



EST. 2019



CHEF'S RECOMMENDATION



VEGETERIAN

3 COURSE SET LUNCH

AVAILABLE DAILY

28

TO START

SALMON CRÈME SOUP

Silky salmon soup, delicately seasoned with fresh dill

MUSHROOM/LIVER PÂTÉ BRUSCHETTA

Crisp bruschetta, white wine mushroom or chicken liver pâté

FRIED SALAD (CUCUMBER, TOMATO, FETA)

Golden-fried cucumber, ripe tomatoes, and creamy feta with a citrus vinaigrette

MAIN PLATE

PELMENI PLATTER

Eight signature pelmeni dumplings
choice of wine red or creamy white sauce

KOTLETY

Tender chicken patties, creamed mash

ZUCCHINI DRANIKI

Crisp potato and zucchini rosti, sour cream

DESSERT

CERRY DUMPLINGS

Forest cherries dumplings, sweet cream, berry
compote

CHEESY BALLS

Crispy spheres of cottage cheese, sweet milk, compote

DRINK

KOMPOT

ICED LEMON TEA

RUSSIAN BEER +8

GEORGIAN WINE +10

VODKA PAIRING +22

3 COURSE SET LUNCH + DRINK

PELMENI PLATTER



ZUCCHINI DRANIKI



SALMON CRÈME SOUP



KOTLETY



CHEESY BALLS



FRIED SALAD



PÂTÉ BRUSCHETTA



CHERRY DUMPLINGS





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CHEF'S RECOMMENDATION



VEGETARIAN

3 COURSE SET DINNER

AVAILABLE DAILY

48

TO START

ZUCCHINI TOWER

Grilled zucchini, ripe tomatoes, mozzarella, house sauce

COD LIVER

Pan seared COD liver, sour dough, Italian salad

PELMANI PLATTER

Signature hand-made dumplings mix
Meat mix - Red wine sauce
Vegetarian mix - Creamy white sauce

MAIN PLATE

CHICKEN KIEV

Garlic herb butter-stuffed chicken
creamed mash

STUFFED BELL PEPPER

Bell pepper, spiced rice, eggplants, carrot,
tomato basil dressing, parmesan

SALMON STEAK +8

Grilled salmon steak, grilled asparagus, carrot,
red Russian caviar

DESSERT

CHERRY DUMPLINGS

Forest cherries dumplings, sweet cream, berry
compote

CHEESY BALLS

Crispy spheres of cottage cheese, sweet milk, compote

DRINK

KOMPOT

ICED LEMON TEA

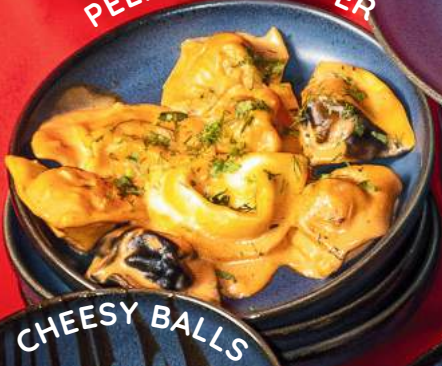
RUSSIAN BEER +8

GEORGIAN WINE +10

VODKA PAIRING +22

3 COURSE SET DINNER + DRINK

PELMENI PLATTER



SALMON STEAK



CHEESY BALLS



STUFFED BELL PEPPER



CHICKEN KIEV



ZUCCHINI TOWER



CHERRY DUMPLINGS



COD LIVER





EST. 2019

 CHEF'S RECOMMENDATION

 VEGETERIAN

BOATSMEN LUNCH SET

AVAILABLE WEEKDAY LUNCH

15

TO START

CHEF'S CHICKEN BROTH SOUP
OR
FRESH SALAD

DUMPLINGS
200g

1 CHOICE OF DUMPLING PICK ONE

CHICKEN
BEEF
LAMB
SIBERIAN (BEEF & PORK)
UKRAINIAN (BEEF & LAMB)
POTATO W MUSHROOM & SAUERKRUAT
POTATO W SAUERKRAUT
POTATO
COMBO MIX +5

2 CHOICE OF SAUCE PICK ONE

CLASSIC, SOUR CREAM
CAJUN
CREAMY WHITE
WINE RED
SALTED EGG
MALA
CURRY

DRINK

HOMEMADE ICED LEMON TEA

NEED DESSERT?

MEDOVIK +4
Homemade layered
honey cake

