

Alyonka

RUSSIAN CUISINE

ZAKOOSKI | COLD APPETIZERS

Salad Sampler Platter

A variety of three salads of your choice: Olivye 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

Olivye salad

Celebratory salad with chicken, smoked sausages, potato, pickles, hard-boiled eggs, fresh green peas, and a touch of mayo \$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

Potato Pork Loin Roast

Please ask your server for availability.

Elena's favorite slow-roasted pork and potato dish, typically served at Easter.

The pork is tender and juicy, the potatoes caramelized and soft \$28.95

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



2870 W State St. | Boise | ID
208.344.8996 | alyonkarussiancuisine.com

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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RUSSIAN CUISINE

LUNCH MENU

Available 12-3 PM,
Tuesdays through Friday

Beef Stroganoff

with choice of seasoned rice, egg noodles, or buckwheat \$15.95

Chicken Shish Kebab

with sauce, seasoned rice and marinated carrot salad \$15.95

Pelmeni

Handmade Russian style dumplings with seasoned ground beef filling,
served with sour cream \$15.95
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Vareniki

Handmade Russian style dumplings with potato and mushroom filling,
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