FOOD MENU

Appetizers.

Charcuterie Board
Assortment of Eastern-European cured meats, pickled vegetables, cheese, chicken liver pate, rye bread 17

Adjaruli Khachapuri
Georgian boat-shaped bread, mozzarella & feta cheese, topped with egg yolk before serving 12
- Add Salmon Gravlax 7

Chebureki
Two deep-fried turnovers filled with traditionally prepared ground beef and onions. Served with adjika 14

The Julienne
Homemade bun, stuffed with chicken, mushroom and cheese and baked to perfection 15

Draniki
3 traditional grated potato hashbrowns, fresh herbs. Served with apple sauce or sour cream 10
- Add Kielbasa 7
- Add Salmon Gravlax 7

Samsa
Traditional Central Asian puff-pastry, filled with minced beef and onions. Served with adjika 12

Piroshki
Freshly baked autenthic buns (3), stuffed with seasonal fillings 10

Khachapuri Pie
crispy pan-fried pie filled with melted cheese, egg and aromatic herbs. Served with dill sauce 14

Salmon Blinchiki
Vodka dill cured salmon and cream cheese wrapped inside thin crepes 14

Beef Blinchiki
3 traditional thin pancakes, ground beef, cheese and onion filling, sour cream 12

Mushroom Blinchiki
Three traditional thin pancakes, mushroom & mozzarella cheese filling, sour cream 12

Babushka's Dumplings.

Siberian Pelmeni
Traditional Russian dumplings with pork & beef filling 12pc/18pc 12/15

Lamb Pelmeni
12pc/18pc 12/15

Potato Vareniki
Traditional Ukrainian dumplings with potato & dill filling 8pc/12pc 13/16

Cabbage & Beef Pierogi
Traditional Eastern-European dumplings with braised cabbage & ground beef 4pc/6pc 13/16

Khinkali
Traditional Georgian dumplings with beef filling. 3pc/5pc 15/18

Loaded Dumplings
Mix of pelmeni and pierogi, topped with hunter's sausage, fried onion, pickles and mozzarella 21

Salads.

Olivier
Potato, beef, pickled cucumber, carrot, egg, green peas, olivier dressing, fresh herbs 8/13

Vinegret
Beets, sauerkraut, potato, pickles, green peas, olive oil and a touch of vinegar dress 8/13

Babushka's Salad
Cucumbers, tomatoes, dill, onion, bell pepper, topped with olive oil or sour cream 7/12

Beets & Goats
Beets, goat cheese, spring mix, candied walnuts, dressed with a signature vinaigrette 14

Soups.

Borscht
Traditional Ukrainian soup with beets, beef and sauteed vegetables 12
- Add Pompushka & Salo 5

Solyanka
Traditional Russian soup with kielbasa, pork, olives, assorted vegetables. Served with sour cream 12

Creamy Mushroom Soup
White mushrooms, porcini mushrooms, cream, potatoes, onions, croutons 11

Goulyash
Hungarian-style soup with tender chunks of beef slow-simmered in paprika-infused broth with peppers and tomatoes. Served with a homemade bun 16

Entrees.

Beef Stroganoff
Sirloin tip steak, onion and white mushrooms, served over egg noodles in our signature sauce. Comes with the salad made of fresh vegetables 24

Chicken Kyiv
Breaded boneless chicken breast, filled with mozzarella cheese, butter and herbs. Traditionally served with mashed potatoes 24

Golubtzy
Cabbage leafs wrapped around ground beef and rice filling. Topped with creamy tomato sauce. Served with sour cream and mashed potatoes 23

Lamb Plov
Jasmine rice, boneless lamb leg, carrots, onion, barberries, cumin. Served with traditional tomato and onion salad 23

Sample Platter
Includes sample-sized Beef Stroganoff, Chicken Kyiv, Golubtzy & Lamb Plov 36

Otbivnaya Schnitzel
Pan-fried chicken cutlet, thinly sliced, handpounded and breaded. Served with mushroom gravy and fried potatoes 20

Siberian-Style Cod
Three cod fillet medallions, marinated and pan-fried. Served with fresh cabbage salad & tartar sauce 20

Kotlety
Two pan-seared Angus beef and onion meatballs, seasoned in traditional style. Served with hand-mashed potatoes and fresh vegetable salad 22

Pork Orloff
Tender pork loin layered with sliced potatoes, sautéed onions, topped with melted cheese and baked until golden 21

Sides.

- Korean Carrot Salad
- Mashed Potatoes
- Babushka's Salad
- Cabbage Salad
- Bread Basket
- French Fries