



 QR-Code zur Speisekarte von Mari Vanna



Mari Vanna Menu

<https://menulist.menu>

116 Knightsbridge London, SW1X 7PJ, United Kingdom
(+44)2072253122 - <https://www.marivannadeli.co.uk>



The *menu of Mari Vanna* from London includes **309** dishes. On average, **dishes or drinks on [the card](#)** cost about £17. The categories can be viewed on the menu below. What [Maximus Kunze](#) likes about Mari Vanna: Beautiful place with everything Russian. If you want typical Russian food in a Russian atmosphere, this is the best place to go. The choices of food are enormous and it is prepared fast and really good. Be aware that this place is not cheap. All in all, recommended! [read more](#). What [Dora Neuhaus](#) doesn't like about Mari Vanna: Have been ordering for the last year, but sadly the portions are getting smaller and smaller and the prices are getting higher and higher. i ordered mimosa salad and the portion was supposed to be 500 gr, but when i weighed it it was 430 gr only. really disappointed in service. And also impossible to reach them by phone [read more](#). At Mari Vanna from London you can enjoy delicious vegetarian menus, in which no animal meat or fish was used, The visitors of the establishment also consider the extensive selection of various coffee and tea specialities that the establishment offers. There are also delicious meals available, typical for Europe, Forbreakfast a versatile brunch is offered here.

Mari Vanna Menu



Soups

CHICKEN SOUP \$15.1

Primi

MEAT PLATTER \$28.9

Extras

SWEET POTATOES

Dolci

HOME MADE ICE-CREAM \$10.1

Snacks

CHIPS

Fish dishes

FISH AND CHIPS

Seafood

FISH PLATTER \$25.1

Meat

GOLUBTZI \$31.4

Fingerfood

CALAMARES

Sushi menus

STARTER

Cocktails

MOSCOW MULE

Lamm & hähnchen

MUSHROOM

Main course

BEEF STROGANOFF \$37.7

Mexican dishes

CHILLI

Poultry

POZHARSKY CUTLETS \$28.9

Homemade drinks

CRANBERRY MORS

Paleo bars

APPLE CINNAMON

Fresh juices

CARROT \$5.7

Mexican specialities

RIBS

Calzone

MAKE YOUR OWN \$1.9

Omelette

OMELETTE \$8.2

Eistee

BLACK TEA \$6.0

Mari Vanna Menu



Pop tarts

CHERRY

Pizza - klein ø 22cm

BELVEDERE

Wodka

BELUGA

Gin

HENDRICK'S

Tequila

PATRÓN BLANCO

Wein, sekt und spirituosen

JÄGERMEISTER

Vip alk atnight bottles

BACARDI GOLD

Croques mini ca. 18cm

NAPOLEON

\$15.1

Vip drinks

BOMBAY SAPPHIRE

Brunch

SWEET CRÊPES

\$12.6

Egg dishes

FRIED EGGS WITH DOKTORSKAYA
SAUSAGE

\$8.8

Blends

MONKEY SHOULDER

Sweets & desserts

APPLE PIE

Lite bites

TOASTED SANDWICHES

\$6.3

Entrees

BLACK PEPPER

Add-ons

CELERY

\$5.7

Coffee and tea

ENGLISH BREAKFAST TEA

\$5.7

Popular items

ADJARIAN KHACHAPURI

\$21.4

Coffee & tea

ROSEHIP TEA

\$5.7

Rye

HUDSON MANHATTAN RYE

Bottled beverages

SAN PELLEGRINO SPARKLING WATER

France

GREY GOOSE VX, 1L

Mari Vanna Menu



Raw

OSCIETRA CAVIAR

1st course

BLINIS \$20.1

Non-alcoholic beverages

KVAS

Speyside

GLENFIDDICH 21YO

Brandy & cognac

COURVOISIER XO

Braised

STURGEON \$33.9

Sushi or sashimi

SALMON ROE \$35.2

Plain vodkas - super premium

SNOW QUEEN

Appetizers - cold

KHOLODETZ \$15.1

Hot drink

HOT CHOCOLATE \$3.8

Tea selection

BLACK CURRANT

N/a beverages

PANNA STILL WATER

Vintage

DOM PERIGNON, CHAMPAGNE, FRANCE, 2008

Steak sauces

HORSERADISH

Add - ons

SOUR CREAM

Drinks.

DIET COCA-COLA

Cognacs

HENNESEY XO

Sparkling and rosé

VEUVE CLICQUOT, CHAMPAGNE, FRANCE, NV

Drinks

DRINKS

French style crepe

BUCKWHEAT \$11.3

Mari Vanna Menu



Teas and infusions

EARL GREY TEA \$4.4

Islay & islands

LAGAVULIN 16YO

Full

PARTAGAS SERIE D No.4 (4 7.8 50) \$30.2

Rare tea co.

SILVER TIP JASMINE TEA \$6.0

Owner's private cellar

TIGNANELLO, ANTINORI, ITALY, 2015

Froid

COKE

Starter and soup

SOLIYANKA SOUP \$18.9

Russian blinis

LIGHTLY SALTED SALMON \$25.1

Light flavour

HOYO DE MONTERREY PETIT ROBUSTOS (4 50) \$23.9

Course menu #1

PLUM

Batter

HOMEMADE COTTAGE CHEESE PANCAKES \$12.6

Tequila selections

PATRÓN REPOSADO

Spirits (35ml.)

GLENMORANGIE

Premium brand package

MAKERS MARK BOURBON

Hash browns and sides

SCRAMBLED EGGS \$10.1

Mr eion artisan roasted coffee

DOUBLE ESPRESSO \$4.4

Salcombe dairy ice cream & sorbet (vegetarian)

HONEYCOMB

Wodka (4cl)

CRYSTAL HEAD VODKA

Meat & poultry entrees

BEEF FILLET MIGNON \$44.0

Restaurant category

DESSERT

Mari Vanna Menu



Alcoholic drinks

APEROL

CAMPARI

Burgers

CHEESEBURGER

CHEESE BURGER

Breakfast

SOFT-BOILED EGG \$3.1

FRIED EGGS \$7.5

Fish

PAN FRIED SALMON STEAK \$31.4

SMOKED SALMON

Soft drinks

ORANGE JUICE \$5.7

LEMONADE

Beer

BALTIKA 7 RUSSIA \$5.7

BALTIKA, RUSSIA (NON-ALCOHOLIC)

Digestivi - digestifs

AMARO RAMAZOTTI

AMARETTO DI SARONNO

Whisky

GLENFIDDICH 12YO

GLENFIDDICH IPA

Modifiers

CHILLI HONEY

SPOONS

Rose

WHISPERING ANGEL, CHATEAU D'ESCLANS, COTES DE PROVENCE, FRANCE, 2018

ROCK ANGEL, CHATEAU D'ESCLANS, COTES DE PROVENCE, FRANCE, 2018

Dessert wines

SAUTERNES, LA FLEUR D'OR, FRANCE, 2011

TOKAJI, ASZU, 5 PUTTONYOS, SAUSKA, HUNGARY, 2013

Liqueurs

TIA MARIA

CHAMBORD

Cognac

COURVOISIER VSOP

MARTELL XO

Liquor

KETEL ONE VODKA

JAMESON IRISH WHISKEY

Dairy dishes

SWEET BUTTER-AND-EGG-RICH TOAST \$6.3

MARI VANNA GRANOLA \$10.1

Mari Vanna Menu



After dinner sippers - hot coffee drinks - imported liqueurs

BAILEYS IRISH CREAM
DRAMBUIE

Home made fritters

HOMEMADE DUCK FRITTERS \$26.4
MUSHROOM CHICKEN KIEV \$31.4

Blended scottish

CHIVAS REGAL 12YO
CHIVAS REGAL 18YO

Speyside & highland

GLENFIDDICH 15YO
GLENFIDDICH 18YO

Salads

VINAIGRETTE SALAD \$13.8
MARINATED MUSHROOMS \$12.6
LETTUCE

Non alcoholic drinks

CRANBERRY
KEFIR
TONIC

Appetizers

FISH CAKES \$25.1
MUSHROOM JULIENNE \$12.6
CREMA DI POMODORO

Main dishes

DUMPLINGS WITH POTATO AND MUSHROOM FILLING \$22.6
SIBERIAN DUMPLINGS \$25.1
MEAT DUMPLINGS WITH WILD MUSHROOM BROTH \$27.7

Starters

PIROGI
MEGRELIAN KHACHAPURI \$20.1
SALTED HERRING \$17.6

Soup

PORCINI MUSHROOM SOUP \$15.1
BORSCH CLASSIC RUSSIAN BEEF AND BEETROOT SOUP \$17.6
TSAR'S UKHA WITH FISH RASSTEGAI \$18.9

Hot drinks

MACCHIATO \$3.8
CAMOMILE TEA \$3.5
TEA

Coffee



ESPRESSO \$3.1
CAPPUCCINO \$4.4
CAFFÉ LATTE \$4.4

Cold starters & salads

HERRING IN A SHUBA-COAT \$18.9
RUSSIAN OLIVIE SALAD WITH VEAL, DOKTORSKAYA COOKED SAUSAGE OR OX TONGUE \$15.1

Mari Vanna Menu



SHARING PLATTER RUSSIAN SOUL \$31.4

Based on russian standard org.vodka

OBLEPIHA

HORSERADISH HONEY

BARBERRY

Russia

RUSSIAN STANDARD, ORIGINAL

RUSSIAN STANDARD, GOLD

RUSSIAN STANDARD, IMPERIA

BELUGA, GOLD LINE

Medium to full

MONTECRISTO №4 (5 1/8 42) \$21.4

ROMEO Y JULIETA CHURCHILLS (7 47) \$42.7

COHIBA ROBUSTOS (4 7/8 50) \$45.3

COHIBA ESPLENDIDOS (7 47) \$69.2

Traditional russian drinks

RASPBERRY MORS

OBLEPIKHA MORS

TARJUN

LEMONADE 'BURATINO '

Main

CHICKEN FRITTERS \$25.1

OATMEAL PORRIDGE

WILD BOAR AND DEER SAUSAGE \$31.4

LAMB AND QUINCE STEW \$32.7

PAN FRIED COD WITH VEGETABLE RATATOUILLE \$31.4

Blinis

AUBERGINE CAVIAR \$12.6

BLINIS WITH CREAMY CHICKEN AND MUSHROOMS \$18.9

BLINIS WITH BEEF MINCE AND EGG \$15.1

BLINIS WITH VANILLA ND COTTAGE CHEESE \$12.6

OLADUSHKI \$10.1

Side dishes

GRILLED VEGETABLES \$12.6

MASHED POTATOES \$10.1

FRIED POTATOES \$11.3

BOILED POTATOES \$8.8

RICE

MASHED POTATO

Spirits

JACK DANIELS

REMY MARTIN VSOP

BACARDI

TANQUERAY NO TEN

AMERICANO \$3.8

MARTINI

Champagne & sparkling

PROSECCO, CA'DEL CONSOLE, ITALY, NV

RUINART, R, CHAMPAGNE, FRANCE, NV

RUINART, ROSÉ, CHAMPAGNE, FRANCE, NV

Mari Vanna Menu



RUINART, BLANC DE BLANCS,
CHAMPAGNE, FRANCE, NV

DOM PERIGNON ROSE, CHAMPAGNE,
FRANCE, 2005

KRUG, GRANDE CUVEE, CHAMPAGNE,
FRANCE, NV

Whiskey

COINTREAU

THE BALVENIE 12YO DOUBLEWOOD

THE BALVENIE 14YO CARIBBEAN CASK

THE BALVENIE 17YO DOUBLEWOOD

THE BALVENIE 21YO PORTWOOD

MACALLAN 12YO SHERRY CASK

MACALLAN 18YO SHERRY CASK

Tea menu

OBLEPIHA TEA \$6.0

ALTAI HERBAL TEA \$6.0

RASPBERRY BERRIES AND
LEAVES TEA \$5.7

BLACKCURRANT LEAVES TEA \$5.7

ROSEBAY WILLOWHERB IVAN TEA \$6.0

LINDEN FLOWER TEA \$5.7

GINGER, LEMON AND HONEY TEA \$5.0

*These types of dishes are
being served*



SOUP

BREAD

STEAK

COD

BURGER

FISH

SALAD

Cocktail list

CHERRY ORCHARD

MEADOW'S BLOSSOM

ORANGE MOOD SOUR

OBLEPIHA'S DREAM

PERFUMED LILY OF THE VALLEY

RUSQUIRI

BLOODY MARI VANNA

MARIPOLITAN

Uncategorized

BEETROOT SALAD WITH PRUNES \$12.6

HOME STYLE VEGETABLE SALAD \$12.6

ASSORTMENT OF CURED BACON \$18.9

PICKLES SELECTION \$11.3

RUSSIAN SAUERKRAUT \$11.3

MIXED ASSORTMENT OF PICKLES \$18.9

HALF CHICKEN BAKED WITH
HERBS \$31.4

SEMOLINA PORRIDGE

WHOLE LEAF GREEN TEA \$4.4

Dessert



HONEY CAKE \$15.1

SWEET DUMPLINGS \$15.1

GORKA OR LITTLE
HILL \$15.1

BIRD'S MILK \$12.6

SMETANNIK \$12.6

CAKE PRAGUE \$15.1

CREPES \$11.3

Mari Vanna Menu



SYRNIKI	\$12.6
HOME MADE SORBET	\$10.1
APPLE CRUMBLE WITH CALVADOS ICE CREAM	\$12.6

Vodka



MAMONT
STOLICHNAYA
STOLICHNAYA, ELIT

BELUGA, NOBLE
GREY GOOSE
CIROC
CHASE
BLACK COW VODKA
ZUBROWKA
CHOPIN
SKYY
TITO'S HANDMADE VODKA
REYKA

White

TSINANDALI, GEORGIAN VALLEYS, KAKHETI REGION, GEORGIA, 2015
TBILVINO QVEVRIS, GURJAANI AND KVARELI MICRO-REGIONS, GEORGIA, 2014
SAUVIGNON BLANC, MOUNT HOLDSWORTH, NEW ZEALAND, 2018
GAVI DI GAVI, LA MEIRANA, PIEDMONT, ITALY, 2018
GEWURZTRAMINER, COTE DE ROUFFACH, RENE MURE, ALSACE, FRANCE, 2017
PETIT CHABLIS, BROCARD, BURGUNDY, FRANCE, 2018

PINOT GRIGIO, MONGRIS, MARCO FELLUGA, FRIULI, ITALY, 2017

SANCERRE, DOMAINE CHERRIER, LOIRE, FRANCE, 2018

CHARDONNAY, RULLY BLANC, HENRI DE VILLAMONT, BURGUNDY, FRANCE, 2015

POUILLY-FUMÉ, LES BERTHIERS, LOIRE VALLEY, FRANCE, 2017

CHABLIS 1ER CRU FOURCHAUME, BROCARD, FRANCE, 2016

CHARDONNAY, LUCIA, PISONI, SAN FRANCISCO, USA, 2014

CONDRIEU LE MANDOULS, DELAS, RHONE VALLEY NORTH, FRANCE, 2016

CERVARO DELLA SALA, ANTINORI, UMBRIA, ITALY, 2017

MEURSAULT-BLAGNY, PREMIER CRU, MICHEL BOUZEREAU, BURGUNDY, FRANCE, 2011

PULIGNY-MONTRACHET, HENRI DE VILLAMONT, 2016

Dishes are also prepared with these ingredients



STRAWBERRY

RASPBERRY

APPLE

\$5.7

MILK

BEEF

EGG

CHICKEN

ONION

POTATOES

TOMATE

PORK

CHEESE

MEAT

Mari Vanna Menu



BACON

ANANAS CHICKEN

POTATOES

HONEY

BUTTER

Red

SAPERAVI MUKUZANI, GEORGIAN VALLEYS, MUKUZANI REGION, GEORGIA, 2016

KINDZMARAULI, MARANI-TELAVI, GEORGIA (SEMI-SWEET), 2017

SAPERAVI QVEVRIS TBILVINO, KAKHETI REGION, GEORGIA, 2016

CHIANTI, PÈPPOLI, CLASSICO, ANTINORI, TUSCANY, ITALY, 2017

MALBEC, ALTURA, NORTON, MENDOZA, ARGENTINA, 2017

RIOJA, CONDE VALDEMAR RESERVA, SPAIN, 2011

PINOT NOIR, BUENA VISTA, NORTH COAST, CALIFORNIA, 2016

CHATEAU MONTAIGUILLON, MONTAGNE-SAINT EMILLION, BORDEAUX, FRANCE, 2015

MONTEPULCIANO, LA VALENTINA SPELT, ABRUZZO, ITALY, 2015

POMMARD, HENRI DE VILLAMONT, BURGUNDY, FRANCE, 2016

AMARONE, COSTASERA, CLASSICO, MASI, VENETO, ITALY, 2013

BAROLO, BUSSIA, PRUNOTTO, PIEDMONT, ITALY, 2013

DRY RED WINE N 2, YARRA YERING, AUSTRALIA, 2013

ALTER EGO DE PALMER, MARGAUX, BORDEAUX, FRANCE, 2014

CABERNET SAUVIGNON, JOSEPH PHELPS, NAPA VALLEY, CALIFORNIA, USA, 2014

GEVREY-CHAMBERTIN, CLAUDE DUGAT, COTE DE NUITS, BURGUNDY, FRANCE, 2014

BARBARESCO, GAJA, ITALY, 2013

PAUILLAC, CHATEAU LYNCH-BAGES, BORDEAUX, FRANCE, 2009

SASSICAIA, TENUTA SAN GUIDO, TUSCANY, ITALY, 2010

INSIGNIA, JOSEPH PHELPS, CALIFORNIA, USA, 2013

MARGAUX, CHÂTEAU PALMER, MEDOC, BORDEAUX, FRANCE, 2004 \$565.8

Mari Vanna Menu



Mari Vanna

116 Knightsbridge London,
SW1X 7PJ, United Kingdom

Opening Hours:
Saturday 10:00-22:00
Sunday 10:00-22:00
Monday 10:00-22:00
Tuesday 10:00-22:00
Wednesday 10:00-22:00
Thursday 10:00-22:00
Friday 10:00-22:00

Made with menulist.menu

