

dinner

TUESDAY THRU SUNDAY 6PM-10PM

ZUPY *soups*

Carrot ginger soup* sm \$4 lg \$7

Purée of carrots, celery, fresh ginger, onions. Sour cream.

Chłodnik* sm \$4 lg \$7

Chilled buttermilk & beet soup with diced carrots, beets, cucumbers & slices of hard boiled egg.

Mushroom & barley soup* (bowl only) \$7

Barley, mushrooms, vegetables & mustard greens in clear broth. Add ham for \$2.

SALÁTY *salads*

House salad* \$6

Mesclun mix, red onion, tomato, pumpkin seeds & cranberries.

Butter lettuce* \$8

Layers of butter lettuce, blue cheese, toasted walnuts, heart of palm, tomato & lemon poppy seed dressing.

Anchovy & arugula \$8

Arugula, crisp potato slices, kalamata olives, & fresh anchovies drizzled with lemon, olive oil, red wine vinegar & caper vinaigrette.

Pickled beet, apple & carrot layer salad* \$8

Layers of grated pickled beets, grated carrots in light lemon & horseradish cream dressing, apple slices, red onion, & walnuts.

Bulgarian schopska* \$8

Layers of cucumber, onion, tomato & Bulgarian feta with olive oil & fresh lemon.

APPETIZERS

Fried pickled herring \$6.50

Pickled herring filet lightly breaded & pan-fried; topped with tomato, red onion, cucumber salad.

Pâté trio \$11

Sampler plate of brandy & blackcurrant chicken liver mousse, smoked salted herring & cream cheese pâté, & smoked salmon pâté. Served with toasted bread.

Caviar trio vegetarianksi* \$9

Georgian eggplant caviar, beet & date caviar, & roasted pepper & cheddar caviar. Served with house-made lavash crackers.

Nordic fish plate \$13

Gravlax, white pickled herring, smoked sprats, garnishes, knackebrod.

Roasted tomato & feta* \$8.50

Oven roasted plum tomatoes, crumbled feta & toasted bread, olive oil.

Mini salad sandwiches \$11

3 mini sandwiches including: tarragon egg salad, ham salad, & shrimp salad on French rolls. Side slaw.

Swinka w poscieli (pig in a blanket) \$8

Pig in a blanket made with sage sausage wrapped in puff pastry. Served with whole grain mustard.

Georgian-style meatballs \$10

Lamb & beef mini meatballs seasoned with paprika, onion, garlic & coriander. Served with spicy plum sauce & house-made Swedish tunnbröd.

*No substitutions, please! 18% gratuity may be added to parties of 5 or more.
Vegetarian items marked with an asterisk.*

dinner

GLÓWNE DANIE *entrées*

Mama Alicja's Pierogie \$12

- 1 Bacon, onion, potato & twarog filling
- 2 Mushroom & sauerkraut filling*
- 3 Caraway cabbage & minced pork

Polska kielbasa & sauerkraut \$16

Fresh garlic kielbasa with sauerkraut.

Swedish meatballs & mashed potatoes with lingonberry preserves

- 1 Traditional with beef & pork \$16.50
- 2 Vegetarian with mushrooms & lentils* \$16

Stuffed naleśniki \$13

2 Polish crepes filled with kasza, mushroom, red pepper & leek mix with either:

- 1 chicken & tomato sauce. Add cheese, spinach or mushroom \$1 each.
- 2 cheese* cheddar cheese & cream sauce. Add spinach or mushroom \$1 each.

Red onion pie* \$13.50

Short crust pastry filled with red onions, garlicky cream sauce, & cheese. Side salad.

Pierogi leniwe mediterranée* \$16

"Lazy" cheese dumplings sautéed with sun dried tomatoes, capers, olives, & onions.

Serbian gibanica* \$13.50

Feta & phyllo layer pie. Side white bean & tomato salad.

Roasted lamb & Janssen's \$18

Leg of lamb slow cooked with red wine & mushrooms. Served with Janssen's Temptation casserole of potatoes, onions, & anchovies.

Chicken in Aldaris Porter \$18

Chicken leg cooked in Aldaris Porter with vegetables, side sautéed celery root

Herb-crusted sturgeon \$21

Filet of sturgeon with mixed herb crust. Served with zucchini & shaved fennel in fennel broth.

DUBBELSMÖRGÅS *sandwiches*

Served with salad or chips

Spicy grilled cheese* \$7.50

White cheddar, chili peppers, & cilantro on pain au levain.

Shredded chicken & sauerkraut \$9

Shredded breast, mustard-mayo, spinach, tomato, sauerkraut, pickle & smoked gouda, on multi-grain bread.

Gypsy kielbasa \$9

Spicy smoked kielbasa, onions, red peppers, arugula, blue cheese, & Dijon mustard on ciabatta.

Mjuk tunnbröd herb wrap* \$11

House made Swedish flatbread, assorted fresh herbs, onions, goat cheese, ajvar mayonnaise.

Bison burger Svenska \$13.75

1/2 lb burger prepared a la Lindstrom with pickled beet & caper relish, lettuce & tomatoes on whole grain bun.

Gravlax sandwich \$11

House cured gravlax, avocado, lettuce, tomato, horseradish cream cheese on French roll.

SIDE DISHES & SMALL SALADS*

Brussels sprouts with garlic & pine nuts \$5

Cucumber & dill salad in sour cream \$5

Cabbage & apple salad \$5

Grated carrot, coriander & currant salad \$5

Mashed potatoes \$4

Kettle chips \$3

Side bread \$2

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