

DINNER MENU

SHAREABLES

WHITE BEANS HUMMUS ♥

with caramelized onions 7 GF/VG

EGGPLANT DIP

roasted eggplant and red bell pepper mix 7 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

ENTREES

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

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

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

AWARDED BOSTON MAGAZINE'S
**BEST OF
BOSTON
2023**

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

SOMMELIER'S SPECIAL FLIGHTS

Refreshing Whites - Grüner Veltliner/Fetească Regală/Sauvignon Blanc	22
The Native Whites - Alb de Onițcani/Pošip/Grüner Veltliner	24
A Taste of Moldova - Crisecco/Fetească Regală/Rară Neagră	26
Just a Little Sweet - Moscato/Cabernet/Kindzmarauli	23
The Saperavis - Georgia/Moldova/USA	37
Somm's Favorites - Chardonnay Barrel Aged/Plavac Mali/5 Elemente	42
Best Reds from Moldova - Saperavi/Lupi/5 Elemente	43
A Sweet Finish - 10yr Tawny Port/Pastoral/Ice Wine (1.5oz each)	29
Build Your Own - Pick any 3 (3oz each) Price varies	
The XO's - Kvint/Ararat/Hennessy (3/4oz each)	37

SPARKLING	150ml/5oz
NV Crisecco , Cricova, Moldova brut/zesty/silky	11
'17 Cava Gran Reserva , Juvé & Camps, Spain brut nature/peaches	14

WHITES / ROSÉS	
NV Moscato , Cricova, Moldova light/med-sweet/honey	11
'19 Fetească Regală , Kazayak, Moldova light/apples/zesty	11
'19 Alb de Onițcani & Rkatsiteli , Novak, Moldova light/quince/honey	12
'20 Chardonnay , Chateau Vartely, Moldova medium/buttery/pear	11
'21 Pošip , Black Island, Croatia medium/apple/minerals	14
'21 Rkatsiteli , Kakhuri Gvinis Marani, Georgia light/fresh/zesty	12
'22 Sauvignon Blanc , Villa Maria, NZ light/citrus/tropical	12
'22 Pinot Grigio , Bertani, Italy light/fresh/citrus	12
'22 Grüner Veltliner , Landhaus Mayer, Austria light/grapefruit/apple	11
'21 Chenin Blanc - Viognier , Pine Ridge, USA medium/pear/citrus	11
'21 Malbec & Syrah Rosé , Chateau Vartely, Moldova strawberry/honey	11

REDS	
NV Cab-Sauvignon , Cricova, Moldova med-sweet/black fruit	11
NV Kindzmarauli , Kakhuri Gvinis Marani, Georgia med-sweet/fig/jam	12
'20 Fetească Neagră , Cricova, Moldova light/plum/red cherry	11
'20 Rară Neagră , Chateau Purcari, Moldova medium/oak/raspberry	15
'19 Fetească Neagră & Tempranillo , Fautor, Moldova med/plum	15
'19 Cab-Sauvignon , Kazayak, Moldova medium/ripe fruit	11
'20 Freedom Blend , Chateau Purcari, Moldova full/dried plum/berries	15
'20 Saperavi , Gitana, Moldova medium/blackberry	19
'17 Lupi , Gitana Winery, Moldova full/high tannins/earthy	19
'19 5 Elemente , Equinox, Moldova full/fig/pepper	20
'21 Saperavi , Georgian Valley, Georgia med/cloves/blackberry	12
'17 Enira , Bessa Valley, Bulgaria medium/vanilla/black pepper	12
'15 Plavac Mali , Volarević, Croatia full/violet/vanilla/cocoa	19
'20 Bordeaux , Château d'Arvigny, France medium/dark fruit/oak	13
'21 Châteauneuf-du-Pape , Cellier des Princes, France full/earthy	17
'20 Saperavi , Dr. Konstantin Frank, USA medium/velvety/earthy	23
'21 Pinot Noir , Valrav, USA medium/smoky/raspberry	15
'21 Zinfandel , Carnivor, USA medium/leather/chocolate	14

Our bar is equipped with a state of the art Enomatic wine dispensing system.

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.

To check our future events:

www.tastemoldova.com/musicandevents



Chef - Victor Sorici

Sommelier - Artur Andronic

♥ House Recommendation

BEER

CRAFT BEER FROM MOLDOVA

Litra Brewing Co. - Radical Beer for Radical People

DRAFT | 16oz - 10

- Vienna Lager** 4.7% | caramel/grainy/toffee
- Tripel Belgian Style** 9% | sweet/caramel/barberry
- West Coast IPA** 6% | caramel/citrus/herbal
- Pale Ale** 5.3% | citrus/grapefruit/biscuit/caramel
- Bohemian Pilsner** 5% | fresh/biscuit/floral/herbs
- Pink Boots IPA** 6.5% | fresh/exotic fruit/soft
- Beer Flight - Pick 4 | 12**

BOTTLE | 12oz - 8.5

- Vienna Lager** 4.7% **La Saison D'Angelique** 6.5%
- Hefeweizen** 6.5% **Pale Ale** 5.3%
- Bohemian Pilsner** 5% **West Coast IPA** 6%
- Pink Boots IPA** 6.5% **PopArt Cold IPA** 5.5%
- Tyask Cuvee Blanc** 8% | 750ml - 29

OTHER BEERS BY THE BOTTLE

- Lager** | Mikhola, Ukraine 4.5% | 8
- Doppelbock Lager** | Mikhola, Ukraine 4.4% | 8
- Zhigulevske Lager** | Mikhola, Ukraine 4.5% | 8
- Guinness** | Ireland 12 oz | 8
- Efes** | Turkey 12 oz | 6.5
- Pale Lager** | Czech 16.9 oz | 8
- Corona** | Mexico 12 oz | 6.5
- Stella Artois 0%** | Belgium 12 oz | 6.5
- Angry Orchard Cider** | USA 12 oz | 6.5

COCKTAILS

- Japanese Slipper** cointreau/lemon juice/midori 14
- Aperol Spritz** sparkling/aperol/club soda 14
- Raspberry Mule** stoli/lime/ginger beer 14
- Espresso Martini** titos/baileys/espresso 14
- Boulevardier** makers mark/vermouth/campari 14
- Casamigos Margarita** tequila/cointreau/lime/oj/agave 14
- Elderflower Gin & Tonic** hendricks/st.germain/tonic 14
- Negroni** tanqueray/vermouth/campari 14

MOCKTAILS

zero alcohol

Berry Burlesque

- blackcurrant jam/mint/lime/simple/ginger beer 12
- Espresso Tonic** espresso/oj/tonic 10
- Mojito** lime/honey simple/mint/soda 10
- Thyme Out** lemon/thyme simple/ginger beer 12

REFRESHMENTS

- Homemade Ice Tea** 5/15
- Housemade Compot** 5/15
- Sodas** (can) 4
- Still Water** | Acqua Panna 7
- Sparkling Water** San Pellegrino | Borsec | Borjomi 7
- Limonata/Aranciata** (can) 4.5
- Apple/Orange/Cranberry Juice/Pineapple** 4