

DINNER MENU

Tuesday 9 July 2019

Kavka Sunday Brunch

Jug of Bloody Marysia's and 2 Courses

£18

Every Sunday

Please ask to see menu

VODKA APERITIF

Try a 100ml Carafe of Vodka

- 4 shots -

Flavoured, Plain, Premium
and Super Premium

£13.50 - £17.00

Please see our vodka list for selection

COCKTAIL SPECIALS - £8.00

Slushie Margarita

Golden Tequila, Agave Syrup and Fresh Lime

Watermelon Martini

Kavka Vodka with fresh lemon juice and Watermelon

Kavka Pasja

Chilli Infused Kavka Vodka with Passion Fruit and Cloudy

Apple Juice

Appetisers

Smalec - Pork dripping served with Toast – 4.50

Starters

Chlodnik – Chilled Beetroot, Radish and Yoghurt Soup	6.00
Ogorkowa – Dill and Pickled Cucumber Soup	6.00
Malosolne (New Cucumbers) Salad with Feta Cheese and Radishes (v)	7.00
Rosolie – Marinated Herring Salad with Beetroot and Peas	7.50
Spicy Beetroots with Fennel and Walnuts served with Goat's Curd (v)	7.50
Chicken Satsivi – Sautéed Chicken with Walnuts and Pomegranate	7.50
Marinated Grilled Artichokes with Figs, Pine nuts and Rocket (v)	8.50
Crab and Crayfish Salad with Apple and Kohlrabi	8.50
Asparagus with Polish Butter Sauce (v)	8.50
Steak Tartar – Fillet of Beef with Toast & Pickles (with Chips as a Main Course)	9.00/18.00

Dumplings

Pelmeni - Small Dumplings filled with Veal and Pork - 7.50/13.00

Pierogi - Potato, Cheese and Onion (v) – 7.00/13.00

Fried Kopytka Dumplings with Chestnuts, Spinach and Mushrooms (v) - 8.50

Placki

Potato Rosti topped with:

Kaszanka - Black Sausage with Apples and Onions – 8.00/16.00

Gravadlax - Pink Pepper and Vodka marinated Salmon with Dill and Mustard – 8.00/16.00

Spiced sautéed Chicken Livers with dried Cherries - 7.50/15.00

Blinis

Buckwheat pancakes and sour cream served with:

Marinated Herring - 7.50/15.00, Smoked Salmon - 8.50/16.00, Keta Caviar - 9.50/17.00

Mushroom Caviar (v) 6.00 /10.50, Selection (of the above) - 8.50/16.00

Royal Oscietra Caviar served with Chopped Egg, Onion, Sour Cream (30g/50g) - 40.00/65.00

Meat

Choucroute of Golonka & Polish Sausages with braised sauerkraut	17.50
Pork Schnitzel a la Holstein with Hungarian Potato Salad, Anchovies & Fried Egg	17.50
Grilled Marinated Spring Chicken with Chilli & Garlic Pickled Cucumber Salad	17.50
Poached Salt Beef with Beetroots and Horseradish Dressing	18.50
Braised Rabbit Leg with Kohlrabi, Carrots and Kopytka Dumplings	18.50
Duck Leg with Pears, Shallots and Pomegranate	18.50
Chargrilled Lamb Shashlik with Smoked Aubergine and Adjika Dip	19.50

Fish

Summer Cod & Salmon Fishcakes with Pickled Radish and Cucumber Salad	17.00
Pan Fried Sea Bass with Fennel salad and Tomato salsa	18.00
Roast Cod with Hungarian Purée of Spiced Vegetables and Pickled Carrots & Peppers	18.50

Vegetarian

Broad Bean Puree with Griddled Cauliflower, Marinated Beetroot and Pine nuts	14.50
Roasted Red Pepper filled with Spiced Courgettes, Mushrooms topped up with Feta Cheese	15.00

Broad Beans, Green Beans and Pointed Cabbage	4.50	New Potatoes with Cream & Dill	4.00
Sauerkraut and Apple Salad	4.00	Broccoli with Garlic & Chilli	4.00
Mizeria - Cucumber, Dill and Cream	4.50	Braised Red Cabbage	4.00
Chive Mash	4.00	Chips	4.00

12.5% discretionary service charge will be added to your bill

Some of our dishes may contain Nuts and other Allergens

If you have ANY ALLERGIES or HEALTH CONCERNS Please notify a member of staff before ordering your food.

BIN ENDS

White

Riesling Gonnheimer 2016 Weingut Eymann, Pflaz, Germany - £34.00

Fantastic Riesling, dry in style, bio-dynamic and delicious. This is the best of new German wine-making. Crisp and floral but with balance

Beaujolais Villages les Bruyères Blanc,

Laurent Savoye 2017 £42.00

Rich, buttery, fresh and citrus all at the same time with a lovely mineral finish

Oremus Furmint 2017 Mandolás, Hungary £45

Mandolás is a surprising wine. Its essence is young, ground-breaking, revolutionary. Furmint has rich and slowly opening palette, it's bony and juicy at the same time.

Rose

Alsace Pinot Noir 2015 Ginglinger-Fix £35.00

A very good medium colour/weight Rose made by a small family outfit from Alsace

Red

Château Tour du Moulin, Les Terres Rouges, 2014 Fronsac £35.00

Lovely plump Merlot that thrives on the red soils of this tiny property, only 2 hectares under vine.

There was a time, of course, when the wines of Fronsac were more revered than those of neighbouring Pomerol.

Nestri Rosso, Meroi 2014

Colli Orientali - £42.00

This is a fantastic blend of Merlot and Cabernet Franc from one of the best wine makers of the region - Northeast of Venice. Reminiscent of a very good St Emillion

PRE THEATRE MENU

2 Courses £18.50 – 3 Courses £22.50
5.30pm to 7pm

Soup of the day

Malosolne (New Cucumbers) Salad with Feta Cheese and Radishes (v)

Chicken Satsivi – Sautéed Chicken with Walnuts and Pomegranate

Rosolie – Marinated Herring Salad with Beetroot and Peas

Summer Cod & Salmon Fishcakes with Pickled Radish and Cucumber Salad

Poached Salt Beef with Beetroots and Horseradish Dressing

Duck Leg with Pears, Shallots and Pomegranate

Desserts a la Carte

(Surcharge: Pulkwownik £1, Cheese £3)
see a la Carte for vegetarian options