



# MOSCOW *On* THE HILL



ST. PAUL EST. 1994



## ZAKUSKI | APPETIZERS

Russian meals always start with zakuski. Even in the most modest households there is some simple dish, if only a herring, to go with a glass of vodka. We invite you to make a toast & share some vodka & bites in true Russian fashion with your loved ones.

★ ★ ★ COLD ★ ★ ★

### OLIVIER GF

Traditional Russian potato salad with carrots, peas, eggs, ham & mayonnaise 8.95

### UKRAINIAN BEET SALAD GF V

Beets, chevre & prunes 8.95

### ZAKUSKI PLATTER GF

Assorted house meats, spreads & pickles served with European cheeses, crostini & lavash crackers 20.95

### SELEDKA GF

Cured herring filet, marinated onions, potatoes, fresh herbs, cold-pressed sunflower oil 9.95

### HOUSE PASHTET GF

Pâté varies daily, please ask your server for today's selection 8.95

### HOUSE PICKLED VEGETABLES GF V

Seasonal variety of preserved goodies 7.95

### RUSSIAN GARDEN SALAD GF V

Tomatoes, cucumbers, carrots, bell peppers, sweet onions, lettuce & fresh herbs with your choice of dressing: traditional Russian cold-pressed sunflower oil vinaigrette, dill sour cream or dill-mustard 8.95

### RUSSIAN KRAUT GF V

Lightly marinated, crunchy cabbage, carrots, caraway & cold-pressed sunflower oil 6.95

★ ★ ★ HOT ★ ★ ★

### BORSCHT GF V

Classic Russian soup made with beets, cabbage & potato soup garnished with sour cream & fresh herbs  
Cup 4.50 | Bowl 6.50

### PIROZHOK

Choice of beef or vegetable stuffed pastry served with dill sour cream sauce 5.95 | 2 for 10.95

### ADJIKA LAMB SAUSAGE GF

Served with spicy Russian style mustard, sauerkraut, lingonberry jam & pickled Fresno peppers 11.95

### DERUNY

Ukrainian style potato pancakes, caramelized onion relish, topped with sour cream and fresh herbs 8.95

### MOSCOW FRIES GF V

A basket of house cut fries tossed in dill & fresh garlic, served with dipping sauces 7.95

### FRIED PELMENI

Beef & pork filled dumplings served with lingonberry sour cream, cilantro & freshly grated horseradish 9.95

### CHICKEN BLINCHIKI

Braised thighs, caramelized onions & cherries wrapped in a crepe served with sour cream & mushroom duxelle 5.95 | 2 for 10.95

### KHACHAPURI V

Traditional baked Georgian cheese bread 10.95

### BLINI WITH CAVIAR

Salmon roe rolled in a crepe with fresh herbs & sour cream (mkt)

### ESCARGOT A LA RUSSE GF

White wine herb butter sauce, Asiago & crostini 10.95

### CHEBOUREK

Savory lamb & potato fried pastry served with tomato-garlic sauce 5.95 | 2 for 10.95

### BRUSSELS SPROUTS & CAULIFLOWER GF V

Adjika, Georgian pesto, walnuts & cilantro 10.95

## HAND-MADE DUMPLINGS

### SIBERIAN PELMENI

Beef & pork filled dumplings buttered & served with sour cream & a side of vinegar 15.95  
★ Ask for chili-garlic vinegar

### PEASANT PELMENI

Mushroom sauce & cheese broiled over beef & pork filled dumplings 15.95

### VARENIKI V

Ukrainian style dumplings filled with potato, caramelized onion & asiago garnished with sour cream & fresh herbs 15.95



Take a dozen frozen pelmeni and/or vareniki to have in the freezer for that special occasion or late night snack depending on availability



## VTOROE BLUDO | ENTREES

### PORK KAVKAZ

11 oz Frenched pork chop, dill and garlic roasted fingerling potatoes, asparagus, charred tomato sauce, red onion bacon jam, freshly grated horseradish 25.95

### POZHARSKY

Seared chicken and mushroom cutlets, served on a potato nest, Russian mustard Mornay sauce, Dutch red wax Gouda, marinated red onions 23.95

### KAMCHATKA SALAD GF

Smoked salmon, potatoes, green beans, red onions, hardboiled egg, olives, capers with lemon vinaigrette 18.95

### GRANDMA'S GOLUBTSY GF

Pork, beef & wild rice cabbage rolls; braised in a rich tomato sauce served with sour cream & fresh herbs 19.95

### GRILLED SALMON FILLET WITH VARENIKI\*

Seasonal vegetables & chardonnay crème 25.95

### CHICKEN KIEV

Garlic-dill butter stuffed chicken breast served with mashed potatoes & vegetables of the day 24.95

### CZAR'S MEDALLION

Pan fried pork loin, broiled with sour cream-mushroom sauce & cheeses served with mashed potatoes & vegetables of the day 19.50

### YAZIK GF

Braised beef tongue, mashed potatoes, vegetables of the day, red wine sauce & beet chrain 23.95

### GIVETCH GF V

Variety of seasonal vegetables, mushrooms, onions & garlic sautéed in a blend of Georgian spices served with buckwheat or rice pilaf 18.50

### BEEF STROGANOFF\*

Beef filet strips in black pepper sour cream sauce with mushrooms & onions, mashed potatoes, vegetables of the day 25.95



## DOBAVKA | EXTRAS

BUCKWHEAT OR RICE PILAF GF V 5.95

RUSSIAN BREAD BASKET V 2.50

VEGETABLES OF THE DAY GF V 6.95

MASHED POTATOES GF V 5.95

SAUTÉED MUSHROOMS WITH ONION & FRESH HERBS GF V 7.95

ADD CHICKEN BREAST GF 8.50

ADD 5 oz. BISTRO FILET\* GF 9.95

ADD SALMON\* GF 8.95

ROASTED ASPARAGUS WITH HERBED SOUR CREAM, FRESH HORSE RADISH GF 8.95

## NAPITKI | BEVERAGES

HORSERADISH VODKA 5

GARLIC-DILL VODKA 5

CILANTRO VODKA 5

CARAWAY VODKA 5

PEPPER VODKA 5

KVAS 5.95

HOUSE TARHUN 3.95

Georgian tarragon soda

RUSSIAN BLACK TEA 2.75

RASSOL 2

A liquid based on the juice of fermented vegetables...a favorite Russian hangover cure

Please ask your server for our selection of non-alcoholic beverages

GF = Gluten Friendly  
V = Vegetarian

\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have a certain medical condition. These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Sorry we do not accept checks; an 18% gratuity will be added to parties of 6 or more; we reserve the right to limit the number of checks per table.

If you parked in the YWCA parking lot, please ask your server for a pass to exit.

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