

## *Dinner*

### *Appetizers* Srodek na apetyt

**Mama Alicja's Pierogie \$8**....Handmade Polish dumplings filled with a mix of potato, twaróg, onion, & bacon, boiled then lightly fried in butter & onions.

**Fried Pickled Herring \$9**....Bits of pickled herring, lightly breaded in panko, pan-fried, and topped with fresh tomato, cucumber, & red onion mix.

**Sautéed Chicken Livers & Prunes in Madeira \$11**....Chicken livers sautéed with Madeira-soaked prunes, onions, & thyme. Served with toasted bread.

**Gravlax & Herring Plate \$11**....Slices of house-cured gravlax, pickled herring two ways, garnishes, & knäckebröd.

**Georgian Eggplant Caviar\* \$7**....Roasted eggplant dip with garlic, cilantro, walnut, red onions, & tomato. Served with lavash crackers.

**Cabbage Rolls \* \$7**....Cabbage rolls filled with rice & mushroom smothered in tomato sauce.

**Georgian Lamb Skewers with Pita & Plum Sauce \$10** ....Meatballs made with ground lamb, dried cherries, walnuts, cilantro, & paprika. Served with a sour plum sauce and soft pita wedges.

### *Soups & Salads* zupa i salaty

**Ukrainian Vegetarian Borscht\* sm \$4.50 /lg \$8**....Vegetarian version beet soup with turnips, rutabaga, parsnips, carrots, cabbage, dill, & sour cream on top.

**Cauliflower & Leek Soup\* sm \$4.50 /lg \$8**....Purée cauliflower & leeks, served with a toasted hazelnut garnish.

**Anchovy & Arugula Salad\* \$9**....Spanish anchovies, arugula, crisp potato slices, & olives dressed with a salted anchovy-caper-garlic vinaigrette.

**House Salad\* \$7**.... Mixed greens, cranberries, pepitas, red onion, & tomatoes with a Dijon vinaigrette.

**Frizzy Russian Bird's Nest\* \$8**....Traditional Russian vegetable salad and frisée lettuce, topped with an organic raw farm egg yolk.



## *Main Course* Główny danie

**Czech Potato Pancakes\* \$16.....**Green onion, cottage cheese, & potato pancakes, served with cremini and oyster mushrooms in cream & a side of kasza.

**Polska Kielbasa & Kapusta Kwaśna \$17.....**Fresh Polish garlic kielbasa with sauerkraut & grain mustard.

**Hungarian Chicken Goulasz \$17.....**Slow-cooked spicy stew of chicken, red & green peppers, & onions. Served over mashed potatoes.

**Beef Stroganoff \$19.....**Beef & mushrooms cooked with onions, thyme, sour cream, & a touch of Dijon. Served over noodles.

**Bigos Warszawski \$19.....**Traditional Polish hunter's stew made with 2 types of kielbasa, pork, bacon, cabbage, sauerkraut, onions, & carrots with a hint of caraway.

**Swedish Meatballs \$16.50.....**Beef & pork meatballs seasoned with allspice, served with parsley mashed potatoes & Swedish lingonberry preserves.

**Vegetarian Swedish Meatballs\* \$16.50.....**Lentil, parmesan, & mushroom "meatballs" served with parsley mashed potatoes & Swedish lingonberry preserves.

**Georgian Adzhapsandali\* \$16.....**Georgian version of ratatouille with eggplant, red peppers, onions, & cilantro. Served with rice.

**All sides\* \$5 each**

*Brussels Sprouts*

*Mashed Potatoes*

*Grated Carrot & Coriander Salad*

*Cabbage-Apple Salad*

## *Desserts*

**Swedish Almond Cake \$6....**Fluffy vanilla cake with marzipan cream filling & a crunchy almond caramel topping

**Chocolate Ganache Tart \$7.....**Rich dark chocolate & white chocolate ganache swirled into a gingersnap cookie crust with an orange liqueur glaze.

**Featured Home-made Ice Cream \$3**

*Items marked with \* are vegetarian. No substitutions, please. Please notify your server of any allergies prior to placing your order.*

***An 18% gratuity will be added to all parties of 5 or larger.***

***Split checks are limited to 4 per group.***

***\$10 minimum is required for all credit card transactions.***

