

BABUSHKA

BABŮSHKA

CHEF'S STORY



BABUSHKA

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MEET CHEF ALENA SOLOD — THE SOUL BEHIND BABUSHKA'S KITCHEN.



With 18 years of experience in hospitality and more than 35 restaurant openings across the CIS and UAE, Alena brings together passion, precision, and heart in everything she creates. She has dedicated her career to reimagining traditional flavors through creativity, authenticity, and refined technique.

Recognized in the Michelin Guide, titled GQ Super Woman in Gastronomy, and a speaker at The Best Chef Awards, Alena transforms beloved Eastern European comfort food into elegant, emotional experiences.

For Alena, food is where passion meets skill and every ingredient becomes the hero of its dish. It's not just about recipes – it's about creating memories, sharing warmth, and connecting people through the beauty of food.

"FOOD IS ABOUT MAKING AN EMOTIONAL CONNECTION; IT'S THE SIMPLEST WAY TO SHARE LOVE."

Alena Solod

BABUSHKA

CAVIAR



♥ **Black caviar** | **350 AED**

Luxurious sturgeon caviar with delicate crepes, a classic indulgence of briny elegance.

♥ **Red caviar** | **190 AED**

Bright salmon roe on soft crepes, offering pops of salty freshness.

♥ **Pike caviar** | **210 AED**

Delicate pike roe with buttered borodino bread, a subtle seafood gem.

SALADS



♥ **Salad with greens and cheese | 55 AED**

Mix of arugula, spinach, and romaine with fresh veggies, pomegranate, and feta in a narsharab dressing.

♥ Shuba salad

| 55 AED

Layered herring with roasted veggies and mayo, topped with eggs for a colorful, traditional and favorite.



♥ Olivier with chicken

| 55 AED

Classic Olivier twist with chicken, veggies, peas, and mayo, garnished with quail eggs and dill.



♥ Greek salad

| 75 AED

Chunky feta, tomatoes, cucumbers, olives, and peppers in oregano-lemon dressing for a Mediterranean burst.



♥ Vegetable salad

| 55 AED

Crisp cucumbers, tomatoes, radish, and peppers with herbs and unrefined olive oil for a simple, garden-fresh mix.





♥ **Big green salad**

| **70 AED**

Nutrient-packed greens with avocado, zucchini, seeds, and asparagus in a zesty lime-honey vinaigrette.

COLD APPETIZER



♥ Chicken liver pate

| 45 AED

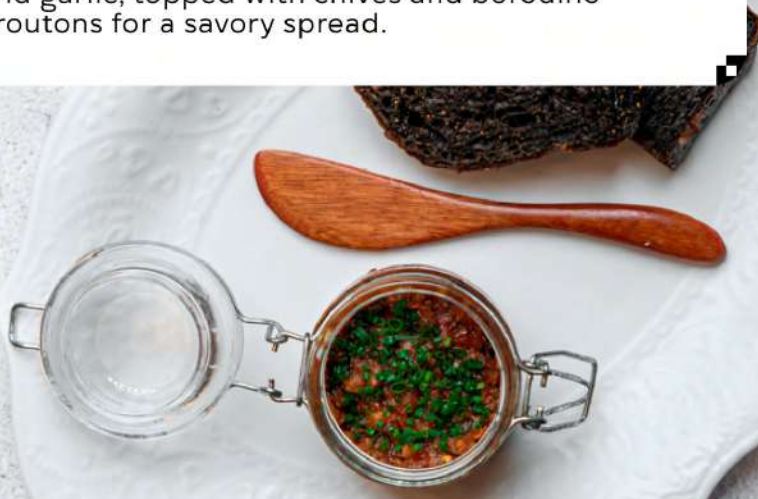
Silky pate of chicken liver, paired with caramelized pecans and truffle honey on brioche for an indulgent treat.

*The recipe contains alcohol

♥ Eggplant caviar

| 30 AED

Smoky roasted eggplant blended with tomatoes and garlic, topped with chives and borodino croutons for a savory spread.



♥ Meat jelly

| 45 AED

Chilled beef stock infused with tender chicken and cheek, served with zesty horseradish cream, mustard, and fresh pickles for a refreshing bite.

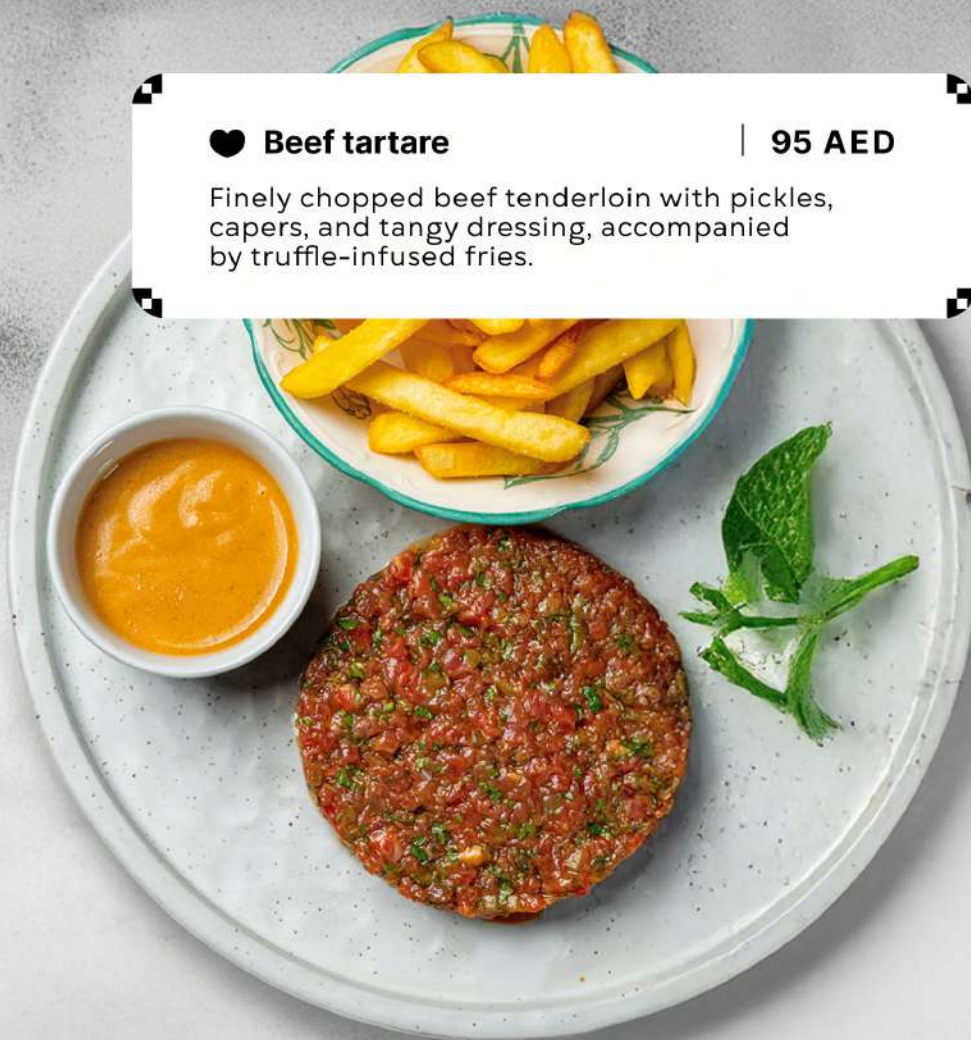




♥ Salmon tartare

| 95 AED

Fresh marinated salmon with cucumber, avocado, and red caviar, served on grain chips for a vibrant, oceanic starter.



♥ Beef tartare

| 95 AED

Finely chopped beef tenderloin with pickles, capers, and tangy dressing, accompanied by truffle-infused fries.

♥ **Pickle cucumber**

| 25 AED

Crisp, brined cucumbers with garlic and dill, offering a simple yet punchy pickle experience.

♥ **Mild salted cucumber**

| 25 AED

Lightly salted cucumbers with garlic and dill, delivering a subtle, refreshing tang.

♥ **Marinated tomato cherry**

| 25 AED

Juicy cherry tomatoes marinated to perfection, bursting with herbal notes and acidity.

♥ **Fermented cabbage**

| 25 AED

Crunchy sauerkraut with carrots and cranberries, finished with unrefined oil for a probiotic-packed side.

♥ **Herring with potato**

| **60 AED**

Salted herring atop baby potatoes with pickled onions and herbs, a hearty Nordic-inspired bite.





♥ Vegetable plate

| 85 AED

Fresh Uzbek veggies like cucumbers, tomatoes, and peppers, served with tartar sauce for a vibrant crudité.



♥ Assorti of appetizers

| 140 AED

Platter of pickled tomatoes, chicken pate, eggplant caviar, and more, with fresh greens and bread for sharing.

HOT APPETIZER



♥ **Fried anchoves**

| **55 AED**

Crispy anchovies with lemon and tartar sauce
for a salty, seaside crunch.



♥ **Fried zucchini**

| **45 AED**

Crispy golden zucchini rounds served warm with a creamy sour cream sauce infused with garlic and fresh dill.

♥ **Draniki with sour cream** | **50 AED**

Crispy potato pancakes with onions, topped with sour cream and herbs for comforting warmth.



♥ **Draniki with salmon** | **80 AED**

Potato pancakes crowned with marinated salmon and sour cream, blending smoky and citrusy notes.



♥ **Draniki with beef cheeks**

| **90 AED**

Potato draniki with tender beef cheeks in demiglace, finished with parmesan mousse.



♥ **Draniki with red caviar**

| **140 AED**

Potato pancakes crowned with red caviar and sour cream for a luxurious bite.



♥ **Pelmeni with crab**

| **150 AED**

Seafood dumplings with crab meat, with melted cheese and leek. Served with bisque sauce.



♥ **Beef pelmeni**

| **65 AED**

Handmade dumplings stuffed with beef, served in brown butter and onion jus with sour cream.





♥ **Vareniki with potato** | **55 AED**

Potato-filled dumplings with crispy onions and truffle mousse for an earthy, creamy delight.



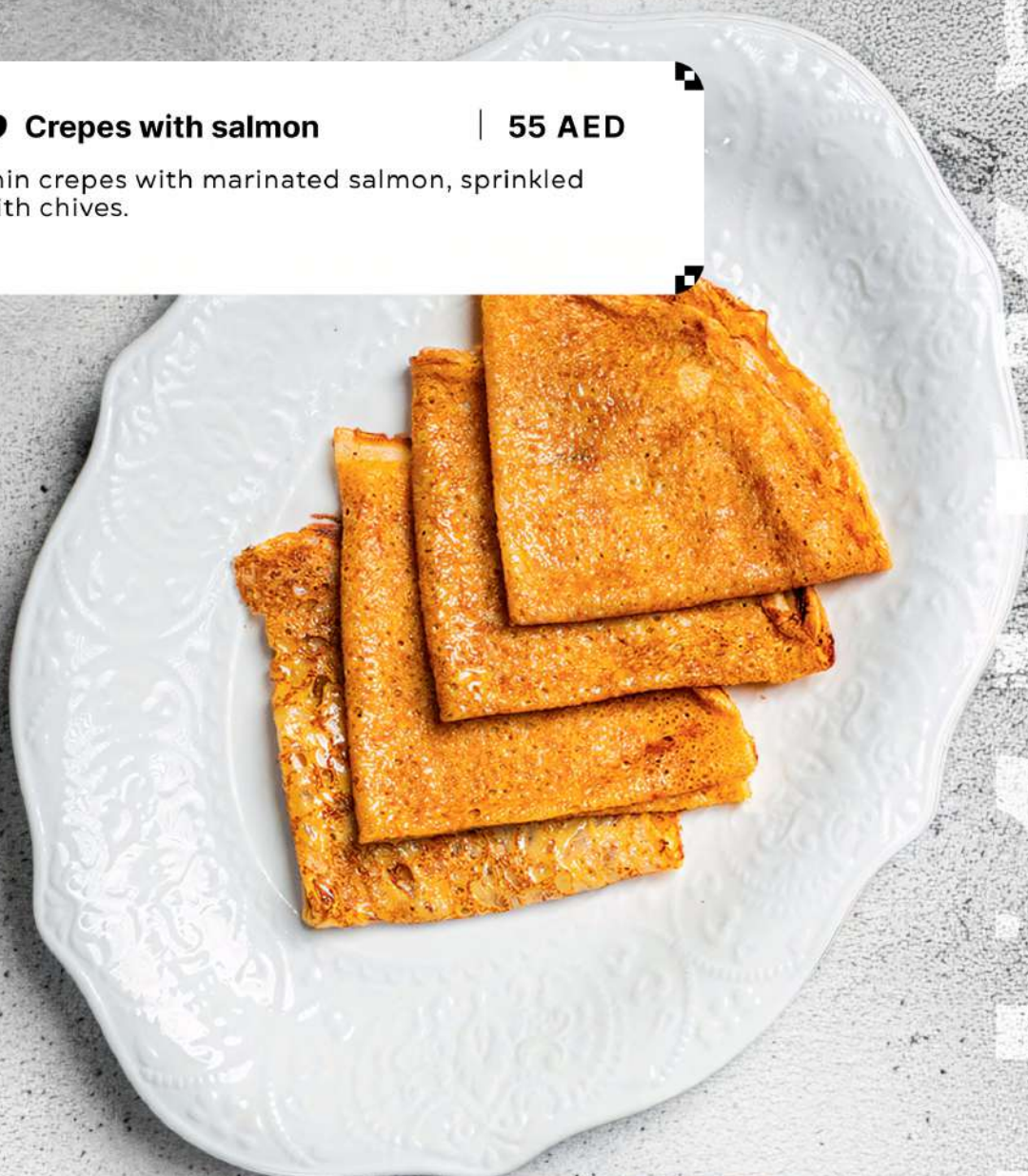
♥ **Vareniki with meat and cabbage** | **55 AED**

Beef and cabbage vareniki in demiglace, served with sour cream and fried onions.

♥ **Crepes with salmon**

| **55 AED**

Thin crepes with marinated salmon, sprinkled with chives.



♥ Pie with meat | 15 AED

Flaky pastry encasing spiced beef and onions in demiglace, a savory pocket of flavor.

♥ Pie with potato | 15 AED

Buttery pie with potatoes, mushrooms, and onions for a hearty, fungal twist.

♥ Pie with cabbage | 15 AED

Cabbage and truffle-infused pie, blending earthy and umami notes.



♥ Bread basket mix | 20 AED

Assorted brioche, borodino, and grain chips with butter for a warm, varied carb selection.

SOUP



♥ **Borsch with smoked pear** | **65 AED**

Rich beet soup with beef, veggies, and smoked pear, served with lard and sour cream.



♥ **Chicken soup**

| **55 AED**

Homestyle broth with noodles, eggs, and veggies for soothing comfort.

♥ **Uha soup**

| **65 AED**

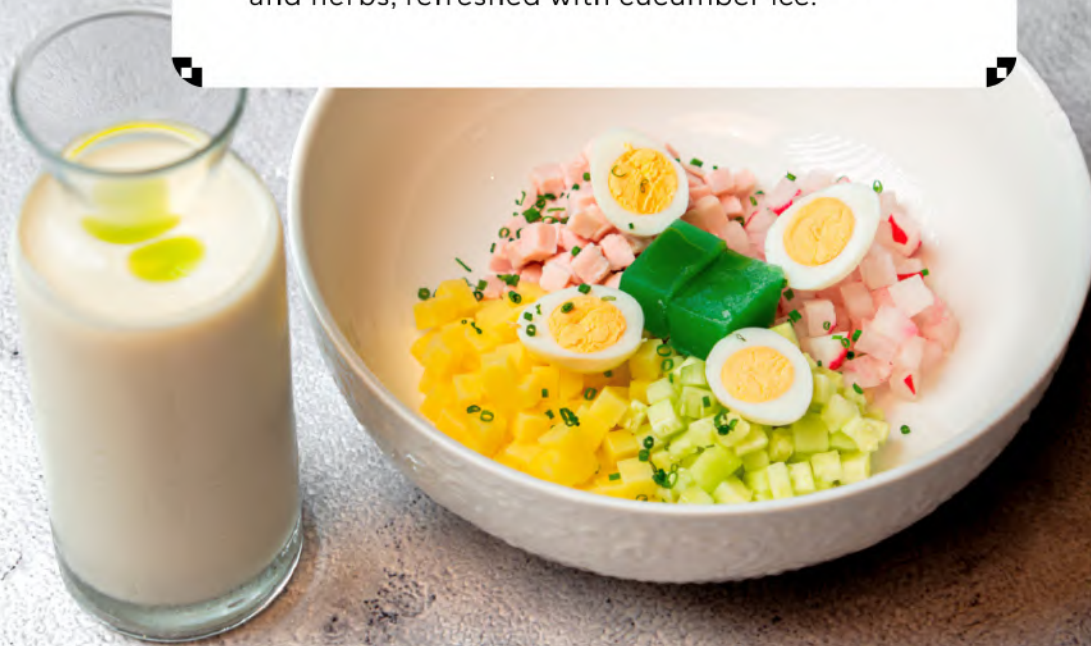
Creamy fish soup with salmon, seabass, and potatoes, brightened with lemon and chili.



♥ **Okroshka with kefir**

| **60 AED**

Chilled kefir soup with chicken, veggies, eggs, and herbs, refreshed with cucumber ice.



♥ **Okroshka with kvas**

| **60 AED**

Tangy kvas-based soup with chicken, radish, and mustard for a bubbly, summery slurp.



MAIN COURSE



♥ Stuffed ramiro pepper

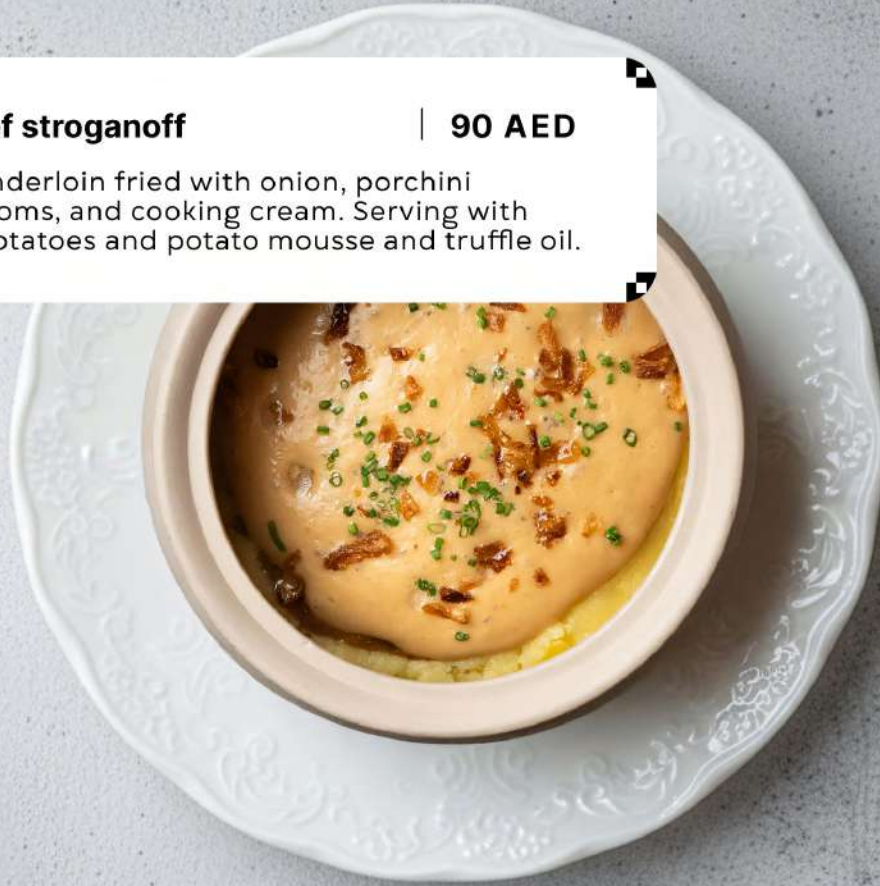
| 90 AED

Beef and rice-stuffed peppers in romesco sauce with sour cream for a smoky, nutty meal.

♥ **Beef stroganoff**

| **90 AED**

Beef tenderloin fried with onion, porcini mushrooms, and cooking cream. Serving with mash potatoes and potato mousse and truffle oil.



♥ **"Pojarskaya" cutlet**

| **95 AED**

Juicy chicken-beef cutlet with mash and grilled tomato for a classic indulgence.



♥ Ribeye steak
with pepper sauce

| 190 AED

Grilled ribeye in cognac-pepper cream,
sided with fries.

*The recipe contains alcohol



♥ Beef cheeks
with mash potato

| 105 AED

Slow-cooked cheeks in demiglace with mash
and black currant for melt-in-mouth tenderness.



♥ **Chicken "Tabakka"**

| **90 AED**

Spiced, flattened chicken with greens and garlic, crispy and aromatic.



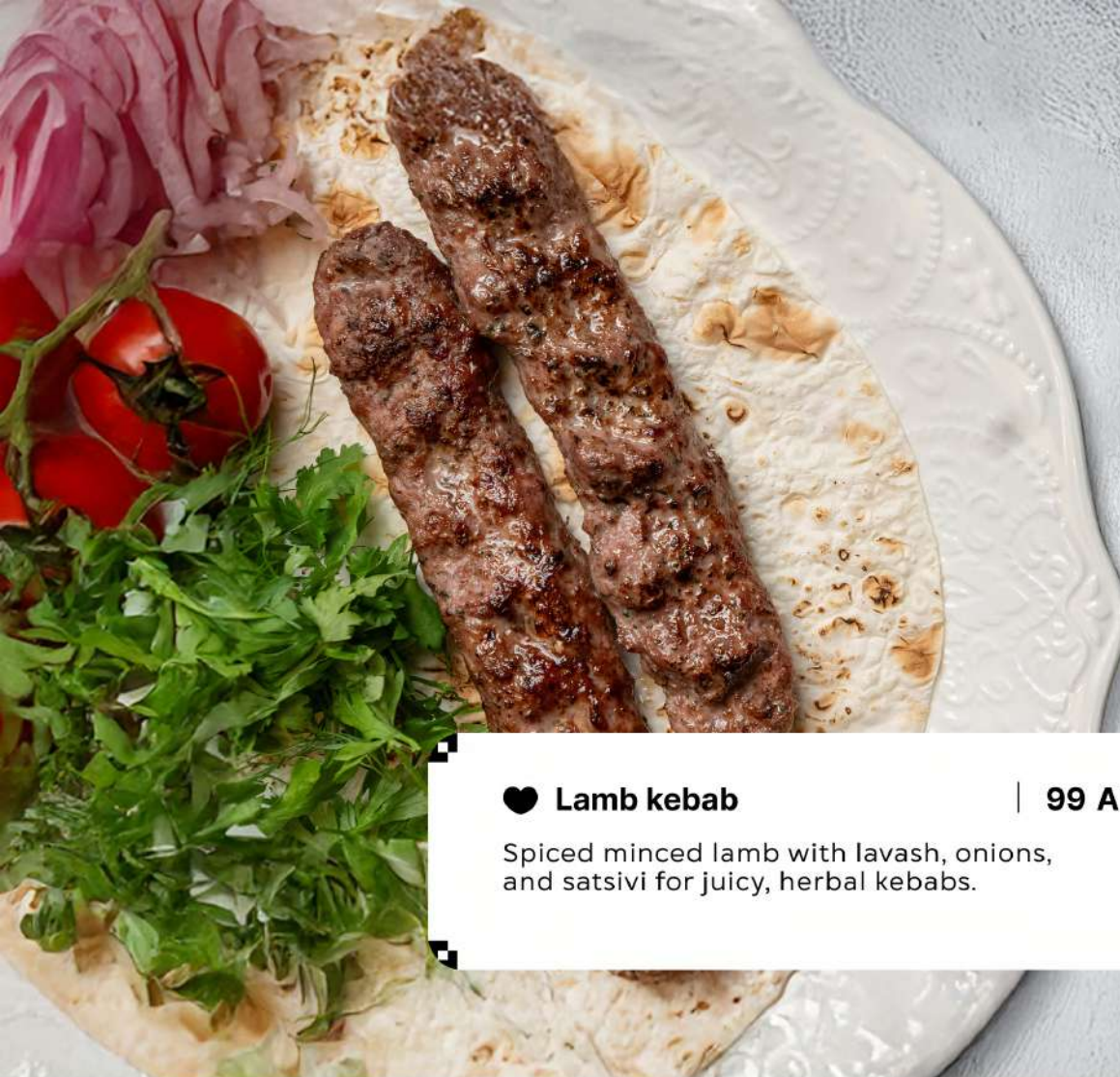
GRILL MENU

♥ Mix grill

| 390 AED

Assortment of chicken, beef, and lamb grills with sides for a shared barbecue platter.

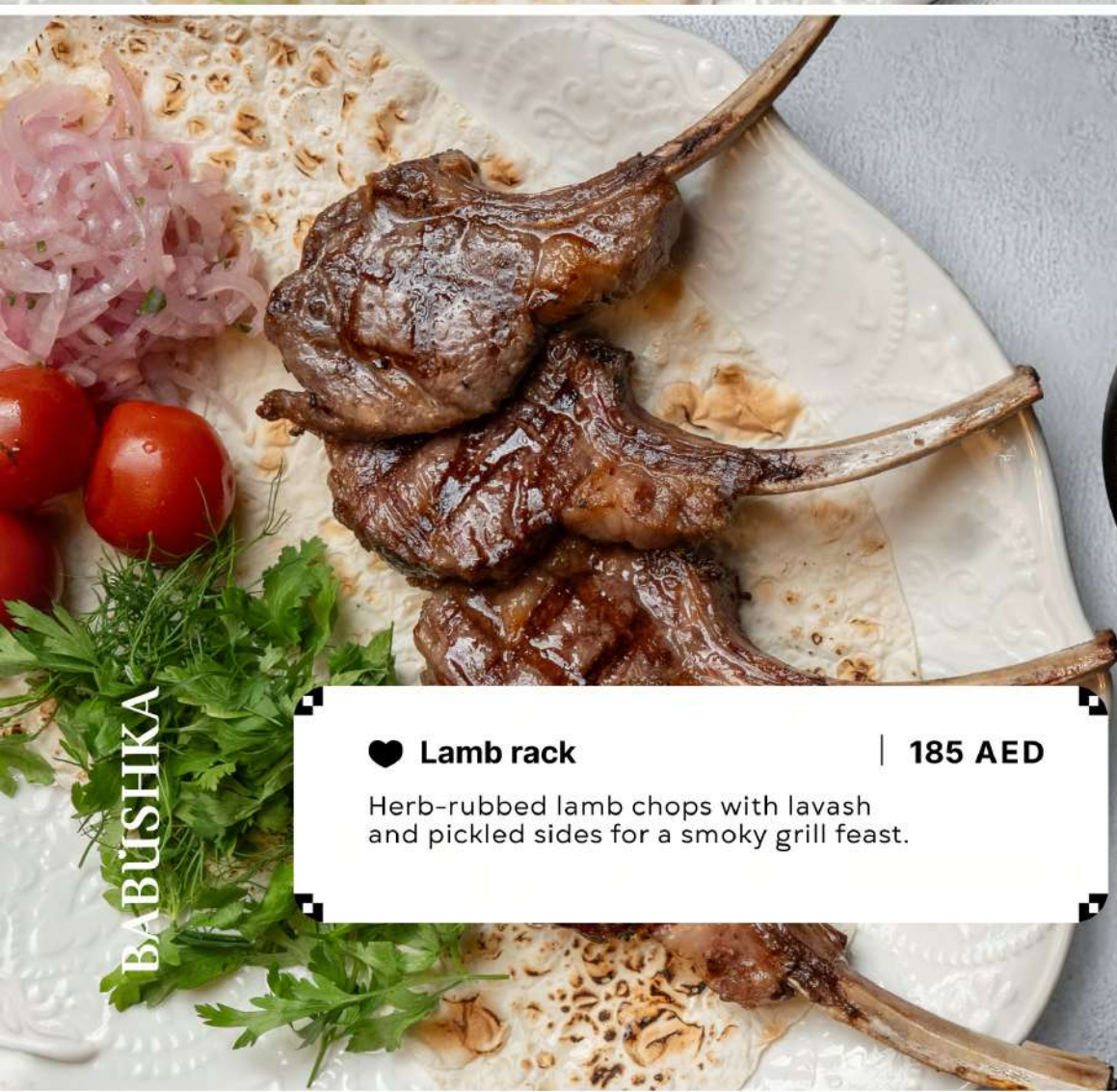




♥ **Lamb kebab**

| **99 AED**

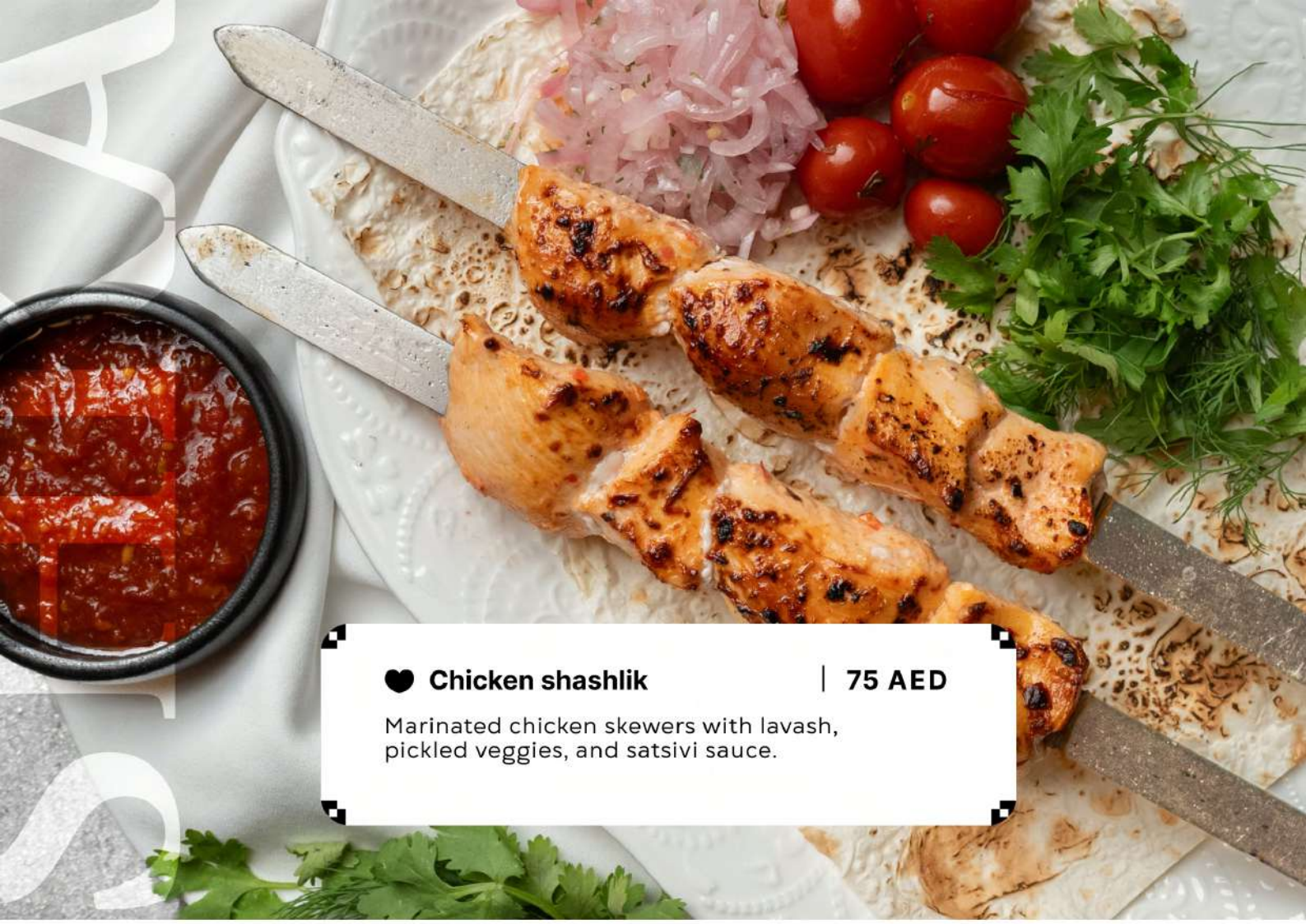
Spiced minced lamb with lavash, onions, and satsivi for juicy, herbal kebabs.



♥ **Lamb rack**

| **185 AED**

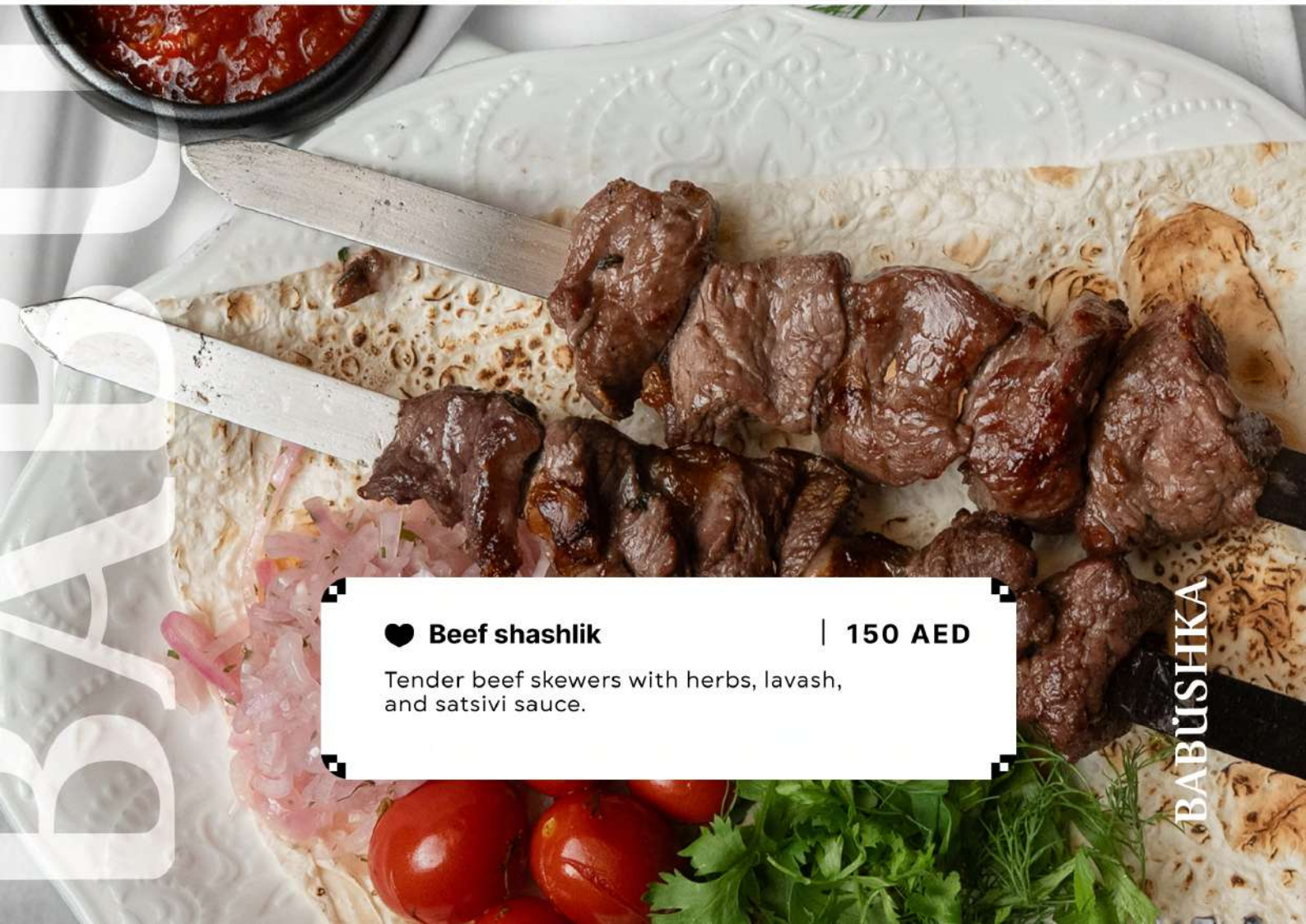
Herb-rubbed lamb chops with lavash and pickled sides for a smoky grill feast.



♥ **Chicken shashlik**

| **75 AED**

Marinated chicken skewers with lavash, pickled veggies, and satsivi sauce.



♥ **Beef shashlik**

| **150 AED**

Tender beef skewers with herbs, lavash, and satsivi sauce.

♥ Grilled sea bass

| 130 AED

Simply grilled bass with lemon, highlighting its delicate, flaky texture.





♥ **Grilled Sea Bream
with picatta sauce**

| 110 AED

Whole sea bream with caper-butter sauce
and lemon for fresh, zesty seafood.

*The recipe contains alcohol

SIDE DISHES

♥ Mash potato

| 25 AED

Creamy mashed potatoes with butter for smooth comfort.

♥ Grilled vegetables

| 25 AED

Charred zucchini, eggplant, and peppers with oregano for smoky veggies.

♥ Boiled baby potato

| 25 AED

Tender baby potatoes with butter and dill for simple elegance.

♥ Fried potato with mushrooms

| 45 AED

Pan-fried potatoes with mushrooms and garlic for rustic savoriness.

DESSERTS



♥ Syrniki

| 65 AED

Fried cottage cheese pancakes with berry compote and sour cream.

♥ **Nuts with condensed milk** | **12 AED** /for 1

Nut-shaped cookies filled with creamy condensed milk.



♥ **Nuts with hazelnut** | **12 AED** /for 1

Nut cookies with hazelnut cream and whole nuts for crunchy richness.



♥ **Honey cake** | **55 AED**

Layered honey sponge with creamy filling, berries, and ice cream for sweet nostalgia.



♥ **Pavlova**

| **55 AED**

Crisp meringue with berry coulis, cream, and fresh fruits for airy sweetness.

♥ **Waffle roll with condensed milk**

| **45 AED**

Crispy waffle tube filled with dulce de leche cream and pistachios.



♥ **Waffle roll with cottage cheese cream**

| **45 AED**

Waffle roll with light, vanilla cottage cheese filling.

♥ **Vareniki with cherry**

| **55 AED**

Sweet cherry dumplings with sour cream.

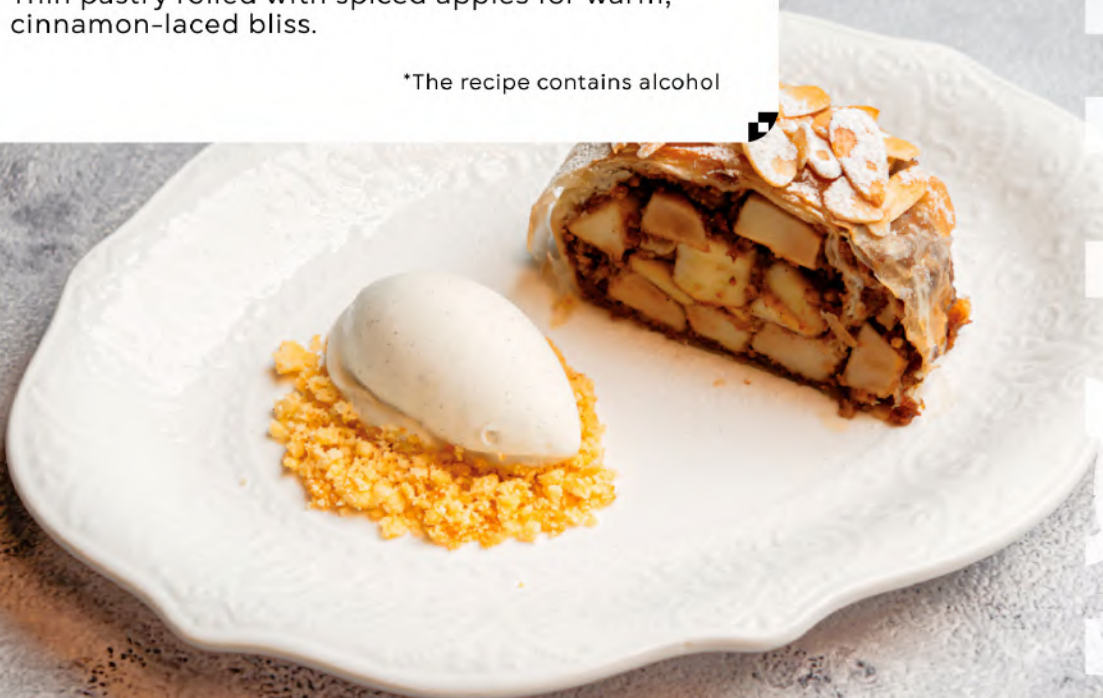


♥ **Apple shtrudel**

| **65 AED**

Thin pastry rolled with spiced apples for warm, cinnamon-laced bliss.

*The recipe contains alcohol

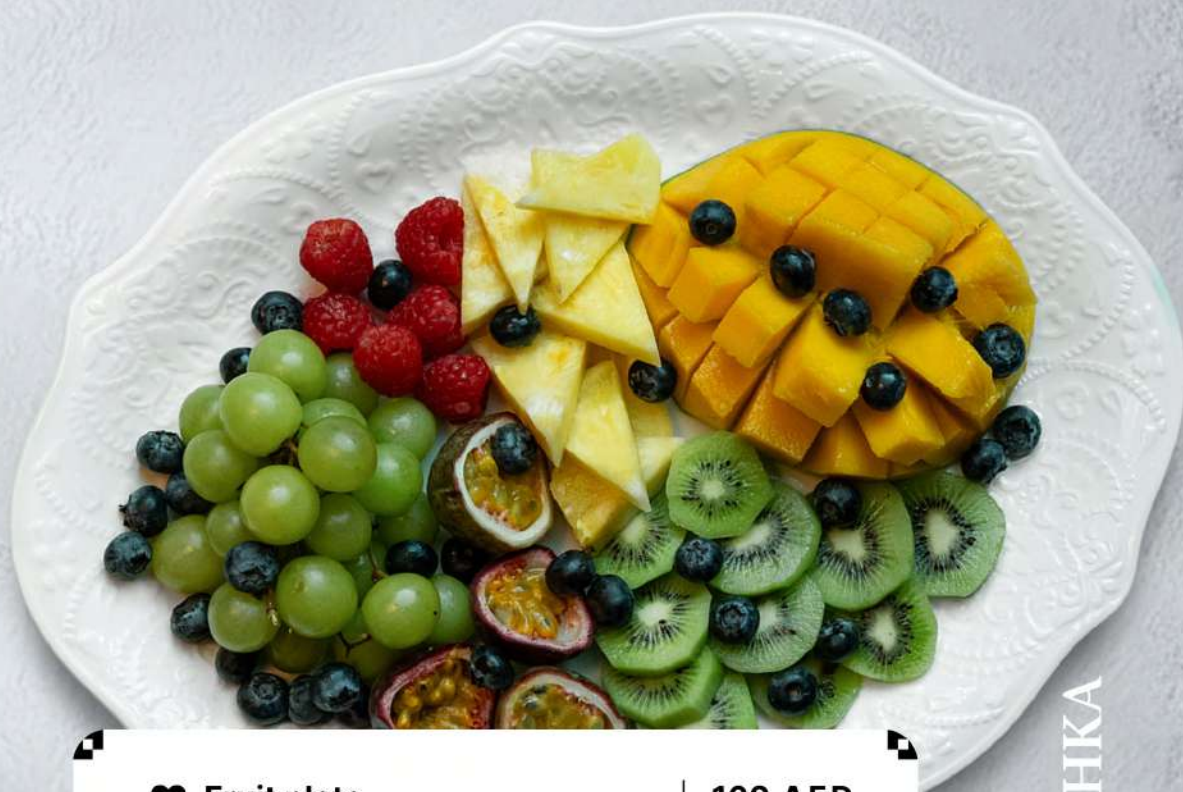




Prague cake

| 65 AED

Chocolate layer cake with apricot filling.



♥ Fruit plate

| 160 AED

Tropical assortment of pineapple, mango, berries, and more for fresh vibrancy.

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BAR
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WINE

♥ White wine



125 ml / by bottle 750 ml

Riff Pinot Grigio delle Venezie
/ Italy 65/350 AED

Chardonnay Les Cottes
/ France 65/350 AED

Sauvignon Blanc,
Private Bin, Villa Maria
/ NZ 90/490 AED

Chablis Moreau et Fils
/ France 100/550 AED

Frescobaldi Remole
Blanco
/ Italy 410 AED

♥ Red wine



125 ml / by bottle 750 ml

Sea Change Malbec
/ France 65/350 AED

Scavi & Ray Merlot
/ Italy 65/350 AED

Gerard Bertrand
Naturalys Pinot Noir
/ France 75/410 AED

Pietra Pura 'Nterra
Negroamaro
- Italy 380 AED

Chianti Barone Ricasoli
- Italy 380 AED

♥ Rose wine



125 ml / by bottle 750 ml

M de Minuty
/ France 75/410 AED

♥ Sparkling wine



125 ml / by bottle 750 ml

Emotive Prosecco DOC
/ Italy 60/360 AED

Margueritte Cremant de
Limoux, Blanc de Blancs
/ France 500 AED

♥ Champagne



by bottle 750 ml

Moet Imperial Brut
/ France 700 AED

Moet Ice Imperial
/ France 800 AED

Laurent-Perrier La Cuvee
Brut NV
/ France 800 AED

Ruinart Blanc de Blanc
/ France 1150 AED

Dom Perignon
/ France 2300 AED

Dom Perignon Rose
/ France 4700 AED

Louis Roederer Cristal
/ France 2950 AED

TINCTURES

20 AED

■ 15 ml

30 AED

■ 35 ml

45 AED

■ 60 ml



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♥ All tinctures

Fruit

- Pineapple-chamomile
- Banana-passion fruit
- Banana
- Melon
- Lychee
- Mango-kiwi
- Mango
- Pomegranate
- Kiwi
- Passion fruit
- Plum
- Limoncello

Berries

- Barberry
- Strawberry
- Strawberry-pineapple
- Sea buckthorn
- Raspberry
- Black currant
- Blackberry
- Cherry-bourbon
- Cherry-vodka
- Cranberry

Herbal

- Raisin
- Ivan tea
- Tarragon
- Hibiscus
- Mint
- Jasmine
- Rose hip
- Horseradish
- Tomato

Exotic

- Fig vodka
- Yuzu
- Mangosteen Vodka



Red Sangria

Red wine
(wilderness Bay
Shiraz), brandy,
orange liqueur, fresh
orange juice, fresh
lemon juice, sweet,
soda water.

170 AED

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White Sangria

White wine
(wilderness Bay
Chenin Blanc),
Elderflower liquor,
fresh orange juice,
fresh lemon juice,
soda water.

170 AED

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SIGNATURE COCKTAILS



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♥
Buckthorn

Tequila sea buckthorn
cinnamon foam lemon.

70 AED



♥
Passion fruit

Passion fruit vodka
lemon cordial.

70 AED

♥
Gluhwein

Merlot, brandy, orange
juice, st germaine.

70 AED



♥
Tomato

Vodka infused with
garlic and horseradish,
tomato juice, lemon,
sugar, spices.

70 AED

♥
Peach

Peach gin, lemon,
vanilla syrup, cream
soda.

70 AED

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STRONG ALCOHOL

♥ Spirits



30 ml / by bottle

Gin

- Tanqueray 60/1150 AED
- Hendricks 70/1350 AED
- Monkey 47 85/1200 AED

Rum

- Bacardi Black 70/1350 AED
- Rum Zacapa 23 yo. 110/2350 AED

Tequila

- El Jimador Blanco 100% Agave 60/1150 AED
- Patron Silver 70/1450 AED
- Del Maguey 70/1650 AED
- Don Julio Blanco 90/1900 AED
- Don Julio Reposado 100/2100 AED
- Don Julio Anejo 110/2350 AED

Cognac

- Martell VS 70/1350 AED
- Martell VSOP 85/1650 AED
- Martell XO 220/4450 AED

Vodka

- Russian Standard 65/1200 AED
- Smirnoff 65/1150 AED
- Beluga Noble 80/1450 AED
- Grey Goose 90/1650 AED
- Belvedere 90/1650 AED
- Beluga Celebration 90/1650 AED
- Beluga Transatlantic 2450 AED
- Beluga Gold Line 3300 AED
- Beluga Allure 3700 AED

♥ Scotch whisky



30 ml / by bottle

Single Malt

- Laphroaig 10 yo. 80/1450 AED
- Glenfiddich 12 yo. 75/1450 AED
- Glenfiddich 15 yo. 90/1750 AED
- Glenfiddich 18 yo. 110/2200 AED
- The Macallan 12 yo. Double Cask 80/1550 AED
- The Macallan 15 yo. Double Cask 170/2450 AED
- The Macallan 18 yo. Double Cask 320/6450 AED

Blended

- The Famous Grouse 60/1200 AED
- Chivas Regal 12 yo. 75/1450 AED
- Johnnie Walker Blue Label 350/6650 AED

Japanese whisky

- Hibiki 80/1450 AED

Irish whiskey

- Jameson Irish Whiskey 75/1450 AED

American whiskey (bourbon & tennessee)

- Jack Daniel's Old No.7 70/1450 AED
- Maker's Mark 46 80/1450 AED

♥ Beer

- Draft 500 ml 65 AED
 - Birra Moretti
 - Heineken

- By bottle 330 ml 55 AED
 - Noam

SIGNATURE NONALCOHOLIC

♥ Childhood recipes

☐ / 🍷 200 ml / 1L

- Uzvar 20/60 AED
- Mors 25/80 AED
- Kvass 30/100 AED

Lemonade 200 ml / 1L

- Clasic Lemonade 20 / 70 AED
- Strawberry Basil Lemonade 22 / 75 AED
- Tarhun Lemonade 22 / 75 AED

Mocktails 200 ml

- Strawberry spicy 40 AED
- Berry mix 40 AED

Milk shakes 300 ml

- Banana Vanilla 40 AED
- Chocolate 40 AED
- Strawberry 40 AED

Fresh juices

- Orange 35 AED
- Grapefruit 35 AED
- Apple 35 AED
- Carrot 35 AED
- Celery 35 AED
- Beetroot 35 AED

Juices

- Tomato Juice 29 AED
- Cherry Juice 29 AED
- Apple 29 AED

Classic soft drink

- Pepsi 21 AED
- Pepsi Diet 21 AED
- 7Up 21 AED
- Mirinda 21 AED
- Ginger Ale 21 AED
- Tonic 21 AED
- Energy Drink 32 AED



Mineral water 500 ml / 750 ml

- Borjomi / 500 ml 30 AED
- San Pellegrino sparkling 21/29 AED
- Aqua Panna still 21/29 AED

Coffee

- Espresso 21 AED
- Double Espresso 23 AED
- Espresso Tonic 27 AED
- Americano 23 AED
- Latte 25 AED
- Cappuccino 25 AED
- Raf coffee 28 AED
- Cacao 20 AED

Tea classic

- Black 29 AED
- Tatar 29 AED
- Earl Grey 29 AED
- Sencha 29 AED
- Ivan-chai 29 AED
- Jasmine 29 AED
- Chamomile 29 AED
- Monastery 29 AED
- Taiga 29 AED

Fruits / Berries Tea

- Pomegranate hibiscus 37 AED
- Lychee 37 AED
- Orange 37 AED
- Tangerine 37 AED
- Milk oolong with white chocolat 37 AED
- Blackcurrant 37 AED
- Sea buckthorn 37 AED
- Strawberry 37 AED
- Tarragon 37 AED

SHISHA SPECIAL

BABUSHKA



Dessert Mixes 180 AED

- Berry Cheesecake
(Cherry, Strawberry, Cream).
- Honey Nut
(Almond, Honey, Vanilla).

Alcoholic Mixes 180 AED

- Drunken Cherry
(Cherry, Rum, Lime).
- Strawberry Mojito
(Strawberry, Mint, Lemon).

Citrus Mixes 180 AED

- Sour-Sweet Citrus
(Grapefruit, Orange, Lemon).
- Mandarin Mood
(Mandarin, Lemon, Cinnamon).
- Orange Freshness
(Orange, Lime, Mint).

Fruit Mixes 180 AED

- Sweet Pineapple
(Pineapple, Peach, Strawberry).
- Fruit Garden
(Apple, Pear, Peach).
- Tropical Fantasy
(Peach, Passion Fruit, Lime).
- Mango Tenderness
(Mango, Strawberry, Banana).

Berry Mixes 180 AED

- Forest Berry
(Blackberry, Blueberry, Currant).
- Garden Strawberry
(Strawberry, Raspberry, Cherry).
- Refreshing Pomegranate
(Pomegranate, Mint, Lime).
- Berry Cocktail
(Raspberry, Blueberry, Strawberry).

Tropical Mixes 180 AED

- Coconut Island
(Coconut, Banana, Pineapple).
- Exotic Explosion
(Guava, Passion Fruit, Pineapple).
- Piña Colada
(Pineapple, Coconut, Vanilla).

Bright Mixes 180 AED

- Citrus Freshness
(Orange, Grapefruit, Lemon).
- Berry Explosion
(Raspberry, Blueberry, Blackberry).

Change head 130 AED

Shisha damage / broken shisha 1 000 AED
fine



SHISHA EXCLUSIVE



BABUSHKA

Exclusive Babushka

300 AED

- Grandma's Jam
(Cherry (Berry Mors, Cherry),
Currant (Wild Forest), Raspberry
(StarLine)).
- Korovka
(Creamy Cream (StarLine), Candy
Cow (Must Have), Vanilla).
- Milkshake from the USSR
(Unicorn Treats (Must Have),
Coconut Shake (Must Have),
Belgian Waffles (StarLine)).
- Soviet Lemonade
(Sweet Peach (Must Have),
Pineapple Pulse (DarkSide),
Lemonblast (DarkSide)).
- Barberry
(Barberry Candy (Must Have),
Pinkman (Must Have), Cola
(DarkSide)).
- Gingerbread with Tea
(Honey, Creamy Cream (StarLine),
Coffee).
- Childhood in the USSR
(Rocketman (Must Have), Tropic
Juice (Must Have), Admiral Acbar
(DarkSide)).

Change head

130 AED

Shisha damage
/ broken shisha

1 000 AED
fine



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