

Slavic Cuisine
UNCLE VANYA

Menu



BLACK CAVIAR *3, 4*

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

| | |
|----------------------|-------|
| STURGEON <i>50 g</i> | 90.— |
| SEVRUGA <i>50 g</i> | 105.— |

RED CAVIAR *3, 4*

Served with blini or potato
pancakes, and sour cream.

| | |
|--------------------|------|
| KETA <i>100 g</i> | 41.— |
| TROUT <i>100 g</i> | 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.—

COLD SNACKS

STURGEON BALKH 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.—

VENISON TARTAR 1,3,6,11

with traditional toppings and dried egg yolk

23.—

“HUNTER’S SNACK” 1,3,4,7,9,10

Baltic sprats in spicy brine on Borodin rye bread
with red onions and quail eggs 4 pcs

8.—

HOT SNACKS

“KUNDYUMKI” 1,3,7,9

with egg, cheese and boletus

12.—

KING CRAB DONUTS 1,2,4,7,14

crawfish sauce, trout caviar

19.—

PANCAKES WITH BLACK CAVIAR 2og 1,4,7

and home-style sour cream

30.—

PANCAKES WITH HOME-STYLE SOUR CREAM AND 1,4,7

pike caviar (25g) 15.— / trout caviar (30g) 15.—

POTATO PANCAKES WITH MILD-CURED SALMON 1,4,7

scallions and sour cream

17.—

POTATO PANCAKES 1,7

with wild mushroom and champignon sauce

12.—

MUSHROOM JULIENNE 7

with Kostroma cheese

13.—

HOME-STYLE PIE PLATTER 1,3

with mushroom, meat and cabbage filling

16.—

SALADS

GREEN SALAD WITH DRIED DUCK BREAST ^{5, 8, 9}

local seasonal vegetables and herbs,
summer berries and pine nuts

13.—

SALAD WITH FRIED FETA CHEESE ^{7, 8}

field tomatoes, figs, sweet onions and herbs,
Balsamic vinegar and olive oil dressing

13.—

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.—

“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.—

HOME-STYLE PELMENI ^{1, 7}

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 ^{1, 7}

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

COLD BEETROOT SOUP ^{2, 3, 7, 10}

from ryazhenka with summer greens and vegetables.

Served with: Steamed turkey meat **or** Greenland shrimp

9.—

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

PARCHMENT-BAKED VEAL TONGUE RAGOUT *7, 9, 10*
with vegetables, sour cream, and
horseradish sauce
19.—

FRIED CORN CHICKEN FILLET *1, 3, 7, 9, 10*
breaded in pistachios, with apple – sweet potato pie
and blueberry sauce
21.50

VEAL FLANK STEAK (Aberdeen Angus) *7, 9, 10*
fried in melted butter with herbs, grilled
vegetables and pepper sauce
35.—

OVEN-STEAMED LEG OF LAMB
with grilled eggplant, home-style fried potatoes
and barberry sauce
27.—

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

MONASTERY-STYLE BAKED COD *1, 3, 4, 7*
Served with potatoes and wild mushrooms stewed in cream
21.—

FRIED PIKE PERCH FILLET *4, 7*
with hot tomato salad and a sauce of fried paprika
and dried olives
21.—

ROASTED STURGEON FILLET *4, 7*
with clarified butter, hot potato salad, and red and black caviar sauce
27.—

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 rieks-
ti, 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