available from 11am-3pm in lieu of tipping, 22% service charge has been included in the price of all lavka cafe items.

SBUTERBRODI SANDWICHES

AVKA EGG SANDWICH* \$12 all the best flavors of a jewish deli. beef tongue pastrami, egg custard, sauerkraut, and litovsky on an 'everything spice' challah roll. *available vegetarian \$10*

CURED SALMON BUTERBROD* \$12 courversion of bagels & lox. beet cured salmon, a schmear of farmer's cheese, pickles and radish sprouts on toasted rye. CHOCOLATE 'BUTTER-BROD' \$6 like nutella toast for grownups...dark chocolate butter, toasted sunflower seed oil and flaky salt on lightly toasted challah bread. (V)

SALADS & BOARDS

HERRING UNDER A FUR COAT* \$12 7 layer dip, but russian. and actually a salad: layers of salt cured herring dressed in sweet onion and dill, potatoes, carrots, beets, mayo, and hard-boiled eggs. (GF)(DF)

LAVKA GRAIN BOWL* \$15 packed with georgian flavors, this is not your basic grain bowl. adjika dressed buckwheat, moutabal, roasted veg and a jammy egg. (GF) *available DF/VG upon request*

BALTIC PICNIC* \$11

tiny smoked fish served with parsley mayo, hard boiled egg, pickled onion, herbs, and pumpernickel toasts.

ARMENIAN CHEESE BOARD \$13

chanakh cow's milk cheese, imported honey, rotating fruit preserves, walnuts, crackers & house-made bread. (V) MEAT ASSORTI \$12

three rotating charcuterie with house bread and spicy mustard.

BLINI & THINGS YEASTED BLINI* \$18

salmon roe, smetana butter, chive, sieved egg. ask about caviar upgrades. available GF upon request **BUCKWHEAT BLIN** \$13 stuffed with litovksy cheese, house fenugreek-smoked pork loin and sautéed sauerkraut. (GF) available vegetarian upon request

DUMPLINGS

SIBERIAN PELMENI \$18 beef, pork, veal and onion. **TVOROG VARENIKI** \$15 scallions, farmer's cheese. (V) SOUR CHERRY VARENIKI \$14 a ukranian specialty! (V)

EXTRAS

house-made breads & butter \$6 assorted pickles \$9



*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. MANY DISHES CONTAIN ALLERGENS EVEN WHEN NOT LISTED.

TEA 8 COFFEE

GOLDEN CEYLON

robust, malty and smooth.

SPRING MELODY

black tea. thyme. mint. black currant leaves.

WILD ROSE

caffeine-free tisane of wild rose petal, rosehip, rowan berry, hawthorn berry, hibiscus, apple.

PLUKT 'BLOSSOM' caffeine free wildflower blend of echinachea, calendula, peppermint, fireweed, cornflower, cowslip and oregano.

GREEN TEA WITH SEA BUCKTHORN sea buckthorn berry. apple. lemongrass **FRENCH PRESS COFFEE** 5 good coffee roaster

SODAS, BEER, & MORE check the cold case for our rotating selection!

WINES BY THE GLASS

KUESH, ORIGINS BRUT armenia nv 15 plenty of fresh apple. citrus. toasted almond. vahe kushguerian lets his methode traditionelle sparkler age for two years before sharing it with us

CRNKO JARENINCAN slovenia 2020 (1L) 12 MEINKLANG, WEISSER MULATSCHAK austria 2021 13 naturally hazy, notes of apricots and goldenberries. RODICA, REFOSK slovenia 2019 12 **RODICA, REFOSK** slovenia 2019 12 hay and forest floor, red berries and spices. the body is medium, and the palate is fresh, elegantly balanced and mineral. **CASRELI, SAPERAVI** georgia 2020 16 black currant. red cherry. vanilla. laurel. spice.

we are proud to offer a wide array of both traditional and modern wines from the caucuses and eastern europe. enjoy any bottle here with the addition of a \$15 corkage fee.

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available in 30g, 60g, 100g 6/12/18 STOLI latvia 6/12/18 REYKA iceland 6/12/18 FINLANDIA finland 7/14/21 CIROC france 9/18/27 **HAKU** japan 7/14/21 TIMBERLINE oregon

available in 30g, 60g, 100g

6/12/18 HORSERADISH 6/12/18 **ZUBROVKA** 6/12/18 EARL GREY 6/12/18 CARAWAY 6/12/18 COCAO NIB 6/12/18 KLYUKVA 6/12/18 **BERGAMOT** 6/12/18 **BIRCH** 6/12/18 KRAMBAMBULYA 6/12/18 PORCINI 6/12/18 SEA BUCKTHORN

service...its part of the deal

