



RUSSIAN VODKAROOM No.1

STARTERS AND SALADS

Fish Carousel: Baikal Omul, Far East Whitefish, Baltic Salmon, Dvin Sterlet	1690
Baltic Herring Russian Style	310
Slightly Salted Smelt with Boiled Potatoes	310
Poltava Zakuski: Smoked Bacon, Blood Sausage, Salted and Smoked Lard	1290
Siberian Delicacy: Raw-Smoked Venison and Duck Breast	1310
Meat Carousel: Stewed Veal Tongue, Buzhenina: Homemade Cold Baked Ham, Moskovskaya Smoked Sausage	630
Buzhenina: Homemade Cold Baked Ham with Horseradish and Russian Mustard	390
Stewed Veal Tongue with Horseradish	530
Salo: Salted Lard with Rye Bread and Russian Mustard	290
Kholodets: Meat Aspic with Horseradish and Russian Mustard	580
Chicken Liver Pâté	260
Salted and Slightly Salted Cucumbers	490
Ryzhiki: Salted Red Pine Mushrooms	690
Gruzdi: Salted Milk Mushrooms (White or Black)	590
Maslyata: Salted Forest Mushrooms	430
Sour Cabbage	210
Squash and Aubergine Spread with Toast	240
Russian Salad with Kamchatka Crab	780
Vinaigrette: Beetroot and Potato Salad with Salted Sprats and Sunflower Oil	290
Pod Shuboi: Salad with Herring, Beetroot, Carrot, Potato and Mayonnaise	290
Russian Salad with Quail Fillets	490
Tomato, Cucumber, Radish and Green Onion Salad with Sunflower Oil or Sour Cream	330
Cucumber Salad with Sour Cream and Dill Dressing	260

HOT APPETIZERS

Kamchatka Crab Baked in Cream with Porcini Mushrooms	790
Baked Potato with Caviar of Your Choice	Please Refer to the Caviar List
Julienne: Small Chicken and Mushroom Casserole	430
Baked Buckwheat with Fried Bacon	230
Fried Cauliflower	410
Vareniki: Cherry Jam Dumplings	390

PELMENI

Pelmeni «Moskovskie»: Russian Beef and Pork Dumplings (Dozen/Half a Dozen)	490/290
Pelmeni: Russian Dumplings with Venison of Siberian Red Deer (Dozen/Half a Dozen)	630/360

BLINI with Caviar of Your Choice

Please Refer to the Caviar List

TRADITIONAL RUSSIAN SOUPS

Chicken Bouillon with Chicken Pirozhki	260
Ukha: Clear Fish Bouillon with Ladoga Pike Perch and Dvin Sterlet	590
Borsch: Ukrainian Beetroot Soup with Veal and Cabbage	430
Shchi: Cabbage Soup with Veal	360
Rassolnik: Russian Soup with Giblets, Salted Cucumber and Pearl Barley	390
Solyanka:	
Thick, Spicy and Sour Russian Soup Made with of Your Choice Meat Mix, Fish with Sturgeon or Mushrooms	460/690/590
Pea Soup with Smoked Bacon	390
Russian Mushroom Soup with Pearl Barley and Sour Cream	390

MAIN COURSES

Pan-Fried Pike Perch with Fried Potatoes	780
Ladozhsky Pike Perch Cutlet with Mashed Potatoes and Salted Cucumber	630
Pike Cutlet with Mashed Potatoes	560
Homemade Whole Smoked Sterlet	1960
Kulebyaka: Russian Puff Pastry with Siberian Muksun or Salmon and Nelma Filling	980
Whole Fried Gatchina Trout	1130
Grilled Beef Fillet Stuffed with Fried Mushrooms and Onions	1490
Roasted Pork Knuckle with Stewed Buckwheat	1130
Pan-Fried Pork Chop with Apple and Mustard Sauce	590
Stewed Lamb Shank	1100
Beef Stroganoff	980
Stewed Veal Cheeks	860
Traditional Minced Beef Cutlet with Mashed Potatoes	490
Siberian Red Deer Cutlet with Wild Berry Sauce	930
Chicken Tapaka	630
Chicken Kiev with Potato Chips and Lingonberry Sauce	490
Pozharsky Minced Chicken Cutlet with Mushroom Sauce	490
Kasha: Stewed Buckwheat with Porcini Mushrooms and Chicken Hearts	460

SIDE DISHES

Fried Potatoes with Mushrooms	260
Mashed Potatoes	180
Boiled Potatoes with Butter	180
Kasha: Stewed Buckwheat Groats	180

PIROZHKI

Small Puff Pastries with Choice of: Viziga, Meat, Chicken, Mushroom, Cabbage, Spring Onion and Eggs Filling (price per two pieces)	120
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BREAD BASKET: Wheat and Rye Bread with Butter

110

SWEET BLINI: DOZEN/HALF A DOZEN

360/260

Povidlo: Russian Style Apples, Raisins and Cinnamon Jam	130
Varenie: Traditional Russian Berry Preserves (Cherry, Rose, Quince, Walnut, Fig)	130
Linden Honey	130
Fresh Clotted Cream	130

We don't want donuts; bring us a whole sheep, and plenty of vodka, not vodka with all sorts of fancies, but pure, foaming vodka that hisses and bubbles like mad.

NIKOLAI GOGOL

DESSERTS

Homemade Apple Pie	380
Black Currant Soufflé with Blancmange	360
Chilled Strawberry Soup with Cookies and Ice Cream	490
Lvovskiy Syrnik: Cheesecake Russian Style	390
Rum Baba with Caribbean Rum	490
Kartoshka: Rum Ball Russian Style	280
Napoleon Cake	390
Vanilla Eclairs	280
Kompot: Tradition Russian Dried Fruits Drink	90
Milkshake Russian Style	180
ICE CREAM	3 scoops
Vanilla Ice Cream	330
Porcini Mushroom Ice Cream	330
Rye Bread and Honey Ice Cream	330
Linseed and Birch Sap Ice Cream	330
Sea Buckthorn Ice Cream	330
Cranberry Sorbet	330
Colonel: Traditional Russian Lemon Sorbet with Vodka	480

SPECIALS

RUSSIAN CAVIAR LIST

Beluga Caviar (50 g.)	21000
Ossetra Caviar (50 g.)	5300
Sterlet Caviar (50 g.)	5300
Pink Salmon Caviar (90 g.)	980
Chum Salmon Caviar (90 g.)	980
Trout Caviar (90 g.)	980
Whitefish Caviar (100 g.)	1360
Pike Caviar (112 g.)	760

BEST ACCOMPANIMENTS FOR CAVIAR:

Blini (dozen/half a dozen)	360/260
Baked Potato with Sour Cream	230

ONLY IN OUR RESTAURANT

MOSCOVSKAYA ZAKUSKA

Russian Vodkaroom is the only place where you can try this historical and typical Russian appetizer - Moskovskaya Zakuska - 530 rub.
(Bone Marrow on Borodinskiy Bread Served with Kostroma Black Salt)

According to the prominent historian of Russian vodka Boris Rodionov, it is this appetizer that professor Preobrazhensky mentions in Mikhail Bulgakov's novel "Heart of a Dog".

LADOGA SMELT FISH

Dozen/Half a Dozen
1960/1160

STROGANINA: Thin Slices of Frozen Siberian Muksun 960 RUB

Northern folks, who have been living in the Arctic for over 400 years, have their own culture of preserving and cooking fish. Russian proseman Valentin Rasputin once mentioned that "a person from the North would never pile fish slices randomly. He would arrange them in a way that the rich and delicious parts are left for last, and the joy grows bigger and bigger... Stroganina warms you, fills you up and braces your body". Stroganina is served with "makal" (salt mixed with ground black pepper) and comes with vodka. Vodka exclusively...

TRADITIONAL VODKA SNACKS №1 - 362 RUB

Buzhenina: Homemade Cold Baked Ham with Horseradish,
Salo: Salted Lard with Mustard, Slightly Salted Herring,
Kilka: Baltic Salted Sprats with Egg,
Slightly Salted Salmon Served on Rye Bread Toasts

TRADITIONAL VODKA SNACKS №2 - 412 RUB

Sour Cabbage, Salted Cucumbers, Slightly Salted Cucumbers,
Salted Mushrooms