

ZAKUSKI FOR TABLE

- House-made **black bread**, scallion butter 5
Salad "Olivier", potatoes, peas, eggs, carrots 13
vegetarian or chicken +1 or bologna +1
"Shuba" - dressed herring, beets, potatoes, eggs 16
House-made **pickles** assortment 15
House-cured **salo**, black bread 16
House-cured **fish board** with crepes 29

APPETIZERS

- add smoked pork belly to anything +5

- Borscht soup, beets, carrots, onions, sour cream 11
vegetarian or beef
Mushroom **julienne**, baked in cheese gravy 14
Beet salad, cottage cheese, arugula, sunflower 16
"Greek" salad, bell pepper, olives, tomatoes, feta 15
vegetarian or ham
Pan-fried **potatoes & mushrooms** with garlic, dill 18

KHACHAPURRI

house-made sourdough **cheese-y bread**
- allow **extra 20 min** for baking -

- Classic sourdough **adjaruli** 17
Mushroom, aioli +2
Bacon, arugula, tomato +4
Crab meat, celery, aioli +6

MAIN COURSE

- Veal & pork dumplings, paprika, dill 15
"Tzarevna" meat dumplings, sage, pomegranate 16
Potato **vareniki**, caramelized onions 16
Duck **plov**, rice, cumin, carrots, barberries 21
Organic **half-chicken** "Tabaka", tkmeli, salad 23
Duck **shashlyk**, pistachio, onions, pomegranate 29
Roasted **Branzino**, cantaloupe, chanterelles, roe 28
Wagyu **beef stroganoff**, creamy, mushrooms 35

TZAREVNA DINNER

Eating raw / undercooked meat may cause food-borne illness.
Please, limit your visit to 2 hours.
Automatic gratuity will be added for parties of 6+.

HOMEMADE DESSERT

- Oreshki - dulce de leche cookies 8
Sunflower **crème brûlée** 10
Syrniki - farmer's cheese pancakes 12
Honey cake with berries 12

ORGANIC TEA 7

English Breakfast
Earl Gray

Jasmine
Smooth green Houjicha
Soft green, nutty Dao Ren

Fairytale, calendula, spearmint
Berry Bramble, roses, honey, elderberries
Floral Red Rooibos, honey
Winter Spice, cinnamon, orange
Turmeric Ginger, lemon, rosehip