

RUSSIAN HOUSE 'NA ZDOROVYE'

SOUPS

Ukrainian Borsch	12
The most popular beet soup of Ukrainian cuisine. Served with sour cream and fresh greens.	
Russian Solyanka	12.5
Russian traditional thick soup that contains 8 different kinds of meats and sausages. Served with sour cream and lemon.	
Refreshing Okroshka	7.5
Russian traditional "summer" soup. Mix of cooked vegetables with kvas 'bread drink' or kefir. Served cold.	
Khash	9.5
One of the festive Armenian dishes. Cooked by boiling bovine shanks for hours until the tendon falls off the bones and water becomes a thick broth. Served with herbs.	
Tzar's Ukha	13.5
The oldest known Russian dish, and was a Tzar's favorite! Made of rooster, small fishes, crawfish, perch, and sturgeon. Served with a shot of vodka, lemon, and herbs.	
Lagman Soup	12
A satisfying dish with vegetables, lamb, and handmade noodles. Ask your server for availability.	
Wild Mushroom Soup	10
Shavelnik Soup	7
Sorrel based with carrots and boiled egg. Served cold.	
Cold Borsch	5
Light beet soup. Served cold.	

SALADS

Olivier	10
A special occasion Russian salad. Mix of boiled and fresh vegetables and meats in mayonnaise. A timeless classic that never fails to please.	
Vinaigrette	7
Russian beet salad that has a beautiful color. Lactose free, gluten free, and vegan salad that suits almost any diet and has a great taste.	
Vladimir's Special Salad	15
Duck's tender liver fried with onions and caramelized pear in honey sauce. Served over a bed of lettuce with tomatoes and pine nuts.	
Herring Under Fur Coat	10
Layered salad composed of diced salted herring covered with layers of grated boiled vegetables with a touch of sage mayonnaise.	
Orange Salad	9
Tomatoes, salmon, crab meat, cream cheese, honey dressing. Served in an orange.	
Seaweed Salad	6
Full of vitamins and minerals like B-vitamine, magnesium, iron, etc. Served with olive oil, vinegar, and finely chopped onions.	