



Lunch



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, 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 crepes, ground beef, cheese and onion filling, *tkemali* sauce

MUSHROOM BLINY 13

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

DRANIKI 11

(3) grated potato hashbrowns, sour cream
Add-ons: Red Caviar 10 · Smoked Salmon 7



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, fi led with minced beef and onions. Served with *adjika*

PIROSHKI 12

(3) freshly baked buns, stuffed with seasonal savory fi lings

FEATHER & RYE 15

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

KHACHAPURI PIE 14

crispy pan-fried pie fill d with melted cheese, egg and aromatic herbs. Served with our signature *dill sauce*



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 flavor ul appetizers to start your meal, though satisfying enough to be a main dish.

Our dumplings are filled with a variety of fillings and th 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 mi

LAMB SHASHLIK 2Z boneless lamb, marinated with fresh vegetable & herbs mix

PORK SHASHLIK 2I pork shoulder, marinated with fresh vegetable & herbs mix

LULA KEBAB 2I minced beef and lamb, onion, *caucasian* spices

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

WHOLE TROUT 2B rainbow trout, cooked in a basket & served with grilled vegetables

✓ **VEGGIE GRILL** 1B 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 *sorrel spinach velouté*

☯ **GOLUBTSY** 24

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

☯ gluten-free

✓ - vegetarian

Note from Chef

Thanks for choosing Babushka's for lunch. While our lunch menu offers traditional plates and sophisticated selection, it's in our dinner entrees where culinary magic truly happens. We hope you savor every bite and consider joining us for dinner to experience the full array of our chef's creations.



Young Garlic Potatoes
Mashed Potatoes
French Fries

Sides

Tomato Salad
Bread Basket
Pickles Mix