

# *Salads*

*In modern Russian cuisine salads take a special place, for they are loved so much that no holiday table can do without them. Russian salad is not only chopped fresh vegetables, but also combination of different ingredients, like fish, meat, eggs and many others.*

***Spicy Carrot Salad***                      ***V, GF***    ***\$6.50***

Mildly Spicy Carrot Salad with Fragrant Garlic, Drizzled with Oils

***Vodka Recommendation: Polar Bear***

This Carrot Salad came to Russia with Korean immigrants and become very popular in short period of time. It is a spicy dish that mixes carrot and coriander for a positively addicting result.

***Olivier Salad***    ***GF***    ***\$8.50***

A Popular Potato Salad Mixed with Boiled Vegetables and Chicken and covered in mayonnaise.

***Vodka Recommendation: Zubrovka***

Invented more than a hundred years ago by Lucien Olivier, the French owner of Moscow's Hermitage restaurant opened in 1864, this salad immediately won over both Russian hearts and stomachs. It gained such renown in Russia that in all other countries it is called Russian salad, save for Iran, where the recipe was brought with its original name by Russian immigrants soon after the revolution. There it is still called "Olivier".

***Mimosa Salad***    ***GF***    ***\$9.50***

Another Very Popular Russian Salad. Layers of Tuna, Eggs, Carrot with Mayo between them will melt in your mouth.

***Vodka Recommendation: Flagship***

***Selyodka Pod Shuboy***    ***GF***    ***\$13.50***

Peaces of Herring covered by Layers of grated Potato, Carrot, Eggs and Beetroot, Dressed with Mayo.

***Vodka Recommendation: Stolichnaya Gold***

The name of this dish literally means 'herring under a fur coat', an evocative way of describing the heavy layering of vegetables that cover the herring. You can call it, for example, Dressed Herring. Dressed Herring is loved and considered one of the most delicious salads by Russians everywhere. Try and enjoy.