Information

Only food from our menu can be ordered in our restaurant.

Bold font case - dishes cook like a real "jewish mama".

Jewish meals made with turkey or beef are prepared using kosher meat.

Opening hours:

Sun-Thu 11:00 to 23:00, Fri-Sat 11:00 to 02:00.

We take your last order for food half an hour before closing and 15 minutes before closing – for drinks.

Breakfast on weekdays 11:00-13:00

Breakfast on weekends 11:00-15:00

If you are in a group of eight or more guests, there is a 10% service charge, but we will offer a free carafe of a liquor infusion to every group of eight.

Certain dishes cannot be ordered after 23:00, as the kitchen supervisor is not on duty.

All dishes are available to take-away.

You cannot reserve a table for the outdoor terraces. You may have to queue on arrival for an outdoor table. Please don't take it personally! Details can be found on our website www.cafeodessa.ru or you can ask a manager.

We always welcome large groups. You are welcome to enquire from our managers on how you can organise your celebrations at "Odessa-Mama".

This concise menu is for advertising purposes only. A ful-length menu is provided upon request. Last update on 17.05,2017.



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WE GIVE A DESSERT WITH THE FIRST ORDER



MENU

Odessa-mama cafe

Building no. 5, 10 Krivokolennyy Pereulok, Moscow Tel: +79646471110

www.cafeodessa.ru

Cold starters		Soup	
Cured pork belly	320	Red borsch with beef and kidney beans	430
Chicken liver pâté with croutons	260	Fishermen's tomato soup with mussels and fish	480
Lard pate with croutons	150	Pottage with porcini mushrooms and pearl barley	420
Herring with red onion	260	Green borsch with veal ribs	480
Vorschmack – herring pate	310	Rassolnik – fish soup made from mullet and pike	390
Geflite fish 2.0	540	perch with pickled cucumbers	
Meat snack for two: fatback, homemade sau- sage, chicken roll, pork roll, hrenovuha	880	Spring shchi soup with young cabbage Chicken noodle soup	300 320
Peeled eggplant caviar	390		
Pike caviar with butter	580	Varenyky – stuffed dumplings	
Lightly-salted sardines	190	"Lazy" varenyky 2.0	290
Open-faced sandwiches with sprat on white toast	240	Varenyky with potatoes and green onions	330
Hot smoked mackerel	390	Varenyky with fish	590
Homemade sheep and cow milk cheese with apricot jam	540	Varenyky with potatoes and mushrooms Dumplings with sheep milk bryndza	290 390
Lightly salted mackerel with potato salad	490	Varenyky with cabbage	330
Toast with various spreads: smoked mackerel, mushrooms, Bryndza cheese with herbs	540	Sweet varenyky dumplings with a cherry filling	330
Hummous	320	Hot Starters	
Salted cucumbers with honey	180	Stuffed chicken legs	520
Pickled boletus mushrooms	330	Fried tongue with baby vegetables	790
Pickles: squash, cabbage, cucumbers, garlic, pickled plums	310	Small potato pancakes with a choice of sauce	220
Dish of fresh greens, homemade bryndza cheese and tomatoes	490	Cabbage leaves stuffed with mince lewish couscous – ptitim with green peas and	560 340
Home squash caviar	190	mini carrots	
Eggplant rolls with Bryndza cheese	410	Dumplings with broth	490
Tomatoes, which have been marinated for three days	310	Julienne made of rapana in a pot Trio of miniature Chicken Kiev cutlets with mashed potatoes	460 490
Salads		Fried rapana with onions	790
Green salad with smoked fish	460	Mashed potato patties with veal stuffing	390
Tomato salad with Crimean onions	490	Potato pancakes under porcini sauce	340
Salad from fresh cucumbers and tomatoes with nut sauce and olives	310	Zucchini fritters Boiled or grilled corn, 1 pc	420 230
Green salad with mushrooms and sunflower seeds	340	Meat and poultry	
Colored tomatoes salad with goat cheese and coriander pesto	590	Beef stroganoff with buckwheat Turkey cutlets	540 430
Beef salad with mushrooms and onions	330	Chicken breast stuffed with brynza and spinach	480
Green salad with fried tomatoes and croutons	460	"Nautical pasta" – pasta with beef mince	490
Village salad with radish and poached egg	340	Stewed beef with cherrie	630
Jewish salad with tahini and eggplant	390	Beef "tushonka" – stewed meat	460
Salad with bryndza cheese, spinach and tomatoes	390	Pork chop in kvass	520
Salad with tomatoes and sheep milk cheese	450	Poussin chicken stuffed with dried apricots	520 740
Jewish style chopped mixed vegetable salad	420	Turkey shashlik Chicken hearts with sour cream and onion	560 390
		Grilled lamb ribs with mint sauce	990

Fish	
Grilled mackerel with zucchini and tartar sauce	590
Grey mullet in lemon bread crumbles with green salad	550
Flounder with fried baby potatoes	420
Pike perch in a cheese sauce	540
Pike and carp cutlets with horseradish puree	370
Grilled carp with leek Gobies in tomatoes	490 320
Pike fish balls with mashed potatoes	420
Sweet carassius with fried puree	360
Fried goby fish	420
Black Sea Red Mullet	650
Mussels in creamy wine sauce	840
Black Sea garfish	390
Sides	
Mashed potato with roasted garlic	200
Roasted potatoes	220
Fried potatoes with cracklings	340
Grilled vegetables	260
Pastry and sweets	
Chocolate roll	140
Potato-cake	190
Brioche with cream and blueberry jam Shortcrust cinnamon cookies	190 20
Chocolate tartlet with salted caramel	240
Vanilla éclair	120
Light raspberry cake	350
Napoleon – classic vanilla slice	360
Mug with molten chocolate cake and vanilla ice cream	350
Kiev cake – meringue cake with nuts and chocolate	340
Almond tartlet with seasonal berries	250
Raspberry pot	210
Strawberry savory strudel with milk	280
Walnut-shaped biscuits with a condensed milk filling	260
Biscuit cup with berries	330
Cherry pie with ice cream	390
Lemon sorbet with meringue Homemade ice cream: vanilla, chocolate	80 90
Pavlov's ice cream with strawberry jam	90
Chocolate waffle ice-cream 'Mishka Kosolapy'	110
"5 minutes" jam: Raspberry, Apricot, Strawberry, Blueberry	80
Bread: challah, matza, black bread	120
Challah with different butter	130

Meals listed in bold – dishes cooked like a real "jewish mama" Jewish meals made with turkey or beef are prepared using kosher meat.