

## COLD APPETIZERS

<b>SHEKI SYUZME</b>	22	<b>HOMEMADE PICKLES</b>	39
Traditional milk product		Assorted fruit and vegetable pickles	
<b>KUKU</b>	48	<b>BOUQUET</b>	53
Traditional baked omelette with assorted greens and nuts		Fresh greens with tomatoes, cucumbers, green peppers, radish and onion	
<b>AUBERGINE LAVANGI</b>	43	<b>BLACK CAVIAR (50 GRAMM)</b>	615
Grilled eggplant rolls stuffed with walnuts, onion, dressed with plum sauce		<b>AUBERGINE MEZE</b>	38
<b>LAVANGI OF CHICKEN</b>	48	Grilled eggplant , served with red pepper sauce	
Rolls of chicken breast, stuffed with walnuts, onion, dressed with plum sauce		<b>EGGPLANT CAVIAR</b>	36
<b>AZERBAIJANI CHEESE PLATE</b>	56	Minced grilled eggplant, bell pepper, tomatoes, greens, onion and garlic, served with homemade dairy butter	
Assorted Azerbaijani cheeses		<b>CHICKEN PATE</b>	45
		Homemade chicken liver pate	

## HOT APPETIZERS

<b>GYURZA</b>	64
Dough stuffed with minced lamb meat – served fried or boiled	
<b>KUTUM LAVANGI</b>	95
Azerbaijani boneless fish stuffed with walnuts, onion, dressed with plum sauce, cooked in the oven	
<b>CHICKEN LAVANGI</b>	85
Whole farm chicken stuffed with walnuts, onion dressed with plum sauce, cooked in the oven	
<b>OMELET WITH TOMATOES</b>	56
Traditional cooked omelet with Baku tomatoes, slow-cooked	

## BAKU GUTABS

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

<b>MEAT</b>	12
<b>CHEESE</b>	12
<b>GREENS</b>	12
<b>PUMPKIN</b>	12



## SALADS

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

<b>KABAB SALAD</b>	<b>68</b>	<b>CHICKEN SALAD</b>	<b>59</b>
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	
<b>MANGAL</b>	<b>61</b>	<b>SALAD WITH GOAT CHEESE</b>	<b>61</b>
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	
<b>CHOBAN</b>	<b>61</b>	<b>WARM SALAD</b>	<b>54</b>
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	
<b>SALAD OF BAKU TOMATOES</b>	<b>70</b>	<b>OLIVIE SALAD</b>	<b>62</b>
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	
<b>VEGETABLE SALAD WITH POMEGRANATE</b>	<b>62</b>		
Fresh tomatoes, cucumbers, pomegranate, radish and dill, dressed with yoghurt sauce			

## GARNISH ( SIDE DISH )

<b>HOMEMADE POTATOES</b>	<b>30</b>
<b>STEAMED VEGETABLES</b>	<b>30</b>
<b>RICE</b>	<b>30</b>
<b>GRILLED VEGETABLES</b>	<b>40</b>
<b>MASHED POTATOES</b>	<b>30</b>
<b>FRENCH FRIES</b>	<b>30</b>

## SAJ USTU

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

<b>CHICKEN SAJ</b>	<b>165</b>
<b>STURGEON SAJ</b>	<b>305</b>
<b>LAMB SAJ</b>	<b>173</b>
<b>VEAL SAJ</b>	<b>173</b>



## SOUPS

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

### DOVGA 40

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

### DOGRAMACH 30

Refreshing cold yoghurt soup with greens and fine diced cucumber

### ARISHTA 56

Chicken meatballs with thinly sliced dough, based on chicken broth

### LENTIL 48

Creamy soup of red lentil, onion, carrot and tomatoes

### CHICKEN 48

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

### DUSHBARA 56

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 77

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

### SHEKI PITI 77

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 103

Lamb meat, onion, chestnuts and dried cherry plum

### SABZI 103

Lamb meat with chopped mixed greens

### FISINJAN 103

Chicken meatballs, walnut, plum, duck

### CHERRY PILAF 103

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 103

Chicken, walnuts, chestnuts, barberry and onion

### CHIGIRTMA CHICKEN PILAF 103

Fried farm chicken with onions, filled with eggs

## TANDOOR

All dishes are baked in traditional clay oven on charcoals

### CHICKEN 155

### SHORT RIBS 505

### BEEF TENDERLOIN 670

### LAMB RIBS 524

### LAMB SHOULDER 305

### IN THE TANDOOR

### WHOLE LAMB 1500

### TOMAHAWK STEAK 625

### RIBAY 365



## KEBABS AND MANGAL DISHES

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

<b>BASTURMA VEAL</b>	<b>103</b>	<b>KHAN KEBAB</b>	<b>103</b>
Marinated beef meat		Fine cutted lamb liver wrapped in lamb gut	
<b>LAMB CHOPS KEBAB</b>	<b>103</b>	<b>BAKU ROLLS</b>	<b>103</b>
		Fat wrapped in marinated in milk beef	
<b>LAMB KEBAB</b>	<b>103</b>	<b>FRIED FISH FROM THE</b>	<b>91</b>
		<b>KURA AND ARAZ RIVERS</b>	
<b>LULA KEBAB</b>	<b>112</b>	Kutum or trout served with pomegranate sauce	
<b>LULA POTATOES</b>	<b>46</b>	<b>SALMON KEBAB</b>	<b>122</b>
Minced potatoes and lamb fat		Served with mashed potato and pomegranate sauce	
<b>CHICKEN LULA</b>	<b>103</b>	<b>POTATOES WITH FAT TAIL</b>	<b>50</b>
Minced chicken meat		Grilled potatoes with sliced fat tail	
<b>CHERRY LULE KEBAB</b>	<b>110</b>	<b>MANGAL GOVURMA</b>	
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	
<b>CHICKEN KEBAB</b>	<b>105</b>	<b>VEAL</b>	<b>132</b>
Assorted chicken pieces		<b>LAMB</b>	<b>122</b>
<b>CHICKEN IN SOUR SAUCE</b>	<b>91</b>	<b>CHICKEN</b>	<b>112</b>
Boneless chicken meat dressed with pomegranate sauce			
<b>CASPIAN STURGEON KEBAB</b>	<b>215</b>		
Served with pomegranate sauce			



## HOT MEALS

<b>AZERBAIJANI DOLMA</b>	<b>98</b>	<b>STURGEON SYRDAK</b>	<b>215</b>
Very soft grape leaves, stuffed with minced lamb meat coriander and fresh mint		Sturgeon fish with cherry tomato, parsley and garlic, slow-cooked	
<b>DOLMA TRIO</b>	<b>98</b>	<b>YARPAK KHANGAL</b>	<b>99</b>
Eggplant, tomato and bell pepper, stuffed with calf meat, lamb fat, basil and mint		Sliced dough with fried minced lamb meat and onion	
<b>DJYZ – BYZ</b>	<b>91</b>	<b>EGGPLANT AND MEAT SYRDAK</b>	<b>119</b>
Lamb liver, lamb kidney and potatoes, fried on lamb fat in special pan		Slow cooked eggplant, veal, tomatoes, parsley and garlic	
<b>BUGLAMA LAMB</b>	<b>99</b>	<b>HOMEMADE STEW MEAT</b>	<b>123</b>
Slow-cooked lamb leg with vegetables		Slow cooked veal with potatoes and parsley	
<b>VEAL WITH CHESTNUTS AND PLUM</b>	<b>205</b>	<b>GAZAN KEBAB</b>	<b>134</b>
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	
<b>CHICKEN GOVURMA</b>	<b>99</b>	<b>MEAT IN POMEGRANATE SAUCE</b>	
Pan fried farm chicken with potatoes, onion, cinnamon and orange sauce		Pan-fried meat with onion and pomegranate sour sauce, served with homemade potatoes	
<b>BEEF GOVURMA</b>	<b>125</b>	<b>LAMB</b>	<b>125</b>
Pan fried beef meat with potatoes, mushrooms, tomatoes and onion		<b>VEAL</b>	<b>135</b>
<b>LAMB GOVURMA</b>	<b>113</b>	<b>CHICKEN IN LEMON SAUCE</b>	<b>109</b>
Pan fried lamb meat with potatoes, mushrooms, tomatoes and onion		<b>VEAL IN LEMON SAUCE</b>	<b>152</b>
<b>CHICKEN TABAKA</b>	<b>99</b>		
Farm chicken fried in a special heavy pan under the press			



## DESSERT

Traditional Azerbaijani homemade sweets

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

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

WATERMELON / STRAWBERRY /	42
PEACH / MANGO / RASPBERRY	

## HOT DRINKS

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

