

SEASONAL DISHES

RUCOLA SALAD WITH SHRIMPS,
PARMESAN CHEESE, AND AVOCADO 20 AZN

TOMATO SALAD WITH RED ONION AND
CHILI PEPPER WITH CORNELIAN CHERRY SAUCE 8 AZN

TOMATO SOUP 10 AZN

RED LENTIL PUREE SOUP 12 AZN

PARCHA BOZBASH 16 AZN

TRADITIONAL SET OF AZERBAIJAN KHASH 24 AZN

GRILLED CATFISH WITH SPINACH AND
ZUCCHINI WITH CREAMY SOUR SAUCE 18 AZN

CHICKEN SCHNITZEL IN A
CRISPY COATING 12 AZN
Served with zucchini slices

CHICKEN BURGER WITH FRIES 12 AZN

HOMEMADE CHICKEN PASTA WITH
CREAMY MUSHROOM SAUCE 10 AZN

GURU KHINKAL CHICKEN

12 AZN

MINI BEEF BURGERS

16 AZN

Served with fries

VEAL STEAK WITH
MUSHROOM SAUCE

38 AZN

300 g.

FRIED LAMB WITH
POTATOES AND ONIONS

18 AZN

VEAL GAZAN CUTLETS WITH POTATOES

16 AZN

GURU KHINKAL LAMB

16 AZN

TAVA KEBAB

12 AZN

KEBAB OF LAMB ENTRAILS

12 AZN

QUINCE IN CARAMEL

14 AZN

With a scoop of vanilla ice cream

SEASONAL DRINKS

QUINCE LEMONADE	16 AZN
FEIJOA LEMONADE	16 AZN
POMEGRANATE WITH ALOE LEMONADE	16 AZN
KIWI WITH GINGER LEMONADE	16 AZN
SAGE TEA WITH MANGO Tropical,bassed on green te with the addition of barberry syrup and pomegranate seeds	8 AZN
SPICY APPLE TEA	10 AZN
POMEGRANATE BARBERRY TEA	8 AZN
PUMPKIN STRAWBERRY TEA	10 AZN
TEA "TEA-LATTE"	8 AZN
MINTY HOT CHOCOLATE	8 AZN
POMEGRANATE MULLED WINE	10 AZN
BLACKBERRY MULLED WINE	10 AZN