

CAVIAR

Ossetra caviar (30 / 50 g) 30.00 / 50.00

served with traditional pancakes and sour cream

Salmon roe (100 g) 25.00

served with traditional pancakes and sour cream

▼ Aubergine caviar 'Zamorskaya' 7.00

from baked chopped vegetables

SALADS

Olivie salad 7.50

famous Russian salad dressed with homemade mayonnaise

Seledka pod shuboi 7.50

also known as 'Herring under a fur coat'

▼ Russian vinegret 6.50

with marinated mushrooms

▼ Beetroot salad 7.50

with prunes, walnuts, blini chips and orange dip

PIROZHKI

*small baked buns stuffed with
a variety of fillings (price per pcs):*

▼ Cabbage 2.00

▼ Potato & mushroom 2.00

Mixed meat 2.50

ZAKUSKI

▼ HOMEMADE PICKLES

Cucumbers 3.50

Tomatoes 4.50

Cabbage 3.00

Marinated mushrooms 4.50

Plate of pickles 8.00

COLD STARTERS

Herring 7.00

served on boiled potato canapé

Salo 6.00

cured pork belly

Beetroot-cured salmon 9.50

HOT STARTERS

Stuffed chicken 9.00

three cutlet-like stuffed chicken wings

served with homemade spiced adjika sauce

▼ Draniki 6.50

potato rösti pancakes served with sour cream

TO SHARE

Vodka platter 15.00

mixed pickles, cured pork belly, herring

Zima platter 15.00

chicken liver pâté, beetroot-cured salmon, aubergine

caviar & smoked mackerel rillettes on rye bread, pancakes

with herring tartar, feta cheese dip with rye croutons

SOUP

Borsch Krasnodarsky 6.50

*beetroot soup with vegetables and beef
served with sour cream*

Ukha Donskaya 6.50

*fish stock, salmon, cod, potatoes,
roasted cherry tomatoes*

Solyanka sbornaya 6.50

*mixed meat soup with beef, chicken
and smoked sausage*

MEAT

Beef Stroganoff 13.50

*sautéed new potatoes, buckwheat
or mashed potatoes on the side*

Slow-cooked lamb tongue 9.50

*buckwheat with oyster mushrooms on the side
served with horseradish and garlic tomato sauce*

POULTRY

Duck leg confit 12.50

with seasonal vegetables and wild cherry sauce

Chicken cutlet 10.00

with mashed potatoes and mushroom sauce

DUMPLINGS

Pelmeni 9.50

*stuffed with mixed poultry meat
boiled, served with chicken stock and sour cream*

▼ Vareniki 8.00

*stuffed with potato & mushroom
boiled, served with sour cream*

FISH

Salmon fillet 12.50

pan-fried, served with courgettes stewed in sour cream

Sturgeon fillet 13.50

pan-fried, served in cream sauce with burnt cauliflower



SIDES

Buckwheat with oyster mushrooms 4.50

Sautéed new potatoes with dill 4.50

Burnt cauliflower 4.50

Cabbage, cucumber and radish salad 4.50

Courgettes and cherry tomatoes

sautéed in sour cream 4.50