

COLD APPETIZERS

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|---|----|---|-----|
| SHEKI SYUZME | 23 | HOMEMADE PICKLES | 41 |
| Traditional milk product | | Assorted fruit and vegetable pickles | |
| KUKU | 50 | BOUQUET | 55 |
| Traditional baked omelette with assorted greens and nuts | | Fresh greens with tomatoes, cucumbers, green peppers, radish and onion | |
| AUBERGINE LAVANGI | 45 | BLACK CAVIAR (50 GRAMM) | 615 |
| Grilled eggplant rolls stuffed with walnuts, onion, dressed with plum sauce | | AUBERGINE MEZE | 40 |
| LAVANGI OF CHICKEN | 50 | Grilled eggplant , served with red pepper sauce | |
| Rolls of chicken breast, stuffed with walnuts, onion, dressed with plum sauce | | EGGPLANT CAVIAR | 38 |
| AZERBAIJANI CHEESE PLATE | 58 | Minced grilled eggplant, bell pepper, tomatoes, greens, onion and garlic, served with homemade dairy butter | |
| Assorted Azerbaijani cheeses | | CHICKEN PATE | 47 |
| | | Homemade chicken liver pate | |

HOT APPETIZERS

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| GYURZA | 67 |
| Dough stuffed with minced lamb meat – served fried or boiled | |
| KUTUM LAVANGI | 99 |
| Azerbaijani boneless fish stuffed with walnuts, onion, dressed with plum sauce, cooked in the oven | |
| CHICKEN LAVANGI | 90 |
| Whole farm chicken stuffed with walnuts, onion dressed with plum sauce, cooked in the oven | |
| OMELET WITH TOMATOES | 59 |
| Traditional cooked omelet with Baku tomatoes, slow-cooked | |

BAKU GUTABS

Thin dough in the shape of a crescent with a filling of:

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|----------------|----|
| MEAT | 12 |
| CHEESE | 12 |
| GREENS | 12 |
| PUMPKIN | 12 |



SALADS

Azerbaijani vegetables and greens are famous for their bright taste and unique aromas

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| KABAB SALAD | 70 | CHICKEN SALAD | 61 |
| Marinated veal, grilled on the mangal, served with mix of vegetables and greens, dressed with pomegranate sauce | | Marinated chicken breast, grilled on the mangal, served with mix of fruits and vegetables, dressed with orange sauce | |
| MANGAL | 63 | SALAD WITH GOAT CHEESE | 64 |
| Minced grilled eggplant, bell pepper, tomatoes, greens and garlic, dressed with olive oil | | Sliced tomatoes, fresh greens and goat cheese, dressed with olive oil and plum sauce | |
| CHOBAN | 63 | WARM SALAD | 54 |
| Diced tomatoes, cucumbers, onion and fresh greens dressed with olive oil and lemon juice | | Chicken giblets, cucumber, mixed salad, cherry tomatoes, pine nuts and vinaigrette dressing | |
| SALAD OF BAKU TOMATOES | 70 | OLIVIE SALAD | 64 |
| Sliced fresh tomatoes with red onion and cherries, dressed with Cherry-dogwood sauce | | Shredded veal meat, green peas, diced carrot, potatoes, cucumber, eggs, staffed with yoghurt sauce | |
| VEGETABLE SALAD WITH POMEGRANATE | 64 | | |
| Fresh tomatoes, cucumbers, pomegranate, radish and dill, dressed with yoghurt sauce | | | |

GARNISH (SIDE DISH)

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|---------------------------|-----------|
| HOMEMADE POTATOES | 31 |
| STEAMED VEGETABLES | 31 |
| RICE | 31 |
| GRILLED VEGETABLES | 41 |
| MASHED POTATOES | 31 |
| FRENCH FRIES | 31 |

SAJ USTU

Cooked in Azerbaijani style pan. Served with onion, eggplant, tomato, potato and bell pepper.

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| CHICKEN SAJ | 170 |
| STURGEON SAJ | 319 |
| LAMB SAJ | 180 |
| VEAL SAJ | 180 |



SOUPS

All our soups are prepared by antique traditional recipes and served in home style

DOVGA 42

Yoghurt based soup with greens, egg, served cold or hot

DOGRAMACH 31

Refreshing cold yoghurt soup with greens and fine diced cucumber

ARISHTA 59

Chicken meatballs with thinly sliced dough, based on chicken broth

LENTIL 50

Creamy soup of red lentil, onion, carrot and tomatoes

CHICKEN 49

Chicken bouillon with chicken, carrot, onion, butter and potatoes

DUSHBARA 59

Traditional Azerbaijani soup, based on chicken broth with butter, with finely wrapped dough, stuffed with lamb meat, served with vinegar and dry mint

KUFTA BOZBASH 80

National soup with meatball of lamb, chickpeas, saffron and potatoes, based on meat broth

SHEKI PITI 80

Lamb in clay pot, fat tail of sheep, split peas and dried cherry plum, based on meat broth

AZERBAIJANI PILAF

Rice cooked with saffron and served with dry fruits

TURSHU GOVURMA 106

Lamb meat, onion, chestnuts and dried cherry plum

SABZI 106

Lamb meat with chopped mixed greens

FISINJAN 106

Chicken meatballs, walnut, plum, duck

CHERRY PILAF 106

Fried chicken with cherries and onion

SHAH PILAF 165

Butter crispy dough stuffed with rice, lamb meat, chestnuts, onion and dried cherry plum

DOSHEME PILAF 106

Chicken, walnuts, chestnuts, barberry and onion

CHIGIRTMA CHICKEN PILAF 106

Fried farm chicken with onions, filled with eggs

TANDOOR

All dishes are baked in traditional clay oven on charcoals

CHICKEN 159

SHORT RIBS 515

BEEF TENDERLOIN 695

LAMB RIBS 524

LAMB SHOULDER 315

IN THE TANDOOR

WHOLE LAMB 1500

TOMAHAWK STEAK 640

RIBAY 375



KEBABS AND MANGAL DISHES

All dishes are grilled on a traditional skewers, served with tomatoes, peppers, onions and fresh greens

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| BASTURMA VEAL | 105 | KHAN KEBAB | 105 |
| Marinated beef meat | | Fine cutted lamb liver wrapped in lamb gut | |
| LAMB CHOPS KEBAB | 105 | BAKU ROLLS | 105 |
| | | Fat wrapped in marinated in milk beef | |
| LAMB KEBAB | 105 | FRIED FISH FROM THE | 91 |
| | | KURA AND ARAZ RIVERS | |
| LULA KEBAB | 112 | Kutum or trout served with pomegranate sauce | |
| LULA POTATOES | 48 | SALMON KEBAB | 127 |
| Minced potatoes and lamb fat | | Served with mashed potato and pomegranate sauce | |
| CHICKEN LULA | 105 | POTATOES WITH FAT TAIL | 52 |
| Minced chicken meat | | Grilled potatoes with sliced fat tail | |
| CHERRY LULE KEBAB | 112 | MANGAL GOVURMA | |
| Minced lamb, chicken and cherry, served with sour lime-cherry sauce | | Boneless marinated meat, cooked on mangal in pomegranate sauce and served with finely diced grilled vegetables and garlic | |
| CHICKEN KEBAB | 105 | VEAL | 138 |
| Assorted chicken pieces | | LAMB | 127 |
| CHICKEN IN SOUR SAUCE | 91 | CHICKEN | 116 |
| Boneless chicken meat dressed with pomegranate sauce | | | |
| CASPIAN STURGEON KEBAB | 215 | | |
| Served with pomegranate sauce | | | |



HOT MEALS

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|---|------------|--|------------|
| AZERBAIJANI DOLMA | 101 | STURGEON SYRDAK | 213 |
| Very soft grape leaves, stuffed with minced lamb meat coriander and fresh mint | | Sturgeon fish with cherry tomato, parsley and garlic, slow-cooked | |
| DOLMA TRIO | 101 | YARPAK KHANGAL | 102 |
| Eggplant, tomato and bell pepper, stuffed with calf meat, lamb fat, basil and mint | | Sliced dough with fried minced lamb meat and onion | |
| DJYZ – BYZ | 91 | EGGPLANT AND MEAT SYRDAK | 123 |
| Lamb liver, lamb kidney and potatoes, fried on lamb fat in special pan | | Slow cooked eggplant, veal, tomatoes, parsley and garlic | |
| BUGLAMA LAMB | 101 | HOMEMADE STEW MEAT | 128 |
| Slow-cooked lamb leg with vegetables | | Slow cooked veal with potatoes and parsley | |
| VEAL WITH CHESTNUTS AND PLUM | 208 | GAZAN KEBAB | 139 |
| Fried veal meat with dried plum, onion, albukhara seasoning, dogwood sour sauce, baked in crispy dough , served with fresh pomegranate and greens | | Pan-fried pieces of meat, potatoes and onion, served with veal or lamb for your choice | |
| CHICKEN GOVURMA | 101 | MEAT IN POMEGRANATE SAUCE | |
| Pan fried farm chicken with potatoes, onion, cinnamon and orange sauce | | Pan-fried meat with onion and pomegranate sour sauce, served with homemade potatoes | |
| BEEF GOVURMA | 128 | LAMB | 128 |
| Pan fried beef meat with potatoes, mushrooms, tomatoes and onion | | VEAL | 139 |
| LAMB GOVURMA | 118 | CHICKEN IN LEMON SAUCE | 112 |
| Pan fried lamb meat with potatoes, mushrooms, tomatoes and onion | | VEAL IN LEMON SAUCE | 155 |
| CHICKEN TABAKA | 101 | | |
| Farm chicken fried in a special heavy pan under the press | | | |



DESSERT

Traditional Azerbaijani homemade sweets

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|----------------------|-----|---|----|
| PAKHLAVA | 31 | ASSORTED BERRIES | 85 |
| SHEKERBURA | 31 | ICE CREAM | 31 |
| BADAMBURA | 31 | JAM | 31 |
| MUTAKI | 31 | Sweet cherry / peach / walnut / quince / fig / plum / strawberry / dogwood / black currant / apricot / watermelon / olive | |
| PUMPKIN DESSERT | 31 | | |
| KARABAKH KATA | 31 | MIX DRY FRUITS AND NUTS | 60 |
| SEASONAL FRUIT PLATE | 106 | | |

HOMEMADE ICED TEA

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|--------------------------------------|----|
| LEMON / PEACH / MANGO / BASIL / | 31 |
| ESTRAGON / HONEY-GINGER / | |
| APPLE - MINT / PEACH - POMEGRANATE / | |
| RASPBERRY - CRANBERRY | |

NON-ALCOHOLIC COCKTAILS

| | |
|---|----|
| LEMON MINT | 34 |
| GINGER MINT | 34 |
| VIRGIN MOJITO VARIATIONS | 41 |
| Classic / Strawberry / Mango / Pineapple / Raspberry / Apple | |
| VIRGIN COLADA | 43 |
| MILKSHAKES | 43 |
| Strawberry / Banana / Kiwi / Chocolate / Vanilla / Caramel / Mango / Peach | |



WATER

ACQUA PANNA (0.5 lt / 1.0 lt) 25/ 45

SAN PELLEGRINO (0.5 lt / 1.0 lt) 25/ 45

SOFT DRINKS

COCA - COLA (CLASSIC / ZERO) 24

FANTA / SPRITE

COMPOTE (ONE JUG) 53

Feijoa / Cornel / Cherry / Plum / Blackberry / Quince / Apricot

HOMEMADE LEMONADE 35

Estragon / Mint / Lemon-Ginger / Pear /

Grape / Basil / Tropical / Pomegranate

AYRAN 30

FRESH JUICES

ORANGE / PINEAPPLE / 41

CARROT / APPLE / GRAPEFRUITT

POMEGRANATE 53

SMOOTHIES

BERRY / BANANA-STRAWBERRY / 38

STRAWBERRY-RASPBERRY /

PEACH-MANGO / APPLE-PEACH /

STRAWBERRY-BLACK CURRANT



FROZEN COCKTAILS

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|---------------------------|----|
| WATERMELON / STRAWBERRY / | 42 |
| PEACH / MANGO / RASPBERRY | |

HOT DRINKS

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|--|----|
| AZERBAIJANI TEA (1 pot) | 43 |
| ESPRESSO | 25 |
| DOUBLE ESPRESSO | 30 |
| AMERICANO | 27 |
| CAPPUCCINO | 30 |
| LATTE | 30 |
| MOCHA | 30 |
| MACCHIATO | 30 |
| RAFF | 36 |
| HOT CHOCOLATE | 36 |
| ICED HOT CHOCOLATE | 42 |
| FROZEN FRAPPE | 42 |
| Chocolate / Caramel / Hazelnut / Vanilla | |
| ICED COFFEE | 37 |

