



\$88

Cold Appetizers

SALATA DIN LIMBA

Thinly sliced veal tongue, vine tomatoes, cucumbers tossed in chef's creamy dressing, garnished with parsley

PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

LIMBA SOACREI

Grilled eggplant rollatini with tomato and parsley, accompanied with chef's exclusive spread stuffed Campari tomatoes

RASPUTIN RED SALMON CAVIAR BLINI

Butter crepes served with premium quality Red Salmon Caviar

PLACINTE CA LA MAMA CASA

Homemade baked pastries with your choice of:

**Farmer's cheese and herbs*

**Potatoes with onions or*

**Cabbage*

RACITURA DE PUI ("HOLODETS")

Slowly cooked chicken by the chef's Old Russian recipe

BABY SALMON PLATTER

Wood smoked sliced Alaskan salmon

ICRE DE VINETE (EGGPLANT CAVIAR)

Fire roasted eggplant dressed with olive oil, tomato garnish and sprinkled with fresh parsley and dill

SALATA "TARANEASCA"

Traditional Moldavian salad with tomatoes, cucumbers, peppers and feta tossed in sunflower oil, garnished with fresh parsley and dill

PLATOU DE APERITIVE

Assorted smoked cured meats and decadent cheeses

"SHUBA" SALAD - SELEDKA POD SHUBOI

Traditional layered salad made of finely chopped pickled herring, eggs, beets, carrots, potatoes with a mayonnaise base

"MURATURI"

Barreled pickled red and white cabbage, marinated mushrooms, cherry tomatoes, and pickles

Soft Drinks

Compot, Coke, Diet Coke, Sprite, Ginger Ale, Coffee, Tea

Hot Appetizers

PAN FRIED POTATOES WITH SHITAKE MUSHROOMS

Homestyle (zharennaya kartoshka s gribami) sprinkled with feta cheese

CARNACIORI CU MAMALIGA

A traditional Moldavian grilled kielbasa served with homemade cornmeal and a side of feta cheeses and sour cream

ROASTED SHRIMP COCKTAIL

Jumbo shrimp marinated with olive oil, dry oregano, and fresh basil baked and served with traditional cocktail sauce in a tortilla basket

MIEL IMPARATESC

Fresh lamb roast soaked in a marinade of honey and herbs, roasted to perfection, served with pomegranate sauce

SARMALE (COMBO)

Traditional stuffed rolls with meat and rice (grape and cabbage leaf) served with sour cream

Main Course

GOURMET CHICKEN SHISH KABOB

Marinated chicken served on skewers, family style, with whipped mashed potatoes and marinated onions

MITITEI MOLDOVENESTI

Grilled small beef sausages served with peas, onions and grilled vegetables

Dessert

FEAST OF FRESH FRUITS AND BERRIES

HOMEMADE TORTES

Traditional light and fluffy Napoleon and decadent honey cake Spartak

Alcohol included

1 bottle of House Vodka per 10 guests and your choice of a bottle of Champagne, Red or White Wine

We offer Moldavian wines and champagne with our packages (please inquire with your order)