

Russian Tea Time

Menu

Bread and Butter (pumpnickel and onion bread served with whipped butter) \$5

16 oz of Sparkling or Still water (fully recyclable aluminum bottle) \$5

Soups & Salads

 **Vegetable Soup** Cup \$7 Bowl \$14

Hearty enough to protect you from fierce Chicago winds

 **Cream Soup** Cup \$7 Bowl \$14

This delicious cream soup loaded with mushrooms and so comforting

 **Ukrainian Borscht** Cup \$8 Bowl \$16

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

 **Classic Russian Garden Salad** \$13

Tomatoes, cucumbers, onions, dill. Served with Sour cream or with Olive oil

 **Olivye Salad** \$14

Traditional Russian salad made with diced potatoes, carrots, pickles, eggs, peas and mayonnaise

Herring Under the Blanket \$15

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


Appetizers

Beef Chebureki \$14

Two turnovers made with lean beef, onions, parsley and served with green mix

 **Potato Chebureki** \$12

Two turnovers made with potato, cheese, parsley and served with green mix

 **Potatoes with Mushroom** \$12

Russian Style potatoes with onions and Shiitake mushroom

 **Vegetarian Assortment Platter** \$20

Eggplant Orientale, Beet Caviar, Carrot salad, Vinaigrette salad, Eggplant Medley, Cabbage Apple, Chickpea Spread and Tabouli

 **Chopped Beef Liver Pâté** \$18

Beef liver fried with onions and blended to perfection, served with gluten free crackers

Blinchiki Combination (2pcs) \$17

One stuffed with ground beef and caramelized onions and the other with cabbage, sautéed in butter, served over greens

Beef Pelmeni 6 pcs \$14 14 pcs \$26

Seasoned ground beef and onions and topped with melted butter. Served with Tashkent carrot salad and sour cream

Dumpling Combination \$18

Six potato and six beef pelmeni

 **Latkes** \$11

Six potato latkes served with apple sauce

 **Mini Potato Piroshkies** \$11

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

Main Courses

Moultard Duck Legs \$30

Two roasted Moulard duck legs served with Madeira wine-berry sauce, sautéed sauerkraut on the bed mashed potatoes with poached prunes and raisins

Grilled Chicken Breast Florentine \$24

Chicken breast grilled to perfection with spinach and garlic. Served with mushroom sauce, sautéed spinach and mashed potatoes

 **Lamb Shank** \$30

Braised lamb shank in a rich stew of carrots, red peppers, celery, tomatoes and garlic. Served over mashed potatoes and sautéed spinach

Classic Beef Stroganoff \$29

Lean sirloin beef sautéed and simmered in whipping and sour cream, Madeira wine, mushrooms, onions, and dill. Served with buckwheat kasha mixed with noodles, with carrot salad and vinaigrette

 **Grilled Salmon** \$29

Salmon under a delicate spinach cream sauce served with mashed potatoes and sautéed spinach

 **Stuffed Green Bell Pepper** \$18

Green bell pepper stuffed with a combination of sautéed vegetables celery, potatoes, carrots, turnips, onions, paprika and cilantro

🌿 Chicken Kebab Shashlik \$22

Chicken breast marinated then cooked to perfection. Served on a bed of rice, fresh onions and Tashkent carrot salad

🌿 Stuffed Cabbage . . . 1 roll \$19 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

Salmon Crepes with Caviar \$42

Four thin crepes served with Norwegian smoked salmon, salmon caviar and sour cream. Garnished with cucumbers, tomatoes and chopped onions

🌿 Stuffed Eggplant \$18

Eggplant stuffed with sautéed onions, carrots, red, green pepper, turnip and celery. Served with rice, tomato sauce, vinaigrette and carrot salad

🌿 Beef Stew – Russkaya Podzharka \$29

Cooked with potatoes and served with Sauerkraut and pickles

Wild Quail 1 pc \$20 2 pcs \$32

Seasoned whole quails grilled, served on the bed of mashed potatoes with poached prunes, raisins in wine sauce, sautéed baby spinach and Madeira wine-berry sauce

Traditional Caviar Service

Siberian Osetra: (1.8oz) \$180/ (3.5oz) \$310

Acipenser Domum (Farmed-Italy)

Firm, with a nutty flavor and indulgently buttery finish. Served with blintzes, chopped onion, egg salad, sour cream and drawn butter

Royal White Sterlet: Acipenser \$360

Ruthenus (Farmed-Belgium, 1oz)

Offers a buttery taste similar to Beluga with intense tastes of the ocean. Served with blintzes, chopped onion, egg salad, sour cream and drawn butter

Spoonbill (Wild-Tennessee, 1oz) \$85

Bold and earthy flavors yet still delicate and buttery. Served with blintzes, chopped onion, egg salad, sour cream and drawn butter

Beluga/Siberian: Huso Huso/Baerii \$310 (Farmed-Italy, 1oz)

The Beluga's typically large, firm, and creamy grains are combined with the Siberian's sweet and complex finish on the palate. Served with blintzes, chopped onion, egg salad, sour cream and drawn butter

Family Style Platters

Russian Tea Time Platter (for two) \$70

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

Seafood Platter (for two) \$72

An astounding platter of smoked Norwegian Salmon and Smoked fish of the day, Salmon caviar, four fresh crepes and a garnish of chopped onions, cucumbers, tomato and potatoes

🌿 Vegetarian Platter (for two) \$65

Begins with a tasting of Potato vareniki, carrot salad, Beet caviar, Chickpea spread and Tabouli. Followed by an assortment of our vegetarian fare: Stuffed eggplant, Stuffed bell pepper, two blinchiki with Cabbage, Buckwheat Kasha and rice

Tastings

🌿 Eggplant Sate Medley \$6

🌿 Beet Caviar \$6

🌿 Tabouli \$6

🌿 Russian Vinaigrette \$6

🌿 Cabbage Apple Salad \$6

🌿 Sautéed Spinach \$6

🌿 Chickpea Spread \$6

🌿 Russian Style Potatoes \$6

🌿 Buckwheat Kasha \$6

🌿 Eggplant Oriental \$6

🌿 Tashkent Carrot Salad \$6

🌿 Mashed Potatoes \$6

🌿 Potato Dumpling (6pcs) \$12

Russian Herring \$12

🌿 Solenya (pickled tomatoes, cucumbers and mushrooms) \$12