

DAIRY PRODUCTS		PANCAKES	
<p><b>Homemade cheese pankaces</b> with sour cream, condensed milk, with honey, jam</p> <p><b>Homemade yogurt with fruits</b></p> <p><b>Homemade yogurt with apples</b></p> <p><b>Kaymak</b></p> <p><b>BREAKFAST FROM 4 AZERBAIJAN REGION</b></p>	<p>12 AZN</p> <p>4 AZN</p> <p>4 AZN</p> <p>6 AZN</p>	<p><b>Pancakes to choose</b> with sour cream, condensed milk, with honey, jam</p> <p><b>Pancakes with salmon</b></p> <p><b>Pancakes with meat</b></p> <p><b>Pancakes with curd</b></p> <p><b>PORRIDGE</b></p>	<p>4 AZN</p> <p>12 AZN</p> <p>12 AZN</p> <p>8 AZN</p>
<p><b>Breakfast from Baku</b> Pancakes with meat, homemade yoghurt with fruits, sun-dried greens and black olives, sulguni cheese, butter, cucumbers and tomatoes from Zira village, Baku kuymak with cinnamon and sugar</p> <p><b>Breakfast from Guba</b> Traditional scrambled eggs with tomatoes, Guba rolls with walnuts, homemade yoghurt with apple, goat cheese, curd, butter</p> <p><b>Breakfast from Ganja</b> omelette with pastirma, qutab with greens cooked on the grill, cheese balls, matzoon, honey kaymak, butter with honey and nuts</p> <p><b>Breakfast from Karabakh</b> Traditional Khash made from beef front hooves. With boiled beef tripe, boiled beef tongue, peeled pomegran- ate, garlic vinegar, breadcrumbs, pickled products 150g (red cabbage, salted eggplants and cucumbers) also, to this set served a glass of mulberry vodka 50g</p>	<p>36 AZN</p> <p>36 AZN</p> <p>36 AZN</p> <p>24 AZN</p>	<p><b>Buckwheat porridge with milk</b></p> <p><b>Oatmeal porridge on water or milk</b></p> <p><b>Rice porridge on milk</b></p> <p><b>PORRIDGE TOPPINGS</b></p> <p><b>Honey</b></p> <p><b>Butter</b></p> <p><b>Omelette 3 eggs</b></p> <p><b>OMLETTE TOPPINGS</b></p> <p><b>Becon</b></p> <p><b>Beef Ham</b></p> <p><b>Champignon</b></p> <p><b>Tomatoes</b></p> <p><b>Dutch cheese</b></p>	<p>4 AZN</p> <p>4 AZN</p> <p>4 AZN</p> <p>4 AZN</p> <p>6 AZN</p> <p>5 AZN</p> <p>6 AZN</p> <p>5 AZN</p> <p>4 AZN</p> <p>4 AZN</p> <p>2 AZN</p> <p>4 AZN</p>

## C O L D   S T A R T E R S

### ASSORTED VEGETABLES

with fragrant greens

8 AZN

### ASSORTED OLIVES AND OLIVES

8 AZN

### ASSORTED VEGETABLE PÂTÉ

from red beans, beets and spinach

10 AZN

### EGGPLANT ROLLS

with vegetables and tomato sauce

8 AZN

### EGGPLANT ROLLS

with nuts

8 AZN

### EGGPLANT ROLLS

with cheese

8 AZN

### PICKLES

assorted specific pickles

10 AZN

### ASSORTED AZERBAIJANI CHEESE

cheese balls with goat cheese, curd, lamb cheese, goat cheese

18 AZN

### EUROPEAN CHEESE PLATE

45 AZN

<p><b>RED CAVIAR</b></p>	50 AZN
<p><b>BLACK CAVIAR</b></p>	240 AZN
<p><b>FISH ASSORTMENT</b> smoked and seasoned fish: hot and cold smoked fish salmon and sturgeon</p>	56 AZN
<p><b>MEAT ASSORTMENT</b> meatloaf, roast beef, beef tongue, chicken roll, chicken basturma, homemade ham from homemade lamb</p>	28 AZN
<p><b>PÂTÉS</b> beef pâté, pâté from chicken liver</p>	12 AZN
<p><b>S A L A D S</b></p>	
<p><b>BARBECUE SALAD</b> salad of tomatoes, eggplants and peppers cooked on the grill</p>	8 AZN
<p><b>CHOBAN SALAD</b> salad of fresh vegetables</p>	8 AZN
<p><b>TOMATO SALAD</b> with motal, basil and tarragon</p>	10 AZN
<p><b>SALAD WITH BAKU TOMATOES</b> with narsharab sauce</p>	8 AZN
<p><b>SALAD WITH CRISPY EGGPLANTS</b> with tomatoes in sweet and sour sauce</p>	10 AZN
<p><b>SALAD OF SPINACH AND VEGETABLES</b> with signature honey sauce</p>	8 AZN

<p><b>BEET SALAD</b> with balls of goat cheese</p>	10 AZN
<p><b>SALAD WITH CRISPY DUCK CHIPS</b> with sorrel leaves and cherry sauce</p>	15 AZN
<p><b>SALAD WITH GRILLED CHICKEN BREAST</b></p>	12 AZN
<p><b>WARM SALAD WITH LAMB MEAT</b> with fresh vegetables and baked tomatoes</p>	12 AZN
<p><b>SALAD WITH CASPIAN BERSH</b></p>	16 AZN
<p><b>ROAST BEEF SALAD</b> with potatoes and quail eggs</p>	8 AZN
<p><b>HOMEMADE SALAD</b> with chicken breast, fried on tepan</p>	8 AZN
<b>H O T   A P P E T I Z E R S</b>	
<p><b>KUKU</b> omelette with greens and smoked fish</p>	16 AZN
<p><b>CHIGHIRTMA</b> fried eggs with tomatoes</p>	12 AZN
<p><b>CHIGHIRTMA FROM CHICKEN</b> homemade chicken</p>	22 AZN
<p><b>BAKED EGGPLANT</b> with homemade cheese and basil</p>	10 AZN
<p><b>FRIED GURZA</b></p>	10 AZN
<p><b>BOILED GURZA</b></p>	10 AZN
<p><b>QUTAB</b> <sup>2 PCS.</sup></p> <ul style="list-style-type: none"> <li>• qutabs with vegetables</li> <li>• qutabs with meat</li> <li>• qutabs with cheese</li> <li>• qutabs with pumpkin</li> </ul>	<p>6 AZN</p> <p>6 AZN</p> <p>6 AZN</p> <p>6 AZN</p>

<p><b>PIES OF PUFF PASTRY</b> <sup>3 PCS.</sup></p> <ul style="list-style-type: none"> <li>• with beef</li> <li>• with chicken</li> <li>• with mushrooms</li> </ul>	<p>9 AZN</p> <p>9 AZN</p> <p>9 AZN</p>
<p><b>KHACHAPURI ON THE GRILL</b> with suluguni cheese</p>	<p>18 AZN</p>
<p><b>ADJARIAN KHACHAPURI</b></p>	<p>18 AZN</p>
<p><b>MEGRELIAN KHACHAPURI</b></p>	<p>18 AZN</p>
<p><b>LYAVYANGI BONELESS QUAIL</b> with sweet filling and dried apricot mash</p>	<p>12 AZN</p>
<p><b>SET BAKU-STYLE TACOS</b> with salmon and lamb</p>	<p>10 AZN</p>
<p><b>GYURZA WITH SPINACH</b></p>	<p>16 AZN</p>
<p><b>S O U P S</b></p>	
<p><b>NOODLES WITH CHICKEN MEATBALL</b></p>	<p>8 AZN</p>
<p><b>DOVGA WITH PEAS</b></p>	<p>8 AZN</p>
<p><b>DUSHBARA</b></p>	<p>8 AZN</p>
<p><b>KUFTA-BOZBASH</b></p>	<p>14 AZN</p>
<p><b>PITI</b></p>	<p>18 AZN</p>
<p><b>LENTIL SOUP WITH VEAL</b></p>	<p>15 AZN</p>

## H O T   D I S H E S

### MUTTON BUGLAMA

with lamb leg

28 AZN

### GOVURMA OF VEAL

28 AZN

### BAKU GOLUBTSY

with chestnut and quince

16 AZN

### DOLMA WITH GRAPE LEAVES

served with homemade youghurt

18 AZN

### PIP DOLMA

with lamb slices on bone

30 AZN

### «THREE SISTERS» DOLMA

tomato, eggplant, pepper

18 AZN

### STURGEON WITH POMEGRANATE

and a chopped onion

58 AZN

### SYRDAG OF SURGEON

60 AZN

### BAKU BURGER

with cutlet of mutton with minced meat loaf,  
yoghurt sauce and spicy eggplant

25 AZN

### CHICKEN TABAKA

22 AZN

### JIZ-BIZ

Veal with mushrooms

28 AZN

### ROASTED BERSCH WITH TOMATO SALSA

16 AZN

### SALMON STEAK ON THE GRILL WITH BROCCOLI

28 AZN

### DUCK BREAST WITH BULGUR AND DRIED FRUIT

16 AZN

<p><b>BEEF CHOPS WITH CHESTNUT PUREE</b></p> <p><b>RAGGED LAMB MEAT WITH COUSCOUS</b></p> <p><b>VEAL WITH MUSHROOMS</b> in a spinach dough on a cushion</p> <p><b>S A J   D I S H E S</b> ( F O R   4   P E R S O N S )</p>	<p>22 AZN</p> <p>20 AZN</p> <p>24 AZN</p>
<p><b>MUTTON SAJ</b></p> <p><b>CHICKEN SAJ</b></p> <p><b>VEAL SAJ</b></p> <p><b>T A N D Y R</b></p>	<p>55 AZN</p> <p>38 AZN</p> <p>55 AZN</p>
<p><b>KUTUM-LAVANGI</b> without bones, stuffed with walnuts and cherry plums seasoned with cornel sauce</p> <p><b>«SABAT» LAMB</b> lamb flank cooked in tandoor, served with ajika and baked potatoes</p> <p><b>CHICKEN WITHOUT BONES</b> with baked pepper sauce and baked potatoes</p> <p><b>HOMEMADE CHICKEN</b> whole chicken baked in tandoor with garnish of baked potatoes</p> <p><b>CHICKEN LAVANGI WITHOUT BONES</b> with a filling of nuts, cherry plums and onions, served with pepper sauce and baked potatoes</p>	<p>38 AZN</p> <p>130 AZN</p> <p>25 AZN</p> <p>22 AZN</p> <p>28 AZN</p>

<p><b>LAMB'S SHOULDER BLADE</b> lamb soft meat seasoned with spices and homemade yoghurt with a side dish of baked potatoes</p> <p><b>POTATO WITH KURDYUK</b> with ajika and greens</p> <p><b>P I L A F</b></p>	<p>68 AZN</p> <p>10 AZN</p>
<p><b>GOVURMA PILAF</b> with mutton and pomegranate seeds</p> <p><b>SABZI PILAF</b> with mutton stewed in greens</p> <p><b>SHAH PILAF</b> baked in dough, stuffed with lamb and dried fruits</p> <p><b>B A R B E C U E   D I S H E S</b></p>	<p>18 AZN</p> <p>18 AZN</p> <p>38 AZN</p>
<p><b>ASSORTED KEBABS</b> lamb kebab, veal basturma, khan kebab, lamb kebab, shish kebab of chicken, lula-kebab of chicken, lula-kebab of mutton, eggplant with kurdyuk, shish kebab of tomatoes, Bulgarian pepper, shish kebab of mushrooms</p> <p><b>VEAL BASTURMA</b></p> <p><b>LULA-KEBAB OF POTATO</b></p> <p><b>LULA-KEBAB OF CHICKEN</b></p> <p><b>LULA KEBAB OF KUTUM</b></p> <p><b>LULA-KEBAB OF VEAL</b></p>	<p>68 AZN</p> <p>25 AZN</p> <p>6 AZN</p> <p>12 AZN</p> <p>18 AZN</p> <p>22 AZN</p>



LULA-KEBAB OF MUTTON <i>of chopped meat</i>	22 AZN
LULA-KEBAB OF STURGEON	42 AZN
VEGETABLES ON THE GRILL	10 AZN
KHAN KEBAB <i>of lamb liver</i>	12 AZN
SHISH KEBAB OF LAMB CHOPS	25 AZN
SHISH KEBAB OF LAMB LOIN	25 AZN
SHISH KEBAB OF SHEEP'S SOFT MEAT	25 AZN
SHISH KEBAB OF MUSHROOMS	8 AZN
SHISH KEBAB OF CHICKEN	15 AZN
SHISH KEBAB OF KUTUM	28 AZN
SHISH KEBAB OF STURGEON	58 AZN
SHISH KEBAB FROM SALMON	38 AZN
SHISH KEBAB OF TROUT	42 AZN
<b>S I D E   D I S H E S</b>	
BUCKWHEAT WITH FRIED ONIONS	6 AZN
MASHED POTATOES	6 AZN
RUSTIC POTATOES	6 AZN
GRILLED VEGETABLES	10 AZN
RICE WITH SAFFRON	6 AZN

## DESSERTS

SWEET GOGHAL	5 AZN
SALTY GOGHAL	5 AZN
COOKIE «KURABIE»	3 AZN
FLAT PIE WITH GREENS OF BAKU	4 AZN
MUTAKI WITH WALNUT	5 AZN
MUTAKI WITH MARMALADE	5 AZN
NUTS IN CARAMEL	12 AZN
PAKHLAVA WITH WALNUT	7 AZN
PAKHLAVA WITH HAZELNUT	7 AZN
SHEKERBURA	5 AZN
SWEET BREAD	3 AZN
HONEY CAKE <i>served with caramel cream</i>	12 AZN
MILLE-FEUILLE <i>with fresh fruits</i>	22 AZN
PANNA KOTTA <i>with berries and berry sauce</i>	20 AZN
HOMEMADE TIRAMISU	10 AZN
«BLACK FOREST» <i>decorated with meringue and fresh raspberries</i>	12 AZN
«JOSEPHINE» CAKE	12 AZN
«NAPOLEON» CAKE	12 AZN
CAKE WITH NUTS	12 AZN
«SKAZKA» CAKE	12 AZN

<p>CHOCOLATE FONDANT</p> <p>CHEESECAKE with berry sauce</p> <p>BAKED CHEESECAKE ON CITRUS BISCUIT</p> <p>TIRAMISU</p> <p>KARTOSHKA CAKE <sup>2 PCS.</sup></p> <p>ALMOND</p> <p>PUFFINS</p> <p>TEASET WITH LABLABI Assorted nuts, dried fruit and homemade lokums</p> <p><b>J A M</b></p>	<p>12 AZN</p> <p>15 AZN</p> <p>15 AZN</p> <p>12 AZN</p> <p>10 AZN</p> <p>18 AZN</p> <p>8 AZN</p> <p>35 AZN</p>
<p>QUINCE</p> <p>CHERRY</p> <p>WHITE CHERRY</p> <p>STRAWBERRIES</p> <p>FIG</p> <p>RASPBERRY</p> <p>WATERMELON</p> <p>WALNUT</p> <p><b>I C E C R E A M</b></p>	<p>5 AZN</p> <p>5 AZN</p> <p>5 AZN</p> <p>5 AZN</p> <p>5 AZN</p> <p>5 AZN</p> <p>5 AZN</p> <p>5 AZN</p>
<p>VANILLA</p> <p>CHOCOLATE</p> <p>STRAWBERRY</p>	<p>5 AZN</p> <p>5 AZN</p> <p>5 AZN</p>