

BREAKFAST

WEEKENDS
10:00 - 14:00

SPECIAL BREAKFAST OFFER

NEW!

ALL THE MEALS ARE FOR THE SAME PRICE OF 12,99 AZN

SHAKSHUKA WITH SUJUK

SHAKSHUKA WITH FETA CHEESE

CROISSANT WITH HAM AND TOMATO
WITH CREAM CHEESE SAUCE

COTTAGE CHEESE CASSEROLE WITH
BLUEBERRIES AND CARAMEL SAUCE

QUINOA MILK PORRIDGE WITH
CHERRIES AND CORNFLAKES

CHIA PUDDING WITH MANGO
AND FRESH BERRIES

QUINOA PANCAKES WITH BANANA,
CREAM AND CARAMEL SAUCE

OMELETTE WITH TIGER PRAWNS

FRIED SULUGUNI IN DOUGH WITH
BLACK CURRANT SAUCE

DAIRY PRODUCTS		PANCAKES	
Homemade cheese pankaces with sour cream, condensed milk, with honey, jam	12 AZN	Pancakes to choose with sour cream, condensed milk, with honey, jam	4 AZN
Homemade yogurt with fruits	4 AZN	Pancakes with salmon	18 AZN
Homemade yogurt with apples	4 AZN	Pancakes with meat	12 AZN
Kaymak	6 AZN	Pancakes with curd	8 AZN
BREAKFAST FROM 4 AZERBAIJAN REGION		PORRIDGE	
Breakfast from Baku 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	36 AZN	Buckwheat porridge with milk	4 AZN
		Oatmeal porridge on water or milk	4 AZN
		Rice porridge on milk	4 AZN
Breakfast from Guba Traditional scrambled eggs with tomatoes, Guba rolls with walnuts, homemade yoghurt with apple, goat cheese, curd, butter	36 AZN	PORRIDGE TOPPINGS	
		Honey	6 AZN
		Butter	5 AZN
Breakfast from Ganja omelette with pastirma, qutab with greens cooked on the grill, cheese balls, matzoon,honey kaymak, butter with honey and nuts	36 AZN	Omelette 3 eggs	6 AZN
Breakfast from Karabakh 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	24 AZN	OMLETTE TOPPINGS	
		Becon	5 AZN
		Beef Ham	4 AZN
		Champignon	4 AZN
		Tomatoes	2 AZN
		Dutch cheese	4 AZN

C O L D S T A R T E R S	
ASSORTED VEGETABLES with fragrant greens	8 AZN
ASSORTED 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

<div><div>RED CAVIAR</div><div>BLACK CAVIAR</div><div>FISH ASSORTMENT</div><div>smoked and seasoned fish: hot smoked fish salmon, light-salted fish salmon and hot smoked sturgeon</div><div>MEAT ASSORTMENT</div><div>smoked beef tongue,smoked lamb tongue,beef roll,chicken roll, lamb sausage</div><div>PÂTÉS</div><div>beef pâté, pâté from chicken liver</div></div>	<div>50 AZN</div> <div>240 AZN</div> <div>65 AZN</div> <div>28 AZN</div> <div>12 AZN</div>
<div><div>S A L A D S</div><div>BARBECUE SALAD</div><div>salad of tomatoes, eggplants and peppers cooked on the grill</div><div>CHOBAN SALAD</div><div>salad of fresh vegetables</div><div>TOMATO SALAD</div><div>with motal, basil and tarragon</div><div>SALAD WITH BAKU TOMATOES</div><div>with narsharab sauce</div><div>SALAD WITH CRISPY EGGPLANTS</div><div>with tomatoes in sweet and sour sauce</div><div>SALAD OF SPINACH AND VEGETABLES</div><div>with signature honey sauce</div></div>	<div>8 AZN</div> <div>8 AZN</div> <div>10 AZN</div> <div>8 AZN</div> <div>10 AZN</div> <div>8 AZN</div>

<div>BEET SALAD</div> <div>with balls of goat cheese</div>	10 AZN
<div>SALAD WITH CRISPY DUCK CHIPS</div> <div>with sorrel leaves and cherry sauce</div>	15 AZN
<div>SALAD WITH GRILLED CHICKEN BREAST</div>	12 AZN
<div>WARM SALAD WITH LAMB MEAT</div> <div>with fresh vegetables and baked tomatoes</div>	12 AZN
<div>SALAD WITH CASPIAN BERSH</div>	28 AZN
<div>ROAST BEEF SALAD</div> <div>with potatoes and quail eggs</div>	8 AZN
<div>HOMEMADE SALAD</div> <div>with chicken breast, fried on tepan</div>	8 AZN
HOT APPETIZERS	
<div>KUKU</div> <div>omelette with greens and smoked fish</div>	16 AZN
<div>CHIGHIRTMA</div> <div>fried eggs with tomatoes</div>	12 AZN
<div>CHIGHIRTMA FROM CHICKEN</div> <div>homemade chicken</div>	22 AZN
<div>BAKED EGGPLANT</div> <div>with homemade cheese and basil</div>	10 AZN
<div>FRIED GURZA</div>	10 AZN
<div>BOILED GURZA</div>	10 AZN
<div>QUTAB 2 PCS.</div> <div><ul style="list-style-type: none">qutabs with vegetablesqutabs with meatqutabs with cheesequtabs with pumpkin</div>	<div>6 AZN</div> <div>6 AZN</div> <div>6 AZN</div> <div>6 AZN</div>

<p>PIES OF PUFF PASTRY ^{3 PCS.}</p> <ul style="list-style-type: none">• with beef• with chicken• with mushrooms		9 AZN
		9 AZN
		9 AZN
<p>KHACHAPURI ON THE GRILL</p> <p>with suluguni cheese</p>		18 AZN
<p>ADJARIAN KHACHAPURI</p>		18 AZN
<p>MEGRELIAN KHACHAPURI</p>		18 AZN
<p>GYURZA WITH SPINACH AND CREAM CHEESE</p>		16 AZN
<p>PANCAKES WITH MEAT</p>		12 AZN
<p>PANCAKES WITH CURD</p>		8 AZN
<p>PANCAKES WITH SALMON</p>		18 AZN
<p>S O U P S</p>		
<p>NOODLES WITH CHICKEN MEATBALL</p>		8 AZN
<p>DOVGA WITH PEAS</p>		8 AZN
<p>DUSHBARA</p>		8 AZN
<p>KUFTA-BOZBASH</p>		14 AZN
<p>PITI</p>		18 AZN
<p>LENTIL SOUP WITH VEAL</p>		15 AZN
<p>SOUP WITH RED BEANS AND MEATBALLS</p>		12 AZN

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 STURGEON	60 AZN
BAKU BURGER with cutlet of mutton with minced meat loaf, youghurt sauce and spicy eggplant	25 AZN
CHICKEN TABAKA	22 AZN
JIZ-BIZ	28 AZN
ROASTED BERSCH WITH TOMATO SALSA	36 AZN
SALMON STEAK ON THE GRILL WITH BROCCOLI	40 AZN
CALF MEDALLIONS baked eggplants and pepper sauce	25 AZN
BEEF CHOPS WITH CHESTNUT PUREE	22 AZN

<div><div>RAGGED LAMB MEAT WITH COUSCOUS</div><div>BEEF STROGANOFF OF VEAL with mushrooms</div><div>S A J D I S H E S (F O R 4 P E R S O N S)</div></div>	<div>20 AZN</div> <div>24 AZN</div>
<div><div>MUTTON SAJ</div><div>CHICKEN SAJ</div><div>VEAL SAJ</div><div>SALMON SAJ</div><div>T A N D Y R</div></div>	<div>55 AZN</div> <div>38 AZN</div> <div>55 AZN</div> <div>68 AZN</div>
<div><div>KUTUM-LAVANGI without bones, stuffed with walnuts and cherry plums seasoned with cornel sauce</div><div>«SABAT» LAMB lamb flank cooked in tandoor, served with ajika and baked potatoes</div><div>CHICKEN WITHOUT BONES with baked pepper sauce and baked potatoes</div><div>HOMEMADE CHICKEN whole chicken baked in tandoor with garnish of baked potatoes</div><div>CHICKEN LAVANGI WITHOUT BONES with a filling of nuts, cherry plums and onions, served with pepper sauce and baked potatoes</div></div>	<div>38 AZN</div> <div>130 AZN</div> <div>25 AZN</div> <div>22 AZN</div> <div>28 AZN</div>

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

LULA-KEBAB OF MUTTON of chopped meat	22 AZN
LULA-KEBAB OF STURGEON	42 AZN
VEGETABLES ON THE GRILL	10 AZN
KHAN KEBAB of lamb liver	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 OF SALMON	38 AZN
SHISH KEBAB OF TROUT	42 AZN
SHISH KEBAB OF BERSH	25 AZN
S I D E D I S H E S	
BUCKWHEAT WITH FRIED ONIONS	6 AZN
MASHED POTATOES	6 AZN
RUSTIC POTATOES	6 AZN
GRILLED VEGETABLES	10 AZN
RICE WITH SAFFRON	6 AZN

D E S S E R T S	
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 served with caramel cream	12 AZN
MILLE-FEUILLE with fresh fruits	22 AZN
PANNA KOTTA with berries and berry sauce	20 AZN
«BLACK FOREST» decorated with meringue and fresh raspberries	12 AZN
«JOSEPHINE» CAKE	12 AZN
«NAPOLEON» CAKE	12 AZN
CAKE WITH NUTS	12 AZN
«SKAZKA» CAKE	12 AZN

CHOCOLATE FONDANT	12 AZN
CHEESECAKE with berry sauce	15 AZN
BAKED CHEESECAKE ON CITRUS BISCUIT	15 AZN
TIRAMISU	12 AZN
KARTOSHKA CAKE ^{2 PCS.}	10 AZN
ALMOND	18 AZN
PUFFINS	8 AZN
TEASET WITH LABLABI Assorted nuts, dried fruit and homemade lokums	35 AZN
ASSORTED HOMEMADE SWEETS	15 AZN
DRIED FRUITS IN CHOCOLATE	24 AZN
SEASONAL FRUITS PLATE	30 AZN
J A M	
QUINCE	5 AZN
CHERRY	5 AZN
WHITE CHERRY	5 AZN
STRAWBERRIES	5 AZN
FIG	5 AZN
RASPBERRY	5 AZN
WATERMELON	5 AZN
WALNUT	5 AZN

ICE CREAM	
VANILLA	5 AZN
CHOCOLATE	5 AZN
STRAWBERRY	5 AZN
SORBET	
LEMON	5 AZN
ORANGE	5 AZN
CHERRY	5 AZN
PEACH (seasonal)	5 AZN