



 The Russian Tea Room 



The
Russian Tea Room
and Café



Vodkas and Vodka Cocktails

Caviar, Salmon and Blini

Beluga Malossol Caviar—47.00 the ounce
 Osetra Malossol Caviar—41.50 the ounce
 Sevruga Caviar—37.25 the ounce
 Red Salmon Caviar—20.50 two ounces
 Natural Pressed Black Caviar—31.75 the ounce
 RTR Especially Imported Smoked Salmon (in Season)
 Ireland—K.R.D.*—Killorglin, Kerry—21.75
 Scotland—Tobermory*—Isle of Mull—21.75
 With Blini—6.75 additional

Champagne Served
by the Carafe and by the Glass

Carafes of Especially
Selected Imported Wines,
Red and White

Table d'Hôte Dinner

Appetizers or Soups with Pirojok

RTR Zakuska (4.00 addl.)	Choice of Juices	Grapefruit (in Season)
Pickled Herring, Sour Cream	Mushrooms a La Grecque	Chopped Chicken Livers
Eggplant Orientale	Swedish Matjes Herring	Shrimp Cocktail (8.50 addl.)
Nova Scotia Salmon with Capers (6.00 addl.)		

Hot Borscht with Sour Cream	Cream of Celery Soup
Cold Borscht (in Season)	Consomme with Egg Noodles

Entrees

RTR Specialty of the Day—35.25	Blini with Red Caviar and Sour Cream—38.75
Karsky Shashlik Supreme—45.50	Pilaff of Spring Lamb—33.50
Cotelette a La Kiev—33.50	Fish Specialty in Season—35.25
Eggplant a La Russe, au Gratin—31.50	Shashlik Caucasian—37.25
Luli Kebab—31.50	Nalistniki—31.50
Beef a La Stroganoff—36.25	Half Roast Duckling, Cherry Sauce—36.25
Sliced Calfs Liver with Bacon—33.25	RTR Sirloin Steak—40.25
Mushrooms a La Russe, au Gratin—31.50	Spring Lamb Chops—40.25
Cotelette de Volaille—33.50	

Desserts

RTR Assorted Pastries (3.95 addl.)	Ice Cream or Sherbet	Strawberries Romanoff (6.75 addl.)
Baklava (3.95 addl.)	Melon (in Season)	Halvah
Cranberry Kissel	Russian Cream	Kasha a La Gourieff
	Imported Camembert	Fresh Fruit Cup

Beverages

RTR Tea in a Glass with Cherry Preserves	Café Russe (6.50 addl.)
Coffee	Brewed Decaffeinated Coffee
Espresso	

Russian Specialties are described on the back of the menu.
 Russian Tea Room recipes are in the Russian Tea Room Cookbook,
 now offered in paperback.

RTR Vodka Cocktails — 5.75

Ballet Russe

Vodka, Lemon Juice, Creme de Cassis

Black Russian

Vodka, Kahlúa

Ivan The Terrible

Vodka, Green Chartreuse

Dyevitchka

Vodka, Triple Sec, Lemon, Pineapple

Nureyev

Vodka, White Creme de Cacao

Sea-Gull

Vodka, Dry Vermouth, Apricot Liqueur

Pavlova

Vodka, Creme de Cacao, Cream

Pushkin

Vodka, Gin, Creme de Cacao

Boyar Imperiale

Russian Vodka, Cherry Heering

White Russian

Vodka, Kahlúa, Cream

Danish Mary RTR

Akvavit, Tomato Juice, Spices

Gorki

Vodka, Benedictine, Bitters

Bolshoi Punch

Vodka, Lemon Juice, Rum
Creme de Cassis, Sugar

Katinka

Vodka, Lemon Juice, Apricot Liqueur

Moscow Mule

Vodka, Lime, Ginger Beer

Bloody Mary

Vodka, Tomato Juice, Spices

Ochi Chernya

Vodka, Dry Vermouth, Sweet Vermouth,
Black Olive

Troyka

Vodka, Jamaica Rum, Lemon

Uncle Vanya

Vodka, Lemon Juice, Blackberry Liqueur

Imported Vodkas — 5.25

Stolichnaya (Russia) 80°

Stolichnaya (Russia) 100°

Okhotnichya "The Hunter" (Russia) 90°

Pertsovka (Pepper-flavored, Russia) 70°

Wyborova (Poland) 80°

Wyborova (Poland) 100°

Lukusowa (Poland) 100°

Zytnia (Poland) 80°

Absolut (Sweden) 80°

Absolut (Sweden) 100°

Absolut (Pepper-flavored, Sweden) 80°

Vikin Fjord (Norway) 80°

Burroughs (England) 91.5°

Finlandia (Finland) 80°

Closter Edelweiss (Germany) 86°

Rimanto (Germany) 80°

J. A. Baczewski (Austria) 100°

Oliphant (Holland) 80°

Tsingtao (China) 80°

Banzai (Japan) 80°

Kord (Czechoslovakia) 80°

Silhouette (Canada) 80°

Camel (Israel) 100°

Caviar, Salmon and Blini

Beluga Malossol Caviar — 47.00 the ounce

Osetra Malossol Caviar — 41.50 the ounce

Sevruga Caviar — 37.25 the ounce

Red Salmon Caviar — 20.50 two ounces

Natural Pressed Black Caviar — 31.75 the ounce

RTR Especially Imported Smoked Salmon (in Season)

Ireland — K.R.D. — Killorglin, Kerry — 21.75

Scotland — Tobermory — Isle of Mull — 21.75

With Blini — 6.75 additional

Champagne Served
by the Carafe and by the Glass

Carafe of Especially
Selected Imported Wines,
Red and White

Table d'Hôte Dinner

Appetizers or Soups with Pirojok

RTR Zakuska (4.00 addl.)

Pickled Herring, Sour Cream

Eggplant Orientale

Nova Scotia Salmon with Capers (6.00 addl.)

Choice of Juices

Mushrooms a La Grecque

Swedish Matjes Herring

Grapefruit (in Season)

Chopped Chicken Livers

Shrimp Cocktail (8.50 addl.)

Hot Borscht with Sour Cream

Cold Borscht (in Season)

Cream of Celery Soup

Consomme with Egg Noodles

Entrees

RTR Specialty of the Day — 35.25

Karsky Shashlik Supreme — 45.50

Cotelette a La Kiev — 33.50

Eggplant a La Russe, au Gratin — 31.50

Luli Kebab — 31.50

Beef a La Stroganoff — 36.25

Sliced Calf's Liver with Bacon — 33.25

Mushrooms a La Russe, au Gratin — 31.50

Cotelette de Volaille — 33.50

Blini with Red Caviar and Sour Cream — 38.75

Pilaff of Spring Lamb — 33.50

Fish Specialty in Season — 35.25

Shashlik Caucasian — 37.25

Nalistniki — 31.50

Half Roast Duckling, Cherry Sauce — 36.25

RTR Sirloin Steak — 40.25

Spring Lamb Chops — 40.25

Desserts

RTR Assorted Pastries (3.95 addl.)

Baklava (3.95 addl.)

Cranberry Kissel

Ice Cream or Sherbet

Melon (in Season)

Russian Cream

Imported Camembert

Strawberries Romanoff (6.75 addl.)

Halvah

Kasha a La Gourieff

Fresh Fruit Cup

Beverages

RTR Tea in a Glass with Cherry Preserves

Coffee

Espresso

Café Russe (6.50 addl.)

Brewed Decaffeinated Coffee

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Answers to a few of the 101 most frequently asked questions at the Russian Tea Room.

The Russian Tea Room, which has nestled on 57th Street since 1926, was founded by members of The Imperial Russian Corps De Ballet who came to America following the onset of the Russian Revolution. Today, it has become an internationally known gathering place for artists, musicians, writers, stage, screen and TV performers, publishers, directors and producers, whose movements resemble that of a shimmering lake. On the walls of the restaurant and in the cafe are some sixty original paintings and drawings from the RTR's collection of 140 works by major artists, many of whom participated in the famous 1913 Armory show which introduced avant-garde painting to America, short years before the RTR introduced avant-garde dining. Side by side with the painting collection is the Russian Tea Room's unique treasury of antique samovars polished daily by three pairs of living hands.

Further questions of an interesting nature will be answered in this space from time to time.

Russian Specialties

Baklava

Thin pastry leaves with ground nuts and honey.

Beef a la Stroganoff

Lean beef with fresh mushrooms in sour cream sauce.

Bitochki

Chopped chicken and veal patties, Stroganoff sauce.

Blinchiki

Thin crêpes filled with cottage cheese, apple or cherry preserves, with sour cream and powdered sugar.

Blini

Hot thin buckwheat pancakes with caviar, sour cream and hot melted butter.

Borscht (Cold)

Chilled soup of beets and cucumbers served with sour cream and fresh dill.

Borscht (Hot)

Soup of beets, cabbage and tomatoes served with sour cream and fresh dill.

Chakhobili

Spring chicken stewed with tomatoes and onions en casserole.

Chicken Tabaká

Whole squab chicken pressed and sautéed, served with tart prune sauce.

Charlottka

Charlotte Russe.

Cotelettes Boyar

Chopped veal and chicken patties with mushroom sauce.

Cotelette a la Kiev

Boned breast of chicken stuffed with butter, breaded and baked.

Cotelette de Volaille

Breast of chicken, stuffed with chopped chicken and baked, crouton crust.

Cotelettes Pojarski

Chopped beef and veal or salmon patties, special sauce.

Eggplant Orientale

Cold chopped eggplant baked with tomatoes and onions.

Eggplant a la Russe

Eggplant baked in sour cream sauce, en casserole au gratin.

Golubtze

Stuffed cabbage with tomatoes, onions, sauerkraut and sour cream sauce.

Green Schi

Spinach soup with onions and fresh dill, served with hard boiled egg, hot or cold.

Kasha a la Gourieff

Hot sweetened farina with fruit and apricot sauce and toasted almonds.

Kissel

Purée of cranberries served with cream.

Kulebiaka

Chicken, salmon or cabbage loaf, baked in pastry shell with rice, eggs and mushrooms, cream sauce.

Lodichka (Little Boat)

Chocolate-covered mocha-filled macaroon pastry.

Luli Kebab

Chopped sirloin of lamb patties, broiled, mushroom sauce.

Mushrooms a la Russe

Fresh mushrooms baked in sour cream sauce en casserole, au gratin.

Mussáka

Oriental casserole dish made of spring lamb, eggplant, cheese and tomatoes, baked in layers.

Nalistniki

Crêpes stuffed with paté, mushroom sauce.

Noisette of Spring Lamb

Marinated lamb steak, sautéed.

Ogurtze Salad

Sliced cucumbers, radishes, scallions, sour cream and yogurt dressing, fresh dill.

Okroshka

Cold soup of diced meats, scallions, eggs, cucumbers, sour cream and kvass.

Pelmeny Siberian

Chopped beef and veal dumplings, served in consomme with fresh dill and mustard sauce and sour cream on the side.

Pirojok

Meat-filled pastry served with soups.

Rosolnick

Chicken giblet soup with pickles and a variety of vegetables.

Russian Cream

Whipped cream and ice cream garnished with grenadine and sliced almonds.

Salade Olivier

Chicken salad with potatoes, onions, eggs, apples and pickles.

Shashlik Caucasian

Marinated leg of spring lamb, broiled on skewer with tomatoes, green pepper and onions.

Karsky Shashlik

Marinated saddle of spring lamb, broiled and served with rice and red cabbage.

Schi

Soup of braised sauerkraut, root vegetables and tomatoes, served with sour cream.

Sirniki

Baked sweetened cottage cheese patties, powdered sugar, sour cream.

Meat Solyanka

Soup made with diced meat, dill pickles, onions and capers, served with sour cream and olives.

Strawberries Romanoff

Fresh strawberries with Cointreau and whipped cream.

Zakuska

Hors d'Oeuvres a la Russe.

The Russian Tea Room

150 WEST 57TH ST., NEW YORK CITY • CO 5-0947