

**ГАРМОШКА**  
~ . К А Ф Е . ~

~ est. 1949 ~

# M E N U

~ КУШАНЬЯ ~



*Karl Marks str., 94 Voronezh, Russia  
Telephone 007 473 252-57-59*

~ est. 1949 ~

**GARMOSHKA**  
• CAFE •



**Genuine russian cuisine**



## COLD APPETIZERS

<b>Meat Plate</b> . . . . .	280 g	<b>685,-</b>
<i>Homemade boiled pork, roast beef, veal tongue, uncooked jerked beef served with russian mustard or creamy horseradish</i>		
<b>Fish Plate</b> . . . . .	300 g	<b>835,-</b>
<i>Homemade salted salmon, oil-fish, smoked eel served with red caviar and crayfish</i>		
<b>Vegetable Plate</b> . . . . .	320 g	<b>340,-</b>
<i>Fresh tomatoes, cucumbers, garden radish, sweet pepper and fresh herbs</i>		
<b>Cheeses from Overseas</b> . . . . .	320 g	<b>780,-</b>
<i>Parmesan, camembert, maasdam served with berries, nuts and honey</i>		
<b>Solen'ya</b> . . . . .	320 g	<b>295,-</b>
<i>Selection of homemade tomatoes, cucumbers, apples, cabbage, garlic and herbs pickled Russian style. Best starter for vodka</i>		
<b>Siberian Wild Mushrooms</b> . . . . .	190 g	<b>495,-</b>
<i>Salted village-style with porcini, chanterelles, orange-cap boletus served with onion</i>		
<b>Sel'odka po-russky</b> . . . . .	300 g	<b>390,-</b>
<i>North sea herring marinated with onion, served with potatoes and vegetable oil</i>		
<b>Kholodets</b> . . . . .	250 g	<b>375,-</b>
<i>Jellied pork and beef meat dish of traditional Russian cuisine. Also known as aspic in other cultures</i>		
<b>Homemade pate with blackberry cream</b> . . . . .	130/40 g	<b>395,-</b>
<i>Made of meat of the elk, boar and rabbit liver</i>		

## HOT APPETIZERS

Egg-plant Italian style . . . . .	250 g	<b>395,-</b>
<i>Baked egg-plants with tomatoes served with blue cheese</i>		
Draniki . . . . .	140/50 g	<b>220,-</b>
<i>Potato pancakes served with Smetana (sour cream)</i>		
Roasted Potatoes . . . . .	200 g	<b>240,-</b>
<i>Served with porcini mushrooms, onions and pickled cucumber</i>		
Bruschetta with roasted beef, parmesan and dried tomatoes . . . . .	250 g	<b>390,-</b>

## PELMENI

*Unleavened dough dumplings served with Smetana*

Siberian Style Pelmeni . . . . .	200/30 g	<b>290,-</b>
<i>Filled with pork and beef</i>		
Bear meat pelmeni . . . . .	200/30 g	<b>345,-</b>
<i>Served with exceptional cloudberry sauce</i>		
Taiga Pelmeni . . . . .	150/30 g	<b>320,-</b>
<i>Filled with combination of elk, wild boar and beef meat</i>		
Cherry Pelmeni . . . . .	200/30 g	<b>230,-</b>

## SALADS

<b>Insalata</b> . . . . .	200 g	<b>455,-</b>
<i>Tender egg-plant, turkey meat served with sweet and sour dressing</i>		
<b>Hot Salad</b> . . . . .	160 g	<b>440,-</b>
<i>Mixed greens, fresh tomatoes served with roasted veal and sauce a la pesto</i>		
<b>Salade Nicoise</b> . . . . .	250 g	<b>690,-</b>
<i>Famous French salad prepared with tuna-fish, mixed greens, large olives, quail egg, cherry tomatoes served with olive oil</i>		
<b>Vinegret</b> . . . . .	240 g	<b>320,-</b>
<i>One of the most popular salads in Russia including diced cooked beetroot, potatoes, carrot, chopped onion and sauerkraut. Served with sprat OR orange-cap boletus</i>		
<b>Herring in a Fur Coat "Shuba"</b> . . . . .	230 g	<b>325,-</b>
<i>Layers of chopped herring, baked carrots, beet, potato with a touch of mayonnaise. Served with salmon on croutons</i>		
<b>Rabbit Liver salad</b> . . . . .	230 g	<b>575,-</b>
<i>Served with berries and pomegranate dressing</i>		
<b>Healthy Beet</b> . . . . .	250 g	<b>260,-</b>
<i>Beet salad served with honey dressing</i>		
<b>Olivier</b> . . . . .	230 g	<b>395,-</b>
<i>Traditional salad dish from Russia made with diced potatoes, boiled carrots, green peas, cucumbers, eggs and ham OR smoked sturgeon, dressed with homemade mayonnaise</i>		
<b>Caesar Salad</b> . . . . .	220 g	<b>440/520,-</b>
<i>Cos lettuce, parmesan cheese, garlic croutons, your choice of chicken breast OR roasted shrimp served with traditional dressing</i>		
<b>Greek Salad</b> . . . . .	220 g	<b>395,-</b>
<i>Made with fresh tomatoes, cucumbers, sweet pepper, olives, feta cheese and sweet onion dressed with olive oil</i>		

## SOUPS

<b>Borscht</b> . . . . .	350/60 g	<b>275,-</b>
<i>Famous Russian soup made with prime beef meat, beetroot, cabbage, carrots and potato. Served with Smetana (sour cream) and Salo (cured slabs of pork fatback)</i>		
<b>Siberian Borscht</b> . . . . .	350/60 g	<b>275,-</b>
<i>Made with pork and haricot beans, served with Smetana and Salo.</i>		
<b>French Onion Soup</b> . . . . .	270 g	<b>390,-</b>
<i>Soup based on meat stock with beef, served with croutons and cheese on top. French onion soup is usually served as a starter</i>		
<b>Okroshka</b> . . . . .	350/100 g	<b>330,-</b>
<i>Classic Russian cold soup. Mix of raw cucumbers, spring onions, boiled potatoes, eggs and boiled meat with kvas (fermented beverage made from rye bread)</i>		
<b>Schi</b> . . . . .	350/60 g	<b>275,-</b>
<i>Russian traditional soup made with sauerkraut, porcini mushrooms and pork</i>		
<b>Schi Old-Russian Style</b> . . . . .	350/60 g	<b>275,-</b>
<i>Centuries-old recipe schi made with cabbage, pork and pickled apples</i>		
<b>Split Pea Soup</b> . . . . .	300/140 g	<b>290,-</b>
<i>Made with smoke-cured wild duck served in a rye bread bowl</i>		
<b>Meat Solyanka</b> . . . . .	350/60 g	<b>390,-</b>
<i>Thick spicy and sour soup with beef, pork, veal, cabbage, pickled cucumbers, olives and herbs served with Smetana</i>		
<b>Ukha</b> . . . . .	350 g	<b>445,-</b>
<i>Traditional Russian fish soup in clear broth made with halibut, freshwater zander and root vegetables served with Rasstegai (salmon roll)</i>		
<b>Pumpkin Soup-puree with cream</b> . . . . .	270 g	<b>190,-</b>
<b>Porcini Puree</b> . . . . .	250 g	<b>280,-</b>
<i>French-style creamy soup with mushrooms</i>		

## MEAT DISHES

Gourmand's Pork . . . . .	150/150 g	490,-
<i>Pork stewed in kvas (fermented beverage made from rye bread) served with dried tomatoes, millet roll and fresh herbs</i>		
Veal cheeks gently-cooked with boiled buckwheat and mushrooms . . . . .	130/120 g	585,-
Beef Roast . . . . .	150/160 g	745,-
<i>Served with either roasted potato and fresh tomato sauce or grilled vegetables</i>		
Beef Stroganoff . . . . .	200/200 g	545,-
<i>Sauteed slices of beef cooked with mushrooms and onions in creamy sauce served with mashed potatoes and pickled cucumbers</i>		
Ribeye steak . . . . .	~ for 100 g	565,-
<i>Aberdeen Angus steak served with grilled tomato. Cooked rare, medium or well-done</i>		
Lamb Rib Roast . . . . .	~ for 100 g	580,-
<i>Served with vegetable terrine</i>		
Lamb Casserole . . . . .	300 g	485,-
<i>Roast meat in a pot</i>		

## RISSOLES / CUTLETS

Pike Rissoles . . . . .	180/180 g	445,-
<i>Served with roasted potatoes in creamy sauce</i>		
Chicken Rissoles a la Pozharsky . . . . .	150/230 g	385,-
<i>Served with mashed potatoes and chanterelles</i>		
Duck Rissoles . . . . .	130/60 g	450,-
<i>Served with mashed potatoes, honey cabbage and mountain cranberries</i>		
Veal Rissole . . . . .	180/140 g	570,-
<i>Served with fried quail eggs, mixed greens and mustard dressing</i>		
Notable fish cutlets . . . . .	190/30 g	485,-
<i>Made with cisco, sturgeon, served with onion jam and eggplant</i>		

## POULTRY AND GAME DISHES

Tender Duck Breast . . . . .	235 g	690,-
<i>Served with stewed pear and berries</i>		
Chicken Tabaka . . . . .	380 g	595,-
<i>Hen marinated with house blend spices</i>		
Turkey Fillet . . . . .	280 g	680,-
<i>Cooked in combination of wine, brandy, served with asparagus and nut cream</i>		
Duck . . . . .	300 g	670,-
<i>Slow cooked in Mead (honey wine) garnished with anise and coffee beans</i>		
Wild boar stewed with herbs . . . . .	160/100 g	580,-
<i>Accompanied with pancake made of Jerusalem artichokes</i>		
Bear meat . . . . .	160/100 g	1850,-
<i>Stewed with wild berries and served with a strong infusion, salted milk mushrooms from Krasnoyarsk, cloudberry and milk pine cones</i>		

## PANCAKES CREPES FRITTERS

Knots . . . . .	180 g	210,-
<i>Filled with porcini mushrooms and poularde</i>		
Knots . . . . .	180 g	295,-
<i>Filled with smoked salmon and cheese</i>		
Salmon Roe Crepes . . . . .	120/140 g	470,-
Salmon Crepes . . . . .	170 g	310,-
<i>Served with sour cream</i>		
Hot Crepes . . . . .	180 g	265,-
<i>Filled with ground pork meat</i>		
Fritters with Baked Apples . . . . .	180 g	220,-
<i>Served with your choice of jam (raspberry or blueberry)</i>		



## FISH

Salmon soufflé . . . . .	130/100 g	460,-
<i>Served with apple pancake in creamy-beet dressing</i>		
Salmon Steak . . . . .	130/120 g	690,-
<i>Served with baked vegetables in creamy-nut sauce</i>		
Sturgeon . . . . .	160/110 g	830,-
<i>Sautéed in champagne and mustard sauce served with asparagus</i>		
Tsar's zander . . . . .	170/80 g	670,-
<i>Served with baked zucchini, sweet pepper, cottage cheese and lemon</i>		
Sakhalin Scallops with pearl barley . . . . .	50/120/30 g	560,-
<i>Prepared in the manner of risotto with mushrooms</i>		
Baikal cisco . . . . .	110/150 g	580,-
<i>with cheese cream and carpaccio of zucchini</i>		

## PIROZHKI

*individual-sized baked buns stuffed with a variety of fillings*

Pirozhok stuffed with cabbage . . . . .	35 g	50,-
Pirozhok stuffed with mushrooms and potato OR meat . . . . .	35 g	80,-
Pirozhok stuffed with zander and salmon . . .	40 g	80,-

## DESSERTS

Exclusive lava cake with pumpkin . . . . .	100/50 g	<b>310,-</b>
Our merchant's cheesecake . . . . .	180 g	<b>340,-</b>
French Recipe Crème Brulee . . . . .	150 g	<b>290,-</b>
Guryev's Legendary Dessert . . . . .	250 g	<b>290,-</b>
<i>Russian style pudding with walnuts and whipped cream</i>		
European Chocolate Muffin <i>Fondant au Chocolat</i> . . . . .	90/90 g	<b>310,-</b>
Cherry Strudel . . . . .	160 g	<b>395,-</b>
<i>Served with ice-cream</i>		
Cottage Cheese Fritter . . . . .	150/40 g	<b>220,-</b>
<i>Served with mountain cranberries relished with wine</i>		
Alpine Movenpick Ice-Cream . . . . .	100 g	<b>320,-</b>
Rum Baba . . . . .	100 g	<b>440,-</b>
<i>Cake soaked in maple syrup. Served with spiced rum</i>		

## BEVERAGES

Freshly-squeezed juice (apple, carrot, celery, orange) . . . . .	0.25 l	155,-
Water (mineral, still, sparkling) Borzhomi, Baikal . . . . .	0.3 l	150,-
Soda from overseas (Pepsi, Mirinda, 7up) . . . . .	0.25 l	120,-
Mors . . . . .	0.25 l	80,-
<i>Russian's favourite non-carbonated fruit drink. Prepared from cranberry OR blueberries</i>		
Kvass . . . . .	0.25 l	60,-
<i>Fermented beverage made from black or regular rye bread</i>		

## TEA

Teapot with Chinese tea leaves . . . . .	0.5 l	270,-
<i>With fruit flavor or pure taste. Served either with honey or jam</i>		
Extraordinary 20 years old Puer tea . . . . .	0.5 l	550,-
Samovar . . . . .	1.5 l	950,-
<i>Special tea served from samovar made in 1870. Pride of our restaurant</i>		

## COFFEE FROM ITALY

Espresso . . . . .	40 ml	90,-
Double espresso . . . . .	80 ml	130,-
Cappuccino . . . . .	200 ml	185,-
Latte . . . . .	250 ml	190,-
Americano . . . . .	150 ml	130,-
Coffee with ice-cream . . . . .	200 ml	195,-



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**Bon appetit!**