

Russian Tea Time

Caviar is served with blintzes, chopped onion, egg salad, sour cream and drawn butter. Pairing the Caviar with Champagne, Sparkling wine or Sparkling water is bound to be a tasty success. The crispy freshness of Champagne perfectly compliments the high oil, fat, and saltiness of caviar.

Traditional Caviar Service

Siberian: Acipenser Baerii (Farmed, \$128 Uruguay, 1oz)

Butter and nut flavors of a caviar perfectly matured in original tins

Siberian: Acipenser Baerii (Farmed, \$142 Poland, 1oz)

Larger roe with rich flavor in black to light brown, crafted with the traditional "Malossol" method

Oscietra: Acipenser Domum (Farmed, .. \$175 Italy, 1.8oz)

Firm, with a nutty flavor and indulgently buttery finish

Oscietra: Acipenser Gueldenstaedtii \$220 (Farmed, Poland, 1oz)

Boasting a nutty flavor, this royal-sized roe is carefully harvested from the oldest female Russian sturgeons, delivering an unparalleled taste experience

Starters

Bread and Butter \$6

Pumpnickel and artisan white bread served with honey-sea salt, house whipped butter

🌿 Ukrainian Borscht Cup \$8 Bowl \$16

Sweet and sour soup of beef, beets, cabbage, carrots, potatoes and tomatoes

🌿 Mushroom Soup Cup \$7 Bowl \$14

A rich and flavorful soup crafted with dried mushrooms, tender potatoes, carrots, onions, and a hint of garlic. This hearty blend is the perfect shield against Chicago's fierce winds.

🌿 Herring Under the Blanket \$19

Layered salad composed of grated boiled vegetables, chopped onions and mayonnaise and covered with diced pickled herring and eggs

🌿 Classic Russian Garden Salad \$13

A refreshing mix of tomatoes, crisp cucumbers, and zesty onions, garnished with dill. Served with your choice of creamy sour cream or olive oil

+ Chicken +5 Smoked Salmon +5

Appetizers

🌿 Chopped Beef Liver Pâté \$19

House made Beef Liver Pâté served with gluten free crackers, beet horseradish and chopped onions

🌿 Mini Potato Piroshkies \$14

Five mini turnovers of mashed potatoes, sautéed onions, side of sour cream

🌿 Potato Dumplings - Vareniki (6pcs) \$15

Seasoned mashed potato dumplings, boiled and topped with melted butter. Served with touch of Tashkent carrot salad

🌿 Vegetarian Assortment Platter \$25

Eggplant Orientale, Beet Caviar, Carrot salad, Vinaigrette salad, Eggplant Medley, Cabbage Apple, Chickpea paste and Tabouli. Served with toasted bread

🌿 Potatoes with Mushroom \$14

Russian Style potatoes with sautéed onions, garlic and gourmet mushrooms

Crepes with Salmon Roe \$42

Four delicate crepes served with Norwegian smoked salmon, 2oz of salmon caviar, sour cream, and garnished with cucumbers, tomatoes, onions, and capers

🌿 Latkes \$13

Six potato latkes served with apple sauce

Beef Pelmeni (6 pcs) \$16

Handmade dumplings filled with seasoned ground beef and onions. Topped with melted butter and served with Tashkent carrot salad

Blinchiki Combination (2pcs) \$18

Blinchiki Duo. Beef & caramelized onion crêpe, cabbage crêpe, greens, sriracha mayo, dill cream

🌿 Mushroom Salad \$18

Sautéed gourmet mushrooms, arugula, microgreens, house vinaigrette. Optional goat cheese, pumpnickel croutons

Main Courses

 **Zrazy** \$24

Seasoned mashed potatoes stuffed with mushroom and sautéed onions. Served with a homemade Eggplant Oriental sauce and garnished with microgreens

Chicken Kiev \$28

A tender chicken breast is pounded and wrapped around cold garlic butter with dill, while its outside is coated with flour, egg and breadcrumbs. Served with mashed potato and steamed and lightly grilled tri color carrots

Classic Beef Stroganoff \$29

Lean sirloin beef sautéed and simmered in heavy and sour cream, mushrooms, onions, and dill. Served with buckwheat kasha mixed with noodles

 **Lamb Shank** \$32

Braised lamb shank in a rich stew of carrots, red peppers, celery and tomatoes. Served over mashed potatoes and steamed and lightly grilled tri color carrots

 **Beef Stew – Russkaya Podzharka** \$29

Classic meltingly tender beef stew, enveloped in a rich vegetable sauce with a hint of garlic. Served with mashed potato, sauerkraut and pickles

 **NEW Chicken Meatballs with Creamy** \$27

Mushroom Sauce

Tender chicken meatballs simmered in a rich, creamy mushroom sauce, served over a bed of buttery mashed potatoes. A comforting, hearty dish full of savory flavor

 **Beet Crepe with Gourmet Mushrooms** \$24

Beet infused crepe filled with gourmet mushrooms and creamy feta cheese. Covered with delicate cream sauce and microgreens

 **Stuffed Cabbage** ... 1 roll \$21 2 rolls \$30
Golubtsi

Cabbage roll stuffed with a filling of ground beef, chicken, carrots and sautéed onions. Simmered in tomato sauce. Served with buckwheat kasha and carrot salad

 **Chicken Kebab Shashlik** \$27

Chicken breast marinated then cooked to perfection. Served on a bed of rice, pickled onions, Tashkent carrot salad and house made tomato sauce

Wild Quail 1 pc \$22 2 pcs \$34

Seasoned and grilled whole quails, served on the bed of mashed potatoes with poached prunes, arugula and raisins in Madeira wine-berry sauce. Accompanied by grilled polenta

 **Grilled Salmon** \$30

Salmon under a delicate cream sauce with onions, mushrooms and arugula served with mashed potatoes

Moultard Duck Leg \$30

Roasted Moulard duck leg served with Madeira wine-berry sauce, sautéed sauerkraut on the bed of mashed potatoes with poached prunes, raisins and lightly grilled polenta

Platters for Two

Russian Tea Time Platter (for two) \$75

Starts with a tasting Beef pelmeni, Potato vareniki, Latkes, Carrot salad, Beet caviar, Chickpea paste, Tabouli, and Vinaigrette salads. Followed by Beef Stroganoff, Stuffed cabbage, Chicken Kebab, Rice and Buckwheat Kasha

 **Vegetarian Platter (for two)** \$65

Starts with a tasting Potato Vareniki, Latkes, Carrot salad, Beet caviar, Chickpea paste, Tabouli, and Vinaigrette salads. Followed by two Blinichiki with Cabbage, red potato with gourmet mushrooms, Buckwheat Kasha and rice

Tastings

  **Eggplant Sate Medley** \$7.50

  **Beet Caviar** \$7.50

 **Tabouli** \$7.50

  **Russian Vinaigrette** \$7.50

  **Cabbage Apple Salad** \$7.50

  **Chickpea Paste** \$7.50

 **Russian Herring** \$12

  **Buckwheat Kasha** \$7.50

  **Eggplant Oriental** \$7.50

  **Tashkent Carrot Salad** \$7.50

  **Mashed Potatoes** \$7.50

  **Gluten Free Crackers** \$8

  **Arugula with house dressing** \$6