

Lunch

TO OUR GUESTS

BABUSHKA'S HYDE PARK

We strive to provide you with a unique dining experience: the moment when ingredients combine to form something more delectable than the sum of their parts. Our menu consists of both traditional recipes and the family's unique dishes, as well as modern fusion creations by our team. Na zdorovie!

Appetizers

THE BOARD 17

assortment of Eastern-European cured meats and cheeses, pickled vegetables, cucumbers, rye bread, seasonal jam

AMUR BRUSCHETTAS 16

vodka-dill cured salmon, lemon cream cheese, fig jam; beet-cured salmon, horseradish honey cream cheese

BEEF BLINY 13

(3) traditional thin pancakes, ground beef, cheese and onion filling, *tkemali* sauce

MUSHROOM BLINY 13

(3) traditional thin pancakes, mushroom & mozzarella cheese filling, spinach *remoulade*

DRANIKI 18

(3) grated potato hashbrowns, sour cream
Add-ons: Red Caviar 10 · Cured Salmon 7

ADJARULI KHACHAPURI 13

Georgian boat-shaped bread, soft cheese, topped with egg yolk before serving

Add-ons: Tomato & Bell Pepper 3 · Cured Salmon 7

SAMSA 12

traditional Central Asian puff-pastry, filled with minced beef and onions. Served with *adjika*

PIROSHKI 18

(3) freshly baked authentic buns, stuffed with seasonal fillings

PASHTET 13

creamy chicken pâté served with crisp house-made lavash chips and a vibrant pepper salsa

KHACHAPURI PIE 13

the gooey combination of egg, soft cheese and herbs. served with homemade dill sauce



Caviar Bar

All caviar is presented table side with bliny, egg yolk, rye bread, capers and sour cream

KAMCHATKA RED SALMON 15 / 27

Russia, wild-caught

PINK SALMON IKURA 17 / 38

Alaska, wild-caught

KALUGA ROYAL BLACK 75 / 138

Russia, farm-raised

SIBERIAN STURGEON 85 / 145

Russia, wild-caught

Salads

OLIVIER 18 / 14

potato, beef, pickled cucumber, carrot, egg, green peas, *olivier* dressing, fresh herbs

VINEGRET 9 / 13

beets, sauerkraut, potato, pickles, green peas, olive oil and a touch of vinegar dress

YABLOKO SALAD 14

apples, red onion, arugula, butterhead lettuce, gorgonzola, dried cherry, lemon vinaigrette

BEETS & GOATS 14

beets, goat cheese, spring mix, candied walnuts, dressed with honey mustard

*All salads are gluten-free

Soups



CREAMY MUSHROOM SOUP 12

sautéed mushrooms, cream, potato, onion, croutons

SOLYANKA 13

a mix of cured meats, pickles, assorted vegetables, sour cream

BORSCHT 12

traditional Ukrainian soup with beets, beef and sautéed vegetables

Add-ons: Garlic Pomushki & Salo 5
+ shot of vodka 5

*Before placing your order, please inform us if a person in your party has a food allergy. Our products may contain wheat, egg, dairy, soy, tree nuts, peanuts or fish allergens. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. While we offer gluten free items, our kitchen is not completely gluten-free.



Dumplings



SIBERIAN PELMENI 12pc. 11 · 18pc. 14
Traditional Russian dumplings with pork & beef filling

LAMB PELMENI 12pc. 12 · 18pc. 15

✓ **CABBAGE VARENIKI** 8pc. 13 · 12pc. 16
Traditional Ukrainian dumplings with sauerkraut and mushroom filling. Topped with fried onion

✓ **POTATO VARENIKI** 8pc. 13 · 12pc. 16

KHINKALI 3pc. 14 · 5pc. 19
Traditional Georgian dumplings with beef filling. Seasoned with black pepper paprika.



Babushka's Dumplings

Our menu features traditional dumplings, made with care and love, just like your grandmother used to make. They are enjoyed as flavorful appetizers to start your meal, though satisfying enough to be a main dish.

Our dumplings are filled with a variety of fillings and then boiled and served with a dollop of sour cream and a sprinkle of fresh herbs.

Upon request, all dumplings can be pan-fried. Pelmeni can also be served in chicken broth.

Additional Toppings

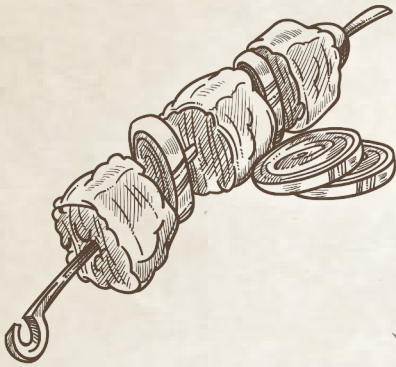
ketchup
vinegar
adjika
mayonnaise



From the Grill



All dishes are prepared on a traditional charcoal grill - Mangal. Shashlik dishes are 8.8oz and come with marinated onion, cabbage salad, garlic potatoes, lavash, adjika and dill sauce



CHICKEN SHASHLIK 22 chicken breast pieces, marinated with kefir, onion & herbs mix

LAMB SHASHLIK 24 Australian lamb, marinated with fresh vegetable & herbs mix

PORK SHASHLIK 21 pork shoulder, marinated with fresh vegetable & herbs mix

LULA KEBAB 21 minced beef and lamb, onion, *caucasian* spices

RACK OF LAMB 34 lamb rack, asparagus, mashed potatoes, herbal *cobra* sauce

WHOLE TROUT 28 rainbow trout, cooked in a basket & served with grilled vegetables

✓ **VEGGIE GRILL** 18 grilled zucchini, squash, mushrooms, tomatoes, bell peppers, corn

BABUSHKA'S GRILL MIX 78 one skewer of chicken, lamb and pork shashliks, lula-kebab and veggie grill

DEDUSHKA'S GRILL MIX 95 two skewers of chicken and lamb shashliks, two lula-kebabs, veggie grill

**All grill items can be made gluten-free upon request*



Entrees



BEEF STROGANOFF 27
sirloin tip steak, onion and white mushrooms, brunois pickles, served over egg pasta in our signature sauce

🌿 **LAMB PLOV** 24
jasmine rice, boneless lamb leg, carrots, onion, barberries, cumin. Served with a traditional tomato and onion salad

CHICKEN KYIV 25
breaded boneless chicken breast, filled with cheese, butter and herbs. Served with mashed potatoes and *soubise* sauce

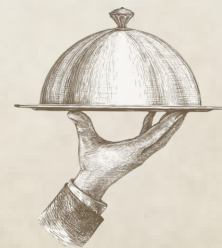
🌿 **GOLUBTSY** 24
cabbage leaves wrapped around ground beef and rice filling. Topped with *pimento* sauce. Served with mashed potatoes

🌿 - gluten-free

✓ - vegetarian

Note from Chef

Thanks for choosing Babushka's for lunch. While our lunch menu offers traditional plates and sophisticated selection, it's in our dinner entrees where culinary magic truly happens. We hope you savor every bite and consider joining us for dinner to experience the full array of our chef's creations.



Young Garlic Potatoes
Mashed Potatoes
French Fries

Sides

Vegetable Salad
Bread Basket
Pickles Mix