

# Lunch Set Menu

12-3pm

Monday-Friday



## Starters/Soups

Borsch  
Chicken soup  
Vinigret  
Olivie with Ox tongue  
Herring in a "shuba-coat"  
Kholodetz

## Mains

Golubtzi  
Cod Fish Cakes  
Siberian Pelmeni  
Vareniki with Potatoes and Mushrooms  
Courgette pancakes with salted salmon  
Home Style Vegetable Salad

## Desserts

Honey Cake  
Blini  
Ice Cream

£  
2 courses  
— £22.00  
3 courses  
— £30.00

## Cold starters & Salads

## Холодные закуски и Салаты

Aubergine caviar  
Great Caucasian vegetarian starter of finely chopped eggplant with herbs, Served with warm black bread toasts

Икра из баклажанов

Kholodetz

Unique cold eastern European dish of jellied veal and chicken meat, perfect companion to Vodka, served with horseradish and must

Холодец



8.00

9.00

Salad "Vinegret"	8.00
Traditional Russian salad of carrots, beetroot, pickled cucumbers and baked potatoes, dressed with aromatic sunflower oil	
Винегрет	
Beetroot salad with prunes	8.00
Mari Vanna's own recipe of characteristic Soviet starter of grated beetroot and prunes	
Салат из свеклы с черносливом	
Spicy carrots salad	8.00
Marinated carrot in corean herbs	
Острая морковка по корейски	
Russian "Olivier" salad with Doktorskaya cooked sausage	12.00
Classic salad with carrots, marinated cucumber, peas, baked potatoes and a light mayonnaise dressing	
Салат «Оливье»с докторской колбасой	
Russian "Olivier" salad with Ox tongue	12.00
Classic salad with carrots, marinated cucumbers, peas, baked potatoes and a light mayonnaise dressing	
Салат «Оливье»с говяжьим языком	
Home style vegetable salad	9.00
Tomatoes, cucumbers, peppers, radish, spinach, sorrel and sun-dried tomatoes served with your choice of sour cream dressing, oli	
Овощной салат по-домашнему	
Vegetable salad with crab meat	18.00
Tomatoes, avocado, peppers and marinated artichokes, dressed with olive oil	
Овощной салат с мясом краба	
Russian salt "salo" served with Russian breads, Mari Vanna style	9.00
Thinly sliced cured bacon and smoked pork loin served with garlic and spring onions	
Сало с русским хлебом от Мари Ванны	
Chicken salad "Kurochka Ryaba"	11.00
Layered salad with smoked chicken, carrots, cucumber, baked potatoes, eggs, mayonnaise dressing	
Салат слоёный "Курочка Ряба"	
Herring in a shuba-coat	11.00
Traditional layered salad with salted herring, beetroot, and potatoes, a light mayonnaise dressing	
Классическая сельдь «под шубой»	



## Hot starters

## Горячие закуски

Salted herring 12.00

Served with new potatoes and onions

Селёдка с молодой картошкой

Megrelian Hachapuri

15.00

Traditional Georgian bread pie with Suluguni cheese

Хачапури Мегрельские

"Oladushki" with salmon

14.00

Courgette pancakes served with lightly salted salmon & Russian sour cream

Оладушки из кабачков со слабосолёным лососем

Russian "Blinis" served with sour cream, egg, red onion and herbs, with your choice of

Блины со сметаной, яйцом, красным луком,

Lightly salted salmon

18.00

малосольным лососем

Salmon roe

23.00

красной икрой

Ossetra caviar (14 gm)

40.00

осетровая икра (15 грамм)

Ossetra caviar (28 gm)

75.00

осетровая икра (30 грамм)

Pirogi

Traditional Russian small pastry with a choice of fillings

Пироги

Beef and Pork

3.00

Пирожок с мясом

Cabbage with egg

3.00

Пирожок с капустой

With Cod

4.00

Расстегай с чилийским си-бассом

## Pickles and preserves

## Соленья

Pickles selection	7.00
Marinated cucumbers, scalloped squash, salted cucumber, tomatoes	
Соленья	
Russian sauerkraut	7.00
White cabbage pickled by Mari Vanna herself with herbs cranberries	
Квашеная капуста	
Marinated mushrooms	8.00
Shitake and button mushrooms marinated in garlic, dill, allspice and vinegar	
Маринованные грибы	
Mixed assortment of pickles	9.00
with sauerkraut and marinated mushrooms	
Ассорти из соленьев	

## Soup

## Суп

Chicken bouillon	9.00
Rich chicken bouillon with homemade pasta	
Куриный Суп	
"Borsch" – classic Russian beef and beetroot soup	10.00
Ukrainian classic served with pampushka and sour cream	
Борщ с пампушкой	
Vegetarian Mushroom soup	14.00
Soup with wild mushrooms, served with sour cream on side	
Грибной суп	
Овощной суп с лесными грибами, подается со сметаной	
"Solyanka"	12.00
Thick, spicy and sour pork soup served with sour cream and black olives	
Солянка по-домашнему	

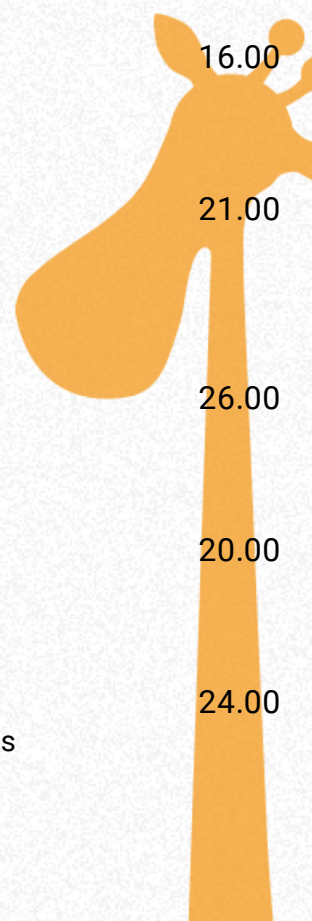
## Main Dishes

## Вторые блюда

Dumplings with potato and mushroom filling	14.00
Ukrainian culinary masterpiece, served with tartar sauce	
Вареники с картофелем и грибами	



Siberian Pelmeni with minced beef & pork filling, served with sour cream	16.00
Пельмени Сибирские Seafood Pelmeni With Kamchatka crab, Chilean sea bass and seafood	19.00
Пельмени с камчатским крабом, чилийским сибассом и морепродуктами Half chicken baked with herbs Classic from Caucasus Mountains, served with homemade tomato and herb sauce	18.00
Запечённая половинка пряного цыпленка Chicken fritters with mashed potato and salted cucumbers	16.00
Куриные котлетки с картофельным пюре Cod fish cakes Served with mashed potato, spinach and tartar sauce	16.00
Рыбные котлеты С картофельным пюре и приготовленным на пару шпинатом Home made pork fritters Home made pork fritters served with mashed potato and marinated cucumbers	18.00
Домашние котлетки из свинины Golubtzi Cabbage leaves stuffed with rice, pork & veal	16.00
Голубцы Beef Stroganoff Thinly sliced fillet beef served with buckwheat and wild mushrooms	21.00
Бефстроганов Тонко нарезанная говядина с гречневой кашей и грибами Sirloin steak With baked baby potatoes and peppercorn sauce	26.00
Сирлойн стейк из говядины Grilled salmon steak Served with boiled potatoes, vegetable salsa and béarnaise sauce	20.00
Стейк из лосося Rack of lamb Served with mashed potatoes, grilled cherry tomatoes and red wine jus	24.00
Каре ягненка	



Duck breast 24.00  
Served with roasted potatoes and cowberry jus

Утиная грудка  
С запеченным картофелем и брусничным соусом  
Pan fried Sturgeon 22.00  
Served with baked potatoes and horseradish sauce

Филе из осетрины

## Side dishes

## Гарниры

Buckwheat with mushrooms and onions 6.00

Гречка с грибами и луком

Mashed potatoes 5.00

Картофельное пюре

Grilled vegetables 6.00

Овощи гриль

Fried potatoes with mushrooms 6.00

Жареная картошка с грибами

Boiled potatoes with dill and aromatic oil dressing 5.00

Отварной картофель с укропом и ароматным маслом

## Desserts

## Десерты

Honey cake 10.00  
Seven layers of tender pastry soaked in honey

Медовик

Napoleon

Layers of puff pastry and Napoleon cream garnished with strawberries 10.00

Наполеон

"Smetannik"

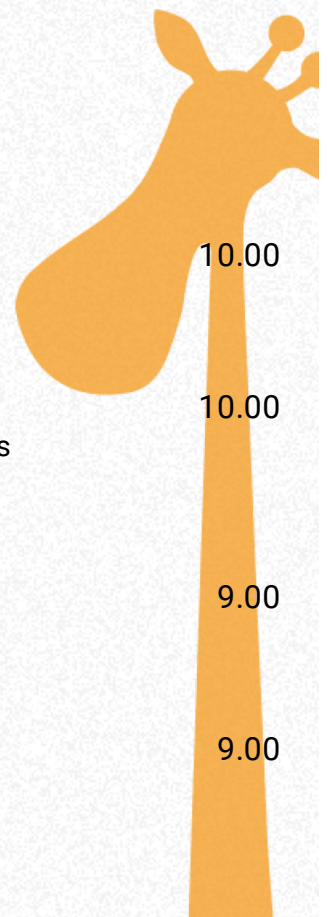
Sour cream cake with fresh berries 9.00

Сметанник

Sweet dumplings

with morello cherries 9.00

Вареники с вишней





Naked Heart	9.00
Heart shaped low calories soufflé with strawberry sauce (All proceeding goes to Naked Heart foundation charity)	
Prague Chocolate Cake	10.00
Famous layered chocolate cake with rum cream and brandy chocolate ganache, served with Russian ice cream "Plombir"	
Шоколадный торт Прага	
Торт Прага с ромовым кремом и шоколадом ганаш, подается с мороженым Пломбир	
Crêpes with soured cream, served with a choice of	8.00
Пшеничные блинчики, могут подаваться со сметаной и	
Condensed milk	
Сгущенка	
Selection of homemade jam	
Домашним вареньем	

## Group Menu

Mari Vanna Welcomes With	65.00
Selection of pickles with a shot of horseradish vodka infusion	
Selection of pickles with a shot of horseradish vodka infusion	

## Starters

Russian "Olivier" salad with Doktorskaya sausage or vegetarian option  
 Kholodec  
 Herring in a "Shuba coat"  
 Selection of Russian pirozhki ( meat /fish /cabbage )

## Soup

"Borsch" or Mushroom soup

## Main

Siberian Pelmeni  
 Vareniki with potatoes and mushrooms (v)  
 Beef Stroganoff with buckwheat or mashed potatoes  
 Sturgeon  
 Courgette pancakes served with lightly salted salmon

## Dessert

Honey Cake  
 Napoleon cake  
 Chocolate "Praga" cake

