

	Name	Description	Weight	Price
	Cold entrée			
1	Brined+B19 mushrooms	Made dish of mushrooms with fragrant red onion.	100	210 rub
2	Thick tomato	Juicy tomatoes with bitki (minced collops) of fresh cottage cheese home-made style with garlic and greengrocery.	200	210 rub
3	Kamats Matsun	Tender bitki (minced collops) of creamy Caucasian fermented milk (matsoni) with ground walnuts, garlic and greengrocery.	150	210 rub
4	Lobi	Boiled red kidney bean with Armenian spices, onion, garlic and greengrocery.	150	180 rub
5	Little rolls of eggplants with	Tender cottage cheese and nut paste with garlic and pomegranate seeds in thin slices of fried eggplant.	150	380 rub
6	Herring for vodka	Herring slices with sweet red onion, blackberry sauce and goldish potato pancakes.	170	220 rub
7	Pickles		150	190 rub
8	Tongue stewed with kitcher	Tender boiled ox tongue with pickled gherkins and piquant horse-radish-based sauce.	150	320 rub
9	Khumus	Fragrant puree of Indian peas, seasoned with garlic, sesame oil, tahini and greengrocery	150	250 rub
10	Mixed pickles		150	220 rub
11	Ajab-sandal	Eggplant, tomato and Bulgarian pepper, all char broiled and stewed with fragrant Armenian spices and greengrocery.	150	210 rub
12	Armenian cheese	Tender cow milk cheese home-made style.	120	230 rub
13	Cold meat cuts	Baked ham, pastirma and chicken roll. Served with pink sauce.	130	330 rub
14	Mozhozh	Pork leg pickled as per an Armenian recipe with fresh lemon and greengrocery.	250	260 rub
15	Beef carpaccio	Beef fillet with pesto sauce, parmesan cheese, capers and balsamic cream.	150	450 rub
16	Armenian pickles		100	250 rub
17	Mozzarella	Classical Italian snack of juicy tomatoes and soft Mozzarella cheese.	150	260 rub
18	Beef tartare	Fresh beef cubes with fragrant red onion, olive oil and roquette salad.	150	490 rub
19	Kaurma	Stewed beef in butter with fragrant onion rings.	180	370 rub
20	Cold fish cuts	Light-salted salmon, butterfish and goldish toast with red caviar.	100	350 rub
21	Cheese platter	Noble Dorblu, soft creamy camembert and Armenian cheese home-made style.	200	375 rub
22	Armenian cheese platter	Ewe's milk cheese, tender cheese home-made style and friable cheese with fragrant greengrocery.	200	320 rub
23	Pastirma	Jerked beef in fragrant peppers.	100	380 rub
24	Soil-grown vegetables with	Full-ripe soil-grown tomatoes, crunchy young cucumbers and hot Cayenne pepper with a bunch of fragrant greengrocery.	350	590 rub
25	Lemon		100	40 rub
26	Olives		50	190 rub
27	Greengrocery		45	120 rub
28	Red caviar	Served with butter, lemon and a couple of pieces of toast.	40	250 rub

Salads				
29	Farmer's style	Tender boiled potatoes, vinegar pickled mushrooms, brined cucumbers, onion and paprika seasoned with fragrant olive oil.	150	180 rub
30	Metropolitan style	Traditional salad home-made style with chicken fillet, boiled vegetables, egg and mayonnaise.	200	200 rub
31	Greek	Classical salad of fresh vegetables with tender Feta cheese and red onion	200	230 rub
32	Beef under cheese sauce	Fresh vegetables with boiled beef and cheese, seasoned with cocktail sauce and sesame seeds.	180	260 rub
33	Chicken French style	Mix of lettuce leaves, paprika, tomato, sweet pineapple and celery with slices of sesame covered goldfish chicken.	200	220 rub
34	Tabule	Traditional Armenian salad of finely minced tomatoes, cucumbers, bulgur, seasoned with fragrant oil and greengrocery.	200	250 rub
35	Cilicia	Nourishing salad of young boiled beef, dairy cheese, onion and fried mushrooms, seasoned with mayonnaise home-made style and grated walnuts.	180	270 rub
36	Shrimps on a vegetable pillow	Juicy shrimps on a pillow of finely minced tomatoes, cucumbers, paprika, lettuce leaves seasoned with mayonnaise home-made style.	150	260 rub
37	Salad of smoked trout	Tender grated smoked trout with rice, paprika, cucumber and tomato under pink sauce.	150	350 rub
38	Salad of baked ham	Lettuce leaves seasoned with cheese sauce with slices of baked ham, cherry tomatoes and parmesan cheese.	200	290 rub
39	Aveluk (curled dock)	Wild-growing boiled mountain grass seasoned with walnut, garlic and olive oil. Served with matsun sauce.	170	310 rub
40	Tuna	Light salad of tender tuna, a mix of lettuce leaves, paprika and tomato.	200	310 rub
41	Caesar with chicken	World famous salad of romain lettuce leaves, dressed with anchovy sauce, with slices of goldfish chicken, parmesan cheese and toast.	200	450 rub
42	Chef salad of roast beef	Warm salad of fresh tomatoes and cucumbers, celery, lettuce leaves and tender beef slices, seasoned with garlick sauce. Served with sweet onion rings browned in butter+C16.	220	420 rub
43	Tiger shrimps	Mix of lettuce leaves with fried royal shrimps, slices of parmesan cheese and fragrant Italian dressing.	200	460 rub
44	Caesar with shrimps	Salad of romaine lettuce leaves, dressed with anchovy sauce, with tender shrimps, parmesan cheese and toast.	200	560 rub
45	Salmon with roquette	Little rolls of light-salted salmon with cream cheese and with roquette salad.	150	460 rub
46	Parma di Parmesano	Mix of lettuce leaves with parma slices, cherry tomatoes and parmesan cheese. Dressed with olive oil and balsamic cream	200	300 rub
Hot entrée				
47	Fried eggs with tomatoes	Cooked as per an Armenian recipe with addition of tomatoes, paprikas, bulb onion and spices.	220	190 rub

48	Mushroom julienne	Field mushrooms in creamy sauce under a cap of goldish cheese.	120	190 rub
49	Squid risotto	Traditional Italian dish of rice with vegetables, squid rings and parmesan cheese.	200	270 rub
50	Shrimps for beer	Shrimps fried with onion and spices up to a goldish crust.	150	300 rub
51	Petrovskiye pancakes	Pancakes home-made style, with tender chicken fillet and mushrooms, goldish gratinated. Served with sour cream.	180	270 rub
52	Chicken liver in sour cream sauce with ginger	Tender chicken liver slices, stewed in creamy sauce with ginger and spices.	150	310 rub
53	Warm mozzarella with tomatoes	Classical snack of mozzarella cheese baked on fresh tomato rings.	180	260 rub
54	Mussels with Dorblu	Mussels baked under white wine based sauce with addition of dairy cream, spices and Dorblu cheese.	250	630 rub
55				
56				
	Oven-fresh dishes			
57	Lavash	Traditional Armenian unleavened thin wheat cake	190	78 rub
58	Matnakash	Puffed bread home-made style.	500	78 rub
59	Lahmajun	Traditional fragrant savourish crunchy flatbreads stuffed with, at choice, minced mutton or beef, and traditional spices.	135	140 rub
60	Qutabs	Armenian snack of thin-rolled dough, stuffed, at choice, with: mutton, beef, greengrocery, potatoes, cheese, pumpkin.	135	160 rub
61	Pyurek	Armenian pie home-made style, with beef, walnuts and cottage cheese.	300	300 rub
62	Khachapuri, Adjarian style	Classical open boat-shaped khachapuri, with dairy cottage cheese and egg.	300	280 rub
63	Khachapuri, Oriental style	Traditional open boat-shaped khachapuri with beef, ham and egg.	300	300 rub
	Soups			
64	Lobkhashu	Traditional thick soup of grated red kidney beans with addition of greengrocery and spices.	250	190 rub
65	Chicken soup with quenelles	Light bouillon with chicken cuts and crunchy cheese quenelles	250	190 rub
66	Spas	Soup of+C80 Caucasian fermented milk with wheat and coriander. Served cold or warm at choice.	250	190 rub
67	Fish soup	Classical light fish soup with catfish, salmon, onion, potatoes and tomatoes.	250	280 rub
68	Borsch Moscow style (beet)	Soup home-made style, cooked with beef, cabbage, potatoes and plenty of beetroots.	250	200 rub
69	Cream soup of field mushrooms	Tender soup of field mushrooms with addition of dairy cream. Served with a ball of mozzarella.	250	250 rub
70	Mixed meat solyanka	Classical nourishing soup cooked on meat bouillon with addition of chicken, ox tongue, sausages, and also olives and brined cucumbers.	250	300 rub
71	Urartu	Rich savourish soup on beef with addition of home-made style pel'meni, noodles, vegetables and spices.	250	250 rub

72	Kharcho	Traditional rich soup with tomatoes, rice, mutton and spices.	250	250 rub
73	Piti	Rich mutton soup with potatoes, Indian peas, paprika and traditional spices.	250	250 rub
74	Aveluk (curled dock) soup	Armenian soup home-made style, cooked with mountain grass called aveluk (curled dock) with addition of potatoes, onion, garlic and fragrant greengrocery.	250	280 rub
75	Khash	Traditional Armenian rich bouillon cooked on beef leg. Served with minced garlic, pickels and dry lavash (unleavened wheat cake).	1200	560 rub
76	Kingly soup	Tender creamy soup with salmon, shrimps, field mushrooms. Served with crunchy toast with caviar.	250	410 rub
	Hot meals			
	Meat			
77	Khinkali	Traditional Georgian pel'meni with home-made style forcemeat and a broth. (1шт).	70	95 rub
78	Tolma wrapped in grape leaves	Grape leaf envelopes stuffed with minced meat and spices. Served with matsun sauce.	200	310 rub
79	Baked ham with bechamel	Slices of goldish baked ham with mashed potatoes and creamy sauce.	300	380 rub
80	Tolma summertime style	Stewed tomatoes, eggplant and paprika, stuffed with home-made minced meat with rice and spices in rich vegetable bouillon.	300	290 rub
81	Pork with pistachio nuts	Baked pork fillet steak stuffed with pistachio nuts and soft cottage cheese. Served with mushroom and tomato sauce.	300	450 rub
82	Potato pancake with beef	Young beef cuts fried with onion and dairy cream. Served as wrapped up in a crunchy potato pancake with coleslaw salad.	300	450 rub
83	Khazani Platinum	Tender mutton chops, fried with spices. Served with mushroom and tomato sauce.	350	550 rub
84	Mutton khashlama	Traditional Armenian dish. Appetizing mutton bone-in cuts, stewed with tomatoes, potatoes, Bulgarian pepper and onion.	300	460 rub
85	Beef khashlama	Traditional Armenian dish. Tender beef bone-in cuts, stewed with tomatoes, potatoes, Bulgarian pepper and onion.	300	490 rub
86	Tava Cilicia	Appetizing beef cuts, oven-baked with vegetables and spices in tomato sauce as per a traditional Armenian recipe.	300	590 rub
87	Tava the Golden Fleece	Tender mutton bone-in cuts, oven-baked with vegetables in tomato sauce, potatoes and spices as per a traditional Armenian recipe.	300	490 rub
88	Tava the Golden Calf	Tender veal bone-in cuts, oven-baked with vegetables in tomato sauce, potatoes and spices as per a traditional Armenian recipe.	300	520 rub
89	Rabbit in sour cream with	Young rabbit bone-in meat, stewed in sour cream sauce. Served with chanterelles and coleslaw salad.	260	490 rub
90	Kyuftha Cilician style	Tender aerated (whipped) beef with onion, egg and spices. Boiled or fried at choice and served with adjar pilaw.	280	560 rub

91	Medallions	Tender medallions of beef fillet steak with demi-glace sauce and coleslaw salad.	250	660 rub
92	Mutton bone-in cutlets	Lamb carré, pickled with spices, grilled and served with potato chips and grape sauce.	290	920 rub
93				
	Poultry			
94	Chicken Kiev	Chicken fillet browned with bread-crumbs up to a goldish crust with fragrant bouillon inside. Served with puree, creamy sauce and coleslaw salad.	300	290 rub
95	Chicken cutlets with puree	Tender home-made style cutlets from chicken, Served with puree, mushroom sauce.	250	270 rub
96	Chicken breast with mince	Tender chicken fillet fried with minced field mushrooms.	250	290 rub
97	Arisa	Armenian wheaten porridge home-made style, with tender chicken fillet and butter.	250	270 rub
98	Cilicia frying pan with chick	Chicken cuts fried with vegetables in tomato sauce on a frying pan.	300	300 rub
99	Chicken Tava	Traditional Armenian dish. Appetizing chicken cuts baked with vegetables in a home oven.	300	390 rub
100	Quail	Two quails fried on a frying pan up to a golden crust.	250	650 rub
101	Chicken tabaka	Half of a chicken fried as per an ancient recipe with spices. Served with tomato sauce and pickles.	500	370 rub
102	Duck breast with almonds	Medallions of duck fillet fried up to a golden crust. Served with grated almonds and sweet blackberry sauce	250	620 rub
	Fish and seafoods			
103	Baked catfish	Catfish fillet, baked under goldish cheese with a tomato segment. Served with puree.	260	360 rub
104	Crabmeat cutlets	Crab meat cutlets with addition of salmon, catfish and spices. Served with puree and tartare sauce.	300	360 rub
105	Fisherman's frying pan	Catfish and salmon, fried on a frying pan with onion, paprika and field mushrooms in creamy sauce.	300	390 rub
106	Iridescent trout	Whole river trout baked with mushroom sauce and spices.	300	460 rub
107	Wonderful salmon on a ba	Baked salmon steak, served on a pillow of pickled bamboo and sauces: mushroom and spinach.	260	800 rub
108	Steamed seabass	Light saltwater fish of the family <i>Percidae</i> (perch) steamed with vegetables.	350	690 rub
109	Karmrahait	Genuine whole Armenian lake trout, at choice, either char-broiled or steamed.	250	650 rub
110	Ishkhan	Armenian river trout, at choice, either char-broiled or steamed.	250	650 rub
111	Termidor shrimps with Indi	Tiger shrimps cooked in creamy sauce with addition of Dorblu cheese and spices. Served with boiled Indian rice.	250	800 rub
	Pasta			
112	Arishta	Armenian noodles home-made style, fried with onion and butter. Served with salad of fresh vegetables and matsun sauce.	300	210 rub

113	Regatoni with vegetable ju	Pasta with eggplants, zucchini, field mushrooms, paprika and tomatoes in creamy sauce with parmesan cheese.	300	270 rub
114	Tagliatelli Alla Karbonat	Classical Italian pasta with fried bacon, field mushrooms and onion in creamy sauce with parmesan cheese.	300	280 rub
115	Tagliatelli with young beef	Pasta cooked as per a home recipe with slices of beef, vegetables, creamy sauce and parmesan cheese.	300	410 rub
116	Gifts of the sea	Pasta home-made style, with salmon, shrimps and squids in creamy sauce with parmesan cheese.	300	490 rub
	Pizza			
117	Vegetable pizza	Tomatoes, paprika, field mushrooms, olives, cheese and tomato sauce.	350	260 rub
118	Cheese pizza	Cottage cheese and mozzarella with tomatoes.	300	280 rub
119	Armenia pizza	Jerked beef cuts, cheese, tomato sauce and egg white.	350	280 rub
120	Margarita pizza	Ham slices, olives, tomatoes and cheese	350	270 rub
121	Cilicia pizza	Beef and chicken cuts, paprika, cheese and tomato sauce	350	360 rub
122	Pepperoni pizza	Pepperoni sausages, olives, cheese and tomato sauce	300	290 rub
123	Pizza of seafoods	Light-salted salmon, shrimp, red caviar, tomato sau	350	490 rub
	Char-broiled dishes			
124	Chicken shashlick		280	280 rub
125	Nazani kebab of chicken		280	280 rub
126	Vegetable shashlick	Eggplant, paprika, tomatoes, all char-broiled. Served with butter and onion rings.	250	280 rub
127	Kebab of beef		280	300 rub
128	Kebab of beef with walnuts		280	350 rub
129	Kebab of mutton		280	360 rub
130	Pork rib shashlick		280	330 rub
131	Chalagach	Bone-in pork (shoulder)	280	330 rub
132	Pork shashlick	neck	280	390 rub
133	Pork shashlick	fillet steak	280	400 rub
134	Veal shashlick	fillet	280	490 rub
135	Shashlick from mutton	fillet	280	420 rub
136	Char-broiled vegetables	Barbecued vegetables at your choice. Served with a bunch of greengrocery and butter.	300	300 rub
137	Rabbit shashlick		270	480 rub
138	Pork carbonade shashlick	Slices of pork fillet steak wrapped up in bacon	280	380 rub
139	Mutton shashlick with a fatty tail		270	420 rub
140	Bone-in mutton shashlick		280	490 rub
141	Quail shashlick		290	550 rub
142	Char-broiled dorado	Served with lettuce leaves and lemon-and-C163vege	250	680 rub
143	Mini shashlick of tiger shrimps		200	800 rub
144	Bone-in veal shashlick		280	580 rub
	Garnishings			
145	Potatoes home-made style		150	90 rub
146	French fried potatoes		150	90 rub
147	Idahoan potatoes		150	90 rub
148	Fried potatoes with mushrooms		150	160 rub
149	Pilaw with mushrooms	Wheat fried with onion and field mushrooms	150	195 rub

150	Buckwheat with mushroom sauce		150	150 rub
151	Wild rice		130	190 rub
	Sauces			
152	Tomato sauce		50	60 rub
153	Spinach sauce		50	60 rub
154	Lemon-and-vegetable sauce		50	60 rub
155	Mushroom sauce		50	60 rub
156	Matsun		50	60 rub
157	Sour cream		50	60 rub
	Desserts			
158	A variety of jams		50	90 rub
159	Pakhlava	Traditional Oriental delicacy - thin laminated dough impregnated with honey with walnuts.	100	170 rub
160	A variety of ice-creams	At you choice we will add some jam, fruits, condensed milk, chocolate crumbs or nuts.	150	160 rub
161	Kamats matsun	Tender cottage cheese bitki (minced collops) with raisin on a biscuit with berry sauce.	70	160 rub
162				
163	Lemon cream cake	Tender lemon-and-butter cream on a dry shortbread, with a layer of lemon sponge-cake over.	100	250 rub
164	New York cheese cake	Classical cake with Philadelphia cheese based cream and a butter shortbread.	120	170 rub
165	Cherry strudel	Classical Bavarian cherry strudel: thin dough and plenty of cherries. Served warm with a ball of ice-cream.	150	295 rub
166	Caramel-and-nut pastry	Peanuts, light and milk chocolate, creamy caramel between two layers of brownies. Decorated with honey-crustud nutlets.	90	280 rub
167	Cowberry cream pie	Viennese pie with a stuffing of cowberries and white chocolate with whipped cream.	120	250 rub
168	Chocolate pie	Tender sponge-cake with a chocolate stuffing, covered with a thick layer of chocolate. Served warm.	120	265 rub
169	Dahlia tiramisu	Sponge-cake impregnated with coffee with liquor and tender cream made of fresh mascarpone cheese, shaped as the flower of South Italy - dahlia.	92	265 rub
170	Carrot pie	Pie made as per an ancient family recipe with addition of carrots, pineapple, walnuts, raisins with an interlayer of butter cream.	150	220 rub
171	Apple gourmet	Classical pie home-made style, made of sandy almond dough with apples and cinnamon. Served warm with a ball of ice-cream.	195	260 rub
172	Strawberries on dairy cream	Fresh strawberries with whipped cream and chocolate crumbs.	130	280 rub