Marn Vanna-

по-домашнему.



DEAR PRIENDS!

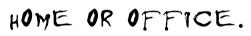
MARI VANNA'S GOT WHEELS!

IF YOU LIVE OR WORK NOT TOO FAR

AWAY FROM US, SOMEWHERE WITHIN

THE SADOVOE RING, WE'LL DELIVER

OUR HOMEMADE DINNER TO YOUR

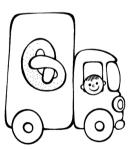


DELIVERY HOURS

FROM 10:00 AM TILL 10:00 PM

CALL ME AT THE PHONE NUMBER: 18





ON WEEKDAYS FROM 9:00 TO 12:00, ON WEEKENDS TO 13:00PM BREAKFAST ONLY!

1. HOMEMADE BREAKFAST: SCRAMBLED EGGS, GRILLED SAUSAGE,

TOAST AND BEANS IN TOMATO SAUCE

420 RBL.

2. EGGS WITH SALMON AND TOAST

480 RBL.

3. EGGS IN ASACK WITH TOMATO AND BACON SPINACH

390 RBL.

4. OMELETTE WITH ONION JAM AND CREAM SAUCE

260 RBL.

5. FRITTERS WITH CONDENSED MILK

320 RBL.

G. PANCAKES WITH JAM (YOUR CHOICE)

320 RBL.

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7. HOMEMADE YOGHURT WITH HONEY, MUESLI

280 RBL.

(HOMEMADE GRANOLA) AND JAM TO YOUR TASTE:

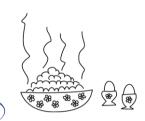
STRAWBERRY, BLACKCURRANT, CHERRY, APRICOT, RASPBERRY

BREAKPAST

- 8. CHEESECAKES WITH SOUR CREAM
- 9. RICE PORRIDGE WITH ORANGE
- 11. OUTHEAL WITH CARAMELIZED APPLES
- 12. BUCKWHEAT/SEMOLINA PORRIDGES
- 13. HOMEMADE CROUTONS FRIED WITH EGG
- 14. OMELETTE OR 3 FRIED EGGS

ADDITIONAL INGREDIENTS:

- MUSHROOMS
- HAM
- BACON
- TOMATOES
- CHEESE
- SALMON
- CREAM-CHEESE
- 00100



420 RBL.

380 RBL.

280 RBL.

200RBL.

190 RBL.

180 RBL.

150 RBL.

120 RBL.

180 RBL.

120 RBL.

70 RBL.

270 RBL.

130 RBL.

SEASONAL MENU BY MARI VANNA

1. TURNIP, CUCUMBER, APPLE AND SPINACH SALAD	320 RUB.
WITH YOGURT DRESSING	
2. HOMEMADE SALTED MACKEREL WITH POTATOES	350 RUB.
3. TOMATOES WITH RED ONIONS	390 Rub.
4. OKROSHKA WITH SAUSAGE WITH KVASS OR KEFIR	360 Rub.
5. OKROSHKA WITH BEEF TONGUE WITH KVASS OR KEFIR	420 RUB.
G. MUSHROOM JULIENNE	390 Rub.
"IN A CRISP WALLOW	
7. POTATO PANCAKES WITH PIKE CAVIAR	420 RUB.
8. CHICKEN BREAST WITH YOUNG CABBAGE,,,	520 RUB.
"AND CURRY SAUCE	
9. PORK ON THE BONE WITH BAKED POTATO	790 RUB.
AN,D TOMATO SAUCE	
10. LAMB KEBAB WITH VEGETABLE SALAD	890 RUB.
11. HOMEMADE NUTS WITH CONDENSED MILKMMM	290 RUB.
12. PASSION FRUIT CAKE	350 RUB.

SALADS AND STARTERS

1. FILLED PIES (MY GRANNY'S RECIPE!)

WITH MEAT, WITH MUSHROOMS

WITH CABBAGE, WITH APPLE, WITH EGG AND ONION



100 RBL.

70 RBL.

2. OLIVIER SALAD (THE TASTE OF THE FESTIVE TABI	2. OLIVIER	TASTE OF THE FEST	VE TABLE)
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- WITH VEAL TONGUE
- WITH HOMEMADE SAUSAGE

BAKED

- 3. VINAIGRETTE WITH BEETROOT
- 4. VEGETABLE SALAD WITH UNREFINED SUNFLOWER OIL
- 5. PANCAKES WITH RED CAVIAR
- 6. BLACK CAVIAR (50G) WITH PANCAKES
- 7. SALAD WITH BEETROOT, PRUNES AND WALNUTS
- 8. DRESSED HERRING

9. FRESH SALAD WITH TOMATOES WITH CILANTRO AND CHEESE

490 RBL.

470 RBL.

440 RBL.

510 RBL.

690 RBL.

6500 RBL

310 RBL.

390 RBL.

590 RBL

SALADS AND STARTERS

10. FORSHMAK WITH TOAST	380 RBL.
11. HERRING FROM THE BARREL WITH POTATOES	360 RBL.
12. SAN DWICH WITH SPRATS	220 RBL.
13. JELLIED MEAT	450 RBL.
14. WHITE PICKLED MUSHROOMS	520 RBL.
15. CHICKEN LIVER PATE	480 RBL.
16. PICKLES FROM THE BARREL	420 RBL.
17. HARD WITH BORD DINO BREAD	390 RBL.
18. SALAD WITH SHRIMPS AND SPINACH	490 RBL.
19. CAESAR BORODINO WITH CHICKEN CUTLETS	470 RBL
20. BEEF TONGUE WITH HORSERADISH	590 RBL.
21. LIGHT-SALTED SALMON	450 RBL.
22. EGGS WITH MAYONNAISE AND CAVIAR	290 RBL.
23. SMOKED BACON WITH BORDDING BREAD	450 RBL.

Soups

1. CHICKEN SOUP WITH HOMEMADE NOODLES

450 RBL.

2. SORREL SOUP

430 RBL.

3. BORSCH (BEETROOT SOUP)

4. WHITE MUSHROOMS SOUP... 530 RBL.

... WITH HOMEMADE NOODLES OR BARLEY

HOMEMA, DE SPICY TOMATO SAUCE

CHEESE TORTILLA TO SOUP ...

...AND TO EVERYTHING ELSE

150 RBL.

550 RBL.

DUMPINGS

1. SALMON DUMPLINGS	690 RBL.
2. TENDER VEAL DUMPLINGS	670 RBL.
3. SIBERIAN DUMPLINGS	
WITH PORK AND VEAL	670 RBL
4. DUMPLINGS WITH POTATOES, MUSHROOMS AND CRACKLINGS	390 RBL.
ADDED SOME ONION	
5. DUMPLINGS WITH POTATOES AND MUSHROOMS	360 RBL.
ADDED SOME ONION	
G. CHERRY DUMPLINGS	380 RBL.

350 RBL.

7. LAZY DUMPLINGS FROM SASHA OLESHKO

HOT DISHES

- 1. CUTLETS CHICKEN WITH MASHED 560 RBL.
 MEAT POTATOES 590 RBL.
- 2. PIKE CUTLETS WITH BAKE D POTATOES 590 RBL.
- 3. «POZHARSKAYA» CUTLETS WITH BAKED POTATOES... 630 RBL.
 ...AND MUSHROOM SAUCE
- 4. LAMB WITH BUCKWHEAT 690 RBL.
- 5. BEEF TENDERLOIN WITH VEGETABLES... 920 RBL.

...AND PEPPER SAUCE

6. BEEF STEAK IN AN EGG WITH TOMATO SAUCE 790 RBL.

HOT DISHES

7. ZUCCHINI FRITTERS WITH SALMON	680 RBL.
8. SALMON STEAK WITH ZUCCHINI AND MUSHROOM SAUCE	890 RBL.
9. BEEF "SKOBLYANKA" WITH MASHED POTATO	780 RBL.
10. PIKE PERCH FILLET WITH VITAMIN SALAD	690 RBL.
AND CREAM SAUCE	
11. STEW BEEF WITH CEPS AND POTATOES	790 RBL.
12. FRIED POTATOES WITH WHITE MUSHROOMS	680 RBL.
13. CHICKEN WITH BAKED POTATOS	710 RBL.
COOKED WITH A SPECIAL KIND OF LOVE,	
THAT YOU HAVE TO WAIT FOR!	
14. BEEF STROGANOFF WITH MUSHROOMS AND BUCKWHEAT	650 RBL.
15. CHOPPED STEAK WITH POTATOES	650 RBL.
AND MUSTARD SAUCE	
16. GRILLED DORADO	890 RBL.

GARNISHES

1.	BUCKWHEAT
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2. RICE

3. MASHED POTATOES

4. BAKED POTATO

5. GRILLED VEGETABLES

G. FRIED POTATOES

... WITH ONIONS!

7. BOILED POTATOES

8. BREAD PLATE



260 RBL.

260 RBL.

260 RBL.

280 RBL.

420 RBL.

270 RBL.

200 RBL.

150 BRL.

DESSERTS

1. CAKE "POTATO" 3

2. APPLE STRUDEL

3. NAPOLEON

4. HONEY CAKE

5. CAKE KIEV

G. HOMEMADE CAKE WITH PEARS AND CHERRY

7. CAKE "BIRD'S MILK"



260 RBL.

360 RBL.

380 RBL.

380 RBL.

390 RBL.

420 RBL.

DESSERTS

- 7. JAM "FIVE-MINUTE"
 - STRAWBERRY

 - RASPBERRY BLACKCURRANT
 - CHERRY APRICOT
- 8. JAM FROM THE CELLAR:
 - JAM FROM PINE CONES
- 9. ICE-CREAM IN A WAFFLE CUP
 - VANILLA
 - CHOCOLATE
- 10. ICE-CREAM BALL
- VANILLA SORBET SEA BUCKTHORN
- 11. HONEY FROM THE APTARY
 - TO TEA
 - IN A JAR (TAKE AWAY)



100g - 120 RBL. 220g - 290 RBL.

100g - 290 RBL. 220g - 590 RBL



180 RBL.

150 RBL

50g - 120 RBL.

220g - 420 RBL.

MAPU VANNA

ALL SUMMER COLLECTING DIFFERENT USEFUL HERBS AND BERRIES... IN ANY WEATHER AT A COZY TABLE

A BIT OF SUMMER HEAT WITH YOU...

TEAKETTLE 320 RBL.

1. TAIGA MIX

(BLACK TEA, COWBERRY LEAVES, THYME, LEMON BAIM, MINT, JUNIPER BERRY)

2. JAPANESE LIME:

(ORANGE PEEL, CHAMOMILE FLOWER AND SWEET LIME)

3. HERBAL COCKTAIL:

(APPLE, LEMON BALM, CHAMOMILE, CORNFLOWER PETAIS)

4. BLACK CURRANT:

(BLACK TEA, LEAF CURRANT, CORNFLOWER)



TEA POT 320 RBL.



1. BLACK

- ASSAM
- EARL GREY
- DARDJEELING
- PUER

3. TEA WITH ADDITIVES:

- TEA WITH ROSEHIP
- IVAN TEA
- BLACK TEA WITH MELISSA

2. GREEN

- WITH JASMIN
- WITH GINSENG
- MILK OOLONG 350 RBL.
- -SENCHA

4. PRUIT TEA

- "WILD CHERRY"
- "FRUIT PUNCH"

GLASS OF TEA

RUSSIAN TRAIN STYLE 160 RBL.
MILK OOLONG 250 RBL.

COFFEE

1. ESPRESSO	150 RBL.
2. DOUBLE ESPRESSO	200 RBL.
3. AMERICANO	160 RBL.
4. LATTE	270 RBL.
5. CAPPUCCINO	230 RBL.
G. BLACK COFFEE WITH ICE-CREAM "GLYASE"	300 RBL.
7. COFFEE WITH CREAM LIQUEUR	3 70 RBL.
8.C0C0A	160 RBL.

DRINKS

1. FRUIT-DRINK - RASPBERRY

- CRANBERRY

- SEA BUCKTHORN

2. DRIED FRUITS COMPOTE

3. CHERRY THICK KISSEL

4. KVASS

5. BLACKCURRANT KVASS

6. NABEGLAVI 0.5 L

7. ACQUA PANNA 0.25/0.5

8. SAN PELLEGRINO SPARKLING 0.25/0.5

9. "BAIKAL PEARL" STILL 0,25/0,5

10. "BAIKAL RESERVE" SPARKLING 0,25/0,5

11. LEMONADE "TURKHUN", DUCHESS PEAR LEMONADE,

12. PEPSI. TONIC 0.25



180 RBL.

180 RBL.

180 RBL.

280 RBL.

280 RBL.

320 RBL.

220/390 RBL.

220/390 RBL.

190/280 RBL.

190/280 RBL.

160 RBL.

JUICES

1. ORANGE FRESHLY SQUEEZED

350 RBL.

2. GRAPEFRUIT FRESHLY SQUEEZED

350 RBL.

3. Juices «YA» O.Z: CHERRY, APPLE, TOMATO

HOME MADE LIQUOR (40 ML.)

- 1. HORSERADISH
- 2. CEDAR NUTS
- 3. BLACKCURRANT
- 4. CRANBERRY
- 5. CHERRY
- G. SEA BUCKTHORN



190 RBL.

190 RBL.

190 RBL.

190 RBL.

190 RBL.

190 RBL.

BEER

- 1. RUSSIAN BEER "ZHIGULEVSKOE" (0,45L.)
- 2. GRIMBERGEN DOUBLE AMBREE (0.331.)
- 3. KRONENBURG BLAN (0,46)
- 4. KRONENBURG BLAN NON-ALCOHOLIC (0,33L.)
- 5. BALTIKA NON-ALCOHOLIC (0,47L.)

360 RBL.

420 RBL.

380 RBL.

320 RBL.