

Soups

In Russia soups are served as the first course at dinner. In the Russian language the world "soup" was naturalized quite late. Originally, Russian soups were called "khlebovo" or "pokhlyobka" - soup with cereals. The typical Russian soups are schi (soup with cabbage or sauerkraut), borsch (beet and cabbage soup), okroshka (cold kvass soup), solyanka (soup with vegetables, pickled cucumbers, olives and bits of meat) and pohlyobka.

Ukrainian Borsch

GF

\$9.50

Almost a meal in itself. Beetroot, potatoes, cabbage and other vegetables and meats are simmered for hours to produce culinary magic. Served at your pleasure with a dollop of sour cream, ox tail and hot garlic-flavored bread rolls.

A serious crime is committed by not ordering a shot of vodka with this delight.

Vodka Recommendation: Pervach

Russian chefs of the 19th century embellished this well-loved Ukrainian soup with new additions unheard of in its native Ukraine. The French chefs that worked in Moscow and Saint Petersburg restaurants in the 19th century did the same and brought the much-admired "borsch" recipe back to France

Meat Solianka

\$11.50

Rich Tomato Soup with Pieces of Veal, Beef, Ham, Cabanossi, Ox Kidney, garnished with black olives and slices of lemon, served with Hot Bread Rolls.

Vodka Recommendation: Pertsovka (Pepper Vodka)

Solianka was a "pokhmelie" hangover-appeasing dish and invigorated due to its piquant taste. By the end of the 18th century it was renamed into the more refined "selianka" (from "salty dish" to "country maiden") and this name persisted in the cookbooks and menus of the 19th century. The original name returned to this dish as a natural result of the Revolution

Soup of the Day

\$8.50

Wholesome Homemade Soup Served with Bread Rolls and New Zealand Butter