:	Caviar	: {	Soup
	Ossetra caviar (30/50 g) . BEST PRICE IN LONDON 30/50	}	Borsch Krasnodarsky with beef
:	Salmon roe (100 g)	}	Ukha Donskaya with salmon and cod 7
	Aubergine caviar		Solyanka mixed meat soup
	Salads		Russian Dumplings
	Olivier salad		Pelmeni 'Sibirskiye'
	Herring under a fur coat 7.5		Pelmeni with three types of fish 12 in black dough with squid ink
Ø	Russian vinegret 6.5 Smoked duck salad 9.5	V	Vareniki with potato and mushrooms 9
	with walnuts, berries, and apples poached in mulled wine		Meat and poultry
Homemade pickles			Beef Stroganoff 16.5
O	Cucumbers		sautéed new potato, buckwheat or mashed potatoes on the side
0	Tomatoes		Cabbage rolls from the Russian oven . 14.5 stuffed with a mix of beef and turkey
Ø	Cabbage		Slow-cooked duck 14.5
•	Mushrooms		with berries and vegetables
V	Selection of pickles		Chicken cutlet
	Cold starters		Fish
	Herring on boiled potato canapés 7.5		Baked salmon
	Our Salo (cured pork belly) 6		
	Beetroot-cured salmon 10		Sturgeon fillet
	Vodka platter (to share)		Sides
	ZIMA platter (to share)		
	our favourite pâtés and starters with a variety of rye bread	V	Buckwheat with oyster mushrooms 4.5
O	Mushroom Julienne	_	Sautéed new potatoes with dill 4.5
Ø	Potato rösti Draniki	V	Burnt cauliflower 4.5
	add cured salmon to Draniki +2	V	'Spring' salad 4.5

