

AEDA

LONDON

APPETIZERS

Bowl of Olives	£3
Bowl of Pistachios	£3
Russian Borodinsky bread with olive oil and balsamic vinegar	£3
<i>(a dark brown sourdough rye bread, traditionally sweetened with molasses and flavoured with coriander and caraway seeds.)</i>	
Vodka platter for 2	£35
<i>(2 x double shots of Beluga Noble vodka, assortment of marinated cucumbers, tomatoes and mushrooms)</i>	

STARTERS

OLIVIE RUSSIAN SALAD (V)	£7
<i>(From Russia with love – our take on potato salad, full of flavours and surprising Ingredients)</i>	
VINAIGRETTE RUSSIAN SALAD (V)	£7
<i>(With Beets and Sauerkraut - a “staple” of Russian/ Ukrainian cooking, very pretty & vibrant)</i>	
SMOKED STURGEON	£12
<i>(Dill emulsion, horseradish, melba toast)</i>	
BORSCHT – beetroot & cabbage soup	£8
<i>(Authentic Russian healthy soup made with beef stock - perfect for winter)</i>	
VEGIE version	£7
SOLYANKA – meaty and spicy	£9
<i>(Thick, spicy and sour Russian soup that is common in Russia and other states of the former Soviet Union and certain parts of the former Eastern Bloc. It was one of the most popular dishes of the former East Germany)</i>	

MAIN COURSE

BEEF STROGANOFF	£18
<i>From its origins in mid-19th-century Russia this popular around the world dish is made from sautéed pieces of beef and mushrooms in a sauce with smetana (soured cream) Served with boiled rice or buckwheat</i>	
RIB EYE STEAK	£24
<i>Served with triple cooked chips, rosemary salt, rocket parmesan salad and Peppercorn sauce</i>	
NOBLE STURGEON	£26
<i>(With crushed new potato and charred cabbage)</i>	
AUBERGINE STEAK (V)	£17
<i>(Roasted with honey and goat's cheese, ratatouille, Puy lentil puree)</i>	
CHICKEN KIEV	£18
<i>(With Pom de Terre, sautéed wild mushrooms and tarragon sauce)</i>	
BEEF PELMENI – RUSSIAN RAVIOLI WITH MINCED STEAK FILLING	£16
<i>(In a light broth with celery and carrots)</i>	
STURGEON PELMENI – RUSSIAN RAVIOLI WITH STURGEON FISH FILLING	£18
<i>(In a light broth with celery and carrots)</i>	

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SIDES

KALE AND CONFIT GARLIC	£4
TRUFFLE PARMESAN CHIPS	£5
ROCKET AND PARMESAN side salad	£5
BOILED RICE	£3
BUCKWHEAT GROATS	£4

INDULGE

CAVIAR APPETISERS

A mouth-watering trio of blinis with cream cheese and caviar (30g) served with a glass of champagne Dumenil Grande Reserve 1er cru brut 125ml

Royal Siberian	£70
Royal Oscietra	£90
Beluga	£125

DESSERTS

REFRESHING HOMEMADE SORBET	£7
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(Ask for daily selection)

CRÈME BRULEE

(Ask for flavour of the day)

£7

CHOCOLATE PAVE

(Served with raspberry coulis)

£7

THE AEDA honey cake

(Special recipe from Ella's grandmother)

£7

CHEESE SELECTION

(Served with quince jelly and crackers)

£8