

DINNER MENU

SHAREABLES

WHITE BEANS HUMMUS ♥

with caramelized onions 10 GF/VG

EGGPLANT DIP

roasted eggplant and red bell pepper mix 11 GF/VG

PICKLED VEGETABLES PLATTER

cucumbers, tomatoes, and cabbage 10 GF/VG

HAND CRAFTED DUMPLINGS ♥

pork 14 potatoes OR cheese 11 VG

COUNTRY STYLE POTATOES

pan fried potatoes with garlic, onions and herbs 14 GF/VG

MOLDOVAN PAN FRIED PIE ♥

cheese, potatoes, OR cabbage 14 VG

MOLDOVAN BAKED PIE

cheese, potatoes, OR cabbage 15 VG

Requires 30 min to prepare

CHICKEN AND MUSHROOMS CREPES 12

SOUPS AND SALADS

FRESH CABBAGE SALAD ♥

green cabbage, scallions, parsley, olive oil 10 GF/VG

COUNTRY STYLE SALAD

tomatoes, cucumbers, peppers, scallions, herbs, feta cheese, olive oil 13 GF/VG

SUMMER SALAD

lettuce, cherry tomatoes, radish, homemade croutons, dill, parsley, lemon dijon mustard dressing 14 GF/VG

CHICKEN NOODLE SOUP

chicken, bell pepper, carrots, onions, tomatoes, homemade noodles, herbs 11 GF (optional)

BORSCH

beetroots, potatoes, cabbage, bell pepper, carrots 11 GF/VG

ENTREES

ROTATING CHEF SPECIALS

GRILLED PORK RIBS

sautéed potatoes and mushrooms, red coleslaw salad 30 GF

ROASTED PORK OR CHICKEN

pork OR chicken stewed in broth with onions and garlic. served with pickled vegetables and polenta 25 GF

SARMALE

cabbage and grape leaves stuffed with rice, chicken, and herbs. served with sour cream 18 GF

GRILLED WHOLE TROUT

served with polenta and garlic sauce on the side 31 GF

BRAISED LAMB ♥

lamb braised in special wine and rosemary sauce, served with roasted vegetables 34 GF

BRAISED BEEF

mouth watering braised beef, in rich red sauce. served with rice with vegetables 28 GF

MITITEI ♥

beef and pork sausages, served with fresh cabbage salad, baked potato, pickles, and home made hot sauce 29 GF

LAMB KEBAB

served with a side of pan fried potatoes, tomato salad, marinated red onions, and homemade hot sauce 32 GF

SIDES

POLENTA

topped with butter, served with feta cheese and sour cream 7 GF

HOMEMADE NOODLES

topped with butter, served with feta cheese 7

ROASTED VEGETABLES

zucchini, yellow squash, bell pepper 10 GF/VG

BAKED POTATO

topped with sour cream and scallions 5 GF

DISCOVER MOLDOVA



Moldova – a landlocked country situated in Eastern Europe. Due to its tumultuous history under different regimes, names and occupations, Moldova has a rich cultural tapestry, the cuisine being a main component of the transition. With influences from its neighbors: Romania and Ukraine, a little from Turkey and Bulgaria, some from Russia and even the Mediterranean countries, Moldovan cuisine offers a variety of tastes and flavors. With spices, herbs and various types of produce and meats, our dishes combine these flavors to create real masterpieces, giving an incredible result for a well-balanced meal.

Embark with us on a journey to a new culinary experience.

Chef - Victor Sorici

Sommelier - Artur Andronic

♥ House Recommendation GF – Gluten Free VG – Vegetarian

Prices exclude tax and may vary. Menu subject to change without notice. Before placing your order, please inform your server if anyone in your party has a food allergy. 20 % service charge will be applied for parties of 6 or more

WINES BY THE GLASS

BEER

SPARKLING

150ml/5oz

NV	Crisecco , Cricova, Moldova	<i>brut/zesty/silky</i>	11
NV	Labrusca Rosso , Lini 910, Italy	<i>frizzante/red fruit/earthy</i>	13

WHITES / ROSÉS

NV	Moscato , Cricova, Moldova	<i>light/medium-sweet/honey</i>	11
'20	Riesling Spätlese , Karl Erbes, Germany	<i>medium/peach/citrus</i>	13
'19	Fetească Regală , Kazayak, Moldova	<i>light/apples/zesty</i>	11
'20	Chardonnay , Chateau Vartely, Moldova	<i>medium/buttery/pear</i>	11
'21	Rkatsiteli , Kakhuri Gvinis Marani, Georgia	<i>light/fresh/zesty</i>	12
'21	Sauvignon Blanc , Villa Maria, NZ	<i>light/citrus/tropical</i>	12
'20	Pinot Grigio , Bertani, Italy	<i>light/fresh/citrus</i>	12
'21	Grüner Veltliner , Landhaus Mayer, Austria	<i>light/grapefruit/apple</i>	11
'21	Chenin Blanc - Viognier , Pine Ridge, USA	<i>medium/pear/citrus</i>	11
'21	Malbec & Syrah , Chateau Vartely, Moldova	<i>strawberry/raspberry</i>	11

REDS

NV	Cab-Sauvignon , Cricova, Moldova	<i>med-sweet/black fruit</i>	11
NV	Kindzmarauli , Kakhuri Gvinis Marani, Georgia	<i>med-sweet/fig/jam</i>	11
'20	Fetească Neagră , Cricova, Moldova	<i>light/plum/red cherry</i>	11
'20	Rară Neagră , Chateau Purcari, Moldova	<i>medium/oak/raspberry</i>	15
'19	Cab-Sauvignon , Kazayak, Moldova	<i>medium/chocolate</i>	11
'20	Freedom Blend , Chateau Purcari, Moldova	<i>full/dried plum/berries</i>	15
'17	Lupi , Gitana Winery, Moldova	<i>full/high tannins/earthy</i>	17
'21	Saperavi , Tbilvino, Georgia	<i>medium/cloves/blackberry</i>	12
'17	Enira , Bessa Valley, Bulgaria	<i>medium/vanilla/black pepper</i>	12
'18	Amarone della Valpolicella , Terre di Bo, Italy	<i>full/cherry/spices</i>	17
'20	Bordeaux , Château d'Arvigny, France	<i>medium/dark fruit/oak</i>	13
'19	Tempranillo , Baron de Ley, Spain	<i>full/high tannins/dried fruit</i>	13
'20	Pinot Noir , Valravyn, USA	<i>medium/smoky/raspberry</i>	15
'18	Areni , Zulal, Armenia	<i>medium/sour cherry/spice</i>	14
'21	Zinfandel , Carnivor, USA	<i>medium/leather/chocolate</i>	14

SOMMELIER SPECIALS

Wine Glass Special of the Week (white / red)		Price varies
Refreshing Whites Flight	<i>(3oz pour each)</i>	23
<i>Grüner Veltliner/Fetească Regală/ Sauvignon Blanc</i>		
Best Reds Flight - Lupi/Amarone/Areni	<i>(3oz pour each)</i>	31
Build Your Own Flight - Pick any 3	<i>(3oz pour each)</i>	Price varies
XO Flight - Kvint XO, Ararat XO, Hennessy XO	<i>(1oz pour ea)</i>	57

Our bar is equipped with a state of the art wine dispensing system by Enomatic.
For full Wine or Liquor Menu please ask your server.

WANT TO KNOW MORE ABOUT WINE?

Every month we host Wine Tasting events. Topics are always different and are focused around tasting wines from the old and new world. We partner with various people from the industry: sommeliers, wine distributors, importers and even guest speakers from wineries. The events are both educational and entertaining.

To check our upcoming events:
www.tastemoldova.com/musicandevents



Chef - Victor Sorici Sommelier - Artur Andronic

♥ House Recommendation

DRAFT | 16oz | 8

- Winter Lager** | Sam Adams USA
- 60 Minute IPA** | Dogfish Head USA 6%
- Hefeweissbier** | Paulaner Germany 5.5%
- Belgian White** | Newburyport USA 5.1%

CRAFT BEER BY THE BOTTLE | 12oz - 7

- Nuit Blanche** | Litra Brewing, Moldova
- Pale Ale** | Litra Brewing, Moldova
- Lager** | Mikhola, Ukraine
- Honey Lager** | Mikhola, Ukraine
- Blanche Unfiltered Ale** | Mikhola, Ukraine
- Doppelbock** | Mikhola, Ukraine
- Zhigulevske** | Mikhola, Ukraine

OTHER BEERS BY THE BOTTLE

- Guinness** | Ireland 12 oz | 8
- Efes** | Turkey 12 oz | 6
- Zimbru Lager** | Romania 16 oz | 8
- Pale Lager** | Czech 16.9 oz | 8
- Corona** | Mexico 12 oz | 6
- Weihenstephaner 0%** | Germany 16.9 oz | 6
- Angry Orchard Cider** | USA 12 oz | 6

COCKTAILS

- Red Sangria** 14
- Aperol Spritz** sparkling/aperol/club soda 14
- Raspberry Mule** stoli/lime/ginger beer 14
- Espresso Martini** zernoff/baileys/espresso 14
- Casamigos Margarita**
tequila/cointreau/lime/oj/agave 14
- Elderflower Gin & Tonic**
hendricks/st.germain/tonic 14
- Negroni** tanqueray/vermouth/campari 14
- Tennessee Gold** whiskey/honey simple/lemon 15

SPIRITS

- full list available upon request*
- Honey Cha Cha (Grappa)**, Georgia 8
 - Grey Goose**, France, 11
 - Kvint XO 25yrs**, Moldova, 23
 - Hennessy XO**, France, 44
 - Ararat XO**, Armenia, 25
 - Casamigos**, Mexico 17
 - Crown Royal**, Canada 11
 - Maker's Mark**, USA 11
 - Macallan 12**, Scotland 16

REFRESHMENTS

- Housemade Compot** 4/10
- Sodas** (can) 3
- Still Water** | Acqua Panna 5
- Sparkling Water**
San Pellegrino | Borsec | Borjomi 5
- Limonata/Aranciata** (can) 3.5
- Apple/Orange/Cranberry Juice** 3