

# TZAREVNA Dinner

## Cold Tapas

House-made Black Bread 4  
scallion butter, radishes

*vg* Tomato-Cucumber Salad 8  
sweet corn puree, basil

*vg* Pkhali Crudités 9  
market vegetables, sour cream

*vg* Beets and Peach Mousse 10  
celery, walnut-parmesan crumble

*vg* Arugula Salad 11  
buckwheat, sunflower, pine nuts

"Olivier" Russian Salad 12  
peas, potatoes, crispy chicken skin

*vg* Seasonal Pickled Plate 14  
house-pickled assortment

House-Cured Salo 14  
pork fatback, black bread, scallions

House-Cured Fish Board 21

Charcuterie & Cheese Board 21

## Khatchapurri

- sourdough adjaruli -

*vg* Classic 17

*vg* Mushroom, Aioli 19

Bacon, Arugula, Tomato 21

Crab Meat, Celery, Aioli 23

## Steak for Two

Dry-Aged Rib-Eye Steak 40oz

- allow 40 min for cooking -

55 | person

## Feast

6-course Family-Style Tasting

- everyone at the table must participate -

49 | person

Please, let your server know if you have any food allergies.  
Eating raw / undercooked meat may cause food-borne illness.  
Automatic gratuity will be added for parties of 6+.

*vg* - vegetarian

## Hot Tapas

Borsch 11  
beets, beef, sour cream

Veal & Pork Dumplings 14  
house-made, sage sour cream

Mushroom Julienne 12 *vg*  
potatoes, cheese

Fried Sprats 16  
autumn bean salad, jalapeño

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Duck Fried Rice "Plov" 14  
egg, cumin, coriander

Chicken Schnitzel 21  
breaded, cherry dijon, herb aioli

Grilled Heritage Pork 22  
charred onions, potatoes

Wagyu Beef Stroganoff 24  
long island mushroom, pomme puree

Grilled Duck Breast 27  
roasted cabbage