



MARI VANNA

по-домашнему...



LUNCH AND DINNER MENU

Холодные закуски и Салаты Cold starters & Salads

Икра из баклажанов **£10.00**

Aubergine caviar Great Caucasian vegetarian starter of baked chopped aubergine with herbs and garlic served with warm black bread toasts

Винегрет **£12.00**

Vinaigrette Salad Traditional Russian salad of diced baked beetroot and potatoes, peas, pickled cucumbers/sauerkraut dressed with aromatic sunflower oil

Салат из свеклы с черносливом **£11.00**

Beetroot salad with prunes characteristic Soviet starter of grated beetroot and nuts



Домашний овощной салат **£12.00**

Home style vegetable salad

Tomatoes, cucumbers, radish, spring onions with your choice of sour cream, olive or sunflower oil dressing

If you have any questions about the allergens please speak to a member of staff

Классическая сельдь “под шубой” **£15.00**
Herring in a “shuba-coat”

Traditional layered salad with salted herring, beetroot, carrots, eggs and potatoes

Холодец куриный или свиной **£12.00**

Kholodetz -Unique cold eastern European dish of jellied chicken or pork meat,
 perfect companion to Vodka served with horseradish and mustard

Рыбная нарезка, слобосоленная и копченая семга, **£23.00**
 стерлядь домашнего копчения

Fish Platter, salted and smoked salmon, home smoked sturgeon

Мясная нарезка: язык, буженина, ростбиф и домашний куриный рулет с **£25.00**
 черносливом подается с хреном и горчицей

Meat platter: ox tongue, baked ham, roast beef and homemade chicken and prune
 roll served with horseradish and mustard

Салат “Оливье” с Телятиной, Докторской Колбасой или Языком **£15.00**
Russian “Olivie” salad with Veal, Doktorskaya cooked sausage or Ox Tongue

*Classic salad with baked carrots, marinated cucumbers, peas, baked potatoes and
 a light mayonnaise dressing*



Сало от Мари Ванны

£17.00

Assortment of cured bacon

Thinly sliced home cured bacon, smoked and salted pork loin served with garlic and spring onions

Закуска к водке "Русская душа"

£25.00

Sharing platter "Russian soul"

*Thinly sliced cured bacon, salted herring, assorted pickled vegetables
and home marinated mushrooms*

Соленья **Pickles and preserves**

Соленья

£9.00

Pickles selection

Marinated and salted cucumbers and marinated tomatoes

Квашеная капуста

£10.00

Russian sauerkraut

White cabbage pickled by Mari Vanna herself with herbs and cranberries

Маринованные грибы

£14.00

Лисички, шампиньоны и белые грибочки домашнего засола

Marinated mushrooms

Home marinated girolles, button and porcini mushrooms



Ассорти из соленьев

£18.00

Mixed assortment of pickles *with sauerkraut and marinated mushrooms*

Горячие закуски / Hot starters

Пирог

Pirogi - traditional Russian small pastry with a choice of fillings

Пирожок с мясом (Beef)

Пирожок с капустой (Cabbage & Egg)

Пирожок с луком и яйцом (with Onion & Egg)

Пирожок с картошкой (with Potatoes)

Пирожок с грибами (with Mushrooms)



£5.00/ea

Хачапури по-Мегрельски

Megrelian Khachapuri

Traditional Georgian bread pie with Suluguni cheese

£18.00

Хачапури по-Аджарски

Adjarian Khachapuri

Georgian dish of cheese-filled bread and topped with an egg

£19.00

Селёдка с молодой картошкой

Salted herring

Served with new potatoes and red onions

£15.00

Фаршированные блинчики с мясом**£18.00***Blinis stuffed with beef mince and egg served with grated egg yolk and sour cream***Блины со сметаной, яйцом, красным луком***Russian Blinis served with sour cream, egg, red onion and with your choice of**Лососем домашнего посола***£25.00***Lightly salted salmon***Красной икрой****£30.00***Salmon roe***Блины с Черной Икрой***Russian Blinis with Black Caviar***Русского Осетра (50гр или 100гр)****£160.00 /£300.00***Oscietra Caviar (50g or 100g)***Белуга (30гр или 60гр)****£180.00/£350.00***Beluga (30g or 60g)*

Суп / Soup

Окрошка

£12.00

подается на ваш выбор с докторской колбасой или телятиной, на квасе или на кефире

Okroshka, served with sausage or veal, with kvas or kefir

Свекольник с Камчатским Крабом

£18.00

Svekolnik with Kamchatka Crab

Vibrant cold soup features a base of baked beetroot and potatoes, fresh cucumbers, eggs and king crab meat

Суп из белых грибов (V)

£14.00

Porcini mushroom soup

Куриный Суп

£14.00

Chicken Soup

Rich chicken bouillon with homemade pasta

Борщ с пампушкой и Салом

£16.00

"Borsch" Classic Russian beef and beetroot soup

Served with pampushka drizzled with garlic and herb oil and sour cream



Царская Уха с водкой и рыбными расстегаями

£17.00

Tsar's Ukha with fish rasstegai

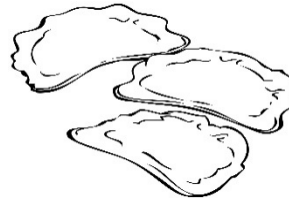
The fish soup of Tsars since 15th century served with puff pastry salmon and sturgeon rasstegai

Вторые блюда / Main Dishes

Вареники с картофелем и грибами (V)

Dumplings with Potato and Mushroom Filling

Ukrainian culinary masterpiece served with sour cream



£23.00

Пельмени Сибирские

Siberian Dumplings

with minced beef & pork filling served with sour cream

£25.00

Пельмени Лесные с Лисичками

Meat Dumplings with Girolle Mushrooms Broth

£27.00

Пельмени с Морским Гребешком в Соусе из Лобстера

Scallop Dumplings in a Creamy Lobster Sauce

£32.00

Бефстроганов

Говядина, приготовленная по рецепту Графа Строганова с гречневой кашей и грибами

Beef Stroganoff

Fillet of beef cooked with sour cream served with buckwheat and wild mushrooms

£35.00

Голубцы**£27.00***Golubtzi cabbage leaves stuffed with minced pork and rice***Запечённая половинка пряного цыпленка****£30.00****Half chicken baked with herbs***Classic from Caucasus Mountains served with spicy homemade tomato and herb sauce***Стерлядь****£35.00***«Царская рыба»приготовленная по старо-русскому рецепту в шампанском***Sturgeon***Cooked in Champagne and Black Caviar Sauce, Served with Mashed Potatoes***Филе Трески с Зеленым Горошком на Французский Манер****£34.00****Pan Fried Cod with Petit Pois a La Russe**

Котлеты/Home made Fritters

Рыбные

£25.00

с картофельным пюре и соусом тартар

Fish cakes served with mashed potatoes and tartar sauce

Котлета «По-Киевски»

£30.00

с Картофельной Запеканкой

Mushroom Chicken Kiev

Куриные с картофельным пюре

£24.00

Chicken fritters with mashed potatoes and salted cucumbers

Пожарская с грибным соусом и запеченным картофелем

£27.00

Pozharsky cutlets with mushroom sauce and baked potato



Гарниры / Side dishes

Гречка с грибами и луком

Buckwheat with mushrooms and onions

£10.00

Овощи гриль

Grilled vegetables (Aubergine, Courgette, Paprika, Tomato)

£10.00

Картофельное пюре

Mashed potatoes

£9.00

Жареная картошка с грибами

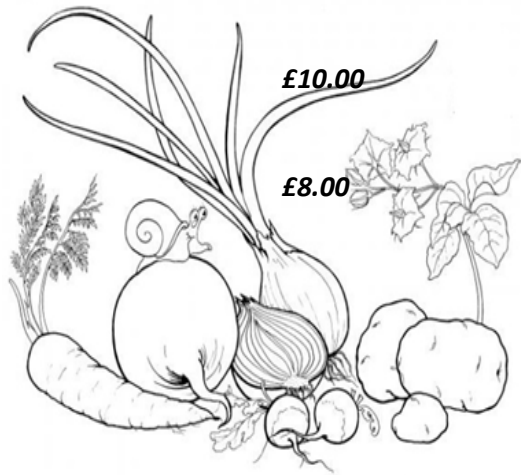
Fried potatoes with mushrooms

£10.00

Отварной картофель с укропом и ароматным маслом

Boiled potatoes with dill and aromatic oil

£8.00



Десерты / Desserts

Медовик / Honey cake

Seven layers of tender pastry soaked in honey



£12.00

Наполеон / Napoleon

Layers of puff pastry and homemade custard garnished with strawberries

£12.00

Вареники с вишней

Sweet dumplings with morello cherries

£15.00

Торт "Горка" с вишней

"Gorka" or "Little hill" is a traditional Russian cake build as a pyramid of pastry tubes filled with Morello sour cherries and all covered in a sweetened filling and chocolate shavings

£12.00

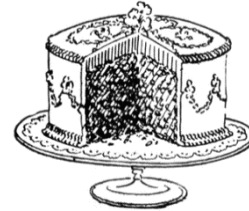
«Птичье Молоко»

"Bird's Milk" Cake, Delicate Souffle with Vanilla Sponge Covered with Chocolate

£10.00

Сметанник / Smetannik

Russian Sour Cream Cake served with strawberry sauce



£10.00

Торт «Прага» **£12.00**

Cake "Prague", one of the most popular Soviet Union desserts. The light and moist chocolate cake was invented in "Prague" restaurant in Moscow

Блинчики с творогом и ванилкой / Sweet crêpes with vanilla cottage cheese **£12.00**

**Пшеничные блинчики со сгущенкой, домашним вареньем,
сметаной или медом** **£10.00**

Crêpes served with a choice of condensed milk, homemade jam, sour cream or honey

Домашние сырники со сгущенкой, сметаной, медом или вареньем **£12.00**

Syrniki / Homemade cottage cheese pancakes served with condensed milk, sour cream, honey or jam

Сливочное домашнее мороженое по рецепту Мари Ваны
Home made ice-cream

£12.00

Домашний сорбет из клубники, малины или черной смородины
Home made sorbet with fresh strawberries, raspberries or blackcurrant

£10.00



