

Russian Cuisine
RESTAURANT - BAR
UNCLE VANYA



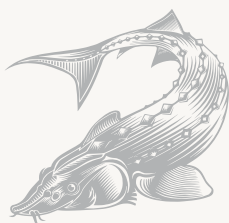
MENU

A. Lepko

МАКОВСКИЙ Константин 1883 г.
“БОЯРСКИЙ СВАДЕБНЫЙ ПИР”



CAVIAR MENU



BLACK CAVIAR ^{3, 4}

Served with blini or potato pancakes. Fried quail eggs and sour cream

STURGEON 90.00 EUR / 50G

SEVRUGA 105.00 EUR / 50G



RED CAVIAR ^{3, 4}

Served with blini or potato pancakes, and sour cream.

KETA 35.00 eur / 100g

TROUT 22.50 eur / 100g



COLD SNACKS FOR COMPANY 2-6 PEOPLE

“RUSSIAN SEA” 4, 14

fish platter (Atlantic salmon marinated in pepper-infused vodka, cold-smoked trout, hot-smoked sturgeon, stuffed mackerel, sprats, mussels)

28.90 eur

MEAT LODGE

home-style meat platter with Khrenovina sauce
(chicken roulade, beef tongue, ham hock, oven-braised veal)

25.90 eur

HOME-STYLE SALO

(salt-cured pork fat with garlic, smoked, spicy with paprika, lard, Borodinskiy bread toast)

16.90 eur

FROM GRANDMOTHER’S CELLAR

home-style salted foods platter (cucumbers, tomatoes, wild mushrooms, garlic, wild garlic, cabbage, pickled peppers)

16.90 eur

COLD SNACKS

DELICACY ASPIC ⁹

pork hocks, veal and ox tail

9.90 eur

PACKAGE FROM THE CAUCASUS ^{7, 8}

Grilled aubergine roulades with sheep cheese, barberries and walnuts

10.50 eur

BALTIC TRIO ⁴

Fish platter with three types of herring
(soused, smoked, pickled Karelian-style) with crushed potatoes

12.90 eur

BEEF TONGUE ⁸

cooked, with nut sauce, garlic and cognac

10.90 eur

ATLANTIC SALMON TARTAR ^{3, 4}

Served with quail eggs, sweet onions, olives and garlic croutons

16.90 eur

VENISON STROGANINA

Served with mushroom caviar, sweet onions and lingonberries

21.50 eur

HOT SNACKS

FROM THE BLACK SEA ^{14, 7}

Mussels with garlic and cream sauce, herbs and garlic croutons

15.90 eur

PANCAKES WITH BLACK CAVIAR (20g) ^{4, 7}

and home-style sour cream

26.90 eur

PANCAKES WITH TROUT CAVIAR (30g) ^{4, 7}

and home-style sour cream

11.90 eur

POTATO PANCAKES WITH MILD-CURED SALMON ^{4, 7}

scallions and sour cream

14.90 eur

POTATO PANCAKES WITH BRINED MUSHROOMS ⁷

sweet onion and sour cream

10.90 eur

MUSHROOM JULIENNE ⁷

with Kostroma cheese

12.90 eur

HOME-STYLE PIE PLATTER ³

with mushroom, meat and cabbage filling

15.80 eur

SALADS

UNCLE VANYA SPECIAL OLIVIER SALAD *3, 10*

With braised turkey, quail and home-style Provencal mayonnaise

11.90 eur

“NORTHERN” SALAD *4*

With seared squid, quail eggs, trout caviar and Antarctic krill sauce

11.90 eur

RUSSIAN CAESAR SALAD *7, 4, 10*

with goat cheese and special pine-nut oil sauce.

With chicken breast fried in rye-bread crumbs

13.20 eur

Or North-Atlantic prawns

16.90 eur

HOT SALMON AND MUSSEL SALAD *7, 4, 10*

with mustard and wine sauce, mushrooms and sweet onions

15.90 eur

OLD-STYLE RUSSIAN VINEGRET *13*

with brined mushrooms and beans

10.90 eur

МАКОВСКИЙ Константин 1914 г.

“ЗА ЧАЕМ”



HOME-STYLE PELMENI AND PIEROGI

| | | |
|------------------|---|------------------|
| DUMPLINGS | TRADITIONAL WITH PORK AND BEEF* | 12.90 eur |
| | WITH LAMB* | 14.90 eur |
| | WITH SOFT TURKEY* | 14.90 eur |
| | WITH SALMON AND HERRING ⁴ | 13.90 eur |
| | *Pelmeni can be ordered with hearty veal broth. | 1.50 eur |
| VARENIKI | WITH MUSHROOMS AND POTATOES | 12.90 eur |
| | WITH CHERRIES | 10.90 eur |

SOUPS

FISH SOLYANKA ^{4, 14}

made using an old recipe from a 19th century cookbook

13.90 eur

ROYAL UKHA ⁴

with three types of fish and pepper-infused vodka

10.90 eur

HEARTY KUBAN BORSCHT ⁹

cooked with veal ribs

10.90 eur

HOT MEAT COURSES

BEEF MEDALLIONS ⁷

with fried seasonal vegetables and green pepper sauce

24.50 eur

BEEF STROGANOFF ⁷

with wine and cream sauce, porcini, brined gherkins
and mashed potatoes with garlic and cheese

19.50 eur

LAMB RUMP STEAK

with slow-cooked buckwheat, porcini, aubergines, caramelised onions
with honey and sea-buckthorn, and rosemary and garlic sauce

26.90 eur

BEEF CHEEKS ^{7, 9}

braised in an oven for 24 hours, with potato/celery mash and wine sauce

21.50 eur

CROQUETTE "KIEV" ⁷

with turkey breast, butter with herbs, potato puffs and wild mushroom sauce

19.50 eur

PORK RIBS IN A SPICY PLUM GLAZE

with honey-stewed fermented cabbage and apples,
baked potatoes and lingonberry sauce

19.50 eur

HOT FISH COURSES

ROASTED STURGEON FILLET ^{4, 7}

with clarified butter, hot potato salad, and red and black caviar sauce

26.50 eur

GRILLED CATFISH FILLET ^{4, 7}

with oven-steamed pearl barley, mushrooms and spicy herbs.

Served with the 5 Peppers sauce

19.50 eur

NORTH SEA COD ^{4, 7}

roasted in baking paper with Anna potatoes, asparagus and cheese

21.50 eur

GRILLED SALMON ^{4, 7}

with fried vegetables and sorrel sauce

23.50 eur

LAKE CHUDSKOYE PIKE-PERCH CROQUETTES ^{4, 7, 14}

with soft mashed potatoes and river crayfish sauce

16.90 eur



КУСТОДИЕВ Борис 1914 г.
“В СТАРОМ СУЗДАЛЕ”

DELICIOUS DESSERTS

UNCLE VANYA SPECIAL QUARK-AND-RASPBERRY CAKE ⁷
9.90 eur

GOLDEN BLINI ⁷
with home-style Karelian cloudberry jam
8.90 eur

HOME-STYLE HONEY CAKE ⁷
with buckwheat honey and home-style sour cream
9.90 eur

SYRNIKI WITH HOME-STYLE QUARK AND DRIED FRUITS ⁷
Optionally served with sour cream, condensed milk or lingonberry jam
9.90 eur

HOME-STYLE MILLE-FEUILLE ^{7, 8}
9.90 eur

**WORKING TIME:
EVERYDAY FROM 12:00 TILL 23:00**

+371 27 88 69 63

table@unclevanya.lv

www.unclevanya.lv

f Djadja Vanja Restorans

📍 unclenvanyarestaurant

Member of  Resto-Rātors

ALLERGENS

1 - Wheat, rye, barley, oats

2 - Crustaceans and products thereof

3 - Eggs and products thereof

4 - Fish and products thereof

5 - Peanuts and products thereof

6 - Soybeans and products thereof

7 - Milk and products thereof

*8 - Nuts: almonds, hazelnuts, walnuts,
cashews, pecan nuts, Brazil nuts,
pistachio nuts and products thereof*

9 - Celery and products thereof

10 - Mustard and products thereof

11 - Sesame seeds and products thereof

12 - Sulphur dioxide and sulphites

13 - Lupin and products thereof

14 - Molluscs and products thereof