8  
Crunchy romaine lettuce, cherry tomatoes, parmigiano cheese, croutons, and Babushka's caesar dressing!
  - + chicken 4
- **BABUSHKA SALAD** 7  
Fresh, crunchy cucumbers, flavorful tomatoes & bell peppers, and red onions in a light Babushka dressing!

## BABUSHKA'S DUMPLINGS

All dumplings come with sour cream and fresh herb garnish

	MED	LG
<b>SIBERIAN PELMENI</b> <small>Pork and beef filling</small>	10	13
<b>BEEF PELMENI</b> <small>Veal filling</small>	10	13
<b>LAMB PELMENI</b> <small>Lamb filling</small>	11	14
<b>POTATO VARENIKI</b> <small>Potato and dill filling. Comes with fried onion</small>	11	14
<b>SAUERKRAUT VARENIKI</b> <small>Sauerkraut and mushroom filling. Comes with fried onion</small>	12	15
<b>KHINKALI</b> <small>Beef and lamb filling, Georgian spices, parsley and cilantro</small>	12	15

## SOUPS

- **BORSCHT** 10  
Traditional Ukrainian beet soup - Flavorful, colorful, delightful! Babushka's borscht is packed with hearty vegetables and tender beef and topped with a dollop of sour cream!
- SOLYANKA** 10  
A rich, clear broth with olives and assorted veggies. Garnished with fresh cut lemon and served with thick, rye bread.
- CREAMY MUSHROOM** 8  
Thick, rich, creamy soup with soft, tender mushrooms and packed with delicate herbs! Warm and comforting; like a hug in a bowl!

## ENTRÉES

- **BEEF STROGANOFF** 19  
A Russian Royal Favorite, this tender beef dish is served over perfectly cooked egg noodles and smothered in our signature sauce!
- CHICKEN KIEV** 16  
Traditional chicken roll, stuffed with gooey cheese and herbs that ooze out when you cut into these breaded, fried darlings! Traditionally served with mashed potatoes.
- **STUFFED PEPPERS** 17  
Fresh, sweet peppers stuffed with beautifully seasoned rice and beef. Classic, Eastern European Comfort just like Babushka used to make!
- **BRAISED CABBAGE** 15  
Slow cooked, shredded cabbage with mushrooms and herbs! Healthy and flavorful!
  - + Beef or Chicken 4
- **LAMB PLOV** 18  
Fluffy, perfectly cooked Jasmine rice, sauteed with tender lamb and fresh vegetables and herbs! Uzbek... you're going to love it!
- **GRECHOTTO** 17  
Buckwheat risotto made with portobello mushrooms and fresh herbs. Aromatic and delicious!



# DESSERTS

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HONEY CAKE

Classic Medovik.- buckwheat honey cream and graham buscuit layered and topped with powdered sugar and fresh fruit.

7
- NAPOLEON

Layered, fluffy puff pastry with fresh vanilla cream, garnished with powdered sugar and fruit.

7
- CHEESECAKE

Creamy cheesecake swirled with raspberry and topped with crème brûlée

7
- ♥

SYRNIKI

Fluffy, sweet pancakes made from farmer's cheese and served with your choice of topping: condensed milk, fruit jam or sour cream

11
- SUGAR COMA BLINCHIKI

Condensed milk, jam, berry, chocolate syrup, and ice cream topped homemade blinchiki

11

- ♥

BLINCHIKI BANANA & NUTELLA

Lovely crepe filled with a light, fluffy Nutella cream and gently sauteed banana. Served with chocolate syrup and powdered sugar

11

## TEA SELECTION

The tea comes in a pot (serves 2-4 people) with pyvaniki cookies

- TAEZHNY TEA

St. John's wort, marjoram, rose hip, chokeberry, mint

6
- NORTHERN TEA

Sea buckthorn, mint, chamomile, thyme

6
- IVAN-CHAI

Willow herb, sea buckthorn, lemon

7
- CZAR NICHOLAS 11

Black tea, rose petals, safflower

6
- TSAR ALEXANDER 11

Black Ceylon tea, raspberry

5
- CAUCASIAN CHAI TEA

Oregano, thyme, cornelian fruit, hawthorn flowers

6

## BEVERAGES

- ♥

TURKISH COFFEE

Traditional coffee made in a cezve on heated sand

4
- AMERICANO

Espresso drink made with hot water and Caffeine Roasters beans

4
- CAPPUCHINO

Classic combination of espresso and frothed milk

5
- ♥

KOMPOT

Homemade juice made of cherry, black currant and strawberry

4
- KVASS

Authentic fermented drink made of rye bread and raisins

4
- FRESH ORANGE JUICE

House-made freshly squeezed orange juice

5
- BORJOMI

Naturally sparkling water from Borjomi, Georgia

4
- VOSS

Still or Sparkling

5
- ICED TEA

Sweetened or unsweetened

4
- LEMONADE

Buratino (Pear soda) or Tarkhun (Tarragon Soda)

4

## SIGNATURE COCKTAILS

- RUSSIAN MIMOSA

Sovetskoye champagne + homemade berry juice (kompot)

8
- BLOODY MASHA

Horseradish infused vodka, tomato juice and traditional Bloody Mary spices

12
- PUSHKIN PUNCH

Beluga vodka, black currant liquor, fresh lemon, topped with champagne

12
- KYIV MULE

Nemiroff vodka, ginger beer, fresh lime and berry juice

11
- DIRTY IN ST. PETERSBURG

Beluga vodka, dry vermouth and olive juice

12
- MEDOVUKHA SANGRIA

Homemade buckwheat mead, triple sec and soda water

12

## RED WINE

- RED HOUSE

California - Dry - Cabernet Sauvignon

7
- ♥

KINDZMARauli

Georgia - Semi-Sweet - Kindzmarauli

9
- SAPERAVI

Georgia - Dry - Saperavi

14
- LOS CARDOS

Argentina - Dry - Malbec

10
- 8 YEARS IN THE DESERT

California - Dry - Blend

18

## WHITE WINE

- WHITE HOUSE

ese & Eggs breakfast pie, served with fresh herbs and hot sauce

7
- ♥

RKATSITELI

Georgia - Dry - Rkatsiteli

9
- RUFFINO

Italy - Dry - Pinot Grigio

9
- KIM CRAWFORD

New Zealand - Dry - Sauvignon Blanc

12
- CAYMUS CONUNDRUM

California - Dry - Conundrum

14

## CHAMPAGNE

- SOVETSKOYE

Lithuania - Semi-Sweet - 12%

8
- LA MARCA

Italy - Prosecco - 12%

12
- JP CHANET

France - Brut - 12%

7
- MOET & CHANDON

France - Brut - 12%

29

## BEER

- ♥

ZHIGULEVSKOYE

Russia - Pale Lager - 4.5%

7
- KOZEL

Poland - Lager or Dark - 4.6%

6
- OBOLON

Ukraine - Lager - 5.0%

7
- SVYTURUS

Lithuania - Hefeweizen - 5.2%

7
- ♥

ZUBR

Poland - Pale Lager - 6.0%

7
- BUD LIGHT

United States - Lager - 4.2%

4