

Slavic Cuisine
UNCLE VANYA

Menu

BLACK CAVIAR 3,4

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

STURGEON 50g 90.—

SEVRUGA 50g 105.—

STURGEON "MOTTRA PREMIUM" 56g 125.—

RED CAVIAR 3,4

Served with blini or potato
pancakes, and sour cream.

KETA 100g 41.—

TROUT 100g 24.—

COLD SNACKS FOR COMPANY

"SLAVIC SEA" 4, 14

sturgeon balyk, cold smoked trout, vodka cured salmon,
duo of mackerel, Riga sprats, herring Mathieu

34.—

MEAT LODGE

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

28.—

HOME-STYLE SALO 1

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

17.—

FROM GRANDMOTHER'S CELLAR

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

17.—

OPEN SANDWICHES

SPICY WHITEBAIT ON BORODINSKIY BREAD / 2pc

horseradish, quail egg, scallions

7.—

HERRING MATJES ON RYE BREAD / 2pc

cream cheese, cucumber, red onions

7.—

LIGHTLY SALTED SALMON ON WHEAT TOAST / 2pc

dill butter, capers, trout caviar

8.—

ASSORTED OPEN SANDWICHES / 3pc

15.—

COLD SNACKS

“TSARSKAYA” OYSTER 1 pc. 14
(upon availability)
6.—

HONEY BAKED BEETROOT 7,8
with fresh homemade cheese, herbs and garlic.
Served with green sauce and pine nuts
9.—

STURGEON BALYK 11og 4
with tartar sauce and pickled lingonberries
17.—

DELICACY ASPIC 9
pork hocks, veal and ox tail
10.—

PACKAGE FROM THE CAUCASUS 7,8
Grilled aubergine roulades with sheep cheese, barberries and walnuts
11.—

BALTIC TRIO 4
Fish platter with three types of herring
(soused, smoked, pickled Karelian-style) with crushed potatoes
13.—

BEEF TONGUE 8
cooked, with nut sauce, garlic and cognac
11.—

ATLANTIC SALMON TARTAR 3,4
Served with quail eggs, sweet onions, olives and garlic croutons
17.—

VENISON TARTAR 1,3,6,11
with traditional toppings and dried egg yolk
23.—

HOT SNACKS

KING CRAB DONUTS 1,2,4,7,14
crawfish sauce, trout caviar
19.—

PANCAKES WITH BLACK CAVIAR 2og 4,7
and home-style sour cream
30.—

PANCAKES WITH HOME-STYLE SOUR CREAM AND 4,7
pike caviar (25g) 15.— / trout caviar (30g) 15.—

POTATO PANCAKES WITH MILD-CURED SALMON 4,7
scallions and sour cream
17.—

POTATO PANCAKES 7
with wild mushroom and champignon sauce
12.—

MUSHROOM JULIENNE 7
with Kostroma cheese
13.—

HOME-STYLE PIE PLATTER 3
with mushroom, meat and cabbage filling
16.—

SALADS

TONGUE SALAD ^{8, 10}

beef tongue, sweet onions, pickled cucumbers, paprika, eggplant, walnuts, mustard-honey sauce

15.—

UNCLE VANYA SPECIAL OLIVIER SALAD ^{3, 10}

with braised turkey and home-style Provencal mayonnaise

13.—

LAYERED HERRING SALAD ^{3, 4, 10}

with beetroot, boiled eggs, potatoes, carrots and onions

11.—

“INDIGIRKA” ⁴

(traditional Yakut salad) with lightly frozen sea bass fillet, two types of onions, green salad, trout roe and lemon sauce

17.—

“NORTHERN SALAD” ^{3, 4, 10, 14}

with shrimps and squid and pike roe

16.—

HOT SALAD WITH STEWED SALMON ^{4, 7, 9, 10}

seasonal root vegetables and mushrooms, creamy mustard dressing

15.—

HOME-STYLE PELMENI

DUMPLINGS BAKED IN A POT WITH MUSHROOM SAUCE ^{1, 7} 15.—

TRADITIONAL WITH PORK AND BEEF* 14.—

WITH LAMB* 15.—

WITH TENDER TURKEY MEAT* 15.—

*Pelmeni can be ordered with hearty veal broth. 2.50

HOME-STYLE PIEROGI

WITH KAMCHATKA CRABS AND KING TIGER PRAWNS 18.—

Pasniedz ar skābo krējumu, mārūtuku un kaperu mērci.

WITH MUSHROOMS AND POTATOES 13.—

WITH CHERRIES 11.—

SOUPS

SAUERKRAUT SOUP ^{7, 9}

with duck meat and sour cream

14.—

FISH SOLYANKA ^{4, 14}

cooked using the old recipe from a 19th century cookbook

16.—

ROYAL UKHA ⁴

with three types of fish and pepper-infused vodka

14.—

HEARTY KUBAN BORSCHT ⁹

cooked with veal ribs

14.—

HOT MEAT COURSES

BONE-IN PORK FILLET 9

with grilled vegetables and homemade adjika
24.—

OVEN-STEAMED LEG OF LAMB

with grilled eggplant, home-style fried potatoes and barberry sauce
27.—

ROASTED CHICKEN GIBLETS FRIED 7

with porcini mushrooms and sour cream
16.—

ROASTED DUCK BREAST 7

with vanilla sauteed apples and blueberry sauce
24.—

GAME MEAT BALLS, STUFFED WITH PORCINI MUSHROOMS 7

slow-roasted potatoes and onion cream sauce
21.50

BEEF STROGANOFF 7

with wine and cream sauce, porcini, gherkins
and garlic-cheese moshed potatoes
21.50

OX-CHEEKS 7,9

slow braised for 24 hours, with potato mash and wine sauce
21.50

“KIEV” CUTLET 7

with turkey breast, herbed butter, potato puffs
and wild mushroom sauce
21.50

HOT FISH COURSES

ROASTED STURGEON FILLET 4,7

with clarified butter, hot potato salad, and red and black caviar sauce
27.—

GRILLED ZANDER FILLET OF LAKE CHUDSKOE 7

with buckwheat porridge, boletus and sweet cream sauce,
with horseradish and capers
21.—

GREENLAND COD FILLET 4,7

baked in parchment with a creamy smoked salmon sauce
19.—

PIKE CROQUETTES 4,7,14

with soft mashed potatoes and river crawfish sauce
19.—

ALLERGENS

1 - Kvieši, rudzi, mieži, auzas

2 - Vēžveidīgie un to produkti

3 - Olas un to produkti

4 - Zivis un to produkti

5 - Zemesrieksti un to produkti

6 - Sojas pupas un to produkti

7 - Piens un tā produkti

8 - Rieksti, t.i., mandeles, lazdu rieksti,
valrieksti, Indijas rieksti, Brazīlijas rieksti,
pistācijas rieksti un to produkti

9 - Selerijas un to produkti

10 - Sinepes un to produkti

11 - Sezama sēklas un to produkti

12 - Sēra dioksīds un sulfīti

13 - Lupīna un tās produkti

14 - Gliemji un to produkti