



МАРИ VANNA

по-ганаукему...



DINNER



GINZA
PROJECT

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Once upon a time in St. Petersburg there was an elderly lady named Mari Vanna. She lived in a beautiful home and loved to cook. She would always invite people over and treat them like they were her own family, feeding them traditional Russian fare on her finest china and linens. For those guests who would come to eat at her place often, she would give a key so that they could come over anytime.



This is how Mari Vanna Restaurant came around with our Key Monday nights. On Mondays our regular guests open the door to Mari Vanna with their own key .

Also we have “Model Tuesdays” where models cook their favorite dishes. They cook dishes in front of our guests and then they treat everybody with it.

Of course we also have our famous “Skazka” Brunch on Sundays with mimosas and tasty Russian buffet that includes soup, salads, entrees, vareniki and blinis.

Your server would be more than happy to tell you more information about our special nights and Lunch Specials that we have Monday through Friday from 12pm till 4pm. Please ask us!

FRESHLY SQUEEZED JUICES 12

YOU CAN MIX ANY JUICES!

ORANGE

APPLE

BEEF

CARROT

CELERY

GRAPEFRUIT

PINEAPPLE

TOP MODEL (CARROT,

CELERY, CUCUMBER)



LEMONADE: ELDERFLOWER 6

MARI VANNA'S CAVIAR MENU

SERVED WITH RUSSIAN BLINIS AND TRADITIONAL CONDIMENTS



GOLDEN OSETRA BLACK CAVIAR 30GR - 100

PLATINUM OSETRA BLACK CAVIAR 30GR - 175

PALLADIUM OSETRA BLACK CAVIAR 30GR - 275

TROYKA - 425

TRIO OF ALL THREE SERVED WITH RUSSIAN BLINIS, TRADITIONAL
CONDIMENTS AND A 500 ML CARAFE OF HOUSE INFUSED VODKA

RED SQUARE - 195

BLACK CAVIAR (PLATINUM OSETRA) 30GR AND RED CAVIAR 50GR,
RUSSIAN BLINI, TRADITIONAL CONDIMENTS AND A ROUND OF HOUSE
VODKA SHOTS

SALADS

OLIVIER SALAD - CLASSICAL RUSSIAN MELANGE OF ROASTED VEGETABLES WITH A CHOISE OF BOLOGNA, CHICKEN OR VEGETARIAN DRESSED WITH MAYONNAISE, TOPPED WITH BOILED QUAIL EGG (VEGAN) 12

VINEGRET - REFRESHING SALAD OF ROASTED BEETS, SAUERKRAUT AND FRESH GREEN PEAS (VEGAN) 12

GARDEN SALAD - TOMATOES, CUCUMBERS, RADISHES, SORREL, SCALLIONS, DILL AND PARSLEY (CHOICE OF SUNFLOWER OIL, EVOO OR SOUR CREAM) (VEGAN) 14

SUNFLOWER SALAD - CRISP VEGETABLES, ARUGULA, SUN-DRIED TOMATOES, SUNFLOWER SEEDS WITH SUNFLOWER OIL AND BALSAMIC VINEGAR (VEGAN) 15



ARTICHOKE SALAD - GRILLED MARINATED ARTICHOKE HEARTS, AVOCADO, TOMATOES AND BELL PEPPERS; SEASONED WITH FRESH BASIL, LIME AND EVOO (VEGAN) 17

HERRING UNDER A FUR COAT - LAYERS OF CHOPPED HERRING, ROASTED CARROTS, BEETS AND POTATO, WITH A TOUCH OF MAYONNAISE AND HARD BOILED EGGS ON TOP 15



DENOTES VEGETARIAN CHOICE

COLD APPETIZERS

CURED HERRING - HERRING FILLET, SERVED WITH BOILED POTATOES AND MINI RYE TOASTS	12
SOLENIYA - ASSORTMENT OF TRADITIONAL RUSSIAN PICKLED VEGETABLES	 12
EGGPLANT CAVIAR - ROASTED EGGPLANT, ZUCCHINI, TOMATOES, PEPPERS, WITH A SIDE OF HOMEMADE FETA AND CHERRY TOMATOES, SERVED ON TOASTED PITA BREAD	 13
CHILLED OYSTERS: KUMAMOTO, WEST COAST	3 EA
SALO PLATE - TRADITIONAL ASSORTMENT OF SALT CURED PORK FATBACK WITH ONIONS, GARLIC, RYE TOASTS AND RUSSIAN MUSTARD	19
SMOKED FISH PLATE - HOUSE CURED SALMON, SMOKED NOVA SALMON, SMOKED BUTTER FISH AND SMOKED SEA BASS	23
MEAT PLATE - ASSORTMENT OF VEAL TONGUE, BASTURMA, CHICKEN ROULADE, BUZHENINA, SERVED WITH HOT TOMATO SAUCE	20



DENOTES VEGETARIAN CHOICES

HOT APPETIZERS

KHACHAPURI:

~ KHACHAPURI PO AJARSKI

~ KHACHAPURI PO MIGRELSKI

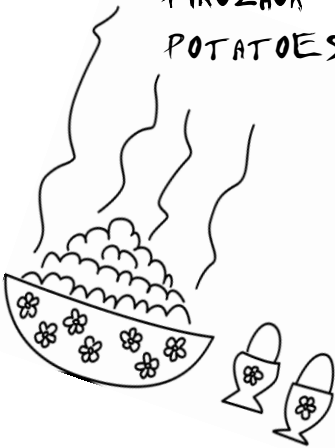


14

14

PIROZHOK - SMALL RUSSIAN PIE STUFFED WITH MEAT, CABBAGE OR POTATOES

4 EA



• DENOTES VEGETARIAN CHOICES

RUSSIAN STYLE BLINIS

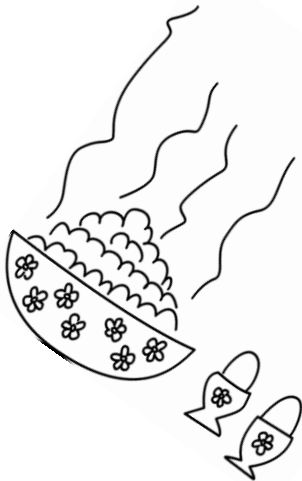
HOMEMADE BLINIS WITH MUSHROOMS	12
HOMEMADE BLINIS WITH GROUND BEEF	14
HOMEMADE BLINIS WITH RED CAVIAR (50GR) AND TRADITIONAL CONDIMENTS	29
STACK OF 10 BLINIS WITH RED CAVIAR, HOUSE CURED SALMON AND TRADITIONAL CONDIMENTS	36

SOUPS

BORSCH - THE MASTERPIECE OF RUSSIAN CUISINE: FLAVORFUL BEET SOUP WITH BEEF, SERVED WITH SIDES OF GARLIC, FRESH HERBS, RYE BREAD AND SALO 12

MUSHROOM SOUP - PORCINI MUSHROOM SOUP WITH BARLEY, CARROTS AND POTATOES 13

CHICKEN CONSOMME WITH MARI VANNA'S HOME-MADE EGG NOODLES 11



PELMENI - TRADITIONAL HANDMADE RUSSIAN DUMPLINGS IN
LIGHT HERB BUTTER SAUCE, SERVED BOILED OR IN
CHICKEN BROTH



- ~ VEAL PELMENI 19
- ~ SIBERIAN PELMENI - PORK AND BEEF STUFFING 19

VARENIKI - TRADITIONAL HANDMADE RUSSIAN DUMPLINGS
IN LIGHT HERB BUTTER, SERVED WITH SOUR CREAM

- ~ POTATO VARENIKI : SERVED IN LIGHT PORCINI MUSHROOM SAUCE
WITH SAUTEED ONIONS



19



DENOTES VEGETARIAN CHOICES

ENTREES

SALMON - ROASTED FILLET OF SALMON WITH LIGHT LINGONBERRY SAUCE 25

BEEF KOTLETKI - TRADITIONAL BEEF PATTIES SERVED WITH MASHED POTATOES AND SALAD OF PICKLED GREEN TOMATOES AND ONIONS 25

BEEF STROGANOFF - FILET MIGNON STRIPS IN CREAMY MUSHROOM SAUCE SERVED WITH BUCKWHEAT KASHA, MASHED OR FINGERLING POTATOES 29
NAMED AFTER 19TH CENTURY RUSSIAN COUNT WHO POPULARIZED IT

HOMESTYLE POTATOES - CRISPY RUSSIAN STYLE POTATOES WITH BUTTON AND OYSTER MUSHROOMS 19



DENOTES VEGETARIAN CHOICES

ENTREES

TRADITIONAL CHICKEN KIEV - SERVED WITH HERB BUTTER, FINGERLING POTATOES AND GRILLED VEGETABLES 27

GRILLED LAMB CHOPS - SERVED WITH A SIDE OF LECHO (SWEET PEPPER STUFFED WITH CARROTS AND ONIONS) AND AROMATIC FRESH HERBS 34

GOLUBTZI - CABBAGE LEAVES STUFFED WITH GROUND FILET MIGNON AND RICE, BRAISED WITH CARROTS, TOMATOES AND HERBS 25

CHICKEN KOTLETKI - ORGANIC FREE-RANGE CHICKEN PATTIES SERVED SERVED WITH BUCKWHEAT KASHA, MASHED OR FINGERLING POTATOES 25

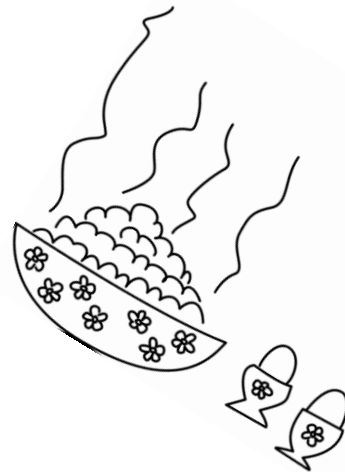
OVEN ROASTED CHILEAN SEA BASS FILET - SERVED ON A BED OF SAUTEED SPINACH WITH WHITE WINE SAUCE 32

CHICKEN TABAKA - PRESSED AND ROASTED POUSSIN CHICKEN WITH KAVKAZSKIY SAUCE (TOMATOES AND GARLIC) 27



SIDES

GRILLED VEGETABLES	8
SAUTEED SPINACH	8
MASHED POTATOES	6
FINGERLING POTATOES	8
BUCKWHEAT WITH SAUTEED ONIONS	6
GRILLED ASPARAGUS	8
SAUTEED MUSHROOMS WITH HERBS	9



DRINKS

KVAS - RUSSIAN STYLE ROOT BEER	5
MORS	5
EVIAN WATER	12
BADOIT SPARKLING WATER	12
COFFEE	5
ESPRESSO	5
CAPPUCCINO	6
GRAND TEA POT	14

