

DINNER MENU

SHAREABLES

BAR SNACK

pig ears, basturma, dry rye bread 12 GF/VG

DIPS BOARD

eggplant, hummus, pit chips 12 GF/VG

BURRATA

shaved tomatoes, balsamic glaze, olive oil 10 GF/VG

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 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

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

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

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/Alb de Onițcani/ Sauvignon Blanc	22
A Taste of Moldova - Crisecco/Alb de Onițcani/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/Negru de Purcari/5 Elemente	43
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	Feteasca Regala , Fautor, Moldova	full/pear/jasmine	14
'19	Alb de Onițcani , Novak, Moldova	light/quince/honey	12
'20	Chardonnay , Chateau Vartely, Moldova	medium/buttery/pear	11
'23	Rkatsiteli , KGM, Georgia	medium/honey/pear	12
'21	Pošip , Black Island, Croatia	medium/apple/minerals	14
'21	Vermentino , Antinori, Italy	citrus/green apple	14
'22	Sauvignon Blanc , Villa Maria, NZ	light/citrus/tropical	12
'22	Pinot Grigio , Bertani, Italy	light/fresh/citrus	12
'21	Chenin Blanc - Viognier , Pine Ridge, USA	medium/pear/citrus	11
'22	Orange , Rkatsiteli Qvevri, Georgia	medium/citrus	13
'21	Rosé , Kazayak, 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 , Kazayak, 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
'19	Negru de Purcari , Purcari 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

BEERS BY THE BOTTLE

Lager Mikhola, Ukraine 4.5% 8
Honey Lager Mikhola, Ukraine 4.5% 8
Doppelbock Lager Mikhola, Ukraine 4.4% 8
Zhigulevske Lager Mikhola, Ukraine 4.5% 8
Guinness Ireland 12 oz 7
Paulaner Munich Lager Germany 12 oz 7
Pilsner Urquell Czech 12 oz 7
Efes Turkey 12 oz 7
Pale Lager Czech 16.9 oz 8
Corona Mexico 12 oz 7
Stella Artois 0% Belgium 12 oz 7
Angry Orchard Cider USA 12 oz 7

COCKTAILS

Japanese Slipper cointreau/lemon juice/midori	14
Hugo Spritz sparkling/elderflower/mint/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 | Borjomi 7

Limonata/Aranciata (can) 4.5

Apple/Orange/Cranberry Juice/Pineapple 4