

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 complements the high oil, fat, and saltiness of caviar.

Traditional Caviar Service

Siberian: Acipenser Baerii (Farmed, Uruguay, 1oz)

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

Siberian: Acipenser Baerii (Farmed, Poland, 1oz)

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

Oscietsra: Acipenser Domum (Farmed, Italy, 1.8oz)

Firm, with a nutty flavor and indulgently buttery finish

Oscietsra: Acipenser Gueldenstaedtii (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

Pumpernickel 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

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

Classic Russian Garden Salad

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

Olivye Salad

Olivye Salad - A classic Russian favorite with tender potatoes, carrots, pickles, peas, egg, and mayonnaise
+ Add beef & pork sausage + \$3

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

\$13
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

\$16
Sautéed gourmet mushrooms, arugula, microgreens, house vinaigrette. Optional goat cheese, pumpernickel 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

Chicken Meatballs with Creamy Mushroom Sauce \$27

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

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

Platters for Two

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 Blinchiki 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