



Finger food

Spring/summer 2021

Seasonal dishes, easy to eat and enjoy. No need for cutlery or plates.

This is our current seasonal menu, which we are happy to adapt to your needs.

Need to hire glasses and cutlery, drinks, staff, equipment? We can take care of the lot. Just [contact us](#).

Vegetarian:

Pirozhki with 'tender' cabbage and egg

Quintessential Russian pies: rich brioche dough, deep filled. Irresistible

Borsch-in-a-pie

Short-crust pastry filled with the root vegetables normally used for the beetroot borsch soup

Cheat Khachapurki

Flaky pastry with a gooey, cheesy centre, very loosely based on the iconic Georgian dish

Lavash wraps with feta and herbs

Freshly-baked sesame seed flat bread, stuffed with creamy feta and lots of herbs

Oladushki with cheese and apple pripyok –popular (could be GF)

Fluffy little pancakes made with kefir, topped with vibrant veggies

Beetroot and feta kotletki

Kotletki are small patties, loved by kids and adults alike across the New East

Vegan:

Herby Buckouleh in seasonal leaves (GF)

Eastern-European version of the world-famous Tabbouleh: a salad of roasted buckwheat, tomatoes cooked in olive oil, lots of herbs and a honey dressing

Badrijani (GF)

Delicate grilled aubergine slices, cuddling a mixture of walnuts, a bit of spice and garlic



Seasonal veg caviar on crackers – favourite

Russia has a long tradition of vegetable caviars: think smooth ratatouille on (Nordic!) holiday

Beetroot and herb croquettes with a nut crumble

Fish:

Crab, apple and capers

white crab meat with a little mayo, served in lettuce cups

Asparagus and smoked sprat cream puffs – new creation

Inspired by Estonia and the Baltic sea

Smoked mackerel pâté on 'young' potatoes with rhubarb chutney (GF)

We make our home-made rhubarb chutney

Oladushki with beetroot cured salmon and quick cucumber pickle (could be GF)

Shuba in dome pots (GF)

The daddy of Russian cold salads: layers of sweet-cured herring, potatoes, carrots, beetroot, egg and lashings of mayo, of course. Served in individual pots

Cucumber and salmon rolls (GF)

Ribbons of green cucumber with smoked salmon – beautiful

Faberge eggs – top choice (GF)

Quail eggs, lightly marinated in beetroot, topped with salmon caviar



Meat:

Beef kotletki on skewers with piquant 'Korean' carrots (GF)

Chicken a la Kiev bon bons with herb/garlic dip

Pirozhki with beef and caramelised onion

Iconic Russian small pies filled with slowly cooked beef chuck and onion



Trealy 'Kassler' ham and rye buterbrodiki – favourite

Amazing ham (like the Russian vyrezka!) from Trealy farm in Wales on rye bread from Karaway bakery

Lavash with beef Sucuk salami and roasted peppers – new dish!

Inspired by the holidays on the Black sea. Rich, spicy sausage made by our friends at Trealy farm in Wales

Sweet:

Syrnichki with seasonal compote or Lithuanian linden honey

Our signature curd cheese cakes in miniature version

"Addictive" said Petro, May 2021

Kama truffles

Truffles made with Kama, a blend of grains from Estonia that tastes like nuts, here mixed with Mascarpone

Zephyr (GF)

These are the lightest and fluffiest marshmallows you'll ever meet. Real fruit, filtered water, sugar.

Chocolate 'spuds'

Luxurious chocolate truffles looking like ... little potatoes! Dark chocolate, brandy, very fine breadcrumbs

Bird's milk

Delicate souffle sandwiched between a thin layer of sponge and a crispy layer of dark chocolate

Baddam Buri

Karina's grandma's recipe. Pastries with walnuts and cardamom