

	Name	Description	Weight	Price
	Cold entrée			
1	Brined+B19 mushrooms	Made dish of mushrooms with fragrant red onion.	100	275 ₺
2	Thick tomato	Juicy tomatoes with bitki (minced collops) of fresh cottage cheese home-made style with garlic and greengrocery.	200	250 ₺
3	Kamats Matsun	Tender bitki (minced collops) of creamy Caucasian fermented milk (matsoni) with ground walnuts, garlic and greengrocery.	150	290 ₺
4	Lobi	Boiled red kidney bean with Armenian spices, onion, garlic and greengrocery.	150	240 ₺
5	Little rolls of eggplants with nuts	Tender cottage cheese and nut paste with garlic and pomegranate seeds in thin slices of fried eggplant.	150	440 ₺
6	Herring for vodka	Herring slices with sweet red onion, blackberry sauce and goldish potato pancakes.	170	330 ₺
7	Pickles		150	270 ₺
8	Tongue stewed with kitchen herbs	Tender boiled ox tongue with pickled gherkins and piquant horse-radish-based sauce.	150	360 ₺
9	Khumus	Fragrant puree of Indian peas, seasoned with garlic, sesame oil, tahini and greengrocery	150	285 ₺
10	Mixed pickles		150	270 ₺
11	Ajab-sandal	Eggplant, tomato and Bulgarian pepper, all char broiled and stewed with fragrant Armenian spices and greengrocery.	150	290 ₺
12	Armenian cheese	Tender cow milk cheese home-made style.	120	260 ₺
13	Cold meat cuts	Baked ham, pastirma and chicken roll. Served with pink sauce.	130	420 ₺
14	Mozhozh	Pork leg pickled as per an Armenian recipe with fresh lemon and greengrocery.	250	350 ₺
15	Beef carpaccio	Beef fillet with pesto sauce, parmesan cheese, capers and balsamic cream.	150	750 ₺
16	Armenian pickles		100	390 ₺
19	Kaurma	Stewed beef in butter with fragrant onion rings.	180	540 ₺
20	Cold fish cuts	Light-salted salmon, butterfish and goldish toast with red caviar.	100	620 ₺
21	Cheese platter	Noble Dorblu, soft creamy camembert and Armenian cheese home-made style.	200	590 ₺
22	Armenian cheese platter	Ewe's milk cheese, tender cheese home-made style and friable cheese with fragrant greengrocery.	200	460 ₺
23	Pastirma	Jerked beef in fragrant peppers.	100	410 ₺
24	Soil-grown vegetables with greengrocery	Full-ripe soil-grown tomatoes, crunchy young cucumbers and hot Cayenne pepper with a bunch of fragrant greengrocery.	350	780 ₺
25	Lemon		100	75 ₺
26	Olives		50	250 ₺
27	Greengrocery		45	195 ₺
	Salads			
29	Farmer's style	Tender boiled potatoes, vinegar pickled mushrooms, brined cucumbers, onion and paprika seasoned with fragrant olive oil.	150	295 ₺
31	Greek	Classical salad of fresh vegetables with tender Feta cheese and red onion	200	345 ₺

33	Chicken French style	Mix of lettuce leaves, paprika, tomato, sweet pineapple and celery with slices of sesame covered goldish chicken.	200	220 ₺
34	Tabule	Traditional Armenian salad of finely minced tomatoes, cucumbers, bulgur, seasoned with fragrant oil and greengrocery.	200	545 ₺
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 ₺
38	Salad of baked ham	Lettuce leaves seasoned with cheese sauce with slices of baked ham, cherry tomatoes and parmesan cheese.	200	440 ₺
39	Aveluk (curled dock)	Wild-growing boiled mountain grass seasoned with walnut, garlic and olive oil. Served with matsun sauce.	170	520 ₺
40	Tuna	tomato.	200	530 ₺
41	Caesar with chicken	World famous salad of romain lettuce leaves, dressed with anchovy sauce, with slices of goldish chicken, parmesan cheese and toast.	200	450 ₺
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	750 ₺
44	Caesar with shrimps	Salad of romaine lettuce leaves, dressed with anchovy sauce, with tender shrimps, parmesan cheese and toast.	200	695 ₺
45	Salmon with roquette	Little rolls of light-salted salmon with cream cheese and with roquette salad.	150	660 ₺
	Hot entrée			
47	Fried eggs with tomatoes	Cooked as per an Armenian recipe with addition of tomatoes, paprikas, bulb onion and spices.	220	330 ₺
48	Mushroom julienne	Field mushrooms in creamy sauce under a cap of goldish cheese.	120	310 ₺
50	Shrimps for beer	Shrimps fried with onion and spices up to a goldish crust.	150	590 ₺
51	Petrovskiye pancakes	Pancakes home-made style, with tender chicken fillet and mushrooms, goldish gratinated. Served with sour cream.	180	390 ₺
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	Oven-fresh dishes			
57	Lavash	Traditional Armenian unleavened thin wheat cake	190	100 ₺
58	Matnakash	Puffed bread home-made style.	500	100 ₺
59	Lahmajun	Traditional fragrant savourish crunchy flatbreads stuffed with, at choice, minced mutton or beef, and traditional spices.	135	185 ₺
60	Qutabs	Armenian snack of thin-rolled dough, stuffed, at choice, with: mutton, beef, greengrocery, potatoes, cheese, pumpkin.	135	220 ₺
61	Pyurek	Armenian pie home-made style, with beef, walnuts and cottage cheese.	300	450 ₺
62	Khachapuri, Adjarian style.	Classical open boat-shaped khachapuri, with dairy cottage cheese and egg.	300	335 ₺
63	Khachapuri, Oriental style	Traditional open boat-shaped khachapuri with beef, ham and egg.	300	580 ₺
	Soups			
64	Lobkhashu	Traditional thick soup of grated red kidney beans with addition of greengrocery and spices.	250	245 ₺

65	Chicken soup with quenelles	Light bouillon with chicken cuts and crunchy cheese quenelles	250	280 ₺
66	Spas	Soup of+C80 Caucasian fermented milk with wheat and coriander. Served cold or warm at choice.	250	290 ₺
68	Borsch Moscow style (beetroot and cabbage soup)	Soup home-made style, cooked with beef, cabbage, potatoes and plenty of beetroots.	250	330 ₺
69	Cream soup of field mushrooms	Tender soup of field mushrooms with addition of dairy cream. Served with a ball of mozzarella.	250	340 ₺
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	410 ₺
71	Urartu	Rich savourish soup on beef with addition of home-made style pel'meni, noodles, vegetables and spices.	250	350 ₺
72	Kharcho	Traditional rich soup with tomatoes, rice, mutton and spices.	250	350 ₺
73	Piti	Rich mutton soup with potatoes, Indian peas, paprika and traditional spices.	250	360 ₺
74	Aveluk (curled dock) soup	Traditional soup home-made style, cooked with mutton, green called aveluk (curled dock) with addition of potatoes, onion, garlic and fragrant greengrocery.	250	450 ₺
75	Khash	Traditional Armenian rich bouillon cooked on beef leg. Served with minced garlic, pickels and dry lavash (unleavened wheat cake).	1200	730 ₺
76	Kingly soup	Tender creamy soup with salmon, shrimps, field mushrooms. Served with crunchy toast with caviar.	250	580 ₺
	Hot meals			
	Meat			
77	Khinkali	Traditional Georgian pel'meni with home-made style forcemeat and a broth. (1шт).	70	90 ₺
78	Tolma wrapped in grape leaves	Grape leave envelopes stuffed with minced meat and spices. Served with matsun sauce.	200	390 ₺
79	Baked ham with bechamel sauce	Slices of goldish baked ham with mashed potatoes and creamy sauce.	300	450 ₺
80	Tolma summertime style	Stewed tomatoes, eggplant and paprika, stuffed with home-made minced meat with rice and spices in rich vegetable bouillon.	300	375 ₺
82	Potato pancake with beef Stroganoff	Young beef cuts fried with onion and dairy cream. Served as wrapped up in a crunchy potato pancake with coleslaw salad.	300	720 ₺
83	Khazani Platinum	Tender mutton chops, fried with spices. Served with mushroom and tomato sauce.	350	695 ₺
84	Mutton khashlama	Traditional Armenian dish. Appetizing mutton bone-in cuts, stewed with tomatoes, potatoes, Bulgarian pepper and onion.	300	590 ₺
85	Beef khashlama	Traditional Armenian dish. Tender beef bone-in cuts, stewed with tomatoes, potatoes, Bulgarian pepper and onion.	300	690 ₺
90	Kyufta Cilician style	Tender aerated (whipped) beef with onion, egg and spices. Boiled or fried at choice and served with adjar pilaw.	280	720 ₺
91	Medallions	Tender medallions of beef fillet steak with demi-glace sauce and coleslaw salad.	250	955 ₺
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	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	380 ₺
95	Chicken cutlets with puree	Tender home-made style cutlets from chicken, Served with puree, mushroom sauce.	250	360 ₺
96	Chicken breast with minced mushrooms	Tender chicken fillet fried with minced field mushrooms.	250	370 ₺
97	Arisa	Armenian wheaten porridge home-made style, with tender chicken fillet and butter.	250	315 ₺
98	Cilicia frying pan with chicken	Chicken cuts fried with vegetables in tomato sauce on a frying pan.	300	365 ₺
101	Chicken tabaka	Half of a chicken fried as per an ancient recipe with spices. Served with tomato sauce and pickles.	500	565 ₺
	Fish and seafoods			
105	Fisherman's frying pan	Catfish and salmon, fried on a frying pan with onion, paprika and field mushrooms in creamy sauce.	300	595 ₺
106	Iridescent trout	Whole river trout baked with mushroom sauce and spices.	300	665 ₺
107	Wonderful salmon on a bamboo pillow	Baked salmon steak, served on a pillow of pickled bamboo and sauces: mushroom and spinach.	260	950 ₺
108	Steamed seabass	Light saltwater fish of the family <i>Percidae</i> (perch) steamed with vegetables.	350	845 ₺
110	Ishkhan	Armenian river trout, at choice, either char-broiled or steamed.	250	840 ₺
	Pasta			
112	Arishta	Armenian noodles home-made style, fried with onion and butter. Served with salad of fresh vegetables and matsun sauce.	300	260 ₺
113	Regatoni with vegetable julienne	Pasta with eggplants, zucchini, field mushrooms, paprika and tomatoes in creamy sauce with parmesan cheese.	300	360 ₺
114	Tagliatelli Alla Karbonat	Classical Italian pasta with fried bacon, field mushrooms and onion in creamy sauce with parmesan cheese.	300	435 ₺
115	Tagliatelli with young beef	Pasta cooked as per a home recipe with slices of beef, vegetables, creamy sauce and parmesan cheese.	300	740 ₺
116	Gifts of the sea	Pasta home-made style, with salmon, shrimps and squids in creamy sauce with parmesan cheese.	300	770 ₺
	Pizza			
117	Vegetable pizza	Tomatoes, paprika, field mushrooms, olives, cheese and tomato sauce.	350	345 ₺
118	Cheese pizza	Cottage cheese and mozzarella with tomatoes.	300	365 ₺
119	Armenia pizza	Jerked beef cuts, cheese, tomato sauce and egg white.	350	280 ₺
120	Margarita pizza	Ham slices, olives, tomatoes and cheese	350	345 ₺
121	Cilicia pizza	Beef and chicken cuts, paprika, cheese and tomato sauce	350	710 ₺
122	Pepperoni pizza	Pepperoni sausages, olives, cheese and tomato sauce	300	410 ₺

123	Pizza of seafoods	Light-salted salmon, shrimp, red caviar, tomato sauce and cheese	350	790 ₺
	Char-broiled dishes			
124	Chicken shashlick		280	375 ₺
125	Nazani kebab of chicken		280	350 ₺
126	Vegetable shashlick	Eggplant, paprika, tomatoes, all char-broiled. Served with butter and onion rings.	250	395 ₺
127	Kebab of beef		280	395 ₺
128	Kebab of beef with walnuts		280	410 ₺
129	Kebab of mutton		280	395 ₺
130	Pork rib shashlick		280	395 ₺
131	Chalagach	Bone-in pork (shoulder)	280	410 ₺
132	Pork shashlick	neck	280	445 ₺
133	Pork shashlick	fillet steak	280	495 ₺
134	Veal shashlick	fillet	280	560 ₺
135	Shashlick from mutton	fillet	280	550 ₺
136	Char-broiled vegetables	Barbecued vegetables at your choice. Served with a bunch of greengrocery and butter.	300	395 ₺
138	Pork carbonade shashlick	Slices of pork fillet steak wrapped up in bacon	280	395 ₺
139	Mutton shashlick with a fatty tail		270	750 ₺
140	Bone-in mutton shashlick		280	580 ₺
142	Char-broiled dorado	Served with lettuce leaves and lemon-and-C163vegetable sauce.	250	845 ₺
	Garnishings			
145	Potatoes home-made style		150	120 ₺
146	French fried potatoes		150	190 ₺
147	Idahoan potatoes		150	140 ₺
149	Pilaw with mushrooms	Wheat fried with onion and field mushrooms	150	295 ₺
150	Buckwheat with mushroom sauce		150	270 ₺

Sauces				
152	Tomato sauce		50	75 ₺
153	Spinach sauce		50	75 ₺
154	Lemon-and-vegetable sauce		50	75 ₺
155	Mushroom sauce		50	75 ₺
156	Matsun		50	75 ₺
157	Sour cream		50	75 ₺
Desserts				
158	A variety of jams		50	120 ₺
159	Pakhlava	Traditional Oriental delicacy - thin laminated dough impregnated with honey with walnuts.	100	215 ₺
160	A variety of ice-creams	At you choice we will add some jam, fruits, condensed milk, chocolate crumbs or nuts.	150	185 ₺
161	Kamats matsun	Tender cottage cheese bitki (minced collops) with raisin on a biscuit with berry sauce.	70	220 ₺
163	Lemon cream cake	Tender lemon-and-butter cream on a dry shortbread, with a layer of lemon sponge-cake over.	100	300 ₺
164	New York cheese cake	Classical cake with Philadelphia cheese based cream and a butter shortbread.	120	210 ₺
165	Cherry strudel	Classical Bavarian cherry strudel: thin dough and plenty of cherries. Served warm with a ball of ice-cream.	150	350 ₺
166	Caramel-and-nut pastry	Peanuts, light and milk chocolate, creamy caramel between two layers of brownies. Decorated with honey-crusted nutlets.	90	280 ₺
167	Cowberry cream pie	Viennese pie with a stuffing of cowberries and white chocolate with whipped cream.	120	290 ₺
168	Chocolate pie	Tender sponge-cake with a chocolate stuffing, covered with a thick layer of chocolate. Served warm.	120	340 ₺
169	Dahlia tiramisu	Sponge cake impregnated with coffee, multiple layers of tender cream made of fresh mascarpone cheese, shaped as the flower of South Italy - dahlia. cream made of fresh mascarpone cheese, shaped as the flower of South Italy - dahlia.	92	390 ₺
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	280 ₺
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	285 ₺
172	Strawberries on dairy cream	Fresh strawberries with whipped cream and chocolate crumbs.	130	230 ₺

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