

# *Tzarevna's Prix-Fixe Menu*

## *Appetizers*

**House-made Black Bread**  
scallion butter, radishes

**House-cured Salo**  
scallions, sea salt, garlic

**House-cured Fish Board**  
Faroe Island Salmon, Cold-smoked Mackerel, Sprats

**Crepes**  
Bliny for Fish Board, salmon roe

**Olivier**  
potatoes, peas, eggs, carrots, onions, pickles

**Shuba**  
dressed herring, beets, potatoes, eggs

**Pickles**  
tomatoes, cucumbers, mushrooms, patty-pan squash

## *Main Courses*

**Adjaruli Khachapurri**  
sourdough cheesy bread

**Veal & Pork Dumplings**  
scallions, paprika

**Potato Vareniki**  
scallions, black pepper

**Potatoes & Mushrooms**  
pan-fried, garlic

**Duck Plov**  
slow-cooked rice, pulled duck, cumin, carrots, barberries

**Wagyu Beefstroganoff**  
creamy shiitake sauce, buckwheat

## *Homemade Desserts*

**Honey Cake**  
smade with Ural Mountains' honey

**Syrniki**  
cottage cheese pancakes

# *Gathering at Tzarevna*

-- Tzarevna offers a prix-fixe menu at \$50/person for parties of **8-35 people**:

-- **Everything** on the menu will be served for the table, **family style**.

Dietary restrictions and allergies can be accommodated:

-- Parties of **20+** are able to book a **private dining room (no-fee)**.

Other parties may have to share the dining room with regular patrons, unless otherwise agreed upon:

-- If you wish to bring your own wine, then the corkage fee is \$29/bottle.

We are **not** able to accommodate BYO hard liquor:

-- Take advantage of our **2-hour Wine & Beer Open Bar** at additional \$29/person. Every guest must participate:

-- Please, book your party **well in advance** (at least one week ahead). We will try our best to accommodate all short-notice requests:

-- Reach out to us at [event@tzarevna.nyc](mailto:event@tzarevna.nyc) with any inquiries and to book your event.