



ST. PETERSBURG

A TASTE OF EASTERN EUROPE

APPETIZERS

	Pickled Zakuska	14.95
A tangy assortment of sour cabbage, marinated tomatoes, cucumbers - a vibrant starter that awakens the palate.		
	Meat Platter	22.95
Generous slices of baked ham, chicken roll, cured beef - served with mustard and horseradish for a bold, savory spread.		
	Herring with Garlic Herbed Potatoes	16.95
Cured herring layered over tender roasted potatoes and onions, finished with fragrant garlic herbs - a hearty, flavorful combination.		
	Chicken Liver Pâté	16.95
Creamy pâté whipped with a hint of honey and salt, served alongside crisp crostini to complement its velvety texture.		
	Savory Blini with House-Cured Salmon	18.95
Feathery blini layered with avocado, sour cream, and delicately cured salmon, balancing richness with freshness.		
	Pirozhki	4.95
Fluffy mini hand pies, stuffed with your choice of savory meat, braised cabbage, or egg-and-scallion - baked golden for a comforting treat.		
	Whipped Caviar Dip	14.95
Airy capelin roe blended with shallots and seasonings, served with crunchy rye toasts - an elegant yet approachable dip.		
	Tushenka	19.95
Slow-braised beef paired with pickles and mustard, served with rye toasts for a robust, home-style taste.		
	Forshmak	16.95
A creamy, savory spread of herring mousse topped with crisp rye chips, fish caviar, scallion		
	Gefilte Fish	19.95
Classic poached carp filled with savory seasonings, served in a delicate broth - celebrating a cherished tradition.		
	Herring under a fur coat	19.95
Silky cured herring tucked beneath snowy layers of potato and carrot, then cloaked in jewel-toned beet and a whisper of mayo		
	Olivier salad with chicken or crawfish	18.95
A beloved potato salad re-imagined - tender potato cubes, peas, carrots, crunchy pickles all folded into tangy mayo - with chicken for classic comfort or sweet crawfish tails for a coastal kick.		



SOUPS

	Borscht	16.95
Vibrant beet soup brimming with tender vegetables, accented by a hint of sweetness and tang, often topped with a swirl of sour cream.		
	Solyanka	16.95
A hearty, tangy soup with a tomato base, featuring pickles, olives, and assorted meats. A warming dish with bright flavors.		
	Okroshka on Kefir	14.95
With boiled beef, chopped eggs, and summer vegetables		

SIDES

	Asparagus	9.95
With sea salt and parmesan		
	Creamy Barley Risotto with Mushrooms	9.95
Pearl barley slow-cooked to a velvety consistency, enriched with earthy mushrooms for a comforting twist on risotto.		
	Garlic Roasted Potatoes with Mushrooms	9.95
Crispy oven-roasted potatoes infused with garlic and studded with savory mushrooms.		
	Creamy Spinach	9.95
Tender spinach leaves blended into a smooth, creamy side dish - mild yet indulgent.		
	Garlicky Mashed Potatoes	9.95
Fluffy potatoes mashed with roasted garlic, creating a comforting, flavorful accompaniment.		

SALADS

	Summer vegetable salad	15.95
Cucumber, tomatoes, pepper - dressed in homemade butter and feta cheese		
	Refreshing strawberry tomato salad	18.95
With a mix of fresh greens, citrus dressing, and pistachios		
	Black Caesar salad	15.95
Crisp romaine tossed with creamy Caesar dressing, house-made croutons.		
	With grilled chicken	19.95
	With grilled shrimp	20.95

BLINI





Traditional Russian Pancakes

Delicately thin, golden blini - lightly buttery and deliciously velvety	
Plain 2 blini	4.95
With Red Caviar 28gr	29.95
With Sturgeon Caviar 28gr	79.95
With Sturgeon Caviar 56gr	149.95

DESSERTS

Napoleon Cake	12.95
Layer upon layer of flaky pastry sheets separated by sweet pastry cream - a classic indulgence with a delicate crunch.	
Honey Cake	12.95
Moist, multi-layered spiced cake sweetened with honey and finished with a light cream frosting.	
Cherry Vareniki	13.95
Tender sweet dumplings filled with tangy cherries, often served warm with sour cream or a drizzle of honey.	
Syrniki	14.95
Lightly pan-fried farmer's cheese pancakes, golden on the outside and soft within - served with jam or sour cream for a sweet finish.	
“Potato”	11.95
Dessert with a deep history and flavors from St. Petersburg - a chocolate potato (our sincerest recommendation).	
Pear in Wine Caramel	11.95
Sun-ripened pear, slowly poached in spiced red wine then glossed with a velvety caramel reduction – served with pistachios and mint dust.	
Lavender panna cotta	11.95
Silky cream infused with delicate lavender buds – served with jewel-bright jam.	

MAIN COURSES

	Handmade Vareniki	19.95
Delicate dumplings filled with potato and mushroom, served in a porcini thyme sauce - earthy, comforting flavors in every bite.		
	Handmade Pelmeni	19.95
Tender, handmade dumplings stuffed with spiced meat, typically served with a dollop of sour cream or in a clear broth.		
	Beef Stroganoff	29.95
Seared strips of beef in a rich, creamy mushroom sauce, set atop smooth mashed potato, and garnished with tangy pickles.		
	Chicken Tabaka	32.95
A Georgian-inspired half-chicken flattened and seasoned, then pan-fried until crisp on the outside and succulent within.		
	Pozharsky Cutlet	28.95
A butter-enriched chicken patty coated in breadcrumbs, paired with a parsley-root sauce, greens, and a drizzle of olive oil.		
	Oxtail Meat Pie	33.95
Made in crispy dough with mashed potatoes, prepared according to an old St. Petersburg recipe		
	Chicken Kiev	29.95
Golden, breaded chicken rolled around a pocket of herb-infused butter, served with decadent truffle oiled mashed potatoes and fresh peas.		
	Ribeye Steak (pick your side)	52.95
A premium, juicy steak grilled to your liking, complemented by your choice of house-made sides.		
	Rack of Lamb	34.95
Tender, garlicky two lamb chops topped with a creamy blue cheese sauce, served alongside charred seasonal vegetables.		
	Baked Salmon	32.95
Tender salmon cooked in the oven with herbs, spiced potatoes, tomatoes, and olives served with toasted crispy bread		
	Carp Cutlets	28.95
Pan-seared carp patties served with tender baby carrots, wilted spinach, and a subtle, tangy Sheriaz sauce.		
	Branzino	36.95
Oven-baked herb-roasted branzino fillet topped with beetroot mousse and spicy crisps		

Before placing your order, please inform your server if a person in your party has a food allergy. When ordering please consider that we cannot guarantee menu items do not contain ingredients that might cause allergic reactions.

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



bestsellers



vegan, vegetarian



dairy free



gluten free