

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

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

HOT APPETIZERS

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

PELMENI

Unleavened dough dumplings served with Smetana

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

SALADS

Insalata	200 g	455,-
<i>Tender egg-plant, turkey meat served with sweet and sour dressing</i>		
Hot Salad	160 g	440,-
<i>Mixed greens, fresh tomatoes served with roasted veal and sauce a la pesto</i>		
Salade Nicoise	250 g	690,-
<i>Famous French salad prepared with tuna-fish, mixed greens, large olives, quail egg, cherry tomatoes served with olive oil</i>		
Vinegret	240 g	320,-
<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>		
Herring in a Fur Coat "Shuba"	230 g	325,-
<i>Layers of chopped herring, baked carrots, beet, potato with a touch of mayonnaise. Served with salmon on croutons</i>		
Rabbit Liver salad	230 g	575,-
<i>Served with berries and pomegranate dressing</i>		
Healthy Beet	250 g	260,-
<i>Beet salad served with honey dressing</i>		
Olivier	230 g	395,-
<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>		
Caesar Salad	220 g	440/520,-
<i>Cos lettuce, parmesan cheese, garlic croutons, your choice of chicken breast OR roasted shrimp served with traditional dressing</i>		
Greek Salad	220 g	395,-
<i>Made with fresh tomatoes, cucumbers, sweet pepper, olives, feta cheese and sweet onion dressed with olive oil</i>		

SOUPS

Borscht	350/60 g	275,-
<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>		
Siberian Borscht	350/60 g	275,-
<i>Made with pork and haricot beans, served with Smetana and Salo.</i>		
French Onion Soup	270 g	390,-
<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>		
Okroshka	350/100 g	330,-
<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>		
Schi	350/60 g	275,-
<i>Russian traditional soup made with sauerkraut, porcini mushrooms and pork</i>		
Schi Old-Russian Style	350/60 g	275,-
<i>Centuries-old recipe schi made with cabbage, pork and pickled apples</i>		
Split Pea Soup	300/140 g	290,-
<i>Made with smoke-cured wild duck served in a rye bread bowl</i>		
Meat Solyanka	350/60 g	390,-
<i>Thick spicy and sour soup with beef, pork, veal, cabbage, pickled cucumbers, olives and herbs served with Smetana</i>		
Ukha	350 g	445,-
<i>Traditional Russian fish soup in clear broth made with halibut, freshwater zander and root vegetables served with Rasstegai (salmon roll)</i>		
Pumpkin Soup-puree with cream	270 g	190,-
Porcini Puree	250 g	280,-
<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	310,-
Our merchant's cheesecake	180 g	340,-
French Recipe Crème Brulee	150 g	290,-
Guryev's Legendary Dessert	250 g	290,-
<i>Russian style pudding with walnuts and whipped cream</i>		
European Chocolate Muffin <i>Fondant au Chocolat</i>	90/90 g	310,-
Cherry Strudel	160 g	395,-
<i>Served with ice-cream</i>		
Cottage Cheese Fritter	150/40 g	220,-
<i>Served with mountain cranberries relished with wine</i>		
Alpine Movenpick Ice-Cream	100 g	320,-
Rum Baba	100 g	440,-
<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!