



# MARI VANNA

HOME MADE RUSSIAN CUISINE

## MARI VANNA'S TASTING MENUS:

Chef's choice of five courses. Please let us know if you have dietary restrictions.

**RUSSIAN TABLE**

\$70 per person

**TZAR'S FEAST**

\$100 per person

### SALADS

|   |    |
|---|----|
| <b>Olivier Salad</b> – Classical Russian Melange of Roasted Vegetables with a Choice of Bologna, Chicken or Vegetarian Dressed with Mayonnaise, Topped with Boiled Quail Egg..... | 12 |
| <b>Vinegret</b> – Refreshing Salad of Roasted Beets, Sauerkraut and Fresh Green Peas (Vegan).....   | 12 |
| <b>Garden Salad</b> – Tomatoes, Cucumbers, Radishes, Sorrel, Scallions, Dill and Parsley (Choice of Sunflower Oil, EVOO or Sour Cream).....                                       | 14 |
| <b>Sunflower Salad</b> – Crisp Vegetables, Arugula, Sundried Tomatoes, Sunflower Seeds with Sunflower Oil and Balsamic Vinegar (Vegan).....                                       | 15 |
| <b>Artichoke Salad</b> – Grilled Marinated Artichoke Hearts, Avocado, Tomatoes and Bell Peppers; Seasoned with Fresh Basil, Lime and EVOO (Vegan).....                            | 17 |
| <b>Herring under a Fur Coat</b> – Layers of Chopped Herring, Roasted Carrots, Beets and Potatoes, with a Touch of Mayonnaise and Hard Boiled Eggs on Top.....                     | 15 |

### COLD APPETIZERS

|   |     |
|---|-----|
| <b>Cured Herring</b> – Herring Fillet Marinated with Onions, Served with Boiled Potatoes and Mini Rye Toasts.   | 12  |
| <b>Soleniya</b> – Assortment of Traditional Russian Pickled Vegetables (Vegan).....   | 12  |
| <b>Eggplant Caviar</b> – Roasted Eggplant, Zucchini, Tomatoes, Peppers, with a Side of Homemade Feta and Cherry Tomatoes, Served on Toasted Pita Bread..... | 13  |
| <b>Chilled Oysters</b> : Kumamoto, West Coast.....  | 3ea |
| <b>Salo Plate</b> – Traditional Assortment of Salt Cured Pork Fatback with Onions, Garlic, Russian Mustard and Rye Toasts.....                              | 19  |
| <b>Smoked Fish Plate</b> – House Cured Salmon, Smoked Nova Salmon, Smoked Butter Fish and Smoked Sea Bass.....  | 23  |
| <b>Meat Plate</b> – Assortment of Veal Tongue, Basturma, Chicken Roulade, Buzhenina, Served with Hot Tomato Sauce.....                                      | 20  |

### HOT APPETIZERS

|  |     |
|--|-----|
| <b>Khachapuri</b> – Baked to Order Homemade Pie with Feta and Mozzarella Cheese: |     |
| • <b>Khachapuri po Ajarski</b> .....   | 14  |
| • <b>Khachapuri po Migrelski</b> .....   | 14  |
| <b>Pirozhok</b> – Small Russian Pie Stuffed with Meat, Cabbage or Potatoes.....  | 4ea |
| <b>Homemade Blinis</b> with Mushrooms.....                                       | 12  |
| <b>Homemade Blinis</b> with Ground Beef.....                                     | 14  |

### CAVIAR MENU

|  |     |
|--|-----|
| <i>Served with Russian Blinis and Traditional Condiments (Onions, Eggs and Sour Cream)</i>                     |     |
| <b>Stack of 10 Blinis</b> with Red Caviar, House Cured Salmon .....  | 36  |
| <b>Homemade Blinis</b> with Red Caviar (50gr) .....  | 29  |
| <b>Golden Osetra Black Caviar</b> (30gr).....  | 100 |
| <b>Platinum Osetra Black Caviar</b> (30gr).....  | 175 |
| <b>Palladium Osetra Black Caviar</b> (30gr).....   | 275 |
| <b>Troyka</b> – Trio of All Three Black Caviars (30gr each) and a 500 ml Carafe of House Infused Vodka.....    | 425 |
| <b>Red Square</b> – Black Caviar (Platinum Osetra) 30gr, Red Caviar 50gr and round of House Infused Vodka..... | 195 |



**SOUPS**

**Borsch** – The Masterpiece of Russian Cuisine: Flavorful Beet Soup with Beef, Served with Sides of Garlic, Fresh Dill, Rye Bread and Salo.....12  
**Mushroom Soup** – Porcini Mushroom Soup with Barley, Carrots and Potatoes.....13  
**Chicken Consomme** with Mari Vanna’s Homemade Noodles.....11

**ENTREES**

**Salmon** – Roasted Fillet of Salmon with Light Lingonberry Sauce on the Side.....25  
**Beef Kotletki** – Traditional Beef Patties Served with Mashed Potatoes and Salad of Pickled Green Tomatoes and Onions.....25  
**Beef Stroganoff** – Filet Mignon Strips in Creamy Mushroom Sauce Served with Buckwheat Kasha, Mashed or Fingerling Potatoes.....29  
**Traditional Chicken Kiev** – Stuffed with Herb Butter and Served with Fingerling Potatoes and Grilled Vegetables.....27  
**Homestyle Potatoes** – Russian Style Potatoes with Button and Oyster Mushrooms.....19  
**Grilled Lamb Chops** – Served with a Side of Lecho (Sweet Pepper Stuffed with Carrots and Onions) and Aromatic Fresh Herbs.....34  
**Golubtzi** – Cabbage Leaves Stuffed with Ground Filet Mignon and Rice, Braised with Carrots, Tomatoes and Herbs.....25  
**Chicken Kotletki** – Organic Free-Range Chicken Patties, Served with Buckwheat Kasha, Mashed or Fingerling Potatoes.....25  
**Oven Roasted Chilean Sea Bass Filet** – Served on a Bed of Sautéed Spinach with Vegetables and White Wine Sauce.....32  
**Chicken Tabaka** – Pressed and Roasted Poussin Chicken with Kavkazskiy Sauce (Tomatoes and Spices).....27  
**Pelmeni** – Handmade Russian Dumplings in Light Herb Butter, Served Boiled or in Chicken Broth:  
 • Veal Pelmeni .....19  
 • Siberian Pelmeni with Pork and Beef Stuffing.....19  
**Vareniki** – Traditional Handmade Potato Dumplings in Light Herb Butter and Mushroom Sauce, Served with Sour Cream.....19

**SIDES**

|                           |                                      |
|---------------------------|--------------------------------------|
| Grilled Vegetables.....8  | Buckwheat with Sautéed Onions .....6 |
| Sautéed Spinach.....8     | Sautéed Mushrooms with Herbs.....9   |
| Fingerling Potatoes.....8 | Grilled Asparagus.....8              |
| Mashed Potatoes.....6     |                                      |

**DRINKS**

**Mors**.....5  
**Kvas** – Russian Style Root Beer.....5  
**Evian Water**.....12  
**Badoit Sparkling Water**.....12  
**Freshly Squeezed Juice:** Apple, Beet, Carrot, Celery, Grapefruit, Pineapple, Pear, Orange, Top Model (Carrot, Celery, Cucumber).....12  
**Elderflower Lemonade**.....6  
 Coffee \$5 Espresso \$5 Double Espresso \$6 Cappuccino \$6 Glass of Tea \$4 Grand Tea \$14