

ZAKOOSKI | COLD APPETIZERS

Salad Sampler Platter

A variety of three salads of your choice: Beet salad, Smoked Gouda Spread, Russian style homemade sauerkraut, Marinated Carrot, Cabbage or Mushroom Salad

\$25.00

Elena's Favorite Beet Salad

Savor shredded boiled beets and Russian pickles, enhanced with fresh garlic, creamy mayo, and a sprinkle of toasted pecans \$13.95

"Shuba"

Layered salad - smoked salmon, potatoes, carrots, beets, with mayo touch \$16.95

Assorted Pickled Vegetables

Tomatoes, cucumbers, garlic, pattypan squash, and marinated cabbage, served with authentic Russian rye bread \$13.95

Marinated Carrot, Cabbage or Mushroom Salad

Marinated with a touch of white vinegar, Russian sunflower oil and spices \$13.95

Smoked Gouda Spread

serving with crackers and pita bread \$15.95

Garden Salad

Organic spring mix, romaine lettuce, cherry tomatoes, cucumbers, green scallions, parsley, pine nuts dressed in olive oil, and balsamic vinegar reduction \$13.95

GORIYACHIE ZAKOOSKI | HOT APPETIZERS

Assorted Blini Platter

Six plain crapes served with ground beef and vegetable filling, smoked salmon, and sour cream on a side \$25.00 (Elevate Your Blini Platter with a Luxurious Spoonful of Caviar +\$5.00)

Caviar Blini Platter

Four plain with sour cream, salmon caviar and smoked salmon \$16.95

Beef Blini

Ground beef and mushrooms \$14.95

Vegetable Blini

Vegetable filling: onion, carrots, butternut squash, celery, cabbage, parsley \$14.95

Chebureki

Deep-fried turnover with your choice of meat or vegetable filling \$7.50

Chicken Mushroom Julienne

Succulent mushrooms and tender chicken cooked to perfection in creamy sauce and topped with puff pastry, served with toasted baguette \$16.95

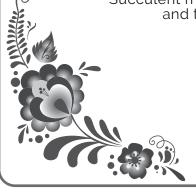
Babushka's Chicken Fricadelian Noodle Soup

Rich chicken broth filled with tender chicken meatballs, seasonal veggies, and homemade egg noodles

Cup \$10.50 | Bowl \$14.95

Vegetarian Borscht 🚇

Traditional Russian soup made of beets and garden vegetables served with sour cream and toast Cup \$9.50 | Bowl \$14.95 | 32 oz. \$24.95











Beef Stroganoff

with choice of seasoned rice, egg noodles, or buckwheat \$27.95

Lamb Plof

Please ask your server for availability.

A very popular dish of well-seasoned basmati rice,
bite-sized tender pieces of lamb tender chunks of lamb, onions, and carrots \$27.95

"Golubtsy" | Cabbage Rolls

Please ask your server for availability.
cabbage leaves stuffed with seasoned ground beef, and rice served with
a side of basmati rice and rich tomato sauce \$28.95

Chicken Kebab

Tender pieces of chicken on a skewer, served with sauce, seasoned rice, and marinated carrot salad. \$27.95

Lamb Lula Kebab

Spiced ground lamb on a skewer, juicy and grilled, served with sauce, seasoned rice, and marinated carrot salad. \$27.95

Pelmeni

Handmade Russian style dumplings with seasoned ground beef filling, served with sour cream \$28.95 (also available in a soup form, served in a broth + \$3.00)

Savory Vareniki

Handmade Russian style dumplings with potato and mushroom filling, served with butter, and sour cream \$28.95

Sweet Vareniki

Handcrafted Russian dumplings filled with homemade cottage cheese, served with butter, sour cream, and Lingonberry preserves \$24.95

NAPITKI | BEVERAGES

Alyonka's Favorite Hot Black or Berry Hibiscus Tea for one \$5.95 | for two \$8.95 | Espresso, Mocha, Cappuccino, Latte, Americano \$5.50 | Ginger Beer, Root Beer \$4.95 | Canned soda \$3.50

Special House Drinks:

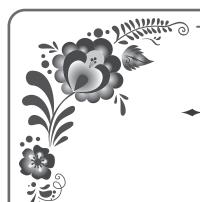
Hibiscus Iced Tea with black and red currant, raspberries and apples, sweetened with honey \$4.95 Kvass \$4.95 Plum Lemonade glass \$5.50 | bottle \$12.00

> 2870 W State St. | Boise | ID 208.344.8996 | alyonkarussiancuisine.com Consuming raw or undercooked meats, poultry, seafood, shellfish, or

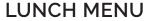
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.











Available 12-3 PM, Tuesdays through Friday



with choice of seasoned rice, egg noodles, or buckwheat \$14.95

Chicken Shish Kebab

with sauce, seasoned rice and marinated carrot salad \$14.95

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Ginger Beer, Root Beer \$4.95

Canned soda \$3.50

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NAPITKI/BEVERAGES				
White and Rose Wine	Glass	Bottle		
Les Jamelles Chardonnay, France	\$ 12.00	\$ 32.00		
Alverdi Pinot Grigio, Italy	\$ 12.00	\$ 30.00		
Chat. La Roche Sauvignon Blanc, France	\$ 13.00	\$ 35.00		
Clos des Lumieres Rose, France	\$ 12.00	\$ 30.00		
Nik Weis Urban Riesling, Germany	\$ 12.00	\$ 30.00		
Chateau Mukhrani Rkatsiteli, Georgia	\$ 18.00	\$ 50.00		
Red Wines	Glass	Bottle		
Fleur de California Pinot Noir, CA	\$ 12.00	\$ 32.00		
Berceo Tempranillo, Spain	\$ 13.00	\$ 35.00		
Faustino Tempranillo, Spain	\$ 13.00	\$ 35.00		
Jean Luc Colombo Red Blend, France	\$ 13.00	\$ 35.00		
12 e Mezzo Primitivo, Italy	\$ 13.00			
Catena Cab Sauvignon, Argentina	\$ 14.00	\$ 40.00		
Angeline Cab Sauvignon, CA	\$ 14.00	\$ 40.00		
Koenig Vineyard Cab Sauvignon, ID	\$ 15.00	\$ 45.00		
Georgian Red Wines	\$ 18.00	\$ 50.00		
Bubbly				
Veuve du Vernay Brut, France 187ml \$ 1:				
Zonin Prosecco Brut, Italy 187ml	\$ 11.00			
"Soviet Champagne", Semi-Dry		\$ 50.00		
Moutard Pere et Fils Brut Champagne		\$ 50.00		
Beer and Cider by the Bottle				
Dolomiti Rossa/Pils, Italy				
Czechvar, Czechia				
Weihenstephaner Hefe Weiss/Lager, Germany				
Damm Daura Ipa, Spain				
Saison Dupont Unfiltered Ale, Belgium				
Frankfurter Apfelwein Cider, Germany				
Meriwether Black Currant Crush Cider, ID				

Sweeter Offerings

Saracco Moscato d' Asti, Italy 375ml

"Soviet Champagne", Semi-Sweet

\$ 15.00

\$ 50.00





DESSERTS

Alyonka's Favorite

Assorted freshly baked Russian cookies and samples of Honey Cake, Royal Poppy Seed Chocolate Ganache Cake, and Lemon mousse \$24.00

Pavlova 溪

Light and delicately crisp Meringue Cake topped with vanilla bean whipped cream, garnished with fresh berries and roasted cashews \$15.95

Lemon mousse 🛞

Light and refreshing dessert topped with vanilla bean whipped cream and fresh berries \$12.95

Rakhat

Elena's favorit dessert from her childhood.
Crushed baked meringue, soft whipped cream topped with mixture of fresh berries and crunchy roasted cashews
\$15.95

(add a scoop of ice cream +\$3.00)

Royal Poppy Seed Chocolate Ganache Cake

The hint of rum, roasted cashews over chocolate ganache, not overly sweet fluffy frosting, and super soft and moist cake layers
\$12.95

Honey Cake

The unmistakable flavor of honey gives this tender cake a lovely finish served with roasted pecans \$12.95

BEVERAGES

Saracco Moscato d' Asti, Italy 375ml \$15.00 "Soviet Champagne", Semi-Sweet bottle \$50.00

Russian Traditional Hot Black or Berry Hibiscus Tea for one (16 oz) \$4.95 | for two \$8.95

Espresso, Mocha, Cappuccino, Latte, Americano \$5.50

