

Alyonka

RUSSIAN CUISINE

ZAKOOSKI | COLD APPETIZERS

Salad Sampler Platter

A variety of three salads of your choice: Cauliflower Salad, Beet salad, Smoked Gouda Spread, Russian style homemade sauerkraut, Marinated Carrot, Cabbage or Mushroom Salad \$25.00

Burrata Salad

Elena's sincere culinary obsession! Fresh and delicious, show-stopping salad! Organic arugula is topped with heirloom tomatoes, red onion, sweet peaches, creamy burrata and drizzle of pesto, basil, balsamic vinegar and olive oil \$18.95

Cauliflower Salad

Fresh cauliflower, celery, peas, herbs, and chicken in a creamy garlic dressing \$14.95

Elena's Favorite Beet Salad

Savory shredded boiled beets and Russian pickles, enhanced with fresh garlic, creamy mayo, and a sprinkle of toasted pecans \$14.95

"Shuba"

Layered salad - smoked salmon, potatoes, carrots, beets, with mayo touch \$17.95

Assorted Pickled Vegetables

Tomatoes, cucumbers, garlic, pattypan squash, and marinated cabbage, served with authentic Russian rye bread \$14.95

Marinated Carrot, Cabbage or Mushroom Salad

Marinated with a touch of white vinegar, Russian sunflower oil and spices \$14.95

Smoked Gouda Spread

serving with crackers and pita bread \$16.95

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 \$17.95

Beef Blini

Ground beef and mushrooms \$15.95

Vegetable Blini

Vegetable filling: onion, carrots, butternut squash, celery, cabbage, parsley \$15.95

Chebureki

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

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



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ENTREES

Beef Stroganoff

with choice of seasoned rice, egg noodles, or buckwheat \$28.95

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 \$28.95

Stuffed Sweet Pepper

Please ask your server for availability.

Stuffed with seasoned ground beef, and rice served in rich tomato sauce \$27.95

Chicken Kebab

Tender pieces of chicken on a skewer, served with sauce, seasoned rice, and marinated carrot salad. \$28.95

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)

Vareniki

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

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, lemon and apples, sweetened with honey \$4.95


Kvass \$4.95

Plum Lemonade glass \$5.50 | bottle \$12.00



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



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RUSSIAN CUISINE

DESSERTS

Alyonka's Favorite

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

\$25.00

Pavlova 🌿

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, fresh berries and roasted cashews.

\$13.95

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

\$13.95

Honey Cake

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

\$13.95

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



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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
Kir-Yianni Assyrtiko , Greece	\$ 13.00	\$ 35.00
Chateau Mukhrani Rkatsiteli, Georgia	\$ 18.00	\$ 50.00

Red Wines	Glass	Bottle
Georges Duboeuf Pinot Noir, France	\$ 12.00	\$ 32.00
Faustino Tempranillo, Spain	\$ 13.00	\$ 35.00
Jean Luc Colombo Red Blend, France	\$ 13.00	\$ 35.00
12 e Mezzo Primitivo, Italy	\$ 13.00	\$ 35.00
Catena Cab Sauvignon, Argentina	\$ 14.00	\$ 40.00
Angeline Cab Sauvignon, CA	\$ 14.00	\$ 40.00
Koenig Vineyard Cab Sauvignon, ID <i>Limited Edition</i>	\$ 15.00	\$ 45.00
Georgian Red Wines	\$ 18.00	\$ 50.00

Bubbly

Veuve du Vernay Brut, France 187ml	\$ 11.00	
Zonin Prosecco Brut, Italy 187ml	\$ 11.00	
"Soviet Champagne", Semi-Dry		\$ 50.00

Beer and Cider by the Bottle

Dolomiti Rossa/Pils, Italy	\$ 8.00
Czechvar, Czechia	\$ 9.00
Weihenstephaner Hefe Weiss/Lager, Germany	\$ 9.00
Damm Daura IPA, Spain	\$ 9.00
Saison Dupont Unfiltered Ale, Belgium	\$ 9.00
Frankfurter Apfelwein Cider, Germany	\$ 9.00

Sweeter Offerings

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