



Supper



BABUSHKA'S HYDE PARK

TO OUR GUESTS

We strive to provide you with a unique dining experience: the moment when ingredients combine to form something more delectable than the sum of their parts. Our menu consists of both traditional recipes and the family's unique dishes, as well as modern fusion creations by our team. Na zdrowie!



Appetizers



THE BOARD 18

assortment of Eastern-European cured meats and cheeses, pickled vegetables, rye bread, seasonal jam

NORDIC TARTARE 18

Hand-cut salmon with capers, scallions, shallots and pickles, served with crispy rye coins, shaved radishes, horseradish quince cream

BEEF BLINY 13

(3) traditional crepes, ground beef, cheese and onion filling, *tkemali* sauce

MUSHROOM BLINY 13

(3) traditional crepes, mushroom & mozzarella cheese filling, *sweet onion & horseradish* crème



ADJARULI KHACHAPURI 13

Georgian boat-shaped bread, soft cheese, topped with egg yolk before serving

Add-ons: Tomato & Bell Pepper 3 · Smoked Salmon 7

SAMSA 13

(2) traditional Central Asian puff-pastry, filled with minced beef and onions. Served with *adjika*

PIROSHKI 12

(3) freshly baked buns, stuffed with seasonal savory fillings

FEATHER & RYE 15

creamy chicken mousse, served on top of thinly sliced rye bread, topped with apple chutney, crispy onions



Caviar Bar



All caviar is served with traditional scallion bliny, homemade bread, capers and champagne-infused butter

KAMCHATKA RED SALMON 20 / 35

Russia, wild-caught

WHITE STURGEON 65 / 115

Italy, farm-raised

AMUR KALUGA 85 / 145

Russia, farm-raised

CROWN OSSETRA 90 / 150

Russia, wild-caught

CAVIAR BUMP 24

Crown Ossetra, chilled vodka



Salads



OLIVIER 10 / 14

potato, beef, pickled cucumber, carrot, egg, green peas, *olivier* dressing

VINEGRET 9 / 13

beets, sauerkraut, potato, pickles, green peas, and a touch of olive oil

ARBUZ SALAD 14

watermelon, feta, sunflower seeds, butterhead lettuce, arugula, cream of fennel, tajin

BEETS & GOATS 14

beets, goat cheese, spring mix, candied walnuts, dressed with honey mustard

all salads are gluten-free



Soups



CREAMY MUSHROOM SOUP 12

sautéed mushrooms, cream, potato, onion, croutons

SOLYANKA 13

a mix of cured meats, pickles, assorted vegetables, sour cream

BORSCHT 12

traditional Ukrainian soup with beets, beef and sauteed vegetables

Add-ons: Garlic Pompushki & Salo 5
+ shot of vodka 5

*Before placing your order, please inform us if a person in your party has a food allergy. Our products may contain wheat, egg, dairy, soy, tree nuts, peanuts or fish allergens. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. While we offer gluten free items, our kitchen is not completely gluten-free.



Dumplings



SIBERIAN PELMENI 12pc. 12 · 18pc. 15
Traditional Russian dumplings with pork & beef filling

LAMB PELMENI 12pc. 12 · 18pc. 15

✓ **CABBAGE VARENIKI** 8pc. 13 · 12pc. 16
Traditional Ukrainian dumplings with sauerkraut and mushroom filling. Topped with fried onion

✓ **POTATO VARENIKI** 8pc. 13 · 12pc. 16

KHINKALI 3pc. 16 · 5pc. 21
Traditional Georgian dumplings with beef filling. Topped with melted butter and fresh herbs



Babushka's Dumplings

Our menu features traditional dumplings, made with care and love, just like your grandmother used to make.

They are enjoyed as flavorful appetizers to start your meal, though satisfying enough to be a main dish.

Our dumplings are filled with a variety of fillings and then boiled and served with a dollop of sour cream and a sprinkle of fresh herbs.

Upon request, all dumplings can be pan-fried. Pelmeni can also be served in chicken broth.

Additional Toppings

ketchup
vinegar
adjika
mayonnaise



From the Grill



All dishes are prepared on a traditional charcoal grill - Mangal. Shashlik dishes are 8.8oz and come with marinated onion, cabbage salad, garlic potatoes, lavash, adjika and dill sauce



CHICKEN SHASHLIK Z7 chicken breast pieces, marinated with kefir, onion & herbs mix

LAMB SHASHLIK Z6 boneless lamb, marinated with fresh vegetable & herbs mix

PORK SHASHLIK Z1 pork shoulder, marinated with fresh vegetable & herbs mix

LULA KEBAB Z1 minced beef and lamb, onion, *caucasian* spices

RACK OF LAMB 3S lamb rack, asparagus, mashed potatoes, herbal *cobra* sauce

WHOLE TROUT Z8 rainbow trout, cooked in a basket & served with grilled vegetables

✓ **VEGGIE GRILL** 18 grilled zucchini, squash, mushrooms, tomatoes, bell peppers, corn

BABUSHKA'S GRILL MIX 70 one skewer of chicken, lamb and pork shashliks, lula-kebab and veggie grill

DEDUSHKA'S GRILL MIX 95 two skewers of chicken and lamb shashliks, two lula-kebabs, veggie grill

all grill items can be made gluten-free upon request



Entrees



BEEF STROGANOFF Z7
sirloin tip steak, onion and white mushrooms, served over egg pasta in our signature sauce & topped with pickle caviar

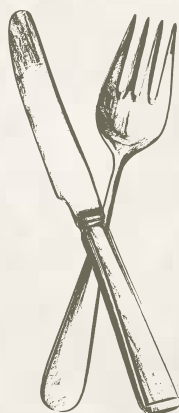
LAMB PLOV Z4
jasmine rice, boneless lamb leg, carrots, onion, barberries, cumin. Served with a traditional tomato and onion salad

CHICKEN KYIV Z5
breaded boneless chicken breast, filled with cheese, butter and herbs. Served with mashed potatoes and *sorrel spinach velouté*

GOLUBTSY Z4
cabbage leafs wrapped around ground beef and rice filling. Topped with *smetana-a-la-vodka* sauce. Served with mashed potatoes

gluten-free

✓ - vegetarian



DUCK AT DUSK 37
pan-seared duck breast, pearl onions, tri-color carrots, papaya, mango-apricot gel, cilantro oil, date jus

THE LONG RETURN Z9
Faroe Island salmon fillet, accompanied by a tarragon mustard sauce, avocado mousse, house-pickled cucumbers, zucchini, fish skin crisp

THE VENISON 44
venison loin, served over swiss chard, roasted turnips, dark cherries, lingonberry reduction and potato purée

SAMPLE PLATTER 36
includes sample-sized Beef Stroganoff, Lamb Plov, Chicken Kyiv & Golubtsy

Young Garlic Potatoes
Mashed Potatoes
French Fries

Sides

Tomato Salad
Bread Basket
Pickles Mix