

Hot Appetizers

Russian cuisine differs by the great variety of hot appetizers unique in the world. Rich nature let Russian cooks create plenty splendid dishes famous for the excellent gustatory senses and beauty.

Mushroom Julienne ***V, GF*** ***\$13.50***

White Button Mushrooms Baked in Cream, Topped with Mozzarella Cheese

Vodka Recommendation: USSR Lux

This traditional Russian dish was included in the most exquisite ceremonial menus of the 19th century.

Siberian Pelmeny ***\$17.50***

Siberian recipe meat dumplings, garnished with Sour Cream and spicy condiments. Could be served with stock or deep-fried.

A great idea - have a shot of real Russian vodka to compliment this true folk dish.

Vodka Recommendation: Moskovskaya

This Siberian dish was already a must for Russian family menus in the 19th century. About a hundred years ago pelmeni were traditionally served for breakfast among urban families of all classes.

Bliny with Cold Smoked Salmon ***V*** ***\$19.50***

Bliny Adorned Russian Tables for Centuries. Russian Crepes or “Bliny” Have Been a Favorite Hors d'Oeuvre Since at Least the 1840's, as Depicted in Many of Turgenev's Places. At the Turn of the Century, just after the 1905 War with Japan, Smoked Salmon Became Quite Popular in Russia, Although there are Still Many Options Available for Accompanying these Delicate Crepes.

Vodka Recommendation: Flagship

Bliny with Salmon Caviar ***V*** ***\$38.00***

Three Blinys served with Salmon Caviar on Ice, with sliced lemon

Vodka Recommendation: Kremly