

Alyonka

RUSSIAN CUISINE

ZAKOOSKI | COLD APPETIZERS

Salad Sampler Platter

A variety of three salads of your choice: Beet salad, Smoked Gouda Spread, Marinated Carrot, Mushroom, or Cabbage Salad \$26.95

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 \$19.95

Elena's Favorite Beet Salad

Savory shredded boiled beets and Russian pickles, enhanced with fresh garlic, creamy mayo, and a sprinkle of toasted pecans \$15.95

"Shuba"

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

Assorted Pickled Vegetables

Tomatoes, cucumbers, garlic, pattypan squash, and marinated cabbage and mushroom, served with authentic Russian rye bread \$15.95

Marinated Carrot, Mushroom, or Cabbage Salad

Marinated with a touch of white vinegar, Russian sunflower oil and spices \$15.95

Smoked Gouda Spread

Served with crackers and pita bread \$17.95

GORIYACHIE ZAKOOSKI | HOT APPETIZERS

Assorted Blini Platter

Six plain crepes served with ground beef and vegetable filling, smoked salmon, and sour cream on a side \$26.00

Beef Blini

Ground beef and mushrooms \$16.95

Vegetable Blini

Vegetable filling: onion, carrots, butternut squash, celery, cabbage, parsley \$16.95

Chebureki

Crispy golden turnovers with your choice of savory meat, vegetable, or cheese filling. Meat and vegetable chebureki are deep-fried; cheese chebureki are grilled. \$8.50

Fall

— SPECIAL —

Creamy Butternut Squash Soup

Silky butternut squash blended with warm spices, finished with extra virgin olive oil, roasted pumpkin seeds, and fresh cilantro. Served with a lime wedge

Cup \$9.50 | Bowl \$15.95

Vegetarian Borscht

Traditional Russian soup made of beets and garden vegetables served with sour cream and toast

Cup \$9.50 | Bowl \$15.95 | 32 oz. \$25.95

Catering options are available for select menu items, from appetizers to entrées and desserts. Perfect for holidays and family celebrations.

2870 W State St. | Boise | ID

208.344.8996 | alyonkarussiancuisine.com



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RUSSIAN CUISINE



ENTREES

Beef Stroganoff

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

Lamb Plof

➔ *Featured on Food Network's Diners, Drive-Ins and Dives with Guy Fieri* ➔

Please ask your server for availability.

A very popular dish of well-seasoned basmati rice,
bite-sized tender pieces 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 \$28.95

Fall — SPECIAL —

Homestyle Russian Goulash

Tender beef slow-simmered with onions, carrots, tomato, and paprika in a rich savory
gravy. Served over creamy mashed potatoes \$28.95

Royal Sturgeon Kebab

A truly special dish inspired by the festive tables of the Russian royalty, brought to you by Chef Elena.

Traditionally, sturgeon has been regarded as the most prized fish, served during celebrations.

Marinated sturgeon fillet, grilled to perfection, served with sautéed Brussels sprouts
and Alyonka's signature creamy mustard sauce. \$30.95

Chicken Kebab

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

Pelmeni

➔ *Featured on Food Network's Diners, Drive-Ins and Dives with Guy Fieri* ➔

Handmade Russian-style dumplings with a seasoned ground beef filling,
served with sour cream and garnished with fresh dill. \$28.95
(also available in a soup form, served in a broth + \$4.00)

Vareniki

Handmade Russian-style dumplings with a potato and mushroom filling,
served with butter and sour cream, and garnished with fresh dill. \$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

Affogato - Espresso poured over a scoop of ice cream \$5.50

Ginger 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 \$5.50

Kvass \$4.95

Russian Plum Lemonade glass \$5.50 | bottle \$12.00

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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NAPITKI/BEVERAGES

White and Rose Wine

	Glass	Bottle
Les Jamelles Chardonnay, France	\$ 12.00	\$ 32.00
Alverdi Pinot Grigio, Italy	\$ 12.00	\$ 30.00
Maison Nicolas Sav. Blanc, France	\$ 13.00	\$ 35.00
Chateau De La Roche Sav. Blanc, France	\$ 13.00	\$ 35.00
Clos des Lumieres Rose, France	\$ 12.00	\$ 30.00
Nik Weis Urban Riesling, Germany	\$ 12.00	\$ 30.00
Château Mukhrani Rkatsiteli, Georgia	\$ 18.00	\$ 50.00

Alyonka's
Pick

Red Wines

	Glass	Bottle
Fleur Pinot Noir, CA	\$ 12.00	\$ 32.00
Faustino Tempranillo, Spain	\$ 13.00	\$ 35.00
12 e Mezzo Primitivo, Italy	\$ 13.00	\$ 35.00
Legendary Estate Series Merlot, Romania	\$ 13.00	\$ 35.00
Gran Passione Rosso Red Blend, Italy	\$ 13.00	\$ 35.00
Tonel 46 Cab Sauvignon, Argentina	\$ 13.00	\$ 35.00
Rivera Rupicolo Castel del Monte, Italy	\$ 13.00	\$ 35.00
Castel Oualou Cotes du Rhone Rouge, France	\$ 13.00	\$ 35.00
Koenig Vineyard Cab Sauvignon, ID	\$ 15.00	\$ 45.00
Georgian Red Wines	\$ 18.00	\$ 50.00
Château Mukhrani Saperavi, Georgia	\$ 18.00	\$ 50.00
Alexandrea Areni, Armenia	\$ 18.00	\$ 50.00

Alyonka's
Pick

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, Italy	\$ 8.00
Peroni Nastro Azzurro Lager, Italy	\$ 9.00
Weihenstephaner Hefe Weiss/Lager, Germany	\$ 9.00
Meriwether Black Currant Crush Cider, ID	\$ 9.00
Peroni Nastro Azzurro 0.0%, Italy	\$ 9.00

Sweeter Offerings

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



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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, Orange Creamy Delight and Lemon mousse
\$28.00

Pavlova 🌿

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

Fall — SPECIAL —

Chocolate Namelaka 🌿

Rich, silky dark chocolate cream dusted with cocoa powder and topped with fresh raspberries
\$14.95

Lemon Mousse 🌿

Light and refreshing dessert topped with vanilla bean whipped cream, fresh berries and roasted cashews.
\$14.95

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
\$14.95

Honey Cake

The unmistakable flavor of honey gives this tender cake a lovely finish served with roasted pecans
\$14.95

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) \$5.95 | for two \$8.95

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

Affogato - Espresso poured over a scoop of ice cream \$5.50

All desserts can be ordered in larger family-style portions for your celebrations — from festive breakfasts to holiday dinners.