INARSHARAB

STARTERS

Baku starter

AZERBAIJAN GREENS, FRESH CUCUMBERS, BAKU TOMATOES, RED ONION, RADISH, RED PEPPER

~ 4590 ~

Russian starter

HERRING FILLET, SAUTÉED POTATO, RED ONION

~ 3590 ~

Olives platter

ASSORTED OLIVES AND BLACK OLIVES

~ 1990 ~

Caprese

RIPE TOMATOES WITH MOZZARELLA AND PESTO SAUCE

~ 3290 ~

Pickles platter

TSITSAKA, 2 TYPES PICKLED CUCUMBERS, TOMATOES, RED CABBAGE AND PATTYPAN SQUASH

~ 3790 ~

Eggplants rolls

PAN-FRIED EGGPLANTS TWISTED INTO MINI ROLLS WITH TOMATOES AND GARLIC

~ 3190 ~

STARTERS

Meat platter

CHICKEN ROLL, ROASTBEEF, BEEF TONGUE, KABYRGA, BEEF LIVER PATE

~ 6690 ~

Kazakhstan platter

HORSEMEAT DELICACIES

~ 6490 ~

Fish platter

LIGHTLY SALTED SALMON, BALYK, HUMPBACKED SALMON

~ 7590 ~

Cheese platter

~ 5590 ~

Meze

MINI APPETIZERS FROM CHEF

~ 2790 ~

Aspic

ASPIC MADE OF BEEF CALF, SERVED WITH MUSTARD AND HORSERADISH

~ 3390 ~

STARTERS

Pkhali platter

ASSORTMENT OF FAVORITE SNACKS -PKHALI, BADRIDJANI, DOLMA

~ 5990 ~

Caspian salmon

LIGHTLY SALTED SALMON WITH ARUGULA AND PHILADELPHIA CHEESE

~ 3690 ~

Tongue rolls

TENDER APPETIZER OF BEEF TONGUE WITH PROTEIN STUFFING

~ 2990 ~

Pkhali

TRADITIONAL GEORGIAN APPETIZER MADE OF SPINACH, CARROTS, BEETROOTS, WALNUTS, SPICES AND POMEGRANATE

~ 1990 ~

Badridjani

ROASTED EGGPLANTS WITH NUT PASTE AND GEORGIAN SPICES, BASIL AND WALNUTS

~ 2390 ~

Breaded kebab

MINI KEBAB IN BREADING, SERVED WITH MIXED SALAD AND SALSA SAUCE WITH GARLIC AND HERBS ~ 2990 ~

Bureki

CRISPY ROLLS FROM THIN DOUGH WITH SPINACH AND CHEESE

~ 2590 ~

Shrimps popcorn

SHRIMPS TEMPURA WITH CHILI GARLIC SAUCE

~ 6990 ~

Mini chebureki

MINI CHEBUREKI MADE OF JUICY MINCED MEAT WITH SPICES, SERVED WITH AJIKA

~ 2290 ~

Kutab with greens (1 pc.)

WITH POTATOES, AND CHEESE, WITH CHEESE, WITH PUMPKIN

~ 1290 ~

Julienne

MUSHROOMS FRIED WITH ONIONS IN CREAM SAUCE UNDER A CAP OF DUTCH CHEESE

~ 2190

Dolma in grape leaves

JUICY MINCED MEAT WRAPPED IN TENDER GRAPE LEAVES ~ 3990 ~

Gyurza/Fried gyurza

AZERBAIJAN DUMPLINGS MIXED BEEF

AND LAMB: BOILED/FRIED

~ 2790 ~

Sausages platter
HOMEMADE SAUSAGES OF
CHICKEN, BEEF, LAMB, HORSE **MEAT AND TURKEY**

~ 6990 ~

Marrow bones

SERVED WITH SPECIALTY STEW

~ 5490 ~

Shrimps for beer BEER SHRIMPS WITH GARLIC AND PAPRIKA

~ 7190 ~

BEER SNACKS

BEER PLATE

SLICING OF MEAT DELICACIES FROM VENISON AND BEEF, BASTURMA, SUJUK, CHECHIL, GARLIKI

~ 4990 ~

BEER SET

FRENCH FRIES, GARLICS, PITA BREAD CHIPS, BARBECUE WINGS, ONION RINGS, CHEESE STICKS, SERVED WITH GARLIC AND TOMATO SAUCES

~ 4590 ~

Narsharab

JUICY BEEF SIRLOIN, CHICKEN FILLET, MIXED SALAD, AROMATIC TOMATOES AND CUCUMBERS DRESSED WITH CHEF'S SPECIAL SAUCE ~ 3190 ~

Caesar

CAESAR WITH CHICKEN/SHRIMPS/SALMON

~ 2990/3390/3390 ~

Chargrill

SALAD-RAGOUT OF CHARGRILLED VEGETABLES: EGGPLANTS, TOMATOES AND SWEET PEPPER, WITH HERBS AND SPICES

~ 2590 ~

CHEF'S SIGNATURE SALAD WITH CRISPY EGGPLANTS, BAKU TOMATOES, HERBS, CREAM CHEESE AND SUNFLOWER SEEDS

~ 3690 ~

Greek salad

PINK TOMATOES, CUCUMBERS, BELL PEPPERS, GREEK FETA WITH TZATZIKI SAUCE AND VITELLO TONNATO

~ 2990 ~

Khyrt Khyrt

CRISPY EGGPLANTS WITH TOMATOES IN SWEET CHILI SAUCE

~ 2990 ~

Serdtse dzhigita

PINK TOMATOES WITH BURRATA CHEESE AND BALSAMIC CREAM ~ 4990 ~

Beetroot salad

BAKED BEETROOTS WITH COTTAGE CHEESE AND SALAD MIX IN HONEY-MUSTARD DRESSING

~ 2590 ~

Mixed salad with king prawns

COMBINATION OF TIGER
SHRIMPS AND MIXED SALAD WITH
AVOCADO, RIPE TOMATOES,
OLIVES AND PARMESAN

~ 3590 [.]

Cauliflower salad

BREADED CAULIFLOWER IN GARLIC AND CREAM DRESSING

~ 1990 ~

Sarkhosh albaly

PINK TOMATOES WITH CHERRIES AND POMEGRANATE PASTE

~ 2990 ~

:Caucasian style mushrooms:

ROASTED MUSHROOMS WITH GARLIC, TOMATOES AND CHEESE

~ 2890 ~

Ajapsandali

VEGETABLE RAGOUT WITH GARLIC AND CILANTRO

~ 2390 ~

Choban

FRESH SALAD OF AROMATIC TOMATOES
AND CUCUMBERS, WITH RED
ONIONS, HERBS AND SPICES

~ 2490 ~

Warm salad with veal

VEAL SIRLOIN, MIXED LETTUCE, CHERRY TOMATOES AND PARMESAN WITH GINGER DRESSING

~ 3790 ~

Achik-Chuchuk

~ 1290 ~

Piti

SOUP MADE OF YOUNG BONELESS LAMB, CHICKPEAS, POTATOES AND ALYCHA WITH SAFFRON, COOKED IN A CLAY POT AND SERVED WITH RED ONIONS AND SUMAC $\sim 3390 \sim$

Dovga

THE PEARL OF AZERBAIJAN CUISINE REFRESHING SOUR MILK SOUP
WITH GREENS AND CHICKPEAS
~ 1990 ~

Khash

TRADITIONAL HANGOVER SOUP FROM BEEF LEGS WITH GARLIC; COOKED IN WINTER PERIOD $\sim3290\,\sim$

Bozbash with beef

SOUP WITH VEAL, POTATOES, CHICKPEAS, HERBS AND AZERBAIJAN SPICES

~ 3190 ~

Okroshka ~ 1990 ~

Ukha

CLASSIC CLEAR SOUP WITH SALMON, PIKE-PERCH AND POTATOES, SERVED WITH SALMON RASSTEGAY

~ 3190 ~

Kharcho

SPICY, RICH BEEF SOUP WITH RICE, TOMATO SAUCE AND SPICES ~ 2990 ~

Mushroom soup ~ 1990 ~

Lentil cream-soup ~ 1990 ~

Solyanka

FLAVORFUL SOUP WITH MEAT DELICACIES

~ 2990 ~

Hungover hot soup

SPICY SOUP OF BEEF SIRLOIN WITH RICE NOODLES, WOOD MUSHROOMS AND SPICY SOY DRESSING

~ 2590 ~

Gyurza soup

FLAVORFUL RICH SOUP WITH MIXED MINCED LAMB AND BEEF DUMPLINGS, SERVED WITH MATSONI SAUCE

~ 2390 ~

- BELLE-

Noodles soup with chicken

~ 1990 ~

Kufta bozbash

RICH BROTH WITH MEATBALLS, ALYCHA, POTATOES AND CHICKPEAS

~ 2990 ~

Borsch

RED SOUP MADE OF BEEF SIRLOIN WITH VEGETABLES, SERVED WITH SOUR CREAM

~ 2390 ~

Pumpkin cream-soup

PUMPKIN CREAM-SOUP WITH KING PRAWNS AND ALMOND SHAVINGS

~ 2990 ~

Bean soup

RICH BEEF AND WHITE BEAN SOUP WITH GEORGIAN SPICES

~ 1990 ~

Merdjimek

FLAVORFUL SOUP FROM LENTILS, POTATOES AND BEEF, WITH HERBS AND SPICES

~ 2590 ~

CHILDREN'S MENU

Chicken breast noodle soup

CLASSIC CHICKEN
BREAST NOODLE SOUP

~ 1990 ~

Syrniki

SERVED WITH SOUR CREAM AND JAM

~ 1490 ~

Cheese sticks

DEEP-FRIED CHEESE, SERVED WITH WHITE SAUCE

~ 1990 ~

CHILDREN'S MENU

Chicken cutlets with mixed salad

JUICY, TENDER CHICKEN CUTLETS WITH VEGETABLES, SERVED WITH MIXED SALAD

~ 2290 ~

Mister Burger with french fries

~ 2990 ~

Pepperoni pizza

FLAVORFUL PIZZA WITH PEPPERONI, TOMATO SAUCE AND MOZZARELLA CHEESE

~ 2690 ~



Adjaruli khachapuri

WITH IMERETI CHEESE STUFFING AND BAKED EGGS ~ 2890 ~

Khachapuri on skewer with suluguni stuffing

~ 2390 ~

Megrelian khachapuri with Brynza and Suluguni Stuffing

~ 2890 ~



CHICKEN MAIN COURSE

Chakhokhbili

TENDER PIECES OF CHICKEN STEWED WITH TOMATOES AND GEORGIAN SPICES

~ 2990 ~

Toyuk Chigirtma

ROASTED CHICKEN IN TOMATOES WITH EGGS AND HERBS

~ 2890 ~

Chkmeruli

CRISPY CHICKEN IN CREAMY-GARLIC SAUCE WITH GEORGIAN SPICES

~ 3690 ~

Myutandjam with chicken

CRISPY CHICKEN ROASTED WITH TOMATOES, POTATOES AND ONIONS

~ 2990 ~

CHICKEN MAIN COURSE Chicken tabaka CHICKEN MARINATED IN AROMATIC SPICES ~ 3490 ~ Kefli Becha CHICKEN IN GREEN GRAPE SAUCE, ACCORDING TO OUR CHEF'S SPECIAL RECIPE ~ 3990 ~

Khaftabedjar JUICY YOUNG VEAL SIRLOIN WITH GRILLED

JUICY YOUNG VEAL SIRLOIN WITH GRILLED VEGETABLES IN FLAVOURED AZERBAIJANI SPICES ~ 4990 ~

Myutandjam with beef

TENDER VEAL SIRLOIN ROASTED WITH TOMATOES, POTATOES AND ONIONS

~ 3790 ~

Uch Badji

"THREE SISTERS" - EGGPLANT, TOMATO AND SWEET PEPPER STUFFED WITH JUICY MINCED MEAT

~ 3590

Absheron

BAKED EGGPLANT STUFFED WITH RAGOUT
OF VEAL SIRLOIN AND VEGETABLES
WITH DEMIGLACE SAUCE

~ 3690 ~

Mimino

BEEF SIRLOIN WITH POTATOES AND MUSHROOMS, BAKED UNDER SULUGUNI ON KETSI

~ 3890 ~

Veal in nut sauce

SAUTEED VEAL IN NUT SAUCE

~ 4190 ~

Lagman

HOMEMADE NOODLES WITH BEEF, CELERY, PEPPER, VEGETABLES AND SPICES

~ 2590 ~

Shah pilaf
IN LAVASH
~ 3590 ~

Turshu pilaf

TRADITIONAL PILAF. 2 MEAT TYPES: LAMB OR BEEF WITH DRIED FRUITS ~ 3890 ~

Mantas ~ 2790 ~

Khinkali
KHINKALI WITH MEAT/FRIED
~ 2890 ~

Uzbek pilaf ~ 2990 ~

Rib-eye steak

BEEF STEAK WITH DEMIGLACE SAUCE AND MIXED SALAD

~ 9990 ~

T-bone steak

BEEF STEAK WITH BBQ SAUCE AND MIXED SALAD

~ 9990 ~

Oxtails

OXTAILS FRIED WITH ONIONS AND SPICES

~ 2490 ~

Khurjun

VEAL SIRLOIN WITH MUSHROOMS IN CREAM SAUCE, SERVED IN BREAD WITH EGG UNDER CHEDDAR CHEESE

~ 4590 ~

Sautéed veal

TENDER VEAL, STEWED FOR 16 HOURS, SERVED WITH AIRY POTATO MOUSSE

~ 3990 ~

Chashushuli

JUICY VEAL PIECES IN TOMATO SAUCE WITH GEORGIAN SPICES

~ 3490 ~

Beef scallops

SCALLOPS OF TENDER BEEF SIRLOIN AND ROASTED ZUCCHINI WITH BBQ SAUCE

~ 4490 ~

LAMB MAIN COURSE

Djyzbyz

TRADITIONAL AZERBAIJAN HOTPOT OF LAMB HEART AND LIVER FRIED WITH POTATOES AND ONIONS

~ 2990 ~

Khyangal
BROAD NOODLE WITH CARAMELIZED
ONIONS, MINCED MEAT AND MATSONI

~ 2390 ~

Hotpot Azerbaijan style

YOUNG LAMB SHANK WITH **VEGETABLES UNDER TOMATO SAUCE**

~ 3290 ~

Crispy eggplant

EGGPLANT IN CRISPY BREADING, SERVED WITH MATSONI SAUCE, ROASTED LAMB MINCED MEAT AND SUNFLOWER SEEDS

~ 3590

Calf in pomegranate

CALF AND RIBS OF YOUNG LAMB WITH POMEGRANATE PASTE

~ 3590 ~





LAMB MAIN COURSE

Lamb luleh kebab with basil ~ 2990 ~

Lamb luleh kebab with cherry

~ 2990 ~

Myutandjam with lamb

BONELESS YOUNG LAMB FRIED WITH TOMATOES, POTATOES AND ONION $\sim 3590 \sim$

Lamb luleh kebab with eggplants ~ 2990 ~

Khynaly

FRAGRANT MINCED LAMBAND VEAL FILLET IN CABBAGE LEAVES WITH DRIED FRUIT GRAVY

~ 3490 ~

FISH MAIN COURSE

Salmon with cornel ~ 5290 ~

Trout ~ 4390 ~

Salmon ~ 5490 ~

Dorado ~ 4990 ~

Seabass ~ 5190 ~

SHASHLYK

Entrecote	~ 3490 ~
Baku style lamb	~ 2990 ~
Lamb "seeds"	~ 2990 ~
Shashlyk of wings	~ 2390 ~
Chicken fillet shashlyk	~ 2590 ~
Lamb luleh kebab	~ 2690 ~
Duck shashlyk	~ 2890 ~
Duck fillet shashlyk	
Champignons on scewer	~ 1990 ~
Vegetable shashlyk	~ 1990 ~
Cased liver	~ 1990 ~
Caucasian style chicken	~ 2390 ~

SIDE DISHES

Potato wedges	~ 1390 ~
Home-style potato	~ 1390 ~
French fries	~ 1390 ~
Grilled vegetables	~ 1790 ~
Saffron rice	~ 1290 ~
Steamed white rice	~ 990 ~

BREAD

The second secon
~ 390 ~
~ 490 ~
~ 990 ~
~ 690 ~
~ 1390 ~

SAUCES

Garlic baguette	~ 490 ~
Matsoni with garlic	~ 490 ~
Ajika	~ 490 ~
Narsharab	~ 690 ~
Shashlyk	~ 490 ~
Demiglass	~ 490 ~
Tkemali	~ 690 ~
Satsebeli	~ 690 ~

SHARING PLATES

Sautéed horsemeat

LF STEWED IN BEER IN SOY SAUCE WITH HONEY AND MUSTARD, SERVED WITH DATES AND BULGOGI SAUCE ~ 25 190 ~

Duck

OVEN-BAKED DUCK STUFFED WITH FRUIT / WITH BUCKWHEAT IN BUTTER AND MUSHROOMS

~ 24 490 ~

SHARING PLATES

Kral gabyrgasy DISH FOR 4 PERSONS. BAKED YOUNG LAMB

DISH FOR 4 PERSONS. BAKED YOUNG LAME RIBS WITH SPICY PEPPER, TOMATOES AND ONIONS ~ 22 990 ~

Jigo

TENDER LAMB MEAT MARINATED IN AJIKA WITH TURMERIC AND THYME, SERVED WITH MUSHROOMS, SWEET PEPPER, ONIONS AND BAKED POTATOES GARNISH

~ 48 990 ~

Chicken saj ~ 19 990 ~

Beef saj ~ 21 990 ~

Baked salmon with potatoes and vegetables ~ 85 900 ~

Lamb ribs saj

ASSORTED LAMB RIBS STEWED IN SPECIAL SAUCE WITH GRILLED VEGETABLES AND HERBS ~ 23 990 ~

Seafood platter

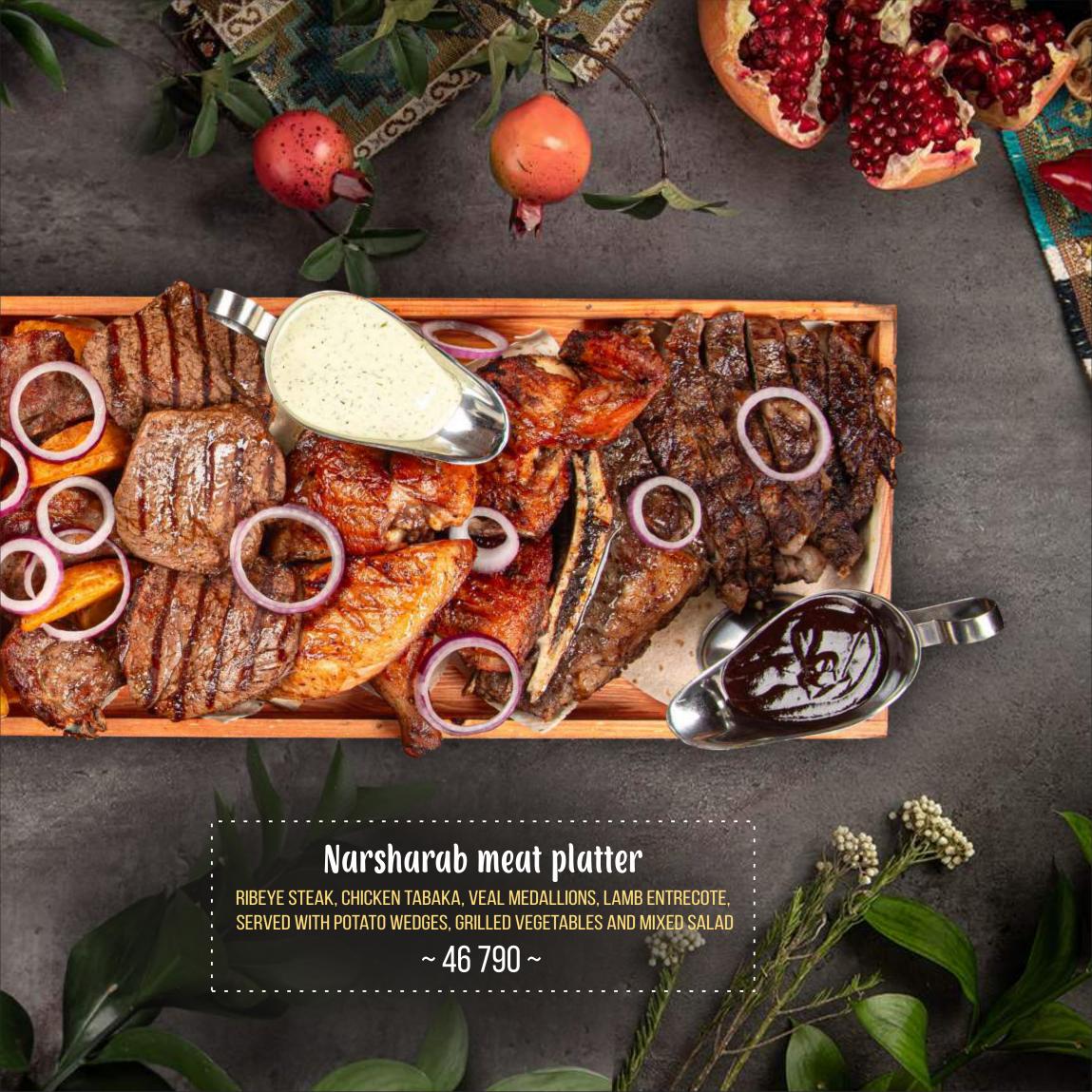
ASSORTED FISH WITH TIGER SHRIMPS, POTATO WEDGES, GRILLED VEGETABLES AND CHERRY TOMATOES ~ 39 990 ~



Koktal CARP/WHITE AMUR. SERVED WITH VEGETABLES, BAKED IN THE OVEN ~ 45.990/65.990 ~

4,5 KΓ/7KΓ





Pilaf "Shah"

A LUXURIOUS ORIENTAL PILAF WITH SOFT BEEF, FRAGRANT CRUMBLY RICE, RICH TASTE OF DRIED FRUITS AND A CRISPY GOLDEN CRUST OF PITA BREAD $\sim 24~990~\sim$

Uzbek pilaf

TRADITIONAL UZBEK PILAF WITH CRUMBLY RICE, TENDER PIECES OF MEAT, CARROTS AND ONIONS, SEASONED WITH FRAGRANT CUMIN. STEWED OVER LOW HEAT FOR A RICH TASTE OF THE EAST

~ 19 990 ~

Mantas beef/beef and pumpkin

TRADITIONAL MANTAS WITH TENDER MINCED BEEF AND JUICY ONIONS,
IF DESIRED, YOU CAN CHOOSE MANTAS WITH TENDER PUMPKIN,
SEASONED WITH AROMATIC SPICES AND STEAMED FOR PERFECT SOFTNESS AND JUICINESS.

~ 12 990 ~





Bairam kuzu

TENDER LAMB, MARINATED IN AJIKA WITH CORN AND THYME.

SERVED WITH A SIDE DISH OF MUSHROOMS, BELL

PEPPERS, ONIONS AND BAKED POTATOES

~ 59 690 ~

DESSERTS

Chocolate and milk baklava
Mutaki
Shakar bura
Baklava with walnuts
Azerbaijan kyata cookies
Tiramisu
Homemade cheesecake
Napoleon cake
Assorted fruit
sChurchkhela



BAR



MOET CHARDON BRUT IMPERIAL, FRANCE
MOET CHARDON NEKTAR IMPERIAL, FRANCE
LAURENT PERRIER LA CUVEE BRUT, FRANCE
LAURENT PERRIER LA CUVEE ROSE BRUT, FRANCE

WHITE WINE

HOMEMADE SEMI-SWEET WINE 150ML/ILT
VISHI TELIANI VALLEY SEMI-SWEET
TSINANDALI TELIANI VALLEY DRY
PINOT GRIGIO TUSSOCK JUMPER DRY ITALY
SANTA CRISTINA PINOT GRIGIO DRY ITALY
SAUVIGNON BLANC TUSSOCK JUMPER DRY NEW ZEALAND
RIESLING TUSSOCK JUMPER SEMI-SWEET GERMANY
ORIGINES ITALICAE PINOT GRIGIO DRY, ITALY
MUD HOUSE SAUVIGNON BLANC DRY, NEW ZEALAND
RAPAURA SPRINGS SAUVIGNON BLANC DRY, NEW ZEALAND

1690/8590



MARTINI ASTI VALDOBBIADENE PROSSECO MARTINI PROSSECO

14990

17000

14990

RED WINE

AZERBAIJAN POMEGRANATE WINE 150ML/11
HOMEMADE RED SEMI-SWEET WINE 150ML/11
KINDZAMARAULI TELIANI VALLEY SEMI-SWEET
SAPERAVI TELIANI VALLEY DRY
KHVANCHKARA TELIANI VALLEY SEMI-SWEET
CARMENERE TUSSOCK JUMPER DRY
CHILEMALBEC TUSSOCK JUMPER DRY ARGENTINA
MERLOT TUSSOCK JUMPER DRY FRANCE
SHIRAZ TUSSOCK JUMPER DRY AUSTRALIA
SWEET CAT TUSSOCK JUMPER SEMI-SWEET ITALY
MORGON CHATEAU BELLEVUE LES CHARMES AOP DRY
THE GRIL MASTERFAN CLUB MALBEK DRY, ARGENTINA

1890/9590

1690/8990

13990

12990

15990

1699C

16990

14990

16990

14990

29990

VODKA

CHISTIYE ROSY
NEMIROFF DE LUX
SUMMUM
FINLAND
GREY GOOSE
ABSOLUT BLUE

MONT BLANC FRANCE
1790 BELUGA NOBLE
2190 RUSSKAYA
1790 KYZYLZHAR LEGEND
2790 OF QAZAQISTAN
1790

CHIVAS 12 YEAR
CHIVAS 18 YEAR
JAMESON
TULLAMORE DEW

WHISKEY

2790

5290

2390

1990

MACALLAN 12 YEAR
MACALLAN FINE OAK 18 YEAR
MONCKEY SHOLDER
GLENFIDDICH 12 YEAR

CHIVAS REC

COGNAC

KAZAKHSTAN 5*
ZHENIS
HENNESEY VS
HENNESEY XO

MARTELL VS MARTELL XO



BEEFEATER
BACARDI CART
BACARDI BLACK
BACARDI OAKHEART

1490

1290

1390

1590

LIQUEUR

PITCH THREE
TRIPL SEK
JAGERMEISTER

1290 1190

1490

VERMOUTH

MARTINI BIANCO

1390

TEQUILA

OLMECA SILVER OLMECA GOLD 1490 1590

CHACHA

CHACHA MARANI
CHACHA TELLIANI VALLEY
GOLDEN / SILVER

1590

1490

COCKTAILS

COSMOPOLITAN
LONG ISLAND ICED TEA
MAI TAI
MOJITO NON-ALCOHOL
MOJITO
SEX ON THE BEACH
APEROL SPRITZ

1890

2390

1990

1590

1990

2090

2290

LIQUEURS

CHERRY 1290
CURRANT 1290
LINGONBERRY 1290
CRANBERRY 1290

DRAUGHT BEER

NARSHARAB SIGNATURE BEER 300ML
NARSHARAB SIGNATURE BEER 500ML
BUDWEISER BUDVAR 300 ML
BUDWEISER BUDVAR 500 MLZ
HIGULI BARNOYE 300 ML
ZHIGULI BARNOYE 500 ML

BOTTLED BEER

CRAFT
BUDWEISER BUDVAR
NON-ALCOHOL BEER

BEER SNACKS

GARLIKS
PISTACHIOS
CHECHIL CHEESE

SIGNATURE LEMONADES

BLACKCURRANT	2690
KIWI-APPLE LEMONADE	2690
ORANGE-MANGO LEMONADE	2690
ESTRAGON-ALOE LEMONADE	2690
RASPBERRY-STRAWBERRY LEMONADE	2690
WATERMELON-ALOE LEMONADE	2690
MANGO-PASSIONFRUIT LEMONADE	2690
CITRUS LEMONADE	2690
STRAWBERRY MOJITO WITH MINT	3590
CITRUS LEMONADE	269

MILKSHAKES

1590

1590

1590

1590

CREAM
CHOCOLATE
STRAWBERRY
BANANA



AZERBAIJAN COMPOT BIZIM TARLA 2990 AZERBAIJAN POMEGRANATE JUICE BIZIM TARLA 3490 TASSAY 250ML 890 TASSAY EXCELLENT 750ML B 2390 ORJOMI 330ML 1190 BORJOMI 500ML 1390 CRANBERRY MORSELS 2190 CHERRY MORSELS 2190 NATAKHTARI LEMONADE 1490 ASSORTED JUICES 1390 RICH JUICE 200ML 990 COCA COLA 250ML 1990 JUICE 11 SCHWEPPES TONIC WATER 1190 RED BULL 1390

FRESH JUICES

ORANGE APPLE CARROT

AZERBAIJANI SAMOVAR FOR THE COMPANY



AZERBAIJANI SAMOVAR FOR THE COMPANY

~ 9 990 ~

SIGNATURE TEA

A FRUIT WHIM	1790	TASHKENT		1790
AMARANTH TRUFFLE	1790	TEA MOROCCAN	1	1790
SEA BUCKTHORN WITH GING	G E7 190	CRANBERRY TEA	* W. C.	1790
BLACK CURRANT	1790	ROSEHIP TEA	T. A. Z.	1790
GINGER TEA	1790	SEA BUCKTHORN TEA		1790
	K A			

GREEN	1290	AZERBAIJANI TEA WITH BERGAMOT	1790
TEA BLACK TEA	1290	AZERBAIJANI TEA WITH THYME	1790
A CUP OF BLACK TEA	490	A CUP OF BLACK TEA WITH LEMON	590
A CUP OF GREEN TEA	490	A CUP OF GREEN TEA WITH LEMON	590
	1/1	A CUP OF BLACK TEA WITH MILK	590

490 HONEY 590 LEMON MILK KOZINAKI 1390 350



AMERICANO	890	ESPRESSO	1190
CAPPUCCINO	890	ICE COFFEE	1290
LATTE	990	ASSORTED SYRUPS	190



HEATED TOBACCO STICKS

HEETS IN THE ASSORTMENT

ASSORTMENT: BRONZE SELECTION, AMBER SELECTION, YELLOW SELECTION, SILVER SELECTION, TURQUOISE SELECTION, PURPLE WAVE, GREEN ZING

