

NYC SUMMER '21  
RESTAURANT WEEK

*Tzarevna Dinner*

3-course Dinner \$39 | person

*Appetizer*

BORSCHT soup, beets, carrots, onions, sour cream  
Smoky SOLYANKA soup, salami, olives, mushrooms  
Salad OLIVIER, chicken, potatoes, peas, eggs, carrots  
SHUBA- dressed herring, beets, potatoes, eggs  
"GREEK" SALAD, bell pepper, olives, tomatoes, feta  
House-cured SALO, black bread

*Main Course*

Potato VARENIKI, caramelized onions  
Veal & pork DUMPLINGS, paprika, dill  
DUCK PLOV, rice, cumin, carrots, barberries  
House-made FISH PIE, rice, mushrooms, puff-pastry  
Pan-fried POTATOES & MUSHROOMS with garlic, dill  
Wagyu BEEF STROGANOFF, mushrooms, busk wheat

*Dessert*

HONEY CAKE berry sauce  
ORESHKI - dulce de leche cookies  
SYRNIKI - farmer's cheese pancakes

*RW Wine \$26*

BOTTLE OF AMBER  
Tamar Mepe Kisi, Kakheti

BOTTLE OF WHITE  
Rkats-Chardonnay, Kakheti

BOTTLE OF RED  
Saperavi-Cab Sauvignon

Automatic gratuity of 18% will be added to all parties.

Eating raw | undercooked meat may cause food-borne illness.