

BABUSHKA'S HYDE PARK

Supper

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 zdorovie!

Appetizers

THE BOARD 17

assortment of Eastern-European cured meats and cheeses, pickled vegetables, cucumbers, 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 thin pancakes, ground beef, cheese and onion filling, *tkemali* sauce

✓ MUSHROOM BLINY 13

(3) traditional thin pancakes, mushroom & mozzarella cheese filling, spinach *rémoulade*



✓ ADJARULI KHACHAPURI 13

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

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

SAMSA 13

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

PIROSHKI 11

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

FEATHER & RYE 15

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

Caviar Bar

All caviar is served with traditional scallion bliny, egg yolk, capers and champagne-infused butter

KAMCHATKA RED SALMON 18 / 32

Russia, wild-caught

WHITE STURGEON 60 / 110

Italy, farm-raised

AMUR KALUGA 75 / 130

Russia, farm-raised

CROWN OSSETRA 90 / 150

Russia, wild-caught

Salads

OLIVIER 10 / 14

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

✓ VINEGRET 9 / 13

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

✓ YABLOKO SALAD 14

apples, red onion, arugula, butterhead lettuce, gorgonzola, dried cherry, lemon vinaigrette

✓ BEETS & GOATS 14

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

☞ all salads are gluten-free

Soups



✓ CREAMY MUSHROOM SOUP 12

sauteed 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

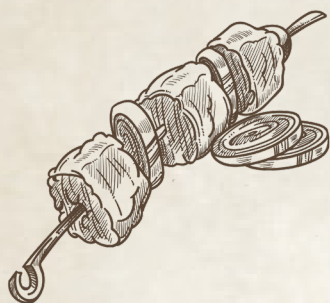
ketchup
vinegar
adjika
mayonnaise



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 2Z chicken breast pieces, marinated with kefir, onion & herbs mix

LAMB SHASHLIK 24 boneless lamb, marinated with fresh vegetable & herbs mix

PORK SHASHLIK 21 pork shoulder, marinated with fresh vegetable & herbs mix

LULA KEBAB 21 minced beef and lamb, onion, *caucasian* spices

RACK OF LAMB 34 lamb rack, asparagus, mashed potatoes, herbal *cobra* sauce

WHOLE TROUT 28 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 27
sirloin tip steak, onion and white mushrooms, served over egg pasta in our signature sauce & topped with pickle caviar

Ⓢ **LAMB PLOV** 24
jasmine rice, boneless lamb leg, carrots, onion, barberries, cumin. Served with a traditional tomato and onion salad

CHICKEN KYIV 25
breaded boneless chicken breast, filled with cheese, butter and herbs. Served with mashed potatoes and *boyar* sauce

Ⓢ **GOLUBTSY** 24
cabbage leaves wrapped around ground beef and rice filling. Topped with *smetana-a-la-vodka* sauce. Served with mashed potatoes

Ⓢ gluten-free

✓ - vegetarian



Ⓢ **DUCK HUNTING** 37
pan-seared duck, lazy vareni, golden raisins, black cherries, pine nuts, sour grape jus

Ⓢ **THE QUIET CATCH** 35
halibut fillet, jicama, lemon-caper mousse, cherry tomatoes, dill oil, allemande sauce, apple-celery foam

Ⓢ **DEAR VENISON** 44
walnut-crusted venison loin with dill dust, brussel sprouts petals, radishes, persimmons, pumpkin puree, black currant demi-glace

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

Young Garlic Potatoes
Mashed Potatoes
French Fries

Sides

Tomato Salad
Lavash Chips
Pickles Mix