

MATRYOSHKA

Appetizers

Herring	\$10.00
Lox	\$12.00
Home-style Potatoes (with garlic)	\$12.00
Pan-fried Potatoes with Portabella Mushrooms	\$22.00
Pan-fried Potatoes with Chanterelle Mushrooms	\$30.00
Fish Assortment Platter (lox, mackerel, halibut)	\$25.00
Meat Assortment Platter (beef tongue, veal, pork)	\$25.00
Beef Tongue	\$12.00
Julienne (cheese, onion, mushrooms, béchamel sauce)	\$11.00
Salo (cured pork belly)	\$12.00
Fried Calamari	\$12.00
Fried Calamari & Shrimp combo	\$22.00
Peel & Eat Shrimp	\$18.00
Calf's Liver (Turkish Style)	\$15.00
Mussels in Garlic Sauce	\$17.00
Mussels in White Cream sauce	\$17.00
Buzhenina (Oven Roast Pork)	\$12.00
Kholodets (Aspic) Cow Feet and Chicken (Seasonal)	\$12.00
Pickled Vegetables (pickle, tomato, cabbage, mushroom, carrot)	sm\$10.00/lg\$17.00
Pickled Vegetables by choice	\$5.00

Salads

Green Salad (lettuce, cucumber, tomato, green pepper, red pepper, relish, onion)	sm\$7.00/lg\$11.00
House Salad (with feta cheese)	sm\$8.00/lg\$12.00
Greek Salad (with feta cheese, basturma, and green olive)	sm\$10.00/lg\$15.00
Tomato & Onion Spicy Salad (Achichuk)	sm\$6.00/lg\$10.00
Cod Liver Salad with Lettuce, Eggs and Onion	\$11.00
Salad Oliver (carrot, potato, hardboiled egg, pickle, boiled chicken, green pea)	\$12.00
Caesar Salad	\$12.00
Caesar Salad (with chicken)	\$15.00
Smoked Eel Salad	\$16.00
Avocado Salad (avocado, cucumber, bell pepper, dill, lemon juice, olive oil)	\$12.00
Vinaigrette Salad (roasted beet, carrot, potato, pickles, beans)	\$12.00

Soups

Mushroom Soup (mixed mushrooms, barley, potato, carrot, onion)	\$9.00
Borsch (beet, carrot, onion, potato, cabbage, sour cream [optional])	\$9.00
Borsch with Meat	\$12.00
Fish Soup (salmon, potato, carrot, onion, celery)	\$10.00
Harcho (spicy lamb, rice, vegetables)	\$11.00
Chicken Soup with Vegetables	\$9.00
Chicken Soup with Dumplings	\$12.00
Soup Du Jour [Seasonal]	
Solyanka (assorted meat: pork, beef, chicken; pickles, lemon, onion, green olives)	\$11.00
Cold Borsch	\$9.00
Green Borsch	\$9.00
Khash (Spicy Cow Feet Soup) (Seasonal)	\$13.00

Specialties

Pelmeni (dumplings with pork, chicken or veal)	\$12.00
Moscow Style Pelmeni (fried pork [optional] dumplings with mushrooms and cheese)	\$16.00
Golubtsy (stuffed cabbage with ground meat)	\$16.00
Vareniki (steamed dumplings, choice of beef, potato, cheese, or cherries)	\$12.00
Blintzes (folded crepes, choice of cheese, mushroom, meat)	\$14.00
Blintzes with Salmon Caviar	\$22.00
Potato Pancakes with Lox	\$18.00

Meat Dishes

Lamb Shish Kebab	\$20.00
Lamb Chops (Chalahach)	\$25.00
Pork Shish Kebab	\$18.00
Pork Chops	\$18.00
Beef Stroganoff	\$20.00
Calf's Liver Stroganoff	\$18.00
Veal Tongue Stroganoff	\$18.00
Tefteli (riceball with meat)	\$18.00
Calf's Liver (steak home style)	\$18.00
Poperechka (braised short rib)	\$22.00
Chicken Shish Kebab	\$18.00
Chicken Tabaka (grilled Cornish hen)	\$20.00
Chicken Stroganoff	\$18.00
Home Style Cutlet (sunny side egg on top)	\$13.00
Sausages with Sour Cabbage	\$17.00

Fish & Seafood

Shrimp Kebab	\$18.00
Shrimp in White Cream Sauce	\$20.00
Grilled Norwegian Salmon	\$20.00
Baked Salmon with Vegetables	\$20.00
Fish of the Day (Tilapia)	\$18.00
Halibut Steak.....	\$21.00
Red Snapper Fillet (Grilled or Fried)	\$21.00
Bronzini Filet (Grilled or Fried)	\$21.00
Bronzini (1.5lbs) (Grilled or Fried)	\$28.00

Side Orders

\$5.00

Rice ◊ Buckwheat ◊ Steamed Vegetables ◊ Mashed Potatoes ◊ French Fries

Special Orders

(2-3 days in advance)

Plov	8-10 people	\$180 and up
Roast Baby Pig	8-10 people	\$150 and up
Roast Baby Lamb	15-20 people	\$250 and up
Duck with Apple		\$50

Drinks

Tea Cup with jam and honey.....	\$4.00
Tea Pot.....	\$10.00
Espresso	\$4.00
Kompot Cup.....	\$3.00
Kompot Pitcher.....	\$10.00
Kvas Cup.....	\$3.00
Kvas Pitcher.....	\$10.00
Canned Soda	\$2.00
Kombucha	\$5.50
Fresh Squeeze Juice	\$8.50

Gratuity is not included

Banquet Menu

Cold Appetizers

Greek Salad

Tuna Salad

Eel Salad

Olivie Salad

Green Salad

Herring & Boiled Potato

Assorted Meat Platter (Tongue, Buzhenina, Bastruma)

Assorted Fish Platter (Lox, Capitan, Dry white fish)

Hot Appetizers

Potato Latkes – with sour cream and caviar

Home Style Potato – with mushrooms

Whole Duck

Assorted Seafood Platter (Salmon, Shrimps, Scallops, Mussels)

Main Course

Grill Mix with French Fries (Chicken, Pork, Lamb, Shish Kebab, Lamb Chops, Chicken Tabaka)

Dessert

Coffee

Tea

Homemade Cake

\$70 + tax per person.

For 10 people ONE bottle of Vodka or Vine.

Any parties of 10 and more 18% of service charge will be added to the check.