

...The question of eating was the first and main concern in Olomovka. Oh, the calves that were fattened before the yearly holidays!

Oh, the fowl that were raised there!

Oh, the subtlety of thought, the amount of work and worry that went into caring for them!

Turkeys and chickens meant especially for birthdays and other celebrations were plumped up with nuts; geese were not allowed to move and were forced to hang motionless in sacks in the days leading up to a holiday so they'd be swimming in fat. Oh, the stores of jams, marinated vegetables and baked goods! Oh, the honeys, the kvas, the pirogi they baked in Olomovka!...

J. A. Goncharov

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## Salads

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Olivier salad <i>Oblomov style, with duck</i>	480 R
“Olivier” salad <i>with crayfish tails</i>	890 R
Crab salad <i>with tomatoes, cucumbers and mayonnaise</i>	990 R
Landlord salad <i>with baked pepper</i>	620 R
Salad with rabbit liver <i>warm salad with pomegranate</i>	610 R
Salad with green radish and tongue <i>dressed with sour cream sauce</i>	480 R
Duck breast salad <i>with apple and spices</i>	670 R
Countryside salad <i>with tomatoes, egg, potato, sour cream and mustard</i>	590 R
Stoltz vinaigrette <i>with spicy Baltic anchovy</i>	480 R
Dressed herring <i>from Caspian sea</i>	420 R
Mimosa salad <i>with salmon</i>	640 R
Household salad <i>with fresh vegetables</i>	590 R
Green salad with crab, <i>and avocado</i>	1190 R
Radish & cucumber salad <i>with sour cream</i>	470 R

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## Cold starters

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### Sliced fish & meat

Black sea sturgeon <i>steamed</i>	990 R
Salmon <i>semi-salted</i>	640 R
Smoked whitefish <i>halibut, escolar, omul</i>	780 R
Homemade baked pork <i>with horseradish and grained mustard</i>	440 R
Duck roll <i>with wild raspberry sauce</i>	440 R
Veal tongue <i>stewed in the oven</i>	440 R
Smoked venison <i>with cherry sauce</i>	490 R
Basturma <i>air-dried cured beef</i>	380 R
Pork fat <i>homemade</i>	420 R

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### More cold starters

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Kholodets <i>veal aspic</i>	420 R
Grouse liver pate <i>with sea-buckthorn jelly and marinated beetroot</i>	520 R
Eggplants <i>stuffed with vegetables and nuts</i>	460 R
Caspian herring <i>with boiled potatoes</i>	420 R

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## *Homemade pickles & marinades*

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Salted cucumbers	320 R
Semi-salted cucumbers	320 R
Sauerkraut	320 R
Marinated tomatoes	320 R
Marinated porcini mushrooms	640 R
Marinated chicken-fat mushrooms	560 R
Salted milkcap mushrooms	780 R

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## *Black & red Russian caviar*

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Sturgeon black caviar <i>with Russian pancakes and sour cream</i>	4690 R
Salmon red caviar <i>with Russian pancakes and sour cream</i>	690 R

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## Hot starters

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Draniki potato pancakes <i>with sour cream</i>	490 R
Vareniki <i>dumplings with potatoes or cherries</i>	420 R
Sugar marrow bones <i>with toast and tomato salsa</i>	680 R
Fish dumplings	590 vwith perch
Pelmeni <i>boiled veal dumplings</i>	490 R

*Russian dumplings:  
at your choice: boiled, fried or baked in sour cream with cheese over*

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## Julienne

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With chicken and porcini mushrooms	560 R
With red king crab	940 R

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## Homemade hotcakes

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With different meats	90 R
With chicken	90 R
With mushrooms	90 R
With cabbage	90 R
With lamb	190 R
With river fish	160 R

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## Soups

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Porcini mushroom soup <i>with sour cream</i>	520 R
Ukha fish soup <i>with sterlet cooked in Russian oven</i>	590 R
Borscht beet soup <i>with veal, pork cracklings and garlic rolls</i>	490 R
Chicken soup <i>with homemade noodles</i>	420 R

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## Hot fish & seafood

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Murmansk cod <i>with crushed potatoes</i>	780 R
Orli pike perch <i>with tartar sauce</i>	760 R
Salmon <i>fried or steamed</i>	980 R
Smoked halibut <i>with young potatoes</i>	970 R
Sea bass <i>baked with vegetables</i>	1180 R
Siberian sterlet <i>smoked or baked</i>	1990 R
Red king crab phalanxes <i>baked on spinach</i>	2690 R

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## Meat

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Beef Stroganoff <i>with garnish of choice</i>	940 R
Beef fillet <i>with fried potatoes</i>	1980 R
Oblomov steak <i>grain fed ribeye</i>	2970 R
Rack of lamb <i>with vegetable salad</i>	1820 R
Goat stew <i>with dinkel wheat</i>	980 R
Bear stew <i>with mushrooms and cranberries</i>	1890 R
Lamb shoulder <i>Segovian style</i>	1750 R
Veal chuckles <i>with buckwheat</i>	980 R
Rabbit in sour cream <i>with garnish of choice</i>	1290 R
Venison brisket <i>with berry sauce and beet</i>	1620 R
Baked veal tongue <i>with crushed potatoes</i>	890 R

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## Poultry

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Duck medallions <i>with fig&amp;onion jam</i>	930 R
Baked duck leg <i>with buckwheat and mushrooms, cranberry sauce over</i>	890 R
Chicken tapaka <i>with hot homemade ajika sauce</i>	890 R

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## *Fish & meat patties*

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Fish cakes <i>with Siberian pike</i>	620 R
Chicken Kiev <i>with chicken breast</i>	890 R
Chicken patties <i>steamed or fried</i>	710 R
Bear meat patties <i>with potato pudding salted cucumbers</i>	980 R
Cutlet Pozharskaya <i>with porcini mushroom sauce</i>	890 R

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## *Garnish of choice*

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Buckwheat porridge with onions	320 R
Fried potatoes	320 R
Mashed potatoes	320 R
Steamed vegetables	560 R
Baked vegetables	560 R
White rice	320 R
Spinach	610 R