

Main

Hot Pot Vinaigrette

V, GF

\$10.50

Potato, beetroot, carrot, onion, cauliflower and green peas are the base of this dish. Served in a Pot with sour cream on the side.

Vodka Recommendation: Moskovskaya

In the world cookery Vinaigrette is named as "Russian salad". The name «vinaigrette» comes from French «vinaigre» - vinegar, what is the rationale to consider this salad as foreign.. The most competent authors of Russian book of recipes are sure, that it is native Russian dish.

Kasha Pot

V, GF

\$16.50

Buckwheat with Mushrooms and Onion, served in a Pot. Unbelievably delicious!

Kasha" is the Russian name for buckwheat, which is not a member of the wheat family as you might expect, making it a good alternative for people with wheat sensitivities. Botanically, kasha is a fruit, but in the world of food, we use it as a grain. Kasha, roasted buckwheat groats, is a protein and vitamin-packed complex carbohydrate with a nutty flavor.

Plov

\$19.50

Plov is the king of Uzbek cuisine. There are many folk parables and legends about the healing and nourishing qualities of plov. Uzbek people believe that the very name for plov - "osh-polov" contain the first letters of the names of the dish basic ingredients: onion, carrot, meat, oil, salt, water and rice.

Vodka Recommendation: Kremly

Beef Stroganoff Country Style

\$20.00

Try this indulgent yet restrained marvel - Russia's claim to fame. Served with garlic flavored fried potato on a hot frying pan.

Vodka Recommendation: Birch Vodka

Beef Stroganoff is reputed to Have Been Invented by the Chef to the Russian General, Count Gregory Alexandrovich Stroganov. Beef Stroganoff was First Seen at a Cooking Competition in St Petersburg in the 1890s. Following the Fall of Imperial Russia, Beef Stroganoff Made its Way to the US and Europe Following the Second World War, Via Hotels and Restaurants in China. Russian and Chinese Immigrants, as Well as U.S. Servicemen Stationed in Pre-Socialist China, Brought Several Variants of Beef Stroganoff to the United States and From There Onto Europe.

Lapsha (Russian Pasta)

\$21.50

Sliced chicken breast, mushrooms and sun dried tomato pesto tossed in a creamy white wine sauce. You'll never forget the taste of this dish

Vodka Recommendation: Russky Standart

Pasta is not a native Russian dish, rather assimilated from other cultures. But since pasta dishes are very easy to make and still delicious to eat, they have gained love of many Russians nowadays.

Golubtsy

\$21.50

Delicate Cabbage Leaves Stuffed with Chopped beef and Rice,
Served with Potato Mash and Sauce.

Vodka Recommendation: Polar Bear

Cabbage Rolls are Part of the Traditional Cuisine of Many Central European, Eastern European, and Balkan Countries. They are Known as Golubki in Both Czech and Slovak, Halubcy in Belarusian, Sarmale in Romanian, Golubtsy in Russian, Holubtsi in Ukrainian, and Gołąbki in Polish (the Word Literally Means "Little Pigeons").

Telnoe V

\$22.50

Fish cakes stuffed with mushrooms and onion mince. Served with fried potato, salad and garlic Butter.

Vodka Recommendation: Belovezha

This is an ancient Russian food. The name derives from the word 'telo' (Russian for 'body') as it is made of fish body. This dish is still unforgotten, but today it is made mainly as ground fish patties. Earlier it was served as fried telnoe, boiled telnoe, and as a cold starter. Telnoe used to be rolled as a ball, tied with a napkin and boiled 30 minutes. Then it was chilled, untied, sliced and served with horseradish, green peas, and potatoes.

Chicken Kiev

\$25.50

Crumbed tender chicken breast golden fried, served with potato mash and Green Peas.

This dish is a result of a successful mystification that took place in Kiev about a hundred years ago. One crafty restaurant owner fashioned a breaded fillet into the shape of a chicken leg and stuffed it with butter. The unusual dish baffled guests and competitors of the restaurant. After the secret had been revealed, Chicken Kiev became a common feature of Russian cuisine and restaurant menus all over the world, as have Borsch, Beef Stroganoff and other classic Russian dishes.

Vodka Recommendation: Stolichnaya Gold

Lulya Kebab

\$ 26.50

Secret Recipe Ground Lamb Kebab, Char Grilled on Skewers, Served on Lavash Bread with Greek Salad and Fresh Herbs, with Home Made Sauces.

Allow approximately 20 minutes.

Vodka Recommendation: Belovezha

A cigar-shaped spiced chopped meat lulya kebab

is similar to a number of chopped meat kebabs from around the world:

Indian seekh kebab, Turkish and Middle Eastern kofte/kefta, and Serbian cevapcici.

Beef Shashlik

\$28.50

Cubes of Marinated Beef Char-Grilled on Skewers, Served with Lavash, Greek Salad, Chopped Fresh Herbs with Home Made Sauces. Try this dish once and your wife will never see you again...grumbling.

Allow approximately 25 minutes.

Vodka Recommendation: Rusky Standart

Shashlik Originated in Asia and Travelled Along the Silk Road as it was the Way the Caravan Traders Cooked Their Meats. Shashlik Was Established as a Major Food Type During the Mongol Occupation of Eastern Europe and Russia and Today it is the Single Most Enjoyed Food of the Summer Months in the Former Soviet Union.

Stuffed Quail

<i>One</i>	<i>Two</i>
\$29.50	\$49.50

Fried quail, stuffed with lamb mousse, served on Cranberry sauce with vegetables.

Allow approximately 30 minutes for us to catch a quail first.

We accept EFTPOS, VISA and Master Card.

A surcharge of 15% will apply on Public Holidays

Moscow Rasstegai

Please allow approximately 4 hours for us to make Rasstegai.

Rasstegais were very popular: on meat days they were baked with a meat-onion filling, on fast days – with pieces of beluga or salmon. Rasstegais were open in the middle to reveal the filling as if they were “unbuttoned” (in Russian – “rasstegnut”) and therefore received their name. Rasstegais baked by Moscow cooks have earned the best reputation; sometimes they were frozen and delivered to St.-Petersburg by order of St.-Petersburg gourmands. As to the Moscow rasstegais, the most famous of them were baked at Novotroitski tavern at the Ilyinka Street.

<i>Salmon Rasstegai</i>	<i>\$35.00</i>
<i>Beef and Cabbage Rasstegai</i>	<i>\$19.00</i>
<i>Cheese Rasstegai</i>	<i>\$18.00</i>

Sides

If you ask nicely, and if you deserve them, the Chef will cook some of these delectable sides for you:

<i>Bowl of Greek Salad</i>	<i>\$9.50</i>
<i>Bowl of Fresh Steamed Vegetable</i>	<i>\$7.50</i>
<i>Bowl of Wedges</i>	<i>\$5.50</i>
<i>Bowl of Fries</i>	<i>\$4.50</i>
<i>Two Bread Rolls</i>	<i>\$2.50</i>

Prices & Items are Subject to Change Without Notice

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