



Russian Appetizers

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| 1 | Mushroom Julienne
Traditional Russian dish of button mushrooms in a Smetana and cheese sauce. Served hot. Add Chicken | £ 5.50 |
| 2 | Khachapuri
Flat bread with cheese, made to the traditional Georgian recipe | £ 6.50 |
| 3 | Grenki
A spicy combination of grated mozzarella and cheddar mixed with egg, garlic and mayonnaise. Served on toasted bread with cherry tomatoes | £ 4.50 |
| 4 | Assorted Cold Meats
A choice selection of smoked beef, venison, duck and chicken | £ 4.50 |
| 5 | Buzhenina
Succulent slow roasted pork mildly seasoned with pepper and garlic. Served cold and sliced with a mixed salad and horseradish sauce on the side | £ 7.90 |
| 6 | Assorted Smoked Fish
A cold platter of cured salmon, cold smoked eel and smoked sturgeon | £ 5.90 |
| 7 | Salted Herrings
Herring fillets served with sliced marinated onions | £ 9.95 |
| 8 | Red Caviar
Large succulent wild salmon roe, mild with a firm texture. Served with warm blinis | £ 4.90 |
| 9 | Black Caviar Served as you wish | £ 12.90 |
| 10 | Assorted Vegetables
A selection of cucumbers, vine tomatoes, peppers, radishes, red onions and served with a choice of sour cream, olive oil or mayonnaise on the side | £ 195.00
£ 4.50 |
| 11 | Pickled Vegetables
A traditional Russian selection of pickled vegetables including gherkins, marinated tomatoes, peppers and sour cabbage | £ 4.90 |



Soups

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| 12 | Borsh: Vegetarian, Beef or Chicken | £ 5.50 |
| | A hearty soup made with homemade stock, quality root vegetables and cabbage. Sour cream served on the side | |
| 13 | Fish | £ 6.95 |
| | A favourite soup of Russian Tsars made with sturgeon. The generous rich flavour is accentuated with the addition of gherkins, capers and olives | |
| 14 | Chicken | £ 4.50 |
| | Homemade traditional chicken soup prepared with mushrooms and noodles | |

Salads

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| 15 | Mimosa | £ 6.00 |
| | A Russian layered salad with chopped salmon, carrot, potatoes and eggs with a mayonnaise dressing | |
| 16 | Olivier | £ 6.00 |
| | This classic salad was created by Lucien Olivier in the late 19 th century and is known worldwide as Salade Russe. Made of chicken, peas, carrot, potatoes, cucumbers, gherkins and eggs. Served with mayonnaise. Add Red Caviar | £ 8.00 |
| 17 | Seafood Salad | £ 5.90 |
| | Shrimps, crab sticks, hardboiled egg, cucumber, sweet corn, rice and mayonnaise | |
| 18 | Herring in a Fur Coat | £ 5.90 |
| | A tasty base of chopped herring with layers of beetroot, potatoes, onions and mayonnaise | |



Meat Dishes

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| 19 | Shashlyk
Your choice of Chicken Fillet, Pork Fillet or Lamb Fillet
Marinated in wine and spices, skewered and then grilled. Served with sweet marinated onions, mixed salad and coriander sauce | £ 13.90 |
| 20 | Golubtsy
A traditional dish of a whole cabbage leaf with a filling of mildly spiced chopped beef, fried onions and rice. Served with new potatoes and a homemade tomato sauce | £ 11.99 |
| 21 | Homemade Russian Meatballs
Made from minced beef and spices with a mushroom sauce. Served with a fresh mixed salad and your choice of rice, mashed or new potatoes | £ 9.50 |
| 22 | Beef Stroganoff
A casserole of beef julienne in a cream sauce served with fried potatoes and salted cucumbers | £ 13.50 |
| 23 | Cossack Lamb Casserole
Originated from the Cossacks of southern Russia. This tender mildly spiced lamb casserole is cooked with potatoes, garlic, fresh coriander and black pepper. | £ 11.50 |
| 24 | Pork Karbonat
Loin of pork firstly grilled and then baked in the oven with mushrooms, mayonnaise and cheese. Served with fried potatoes and fresh vegetables | £ 13.50 |
| 25 | Chicken Kima
Breast of chicken filled with a soft cheese and served in a cream sauce with new potatoes and fresh vegetables | £ 14.50 |
| 26 | Duck "Po Moskovski"
A succulent duck breast heat sealed, seasoned and baked in its own juices. Served with new potatoes, sweet red cabbage salsa and a redcurrant sauce | £ 14.50 |
| 27 | Pelmeni
Traditional Siberian spiced pork dumplings served with red vinegar, ground black pepper and sour cream on the side | £ 8.90 |
| 28 | Kiev Kotlet
Fried chicken fillet filled with butter and greens. Served with fried potatoes and marinated tomatoes | £ 14.50 |



Seafood

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| 29 | Grilled Sturgeon Shashlyk
Mildly marinated fillet of sturgeon and prawns and served with a mixed salad, tar-tar sauce and a wedge of lemon | £ 17.50 |
| 30 | Sturgeon Fillet
A sturgeon fillet the queen of fish, pan fried and served with asparagus, new potatoes, tar-tar sauce and a wedge of lemon | £ 19.50 |
| 31 | Grilled Cod Fillet
Served with a creamy mushroom and dill sauce with your choice of new or mashed potatoes and mixed vegetables | £ 12.50 |

Vegetarian

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| 32 | Baked Pepper
Whole pepper baked and filled with tangy sweet rice and vegetables. Served with a pureed vegetable sauce | £ 8.90 |
| 33 | Varenki
Traditional Ukrainian dish. Parcels of pasta filled with seasoned mashed potatoes and served with sour cream on the side | £ 7.90 |
| 34 | Vegetable Ragù
Aubergines, peppers, red onions, zucchini, carrots and cherry tomatoes cooked in their own juices to give a succulent taste. Served with new potatoes or rice | £ 9.90 |

Side Dishes £2.50 each

Bowl of Chips	Broccoli
Mashed or New Potatoes	Tomatoes
Rice	Cossack Braised Red Cabbage
Mushrooms	and Apple
Cauliflower	Bread Basket



English and European

Appetizers

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| 35 | Homemade Chicken Liver Pate
Garnished with fried onions and served on Abracadabra Diamond toast | £ 5.50 |
| 36 | Seared Scallops
Served with bacon and a lemon butter sauce | £ 6.99 |
| 37 | Tomato and Mozzarella
Served with a balsamic dressing | £ 5.99 |
| 38 | Prawn Cocktail
Prawns in a seafood sauce served on a bed of crisp lettuce and sliced brown bread | £ 5.99 |
| 39 | Carrot and Coriander Soup
Served with crème fraiche | £ 5.90 |

Meat Dishes

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| 40 | Rib-Eye Av 10oz
Known as the flavoursome one, the rib-eye is taken from the rib loin. This part of the loin is not load-bearing so it lends itself to tenderness. Marbled for extra flavour. Steaks are served with your choice of chips or mashed potatoes.
Sauces: Pepper, Blue cheese, Mushroom or Bearnaise | £ 17.99
£ 1.50 |
| 41 | Breast of Chicken in a Tomato and Herb Sauce
A succulent breast of chicken cooked with a tomato and herb sauce. Served with new or mashed potatoes and mixed vegetables | £ 14.50 |



- 42 **The Abracadabra Burger** £ 10.50
A juicy 100% beef patty with special seasonings, served in a toasted burger bun with tomato, lettuce and gherkins and served with chips and a salad garnish

Seafood Dishes

- 43 **Garlic Prawns** £ 13.00
Tiger prawns pan fried in garlic butter and served with fresh salad and rice
- 44 **Fish and Chips** £ 11.95
A traditional English dish of succulent fillet of cod beer battered and served with chips, peas, tar-tar sauce and a wedge of lemon
- 45 **Tuna Steak** £ 11.95
A succulent tuna steak marinated in pepper and lemon juice, grilled and served with new potatoes and a mixed salad

Vegetarian Dishes

- 46 **Grilled Aubergines** £ 8.90
Aubergines grilled with tomatoes, fresh celery, and a soft cheese sauce. Served with rice
- 47 **Broccoli and Cauliflower in a Creamy Cheese Sauce** £ 9.95
A mix of broccoli and cauliflower cooked in a creamy cheese sauce and served with new potatoes



Other Dishes

- 48 **Margherita Pizza** £ 10.95
Tomato, Mozzarella and olive oil
Add toppings
Mushrooms, Artichokes or Anchovies £ 0.50
Ham, Bacon, Chicken or Prawns £ 1.50
- 49 **All Day Breakfast** £ 8.95
Traditional English breakfast of 2 sausages, 2 bacon, fried or scrambled egg, mushrooms, beans or grilled tomato, hash brown, fried slice and black pudding (optional)

Side Dishes All £2.50

Bowl of Chips
Mashed or New Potatoes
Rice
Bread Basket

Tomatoes
Mushrooms
Cauliflower
Broccoli

Why not finish your meal with a cup of coffee or tea

Coffees Available:

Espresso, Latte, Cappuccino, Instant £ 1.95
Double Espresso £ 2.10

Please ask our waiters for the Tea Selection

A 12.5% discretionary service charge will be added to your final bill

Dave, Rama and the team at Abracadabra hope you enjoy your time with us

Eat, Drink and Be Merry