

# Mari Vanna

41 E 20th St 10003-1324 · +12127771955 · Updated: Jan 14, 2026

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## SALADS 8

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### Olivier Salad \$19.00

Classical Mélange of Roasted Vegetables with a Choice of: Bologna/ Chicken or Vegetarian

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### Herring under a fur coat \$23.00

Layers of Chopped Herring, Roasted Carrots, Beets and Potatoes, with a Touch of Mayonnaise, Topped with Shaved Hard Boiled Eggs

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### Vinegret Salad \$19.00

Refreshing Salad of Roasted Beets, Potatoes, Carrots, Sauerkraut and Green Peas with Sunflower Oil

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### Tomato Salad \$19.00

Heirloom Tomatoes, Red Onion, Dill, Sour Cream. Served with Mari Vanna's Signature Tomato and Sour Cream Dip and Borodinsky Bread

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### Garden Salad \$19.00

Tomatoes, Cucumbers, Radishes, Dill and Parsley (Choice of Sunflower Oil, EVOO or Sour Cream)

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### Sunflower Salad \$19.00

Crisp Vegetables, Arugula, Sun-dried Tomatoes, Sunflower Seeds, Onions, Sunflower Oil

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### Artichoke Salad \$21.00

Marinated Artichoke Hearts, Bell Peppers, Avocado, Tomatoes

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### Pumpkin Salad with Goat Cheese \$17.00

Mix Salad with Baked Pumpkin, Blueberry Goat Cheese with Honey Mustard Dressing and Roasted Pumpkin Seeds

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## SOUPS 3

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### Borscht \$16.00

Flavorful Beetroot Soup from Beef Stock with Sautéed Vegetables and Pulled Beef

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### Creamy Mushroom Soup \$15.00

Creamy Soup with Oyster and Porcini Mushrooms. Garnished with Croutons

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### Chicken Soup \$15.00

Chicken, Noodles, Onions, Carrots and a Fresh Dill

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## COLD APPETIZERS 13

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### Vitello Tonato a La Russe \$28.00

Tender Roast Beef Slices Paired with Tangy Shproti Sauce and Topped with Savory Borodinsky Crumble. Garnished with Fresh Chives and Parsley

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<b>Forshmak</b>	<b>\$21.00</b>
Savory Forshmak Spread, Crafted with Herring, Egg, Onions, Apples, Cheese and Butter. Served with Toasted Borodinsky Bread	
<b>Pike caviar "Po schuch'emu veleniu"</b>	<b>\$32.00</b>
Delicate Pike Caviar, Served with Smoked Sour Cream, Tangy Pickled Onions and Roasted Bread Slices	
<b>Foie Gras Parfait</b>	<b>\$28.00</b>
Decadent Foie Gras Parfait. Accompanied by Crisp Toasts, Complemented by Sweet Tanginess of Black Currant Marmalade	
<b>Eggplant Rolls</b>	<b>\$16.00</b>
Roasted Eggplant with Cheese, Garlic, Mayo, Cilantro	
<b>Cured Herring</b>	<b>\$17.00</b>
Served with Boiled Potatoes, Onions and Rye Bread	
<b>Salo Plate</b>	<b>\$22.00</b>
Assortment of Salt Cured Pork Fatback with Onions, Garlic & Spicy Mustard	
<b>Solenya</b>	<b>\$16.00</b>
Assortment of Traditional Russian Pickled Vegetables	
<b>Smoked Fish Plate</b>	<b>\$28.00</b>
House Cured Salmon, Hot Smoked Sturgeon and Butterfish	
<b>Meat Plate</b>	<b>\$28.00</b>
Assortment of Beef Tongue, Salami & Chicken Roulade	
<b>Marinated Mushrooms</b>	<b>\$12.00</b>
House Marinated Shiitake Mushrooms with Onion, Bell Paper & Sunflower Oil	
<b>Beef Tongue Plate</b>	<b>\$29.00</b>
Thinly Sliced Beef Tongue Served with Mustard and Horseradish	
<b>Kholodets</b>	<b>\$21.00</b>
Beef Aspic Served with Mustard and Horseradish	

## HOT APPETIZERS 9

<b>Homemade Blinis with Beef</b>	<b>\$24.00</b>
Traditional Blinis Stuffed with Minced Beef Served with Sou Cream	
<b>Zucchini Pancakes</b>	<b>\$24.00</b>
Fluffy Pancakes with Sour Cream on the Side	
<b>Homemade Blinis with House Cured Salmon</b>	<b>\$24.00</b>
Homemade Blinis with House Cured Salmon	
<b>Pelmeni</b>	<b>AVAILABLE OPTIONS</b>
Handmade Dumplings in Light Herb Butter, Served Boiled or in Chicken Broth. Served with Sour Cream	Veal Pelmeni: \$22.00
	Siberian Pelmeni with Pork and Beef Stuffing: \$21.00

<b>Cherry Vareniki</b>	<b>\$18.00</b>
Traditional handmade cherry dumplings	
<b>Potato Vareniki</b>	<b>\$21.00</b>
Traditional Handmade Potato Dumplings with Caramelized Onions	
<b>Pirozhki</b>	<b>\$6.00</b>
Small Russian Pie Stuffed with Meat, Cabbage or Potato	
<b>Cheese Pie</b>	<b>\$22.00</b>
Baked to Order with Sulguni and Feta Cheese	
<b>Ajarski style Cheese Pie</b>	<b>\$22.00</b>
Baked to Order with Sulguni and Feta Cheese with Egg on Top	

## CAVIAR MENU <sup>7</sup>

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<b>Stack of 10 Blinis with Red Caviar (60gr), House Cured Salmon</b>	<b>\$49.00</b>
<b>Red Caviar (60gr)</b>	<b>\$37.00</b>
<b>Golden Osetra Black Caviar (30 gr)</b>	<b>\$110.00</b>
<b>Platinum Osetra Black Caviar (30 gr)</b>	<b>\$192.00</b>
<b>Red Square</b>	<b>\$195.00</b>
Platinum Osetra (30gr) Red Caviar (60gr), Stack of 10 Blinis and one Round of House Infused Vodka	
<b>Palladium Osetra Black Caviar (30gr)</b>	<b>\$290.00</b>
<b>Troyka</b>	<b>\$435.00</b>
Trio of All Three Black Caviar (30gr each), Stack of 10 Blinis and a 500ml Carafe of House Infused Vodka	

## SIDES <sup>4</sup>

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<b>Sautéed Mushrooms</b>	<b>\$10.00</b>
<b>Mashed Potatoes</b>	<b>\$10.00</b>
<b>Buckwheat with Thyme and Garlic</b>	<b>\$8.00</b>
<b>Grilled Vegetables</b>	<b>\$10.00</b>

## SOFT DRINKS <sup>6</sup>

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<b>Evian Still 0.75L</b>	<b>\$12.00</b>
<b>Pellegrino Sparkling 0.75L</b>	<b>\$12.00</b>
<b>Borjomi Sparkling 0.5L</b>	<b>\$7.00</b>
<b>Lemonade 0.5L</b>	<b>\$7.00</b>

**Kvas glass** \$6.00

**Mors glass** \$7.00

## ENTREES 18

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**Borodinsky Risotto** \$28.00

Russian Style Risotto, Served with Borodinsky Crumbs and Butterfish

**Kamchatka** \$38.00

Succulent and tender King Crab Meat, Delicate Homemade Pasta and Lobster Bisque Sauce

**Beef Rossini** \$44.00

Tender Filet Mignon is Accompanied by Luscious Onion Compote, Decadent Foie Gras and Velvety Truffle Sauce

**Pork Kebab** \$32.00

Tender, Marinated Pork Grilled to Perfection, Served with Roasted Baby Potatoes, Red Onions and Lavash

**Khinkali** \$26.00

Handmade Georgian Dumplings with Pork & Beef Stuffing

**Branzino Fillet** \$36.00

Choice of Grilled or Pan-Seared Fillet, Served with Mixed Green Salad with Cherry Tomatoes and Almonds

**Lamb Shank** \$36.00

Served with mix of Bulgur, Spinach and Onions

**Chicken Shashlik** \$32.00

Served with Grilled Vegetables and Lavash

**Traditional Chicken Kiev** \$34.00

Stuffed with Butter, Dill and Garlic, Served with Mashed Potatoes

**Beef Stroganoff** \$34.00

Strips of Filet Mignon with Mushrooms and Onions in Creamy Mustard Sauce, Served with Buckwheat

**Chicken Kotletki** \$28.00

Chicken Patties, Served with Mashed Potatoes and Pickles

**Golubtsy** \$33.00

Cabbage Leaves Stuffed with Ground Veal, Rice and Braised Vegetables

**Potatoes with Mushrooms and Onions** \$23.00

Russian Style Potatoes with Oyster Mushrooms, Onions, Garlic, Dill

**Salmon Fillet** \$32.00

Served with Creamy Spinach and Sun-Dried Tomatoes

**Grilled Lamb Chops** \$37.00

Served with Lavash and Roasted Eggplant Roulade Stuffed with Cheese, Cilantro and Garlic

**Chicken Tapaka** \$36.00

Served with Pickled Cabbage and Pickled Apples

<b>Roast Duck</b>	<b>\$38.00</b>
Roasted Duck Served with Mashed Potatoes, Topped with Port Wine Sauce	
<b>Salmon Kebab</b>	<b>\$37.00</b>
Marinated Kebab in Yogurt Served with Rosemary Baked Potato and Narsharab (Pomegranate) Sauce	

## BRUNCH MENU 12

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<b>Oatmeal</b>	<b>\$16.00</b>
Choose Between a Water or Milk Base and Enhance your Bowl with Toppings of Fresh Berries or Dried Apricots and Nuts.	
<b>Farmers Cheese Bowl</b>	<b>\$16.00</b>
Farmers Cheese Topped with a Mix of Fresh Berries, Crunchy Almonds, and Refreshing Mint Leaves. Served with your choice of sour cream, jam or honey	
<b>Homemade Granola</b>	<b>\$16.00</b>
Toasted Oats, Nuts, and Seeds is Paired with Creamy Fermented Milk, Topped with Assortment of Fresh Berries	
<b>Grandma's Salmon Egg Benedict</b>	<b>\$25.00</b>
Poached Eggs and Hollandaise Sauce Atop of a Crispy Potato Draniki, Complemented by House-Cured Salmon, Tomatoes and a Medley of Fresh Greens	
<b>Shakshuka</b>	<b>\$21.00</b>
Three Perfectly Poached Eggs are Nestled in Tomato, Onion and Bell Pepper Stew	
<b>Three-Egg Omelet</b>	<b>\$18.00</b>
Three Farm-Fresh Eggs Whipped into a Fluffy Omelet. Accompanied by a Side Salad.	
<b>American Breakfast with a twist</b>	<b>\$21.00</b>
Three Eggs, Crispy Bacon, Savory Beans, and a Refreshing Side Salad	
<b>Blinis with Cheese</b>	<b>\$16.00</b>
Homemade Blinis stuffed with Farmers Cheese. Served with Sour Cream, Condensed Milk, and Jam	
<b>Cheese Pie</b>	<b>\$22.00</b>
Baked to Order with Sulguni and Feta Cheese	
<b>Ajarski style Cheese Pie</b>	<b>\$22.00</b>
Baked to Order with Sulguni and Feta Cheese with Egg	
<b>Ajarski style Cheese Pie with Poached Egg and Hollandaise Sauce</b>	<b>\$23.00</b>
<b>Ajarski style Cheese Pie with Mushroom Julienne</b>	<b>\$23.00</b>

## DESSERTS 8

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<b>Chocolate Kolbasa</b>	<b>\$20.00</b>
Dark Chocolate, Crunchy biscuits and Pistachios	
<b>Siriniki</b>	<b>\$17.00</b>
Farmer's Cheese Pancakes served with Sweet Condiments	

<b>Napoleon</b>	<b>\$17.00</b>
Layered Puff Pastry Cake with Vanilla Cream	
<b>Blinis</b>	<b>\$17.00</b>
Crepes Served with Sweet Condiments	
<b>Medovik</b>	<b>\$17.00</b>
Traditional Russian Honey Layer Cake	
<b>Onegin</b>	<b>\$17.00</b>
Sponge Cake with Layers of Pastry, Cream, Apricots, Prunes, Raisins and Almonds with Caramel Topping	
<b>Honey or Jam</b>	<b>\$4.00</b>
<b>Ice Cream</b>	<b>\$4.00</b>

## TEAS <sup>2</sup>

<b>“Stakan Chaya” (Glass of Tea)</b>	<b>\$5.00</b>
<b>Grand Tea Pot</b>	<b>\$12.00</b>
Black: Mari Vanna’s Bland Tea, Ceylon Tea, Earl Grey Decaf, Seaberry, Rose Hibiscus, Puerh Tea; Green: Jasmine; Herbal: Buckwheat, Chamomile	

## COFFEE <sup>4</sup>

<b>Americano</b>	<b>\$5.00</b>
<b>Cappuccino</b>	<b>\$6.00</b>
<b>Espresso</b>	<b>\$5.00</b>
<b>Double Espresso</b>	<b>\$7.00</b>

## DESSERT WINES & PORT <sup>4</sup>

<b>Tio Pepe Fino Sherry Jerez</b>	<b>\$16.00</b>
Dry, wonderfully complex and superbly structured with fresh bread and almond aromas	
<b>Michele, Chiarlo, Nivole Moscato D’Asti, Italy</b>	<b>\$12.00</b>
Made from Moscato bianco grape this fragrant wine has floral aromas with notes of peach and apricot.	
<b>KGM Ice Wine, Georgia</b>	<b>\$17.00</b>
Harvested during the morning hours when the temperature falls below the freezing point in KGM’s vineyard from Cabernet Sauvignon grapes of Teliani appellation, Kakheti.	
<b>Taylor Fladgate Tawny</b>	<b>\$15.00</b>
Rich and elegant port with beautiful aromas of ripe dark berry fruits, a delicate nuttiness and mellow notes of chocolate.	