



## Masha & The Bear

Grand Street Restaurant Week

January 29 – February 11

### **\$25 Three Course Prix-Fixe Dinner**

#### Appetizer (choose one)

##### **Traditional Russian Borscht (served Hot)**

*Beet Soup with vegetables with sour cream and peasant bread "As red as communist heart, and as savory as capitalism"*

##### **Chicken Consomme**

*with Chicken Dumplings*

##### **Tsar's Ukha**

*The fish Soup of Tsars since the 15<sup>th</sup> Century. Served with Salmon Pie*

##### **Herring in a Fur Coat "Shuba"**

*Layers of Herring, Beats, Eggs, Potatoes, Carrots, Onions, Mayonnaise. A classic Russian Vodka Chaser*

##### **Garden Salad**

*Roasted pepper and fete cheese are extra*

##### **Russian Vinegrette**

*Mayo-less beet heavy, potato salad mixed with pickled cabbage, carrots and sweet peas*

##### **Oliver Salad**

*Our lighter meatless take on this Uber Traditional Soviet potato salad, elevated with tart green apples and house-made pickles.*

##### **Solenya**

*Traditional Russian Pickled Vegetables, pickles, cherry tomatoes, cabbage, mushrooms, watermelon*

#### Entrées (choose one)

##### **Salmon Filet Smoked over Wood**

*Served with seasonal vegetable medley*

##### **Golubtzi**

*Housemade stuffed cabbage leaves, choice of beefe and rice or mushroom and rice*

##### **Chicken Tapaka**

*a Cornish hen marinated with garlic and house-made spices and pressed, served with crispy garlic potatoes*

##### **Bugs Bunny in Moscow**

*American r-r-rabbit braised Russian village style in a white sauce. Served with traditional barley kasha*

##### **Chicken Gulashl**

*Resembling the humble chicken Pot Pie, but with winter vegetables and warm spices like paprika and coriander, under light and airy crust.*

##### **Sashlichnaya Kolbasa**

*Homemade sausage cooked to perfection over open fire, served with cabbage a la russe, homemade fries, marinated onions and Russian spicy mustard. Perfect with beer or vodka. "The choice of a tough Russian man after a hard working day"*

#### Dessert (choose one)

**Napoleon's Cake** *Traditional layers cake with light cream*

**Russian Blintzes** *with apple, sour cherries or sour cherries*

**Sour Cherry Vereniki** *Traditional sour cherry perogies*

**Dinner served from 5 pm to 10 pm Tuesday-Thursday and Sunday; 5 pm to 11 pm Friday and Saturday**

*(Prices are per person and cannot be shared. No substitutions. Tax/Tip not included)*