

BABUSHKA'S CATERING MENU

Appetizers

Semga Bruschettas 15

vodka dill cured salmon, whipped cream cheese, ciabatta bread, capers

Russian Charcuterie Board 17

assortment of Eastern-European cured meats, pickled mushrooms, cucumbers, sauerkraut and rye bread

Amur Crostini 16

vodka-dill cured salmon, lemon cream cheese, fig jam; ahi tuna, green onions, horseradish chips

Siberian Ceviche 17

cod, beets, lime, cilantro, red onions, tangerine, hazelnut, jalapeno caviar

Samsa 25

traditional savory puff-pastry, filled with ground beef or cheese (5 pc)

Chebureki 30

deep-fried turnovers filled with traditionally seasoned ground beef & onions. Served with adjika sauce (5pc)

Dumplings Bar

Traditional Eastern-European dumplings with your choice of filling

Pelmeni 100pc (Siberian, lamb or beef) 80

Vareniki 80pc (Potato, sauerkraut) 80

Khinkali 20pc (Lamb and beef) 70

Blinchiki Bar

Authentic thin pancakes made of whole wheat. Although at a first glance it may look like a crepe, a blinchiki has softer texture and more flavor

10pc

Beef 35

Mushrooms 35

Smoked Salmon 35

Caviar 50

Farmer's Cheese 32

Salads

Olivier 40

potatoes, chicken, pickled cucumbers, carrots, eggs, green peas, olivier dressing, fresh herbs (2.2 lb)

Vinegret 38

beets, sauerkraut, potatoes, pickles, green peas, olive oil and a touch of vinegar dress (2.2 lb)

Caesar Salad 38

Crunchy romaine lettuce, cherry tomatoes, Parmigiano cheese, croutons and homemade Babushka's caesar dressing (4 servings)

Babushka's Salad 35

Fresh cucumbers, tomatoes, bell peppers, red onions in a light Babushka's dressing (2.2 lb)

Shuba Salad 35

Traditional layered salad composed of diced pickled herring covered with layers of grated boiled eggs, vegetables, chopped onions, and mayonnaise (2.2 lb)

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Main Dishes

Beef Stroganoff 80

Sirloin tip steak, onions and white mushrooms, served over egg noodles in our signature sauce. Comes with the salad made of fresh vegetables (4 servings)

Chicken Kyiv 80

breaded boneless chicken breast, filled with mozzarella cheese, butter and herbs. Traditionally served with mashed potatoes (8 pc)

Lamb Plov 80

jasmine rice, boneless lamb leg, carrots, onion, barberries, cumin. Topped with fresh herbs and served with the tomato & onion salad (4 servings)

Golubtzy 67

cabbage leaves wrapped around ground beef and rice filling. Topped with creamy tomato sauce. Served with sour cream and mashed potatoes(10 pc)

Stuffed Peppers 75

red bell pepper, stuffed with seasoned rice and ground beef. Comes with mashed potatoes and the salad made of fresh vegetables (10 pc)

Russian Braised Cabbage 50

Slow-cooked shredded cabbage with mushrooms and herbs. Healthy and Flavorful! (4 servings)

Babushka's Grill Mix 70

This grill mix (serves 2-4 people) include a skewer of each of the lamb, chicken, pork and lula-kebab grills, served with grilled vegetables

Dedushka's Grill Mix 95

This family-sized mix (serves 4-6 people) includes 2 skewers of each lamb, chicken, lula-kebab and grilled vegetables and comes with lavash & white and red sauces.

Desserts

Honey Cake 55

Classic Medovik - buckwheat honey cream and graham biscuit layered and topped with powdered sugar (about 12pc)

Napoleon 55

Layered, fluffy puff pastry with fresh vanilla cream, garnished with powdered sugar (about 12pc)

Syrniki 35

Fluffy, sweet pancakes, made of farmer's cheese and served with condensed milk(10pc)

Beverages

Kompot 13

Homemade juice made of cherry, black currant and strawberry (32 oz)

Kvass 13

An authentic fermented drink made of rye bread and raisins (32 oz)

Buratino Lemonade 5

The refreshing sweet and sour taste of the drink is due to the perfectly balanced combination of pear and purest carbonated water (16 oz)

Tarkhun Lemonade 5

The refreshing carbonated soft drink made from tarragon leaves (16 oz)

From authentic Eastern-European traditional food to caviar, funky desserts and many more - we collaborate with you to customize the perfect menu for your event and budget. Wedding, birthday or a small get together - Babushka's team will make sure that everyone is satisfied with the food options.