



Fine Dining
Russian and Uzbek Authentic Cuisine

2020 Restaurant Week Dinner for two \$49⁹⁹

2 Entrees and a Bottle of Wine Or 2 Entrees and 2 Beers Entrees

Vareniki – Russian style ravioli

Boiled raviolis filled with potato and mushrooms, served with sour cream on top.

Goluptsi

Cabbage leaves stuffed with seasoned ground beef and rice, served with sour cream and tomato sauce.

Manti

Steamed Uzbek dumplings stuffed with diced lamb, onions and spices. Served with yogurt and a tomato-based sauce.

Pelmeni

Traditional Russian boiled dumplings stuffed with seasoned ground beef filling, served with yogurt.

Lamb Shank

Steamed cooked, topped with tomato-based sauce, served with steamed vegetables and white rice.

Chicken Kiev

Chicken breast pounded down, breaded and fried, served with rice and steamed vegetables.

Lamb Shashlyk (Shish Kabob)

Marinated pieces of Lamb Tenderloin, grilled until tender, topped with red onions and served with white rice.

Chicken Shashlyk (Shish Kabob)

Marinated pieces of chicken thighs, grilled until tender, topped with red onions and served with white rice.

Lula Kabob (Ground Beef Skewers)

Seasoned minced beef, mixed with greens. topped with red onions, served with steamed vegetables and white rice.

Beef Stroganoff

Sautéed beef in a sour cream and tomato-based sauce served with steamed vegetables and white rice.

Russian Roasted Salmon

Pan Roasted salmon, served with steamed vegetables and white rice, with pomegranate sauce on the side.

Plov

Uzbekistan's national dish. A flavorful rice dish with lamb, carrots, chickpeas, raisins and spices.

Red Wines

California Cabernet

French Cabernet

Argentina Malbec

White Wines

Chile Chardonnay

Italy Pinot Grigio

Chile Sauvignon Blanc

Russian Beers

ZHIGULJOVSKOJE- 4.0% ALC./16.9oz VOL

This beer is prepared according to a traditional recipe and remains one of the most popular lager beers.

BALTIKA # 3 - 4.8% ALC./ 16.9oz VOL

Classic lager that's foamy, golden brew with a delicate flavor of hops and first-class malt.

BALTIKA # 4 - 5.6% ALC./ 16.9oz VOL

An amber beer produced using caramel and rye malts with a hint of bread flavors and aroma of caramel malt.

BALTIKA # 5 - 5.3% ALC./ 16.9oz VOL

A lager beer produced using select varieties of pale and caramel malts and the best quality hops.

BALTIKA # 6 - 7.0% ALC./ 16.9oz VOL

A traditional dark beer brewed with the best dark and light malts and a special strain of yeast.

BALTIKA # 7 - 7.0% ALC./ 16.9oz VOL

Light, aromatic beer with a most refined flavor, the beer possesses a unique taste and the subtlest aroma.

BALTIKA # 8 - 5.0% ALC./ 16.9oz VOL

Unfiltered Wheat Ale. Contains special yeast, which gives it cloudiness and creates a rich taste.

BALTIKA # 9 - 8.0% ALC./ 16.9oz VOL

A strong lager beer with a taste close to classic lager varieties. The flavor is light with sweetish notes and mild hops bitterness.



Fine Dining
Russian and Uzbek Authentic Cuisine

2020 Restaurant Week

Extras

Desserts

Sour Cherry Cake	7.99
Russian Honey Cake	7.99
Sour Cream and Walnut Cake	7.99
Chocolate Cake	7.99
Baklava	7.99

Sides

Steamed Veggies	5.99
French Fries	5.99
White Rice	5.99
Mashed Potatoes	5.99

Drinks

Soft Drinks

Coke, Diet Coke, Sprite, Iced Tea, Sweet Tea	2.99
Kvas (Russian Style Root Beer)	3.99
Morse (Mixed Berry Juice)	3.99
Ayron (Yogurt Drink)	3.99
Bottled Sparkling Mineral Water	4.99

Infused Vodka Shots

Mango	6.50
Green Apple	6.50
Strawberry	6.50
Ginger and Mint	6.50
Cucumber and Dill	6.50
Horseradish	6.50
Cranberry	6.50
Pineapple	6.50
Blackberry	6.50
Apricot	6.50
Rosemary	6.50
Blueberry	6.50
Raspberry	6.50
Black Pepper and Honey	6.50
Habanero (EXTREMELY SPICY)	6.50
Vodka Tray (any selection of 5 shots above)	25.00
Vodka Roulette (10 random shots selected by the house: excluding habanero unless requested)	45.00
Vodka Sampler (a shot of all infused vodka's and shot of Russian standard – 15 total)	65.00

Mixed Drinks

Moscow Mule	8.99
Infused Vodka Moscow Mule	8.99
Black Russian	8.99
White Russian	8.99
Russian Mimosa	8.99
Vodka Martini	8.99
Infused Vodka Martini	8.99