

Dinner Menu

**HAWA
RUSSIA**
RUSSIAN RESTAURANT

APPETIZERS

Russian Herring \$6

Ancient Russian tradition marinated herring, served with boiled potatoes

Boiled Veal Tongue \$7

Served with horseradish sauce

Jellied Sturgeon \$9

Homemade Lox \$7

Bastruma \$6

Traditional Kavkazian meat

Meat Pirozhki 3 count \$5

Cabbage and Mushroom Pirozhki 3 count \$5

Kholodetz \$6

Julienne chicken & beef with a touch of garlic jellied bouillon, served with red horseradish sauce

Dolma \$9

Ground lamb stuffed grape leaves, served with yougurt garlic sauce

Russian Style Blini \$20

With red caviar

Russian Style Blini

With black caviar (market price)

Platter Imperial for 2 \$60

Smoked Semga, smoked sturgeon, herring in wine sauce, homemade Lox, black caviar, red caviar, served with Russian style blini

SALADS

Salad "Hawa Russia" \$7

Cucumbers, tomatoes, radishes, scallions, dill and sour cream

Salad "Tatiana" \$9

Green baby mix, mango, strawberry, green apples and baked duck

Russian Style Beet Salad "Vinegret" \$6

Cubed beets, potatoes, carrots, onions and pickles mixed with sunflower oil

Salad "Oliv'e" \$7

Potato salad with carrots, onions, eggs, pickles, green peas, chicken or beef with mayonnaise

Baby Spinach Salad \$9

Baby spinach, Gorgonzola cheese, caramelizing pearl pine nuts

SOUPS

Vegetarian Borscht \$4

Traditional Russian beet soup with cabbage and potatoes, served with sour cream, fresh dill and pirozhki

Vegetarian Mushroom Barley Soup \$4

Served with pirozhki

Kharcho \$5

Kavkazian style lamb soup

Chicken Broth \$4

Bouillon, served with meat pirozhki. Also served with homemade Lapsha noodles.

Spinach Soup \$4

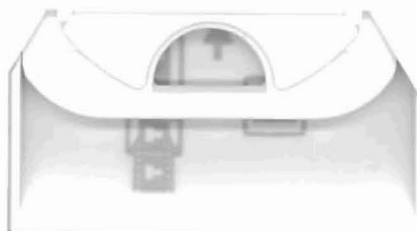
"Svekol'nik" \$4

Cold beet soup (summer time only)

"Okroshka" \$5

Cold Kvass soup (summer time only)

Large parties available. Please call 614.899.7020 and let our culinary team prepare the perfect menu for your special occasion!



ENTREES

Rack of Lamb \$19

Two double cuts rack of lamb, served with special Kavkazian style sauce and homemade bread

Beef Stroganoff \$14

Beef filet strips, seared and simmered in mushroom sauce

Rib Eye Steak Vol-o-vet \$16

Country Style Pork Steak \$14

2 pork chops in Clare

Chicken "Kiev" \$12

Chicken breast breaded and deep fried, stuffed with herbs and butter

Cornish "Tabaca" \$11

Marinated Cornish hen fried under press and served with garlic sauce

Veal "Pozharskiy" \$14

Bagel breaded ground veal, served with mushroom sauce

SEAFOOD

Baked Chili Sea Bass \$22

Salmon Kulebyaka \$14

Salmon steak baked in puff dough

Whole Red Snapper \$16

Served under chef's special sauce with pine nuts

Seafood Blintzes \$10

Russian style seafood crepes with sauce

DESSERT

Russian Assorted Cakes \$6-\$7

Ask about variety of our cakes

Cream Brulee \$5

Apple Blintzes \$5

Banana Foster Blintzes \$6

Ice Cream \$5 each

Vanilla, chocolate, strawberry

Chicken Kebob \$11

Served with your choice of side dish

Pork Kebob \$14

Served with your choice of side dish

Siberian Pelmeni \$10

Russian style Ravioli with broth

Stuffed Cabbage \$9

Cabbage stuffed with beef, rice, herbs and spices, topped with cooked sweet peppers

Beef Vareniki \$9

Beef stuffed dumplings

Potatoes Vareniki \$8

Potato stuffed dumplings

Chicken Blintzes \$9

Russian style chicken crepes, served with special sauce

Manti \$10

Steamed lamb stuffed dough

Khinkali \$10

Kavkazian style dumplings filled with spiced beef and pork

SIDES

Your Choice of:

Buckwheat, mashed potatoes, home fried potatoes, french fries, Safran rice or vegetables of the day

COLD DRINKS

Kissel \$2

Russian style assorted berry and fruit drink

Homemade Compote \$2⁵⁰

Coca Cola, Sprite \$1 each

Kvas \$1⁵⁰

Traditional yeast Russian drink

Borzhomi \$3

Mineral water, 1 bottle 0.5L

Dushes, Tarragon, Buralino

1 bottle 0.5L \$2 each

