

MASHA & THE BEAR



"Masha & the Bear is, indeed, a welcome breath of culinary fresh air. The food is a natural conclusion of this talented team."
— The Artful Diner



Mixologist Paeder, Chef Anna and Vitaly utilize a unique blend of vibrant products and produce a myriad of daily specialties.

DINING CRITIC'S REPORT



Critic Patrick Martins is holding the exceptional Beet Spread (\$9). Lynda's favorites, the Potato Pancakes with Red Caviar (\$13) and the prized Chicken Pate (\$10), that was just superb & held by Vitaly.



Brian and Paeder show the scrumptiously prepared Russian Homemade Dumplings (\$10) or 'Pelemeni' with chicken, that can be ordered either boiled or fried.



Len Trugman of 7 World News, whose family is from Russia, was just thrilled with the authentic presentations & Vodka infusions presented.

The talented owner-hosts Vitaly and Masha Sherman, along with the gifted Chef Anna and capable mixologist Paeder, share the responsibilities at this unassuming, wonderfully decorated storefront café. Here, the food served is an exceptional experience, in an unexpected location. Vitaly fashioned a unique Beer boutique with 260 beer selections and dreamed about opening his own restaurant, with a creatively developed menu, presenting the food and drink from his Russia. In his homeland, he was a champion wrestler and system's engineer. He told his wife Masha, after working on Wall Street, that he wanted his own business and before long designed a hand crafted Beer Boutique at 497 Union Ave, which is a winner and then found this location around the corner and the rest is history. Opened in January 2015, Vitaly knows the origin of every delicious dish and every unique drink that is served.

ABOUT THE DECOR

A splendid bar, with the knowledgeable Paeder at the helm, is home to Vitaly's inventive Vodka infused system. The exceptional art from Russia, along with the eye-catching walls, tables and floor, crafted by Vitaly, of natural wood, set the stage for the glorious dishes our critics experienced. A flat paneled TV plays the Masha & the Bear Cartoon and the floor-to ceiling glass wall in front, create a light and airy feeling. The doors open when weather allows for delightful outdoor dining. The enthusiastic response from both the people and the press to recipes that are very global, with unusual pairings of both beer and vodka, has been passionate.

ABOUT THE DRINKS

In my lengthy dining travels, I have never met any chef before that has paired beer and dessert with such outstanding success.

Vitaly's good friend Anton from Minsk, who is the owner of Draft Choice (draft-choice.com), aided in the creation of 'Vodka Jails', which infuse



Gail is so happy with Vitaly's entrees. Try the Beef Stroganoff (\$18), with succulent beef and mushroom in an enchanting Cream Sauce and the Beer Braised Lamb Shank (\$18), that is truly mouthwatering. Lynda loved the Salmon Smoked over Wood (\$28) and Brian chose the tasty Pork Chops and braised cabbage. Len's pick, the Chicken Goulash (\$12), with a pie crust baked on top, was his comeback dish.

the various flavors into vodka. Without Anton's help, the much sought after 'Vodka Tails' would not be possible. Try the treasured Poutine Ganja (\$8), that is made with Hops N Honey, infused vodka and the prized Dirty Borscht, which is like a Bloody Mary with borscht, instead of tomato juice over two shots of vodka. Masha serves American Craft Beers, that are all great. The Belgian sours, all produced here, are wonderful. From Belarus, where Vodka is the main drink for socializing and dining, Vitaly's vodka is on tap with 6 different kinds of vodka that are brilliantly infused. A vodka special with 6 shots for the price of five is a hit!

Vitaly's dedication, to fresh and top quality raw materials is impressive. The salads are really breathtaking. Try the 'Herring' In a Fur Coat or "Shuba" salad (\$10), with layers of herring and beets, potatoes and eggs. It is brilliant. The Solenya (\$9), salad with traditional Russian pickled vegetables and watermelon is outstanding. Even the Arugula Salad (\$12), with a lovely light vinaigrette, is deliciously different. An exciting, traditional Russian Borscht Soup (\$6), with delicious Peasant Bread is a 'must try' as is the Tsar's Ukha (\$9). Appetizers are all enchanting. We loved the satisfying Potato Pancakes (\$8) and the scrumptiously prepared Russian Homemade Dumplings (\$10). Another top choice is the Classic Russian Beets Spread (\$9), with beets, garlic, walnuts and mayo and the yummy Peasant Bread. I particularly enjoyed the luscious Chicken Pate (\$10), marinated in Cognac. Other choices, like the Russian Blintzes and the Pirozhok, a Russian pie, are equally mouthwatering.

Entrées present a wide range of possibilities. Whether an enthralling Salmon Filet, Smoked over Wood, or an exciting Golubtzi, the magnificent homemade Stuffed Cabbage, with a choice of beef or mushroom and rice (\$12), it is doubtful that you could get more of a quality bang for your dining buck, than you do here.

Vitaly & his wife Masha want you to share and create new food memories and take time to enjoy the good life. GAIL SAYS GO!



★★★★ CONTEMPORARY RUSSIAN & NEW AMERICAN CUISINE

771 Grand St., Brooklyn, NY 11211, (718) 384-5000,

www.mashaandthebear.nyc; Hours: Open Mon-Fri 1pm-1am, Sat & Sun 12pm-1am; Catering; Vegan & Vegetarian Options; Children Accommodated; Full Bar; Handicap Access; Party Menu with Lunch Parties from \$15pp+ tax & tip & Dinner Parties from \$25pp; Dinner Party of 10-\$250+tax & tip; Drink Special Party Deal: 6 shots for cost of 5; Happy Hour 1-6, \$2 off drinks; Delivery \$10 min., one mile radius; Outdoor Dining 24 seats; Indoor 49 seats; Occasional Daily Specials; Will close restaurant for a party; Credit Cards: All Major; Take-out; Health issues accommodated; Prices: Moderate; Gift Cert; Other location: Beer Boutique 497 Union Ave, Bklyn 11211, beerboutiquenyc.com, (718) 384-5000

