

# TZAREVNA Brunch

## Main Course

with cucumber-tomato salad and potatoes.

Breakfast Eggs 14

house-cured bacon

<sup>vg</sup> Omelet 14

cheese, tomato, herbs

Cured Trout Tartine 16

<sup>vg</sup> pea shoots, butter

Walnut-Eggplant Tartine 14

radishes, herbs

Famous Fried Chicken 16

herbs, butter

Veal & Pork Dumplings 14

sage sour cream, pomegranate

---

Olivier Salad with Black Bread 14

chicken, potatoes, carrots, peas

<sup>vg</sup> Crispy Buckwheat with Egg 13

arugula, sunflower, pine nuts

<sup>vg</sup> Russian Pancakes 13

lemon butter, jam

<sup>vg</sup> Cheese Board with Black Bread 16

jam, walnuts, scallion butter

---

## On the Side 5

Bacon Potatoes 2 Eggs

Salad Bread

## Brunch Fun

Choose 1 Main Course & 1 Carafe

29 | person

## Khatchapurri

- sourdough adjaruli -

Classic 17 <sup>vg</sup>

Mushroom, Aioli 19 <sup>vg</sup>

Bacon, Arugula, Tomato 21

Crab Meat, Celery, Aioli 23

## Drinks

### Brunch Carafe 19

- fills approx. 3 glasses -

Mimosa

Cranberry Bellini

Peach Bellini

Rosé Sangria

---

### Coffee Pot 6

- french press serves 2 cups -

---

### Tea Pot 6

- certified sustainable organic loose tea -

English Breakfast Jasmine

Earl Gray Honeybush (herbal)

Houjicha (green) Dream (chamomile)

Dao Ren (green) Fairytale (spearmint)

<sup>vg</sup> - vegetarian

Please, let your server know if you have any food allergies. Eating raw / undercooked meat may cause food-borne illness. Automatic gratuity will be added for parties of 6+.