

CAVIAR

Caviar Trio

White sturgeon, White fish and Trout
(See also Caviar Tasting)
\$20

Canadian Sturgeon Caviar

Wild Atlantic Sturgeon
The caviar has a full bodied flavor
\$25/5g

White Sturgeon Caviar

West coast of North America & farm raised
Buttery to nutty flavor almost identical to Osetra
\$127/28g tin

Italian Siberian Sturgeon

Farmed Italian caviar with sturgeon originating
from the Black Sea.
Comparable in flavor to its origin of Osetra
\$150/28g tin

Beluga Caviar

From the Russian Black Sea with a tradition of being rich
and creamy
\$170/10g tin

*All tin caviars are served on a carved ice block
accompanied with shallots, dill-sour cream, and a
quail egg marinated with beet and vodka.*

COLD MENU

Atlantic Smoked Salmon

*Smoked Atlantic salmon with shallots and capers, sour
crème and rye toast*
\$15

Wild Pacific Smoked Salmon

*Apple wood smoked wild pacific salmon, sour cream,
toasted rye bread & capers*
\$16

Pravda House Cured Gravlax

*Stolichnaya vodka cured salmon, crispy tortilla, red
onions & capers*
\$16

Jumbo Tiger Shrimp Cocktail

*Citrus poached jumbo shrimp with horseradish-chili
cocktail sauce*
\$16

Herring Roll Mops

*Pickled Bismarck herring with toasted rye bread and a
dill sour cream*
\$12

CHARCUTERIE AND CHEESE PLATE

Charcuterie Board

*Selection of Hungarian, German, and Italian cured
meats, organic mustards, pickled cucumbers, olives and
crispy flatbreads*
\$19

Cheese Board

Selection of Canadian cheeses
\$20

Charcuterie and Cheese Board

European cured meats and Canadian cheeses
\$37

PRAVDA CRISPY FLATBREAD

Smoked Salmon Flatbread

*Atlantic smoked salmon, shaved shallots & capers with
a dill-crème Fraîche*
\$18

Prosciutto & Fig Flatbread

*Prosciutto, arugula pesto, port poached figs &
mascarpone*
\$18

Tomato Boccocini Flatbread

*24 hour roasted grape tomatoes, arugula pesto, mini
Boccocini & basil*
\$16

SALADS AND VEGETABLES

Beets & Feta Salad

*Beets, arugula, slivered almonds, shredded feta cheese
& vinaigrette*
\$12

Tomato & Cucumber Salad

Tossed in a balsamic vinaigrette
\$10

Vegetable Plate

*Grilled Portobellos, roasted bell peppers, avocado mash,
feta cheese, arugula & candied beets
with crispy tortilla crisps*
\$17

PRAVDA FRIES

Putin Fries

*Hand cut Russet potatoes, with chipotle mayo &
crumbled feta*
\$9

Deconstructed Fries Stroganoff

*Hand-Cut Russet potatoes with Russian stroganoff sauce
& crème fraîche*
\$10

SLIDERS AND SNACKS

Pravda Mini Burgers

*3 Angus beef mini burgers with wild mushroom ragu, &
4 year old cheddar*
\$16

Grilled Steak Sandwiches

2 Aged Angus strip, pepper crusted with Swiss cheese
\$16

Chicken Kiev Sliders

*3 Marinated chicken breast fillet, Panko crusted with
Chipotle Aioli*
\$16

PEROGIES AND PELMENI

Traditional Perogies

*Mushroom & potato filled perogies
browned in butter with dill & sour cream*
\$12

Veal Pelmeni

*Tossed in a wild mushroom broth
with sour cream and chives*
\$12

Vodka Cream Perogies

*Potato & mushroom perogies tossed in a
vodka cream sauce with crisp bacon*
\$12

MAINS

Seared Ahi Tuna

*On seaweed salad with wasabi mayo
& Japanese plum sauce*
\$18

Pravda Chicken Kiev

*Chicken Kiev stuffed with wild mushroom duxelle on
vodka cream perogies*
\$18

New Zealand Rack of Lamb

*Four lamb chops with a cherry reduction
and traditional perogies*
\$19

6 oz Baseball Steak

*Cast iron seared aged Angus beef with a Portobello
mushroom & Pravda fries*
\$23

DESSERTS

Pravda Crepes

*Stuffed with mascarpone and berry compote
garnished with sour cream*
\$11

Cherry Perogies

*Tossed in a vodka cassis reduction
& sweetened sour crème*
\$11

Cake of the Day

\$10

GROUPS OF 8 TO 10 PEOPLE

Pravda Mini Burger Platter \$41

Kiev Sandwich Board \$41

Grilled Steak Sandwiches \$45

Assorted Flatbreads \$38

(Tomato Boccocini, Prosciutto Fig, Smoked Salmon)

Vegetable Spring Rolls \$26

Cheese Board Platter \$39

Charcuterie Platter \$39

Cheese & Charcuterie Platter \$45

DINNER PLATTERS

**Smoked Salmon Platter
\$39**

**Chilled Tiger Shrimp Board
\$40**

**Fresh Seared Ahi Tuna
\$42**

**Chicken Kiev Board
\$42**

**Rack of Lamb Platter
\$45**

**Grilled Angus Beef Platter
\$45**

**Assorted Perogies
\$45**

**Assorted Dessert Platter
\$45**