



COLD SNACK

г. руб.

Fish platter Consists of tender slightly salted salmon, cold smoked meat fish, cold smoked eel	120/45	1100
Assorted meat delicacies Assorted pork carpaccio, roast beef, pork and boiled tongue	200/30	990
Armenian delicacies Assorted dishes are served with aromatic basturma and sujuk	125/15	870
Cheese platter Assorted cheeses: suluguni, chanach, cecil, cheddar, feta. Served with grapes, honey and walnuts	240	550
Assorted vegetables Assorted fresh vegetables: tomatoes, cucumbers, bell peppers and radishes	370	390
Green plate The plate consists of aromatic and fresh herbs: basil, parsley, dill, coriander, green onion and tarragon	130	360
Assorted pickles Okra, shushan, cucumbers, tomatoes, garlic, wild cherry, hot pepper and sauerkraut	330	420
Mushrooms from a barrel Assorted pickled mushrooms	200	390
Lobio in Imeretins Red bean appetizer with walnuts, garlic and pomegranate seeds	280	330
Salmon roe Served on ice with butter, lemon and olives	50/20/30	690
Eggplant in Echmiadzins Thin slices of fried eggplant served with stuffed walnuts, garlic and herbs	140	390
Phali in the assortment Vegetarian Georgian green bean pkhali with spinach and beetroot addition	150	330
Herring with boiled potatoes Slice of herring fillet served with pickled onions and boiled potatoes	200/100	290
Fat with a layer of meat The dish is served with special salt and homemade horseradish	100/25	250
Olives Mix of olives	100/20	350



SALADS

Gifts of the sea Seafood fried in white wine. The dish is served with arugula on Romano leaves, drizzled with pesto sauce	200	850
Salad with smoked eel and baked pepper The salad is based on smoked eel, seasoned with citrus dressing with lightly salted salmon	170	790
Warm salad with salmon A mix of warm bell peppers, zucchini, cherry tomatoes and salmon, stewed with teriyaki sauces and sweet chili. The dish is served on crispy Romano leaves	275	890
Salad with Gravlax salmon and cream cheese Served on Romano lettuce leaves and asparagus with green dressing	200	750
Bavard The salad is based on the most tender veal tongue with a mix of salads in the original dressing	200	530
Armenia The salad consists of tender beef, mushrooms, walnuts with the addition of pomegranate and sour cream	190	480
Homemade Vegetable	275	310
Caesar with tiger prawns The classic recipe includes fried tiger prawns, with the addition of white wine, Romano leaves and a special sauce	190	650
Caesar with chicken Classic salad with signature sauce	210	370
Classic salad with signature sauce The famous salad is based on fresh vegetables with Feta cheese, olives and capers	290	430

Caucasian The salad consists of eggplant, tomatoes, bell peppers, onions. Fresh vegetables cooked on the grill, seasoned with garlic and herbs	250	320
Mr Olivie	260	390

HOT SNACKS

Dolma Ararat Ancient Armenian dish: beef with rice, spices, wrapped in grape leaves, served with Matsun sauce	200/50	490
Imereti Khachapuri Traditional recipe made with Chanah and Suluguni cheeses	350	490
Ajarian Khachapuri Chanah and Suluguni cheeses, as well as egg, are used in the production	350	490
Ossetian pie A fragrant, ruddy pie made from selected beef according to a traditional recipe	450	630
Suluguni Hot fried appetizer served with jam	230	390
Julien Classic mushroom julienne made from selected champignons drenched in cream. The dish is served with a covered cheese crust	140	330

FIRST COURSES

Salmon fish soup Aromatic rich fish soup made from salmon	300	610
Solyanka meat team Everyone's favorite rich soup made from tongue, beef, smoked meats, pickles, olives, olives and capers	350/20	490
Chanukah The original recipe for a fragrant stew of veal breast. The dish is served with tender potatoes, eggplant, green beans and tomatoes	300	430
Borsch Classic Ukrainian borscht served with bacon, onions, rye toast and aromatic sour cream	300/130	360
Ajab sandalwood A hearty Caucasian dish made from fresh vegetables: bell peppers, eggplants, potatoes and tomatoes	300	310
Kharcho Sweet, rich sou, made from beef and rice, with the addition of warming spices	300	310
Cream-soup of champignons Delicate cream soup of mushrooms and cream, with the addition of croutons and herbs	300/30	310
Tanov Apur Armenian dish of matzoni, dzavar cereals and herbs. If desired, it is served both hot and cold	300	310
Homemade chicken noodles Handmade noodles cooked in chicken flavored broth	300	310



GRILLED DISHES

Shish kebab mix Armenia Marinated selected lamb, pork, beef and champignons cooked on coals	300/150	1390
Lamb square kebab Marinated tender lamb meat, stewed on coals	200/50	990
Beef tenderloin shish kebab Beef meat is cooked on the grill, stewed until crisp	200/50	1100
Pork neck shish kebab Marinated pork meat is fried on a preheated, prepared grill	200/50	590
Chicken fillet shish kebab Tender chicken fillet is stewed in marinade, then fried until fragrant and crispy	200/50	430

Армения

РЕСТОРАН

Lula-lamb kebab Traditional recipe for a dish made from lamb	18/50/50	690
Lula-beef kebab Deep-fried ground beef, stewed on coals	180/50/50	510
Lula-chicken fillet kebab A traditional recipe made from tender chicken meat, served with sauces	180/50/50	370
Fresh vegetables on the grill Eggplant, bell pepper, tomato	330/20	490
Mushrooms on coals Selected champignons cooked on the grill	90	210
Salmon served with Narsharab sauce	150/50	1350
Potatoes with bacon on the grill	150	150

MEAT DISHES

Grilled beef tenderloin The meat dish is served with a side dish (with asparagus and mushroom sauce)	140/75/40	1190
Lamb with lecho Tender lamb back in addition to juicy lecho of baked tomatoes and peppers	150/150	990
Beef Stroganoff Beef slices in sour cream sauce with mushrooms and the most delicate mashed potatoes	380	930
Pork in parmesan An envelope of pork baked in a Parmesan crust. The dish is served with a side dish (with bell pepper and mushrooms)	220/65	610
Cutlet Yerevan Minced beef served with mushrooms in a potato coat	250/40	490
Potted meat Assorted veal, pork and chicken fillets with stewed vegetables	320/30	470
Escalope with fried potatoes Pork carbonate escalope served with fried potatoes	130/200	410
Tobacco Chicken Homemade chicken, fried under a press, with the addition of spices and sauce of our own production	шт/50	1200
Homemade Cutlet Pork and beef patty, cooked to the standards	100	210
Khinkali National Georgian dish made from selected beef according to a traditional recipe	80	80

FISH DISHES

Salmon fillet in creamy caviar sauce Salmon fillet baked with creamy caviar sauce	120/30/40	1450
Salmon Cooked according to your desire (grill, steam, on coals)	100	900
Sea bass Cooked according to your desire (grill, steam, on coals)	шт	940
Dorado Cooked according to your desire (grill, steam, on coals)	шт	870
Carp Cooked according to your desire (grill, steam, on coals)	100	250



SIDE DISHES

Steamed vegetables The dish includes vegetables: broccoli, sweet peppers, string beans and tomatoes	170	250
Grilled vegetables The dish includes vegetables: eggplant, bell pepper, zucchini and mushrooms	140	290
Potatoes as you wish Boiled, baked, mashed	150	150
Fried potatoes Aromatic potatoes served with tender mushrooms	150	150
Fries Deep-fried potatoes in aromatic oil	150	

BREAD

Bread basket The basket includes bread of our own production: white and black, pita bread	290	130
Armenian lavash Aromatic bread from the oven, prepared according to a traditional recipe	170	80

SAUCES

Narsharab sauce	50	110
Olive oil	50	120
Butter	50	120
Sour cream	50	80
Cream	50	80
Barbecue sauce	50	90
Cheese sauce	50	90
Sour cream and garlic sauce	50	90
Horseradish according to a home recipe	50	90
Mustard	50	90
Matsoni	50	100

FRUIT

Fruit plate The composition includes fresh fruits: grapes, apples, pears, kiwis and tangerines	1300	950
Pineapple	шт	1100



DESSERTS

Chocolate cupcake with melting filling Delicate chocolate traditional cupcake served with a scoop of vanilla ice cream	150/65	350
Napoleon Cake made from layers of puff pastry, smeared with the most delicate butter cream	110	270
Cheesecake Classic cheesecake recipe	130	390
Baklava Oriental sweetness with honey and walnuts	125	270
Ice cream with fruit	180	230
Ice cream with topping	100/10	150

SOFT DRINK

Borjomi	500	250
Germuk	500	180
Noah	500	180
Coca-Cola	330/500	210
Lemonade	500	150
Fresh carrot with cream	250	220
Fresh Apple	250	240
Fresh orange	250	240
Juices/nectars	1000	420
Morse Raspberry	1000	420
Cranberry juice	1000	420

COFFEE-TEA

Espresso	50	120
Cappuccino	230	230
Americano	200	220
Eastern coffee	70	150
Premium tea	250	150
Premium tea	750	250
Premium tea	1200	390