

# RUSSIAN HOUSE 'NA ZDOROVYE'

## MEAT ENTREES

<b>Uzbek Plov</b>	15
Plov is the King of Uzbek cuisine. A hearty rice dish cooked with lamb, carrots, and onions.	
<b>Lula Kebab</b>	15
Marinated ground lamb cooked on a grill. Served with rice, marinated onions, and adjika sauce.	
<b>Chicken Katletos</b>	24
Chicken breast breaded cutlet stuffed with apricots, mushrooms, prunes, and walnuts.	
<b>Homemade Russian Pelmeni</b>	17
Made with organic minced meat filling wrapped in thin dough. Served with sour cream and adjika sauces. Your choice of: beef/pork, veal, turkey, lamb, elk, deer, wild boar, salmon, lobster/shrimp.	
<b>Kulebyaka</b>	15
"The Kulebyaka...appetizing, shameless in its nakedness, a temptation to sin" (Anton Chekhov). Closed pie with layered fillings. Your choice of meat or fish kulebyaka.	
<b>Chicken Chakhokhbili</b>	17
Roasted chicken infused with many spices and vegetables in mild tomato sauce over your choice of rice, mashed potatoes, buckwheat, or pasta. Served with spring salad.	
<b>Shashlyk</b>	
Variety of skewered meats with grilled vegetables. Cooked on a charcoal grill.	
Beef	19
Lamb shashlyk bone in	22
Pork shashlyk	17
Chicken shashlyk	15
<b>Manty</b>	12
Georgian large dumplings with lamb and spices. Served with sour cream and adjika sauce.	
<b>Hunter's Plate</b>	17
Platter salo, pork ribs, kolbasa, and a smoked chicken half. Served with grilled and fresh vegetables.	
<b>Beef Rolls</b>	12
Portion of two. Stuffed with mushrooms and gorgonzola cheese. Served with pasta.	
<b>Beef Stroganoff</b>	23
Beef Stroganoff won the first place in a competition 'L'Art Culinaire' in 1891. Beef, mushrooms, sour cream, and truffle cream. Served with mashed potatoes or buckwheat.	
<b>Pork in a Hot Pot (Country Style)</b>	21
Pork cooked with mushrooms, potatoes, peppers, and zucchini. Topped with cheese. Served in a pot.	
<b>Tatar Meat Stew Azu</b>	17
A combination of beef, sautéed vegetables, and sliced homemade pickles. Served with buckwheat or country style potatoes.	
<b>Stuffed Vegetables</b>	19
A light and nutritious dish. Bell peppers, zucchini, and tomatoes, stuffed with ground beef and pork. Served with a special creamy sauce.	
<b>Golubtsy</b>	19
Cabbage leaves stuffed with ground beef/pork, rice, and herbs. Served in a creamy sauce.	
<b>Lamb in Special Sauce</b>	25
Chef Vladimir's signature dish. Served with rice, marinated peppers, and Spring salad.	
<b>Lamb Shank in Sweet and Sour Sauce</b>	27
Served with rice and a fresh vegetable salad.	
<b>Chicken Tabaka / Chicken Tabaka Breast</b>	17
A legendary Soviet dish! Crispy on the outside, juicy on the inside. Marinated in garlic and wine sauce. Then pan fried in its own juices. Served with grilled vegetables and spicy adjika sauce.	
<b>Smoked Chicken</b>	17
Served with grilled vegetables and spicy adjika sauce.	