

## СУПЫ И САЛАТЫ SOUPS & SALADS

### СУПИ І САЛАТИ

#### Ukrainian Hot Borscht

Beets, Pork, Cabbage, Carrots and Greens /9

#### Kharcho

Traditional Georgian Lamb and Rice Soup /10

#### "Olivier" Salad

Chicken, Eggs, Potatoes, Carrots, Peas, Moscow Province Dressing /12

#### "Vinegret"

Beet Salad with Potatoes, Pickles, Green Onions, Peas, Vinaigrette Dressing /12

#### Shaved Cabbage

Cabbage, Carrots, Dill, Tossed in EVOO&V /9

#### Shopska Salad

Tomatoes, Cucumber, Bell Peppers, Onions, Feta, Oregano & Balsamic Vinaigrette /13

#### Sour Cream Salad

Tomatoes, Cucumber, Radish, Green Onion & Sour Cream /12

## ЗАКУСКИ

### APPETIZERS

#### Cured Herring

with Marinated Onions and Assortments /10

#### Beef Tongue

with Garlic Mayo /14

#### Soleniya

Seasonal Pickled Vegetables (Ask Server) /12

#### Chopped Beef Liver /9

#### Fried Calamari

Garlic, Parmesan, Sriracha Aioli, Sweet & Spicy Dip /13

#### Garlic Pan Fried Potatoes /14

## ВАРЕНИКИ & БЛИНЫ | МЛИНЦІ

### VARENIKI & BLINTZES

#### Vareniki

Pierogi with Potatoes /10

#### Pelmeni

Chicken Dumplings /11

#### Chebureki

2 Turnovers with Chicken, Cilantro, Georgian Spices /10

#### Meat Blini

3 Blintzes with Chicken, Sour Cream /11

# Cafe Dacha

## EASTERN EUROPEAN KITCHEN

## MEAT МЯСО М'ЯСО

### Beef Stroganoff

Fillet of Beef, Mushrooms, Sour Cream-Tomato Sauce over Noodles /21

### Golubtsi

Cabbage Leaves Stuffed with Ground Chicken & Beef in Tomato Sauce /20

### Chicken Tapaka\*

Crispy Roasted Poussin, Garlic Butter /18

### Lamb Meatballs

Lamb Meatballs in a Sauce of Tomatoes and Root Vegetables, Mashed Potatoes /21

## SHASHLIK ШАШЛЫК ШАШЛИК

### Lamb Shashlik

All Natural Grassfed Lamb /22

### Chicken Shashlik\*

/16

## FISH РИБА РЫБА

### Grilled Salmon

Shaved Beet Salad /21

### Wild Fish Cakes

Wild Atlantic Cod and Salmon, Tsatsiki Sauce, Bed of Mixed Greens /22

## ДЕСЕРТЫ DESSERTS ДЕСЕРТИ

### Napoleon Cake

Traditional Eastern European Dessert of layered Buttery Puff Pastry with Sweet Creamy Custard /9

### Honey Cake

Caramelized Honey-Flavored Layers with Sweet Cream /10

### Cherry Pierogies

Topped with Cherry Sauce /10

### Vanilla Farmers Cheese Blintzes /11

*We offer allergy-friendly items, however we are not a gluten, nut, dairy, or shellfish free restaurant and CANNOT ensure that cross contact will never occur. The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, especially the elderly, children under age 4, pregnant women, and anyone with compromised immune systems.*

\$20 CORKAGE FEE