





# BABUSHKA'S HYUE 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 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

#### V DRANIKI 11

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

## ✓ 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 autenthic buns, stuffed with seasonal fillings

#### FEATHER & RYE 1S

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

#### ✓ KHACHAPURI PIE 13

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







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





#### **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

# V BEETS & GOATS 14

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

(\*) all salads are gluten-free







CREAMY MUSHROOM SOUP 12 sauteed mushrooms, cream, potato, onion, croutons

**80LYANKA 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 foodborne illnesses, especially if you have certain medical conditions. While we offer gluten free items, our kitchen is not completely gluten-free.



Tumplings

**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

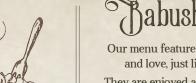
**POTATO VARENIKI** 

8pc. 13 · 12pc. 16

KHINKALI 3pc. 16 · 5pc. 21

Traditional Georgian dumplings with beef filling. Topped with melted butter and fresh herbs





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.

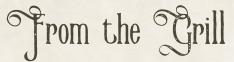
Our dumplings are filled with a variety of fillings and then boiled and served with a dollop of sour cream and a sprinkle of fresh herbs.

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

#### **Additional Toppings**

ketchup vinegar adjika mayonnaise





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 ZZ LAMB SHASHLIK Z4 PORK SHASHLIK Z1 LULA KEBAB Z1

RACK OF LAMB 34 WHOLE TROUT Z8

VEGGIE GRILL 18

chicken breast pieces, marinated with kefir, onion & herbs mix boneless lamb, marinated with fresh vegetable & herbs mix pork shoulder, marinated with fresh vegetable & herbs mix minced beef and lamb, onion, caucasian spices

lamb rack, asparagus, mashed potatoes, herbal *cobra* sauce rainbow trout, cooked in a basket & served with grilled vegetables 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

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## BEEF STROGANOFF 27

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 ZS

breaded boneless chicken breast, filled with cheese, butter and herbs.

Served with mashed potatoes and *boyar* sauce

# **GOLUBTSY 24**

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

(\*) - gluten-free

V - vegeterian

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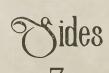
Thanks for choosing Babushka's for lunch. While our lunch menu offers traditional plates and sophisticated selection, it's in our dinner entrees where culinary magic truly happens. We hope you savor every bite and consider joining us for dinner to experience the full array of our chef's creations.



Young Garlic Potatoes

Mashed Potatoes

French Fries



Tomato Salad Lavash Chips Pickles Mix