



NARSHARAB

STARTERS

Baku starter

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

~ 4890 ~

Russian starter

HERRING FILLET, SAUTÉED
POTATO, RED ONION

~ 3790 ~

Olives platter

ASSORTED OLIVES AND BLACK OLIVES

~ 2290 ~

Caprese

RIPE TOMATOES WITH MOZZARELLA
AND PESTO SAUCE

~ 3490 ~

Pickles platter

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

~ 3990 ~

Eggplants rolls

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

~ 3390 ~

service 10%

STARTERS



Meat platter

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

~ 6990 ~



Kazakhstan platter

HORSEMEAT DELICACIES

~ 6790 ~



Fish platter

LIGHTLY SALTED SALMON, BALYK,
HUMPBACED SALMON

~ 7990 ~



Cheese platter

~ 5790 ~



Meze

MINI APPETIZERS FROM CHEF

~ 2990 ~



Aspic

ASPIC MADE OF BEEF CALF, SERVED
WITH MUSTARD AND HORSERADISH

~ 3690 ~



STARTERS

Pkhali platter

ASSORTMENT OF FAVORITE SNACKS -
PKHALI, BADRIDJANI, DOLMA

~ 6390 ~

Caspian salmon

LIGHTLY SALTED SALMON WITH ARUGULA
AND PHILADELPHIA CHEESE

~ 4090 ~

Tongue rolls

TENDER APPETIZER OF BEEF TONGUE
WITH PROTEIN STUFFING

~ 3390 ~

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

~ 2590 ~

service 10%

HOT STARTERS



Bureki

CRISPY ROLLS FROM THIN DOUGH
WITH SPINACH AND CHEESE

~ 2890 ~

Breaded kebab

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

~ 2990 ~



Mini chebureki

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

~ 2590 ~

Shrimps popcorn

SHRIMPS TEMPURA WITH CHILI GARLIC SAUCE

~ 6990 ~



Kutab with greens (1 pc.)

WITH POTATOES, AND CHEESE,
WITH CHEESE, WITH PUMPKIN

~ 1490 ~



Julienne

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

~ 2390 ~



service 10%



HOT STARTERS

Dolma in grape leaves

JUICY MINCED MEAT WRAPPED IN TENDER GRAPE LEAVES

~ 4290 ~

service 10%

HOT STARTERS



Gyurza/Fried gyurza

AZERBAIJAN DUMPLINGS MIXED BEEF
AND LAMB: BOILED/FRIED

~ 2990 ~



Sausages platter

HOMEMADE SAUSAGES OF
CHICKEN, BEEF, LAMB, HORSE
MEAT AND TURKEY

~ 7890 ~



Marrow bones

SERVED WITH SPECIALTY STEW

~ 5690 ~

service 10%

HOT STARTERS

Shrimps for beer

BEER SHRIMPS WITH GARLIC AND PAPRIKA

~ 7190 ~

service 10%

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

~ 4790 ~

service 10%



SALADS

Narsharab

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

~ 3490 ~

service 10%

SALADS

Caesar

CAESAR WITH CHICKEN/SHRIMPS/SALMON

~ 3190/3590/3690 ~

Chargrill

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

~ 2790 ~

Dadli Badymjan

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

~ 3890 ~

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

~ 3290 ~

service 10%

SALADS

Serdtse dzhigita

PINK TOMATOES WITH BURRATA
CHEESE AND BALSAMIC CREAM

~ 5290 ~

Beetroot salad

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

~ 2990 ~

Cauliflower salad

BREADED CAULIFLOWER IN
GARLIC AND CREAM DRESSING

~ 2190 ~

Mixed salad with king prawns

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

~ 3990 ~

Sarkhosh albaly

PINK TOMATOES WITH CHERRIES
AND POMEGRANATE PASTE

~ 2990 ~

service 10%

SALADS

Caucasian style mushrooms

ROASTED MUSHROOMS WITH GARLIC,
TOMATOES AND CHEESE

~ 2990 ~

Ajapsandali

VEGETABLE RAGOUT WITH
GARLIC AND CILANTRO

~ 2590 ~

Choban

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

~ 2790 ~

Warm salad with veal

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

~ 3990 ~

Achik-Chuchuk

~ 1590 ~

service 10%

A clay pot is pouring a golden-brown soup into a white ceramic bowl. The soup contains chunks of lamb, chickpeas, and potatoes. In the background, there are small bowls of dried herbs and red onion powder, and a bunch of blueberries on a wooden tray.

SOUPS

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

~ 3690 ~

service 10%

SOUPS

Dovga

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

~ 2590 ~



Bozbash with beef

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

~ 3590 ~



Khash

TRADITIONAL HANGOVER SOUP FROM
BEEF LEGS WITH GARLIC;
COOKED IN WINTER PERIOD

~ 3590 ~



Okroshka

~ 2290 ~



Ukha

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

~ 3490 ~



service 10%

SOUPS

Kharcho

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

~ 3290 ~

Mushroom soup

~ 2290 ~

Lentil cream-soup

~ 2290 ~

Solyanka

FLAVORFUL SOUP
WITH MEAT DELICACIES

~ 2990 ~

Hungover hot soup

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

~ 2790 ~

Gyurza soup

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

~ 2590 ~

SOUPS

**Noodles soup
with chicken**

~ 2290 ~



Borsch

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

~ 2590 ~



Pumpkin cream-soup

PUMPKIN CREAM-SOUP WITH KING
PRAWNS AND ALMOND SHAVINGS

~ 2990 ~



Kufta bozbash

RICH BROTH WITH MEATBALLS,
ALYCHA, POTATOES AND CHICKPEAS

~ 3290 ~



Bean soup

RICH BEEF AND WHITE
BEAN SOUP WITH
GEORGIAN SPICES

~ 2290 ~



Merdjimek

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

~ 2590 ~



service 10%

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 ~

service 10%

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 ~



service 10%



KHACHAPURI



Adjaruli khachapuri

WITH IMERETI CHEESE STUFFING
AND BAKED EGGS
~ 2990 ~



Khachapuri on skewer

WITH SULUGUNI STUFFING
~ 2590 ~



Megrelian khachapuri

WITH BRYNZA AND SULUGUNI STUFFING
~ 2990 ~

service 10%

KHACHAPURI



Khachapuri Sokoti

CHEESE STUFFING - BRYNZA AND
SULUGUNI, WITH FRIED HERBS,
GARLIC AND MUSHROOMS
~ 3190 ~



Penovani

PUFF PASTRY WITH BRYNZA
AND SULUGUNI STUFFING
~ 2590 ~



Khachapuri Khortsit

CHEESE STUFFING - BRYNZA AND SULUGUNI,
WITH JUICY MINCED MEAT AND EGG
~ 3190 ~

service 10%

POULTRY DISHES

Chakhokhbili

TENDER PIECES OF CHICKEN STEWED WITH
TOMATOES AND GEORGIAN SPICES

~ 2990 ~

Toyuk Chigirtma

ROASTED CHICKEN IN
TOMATOES WITH
EGGS AND HERBS

~ 3190 ~

Chkmeruli

CRISPY CHICKEN IN CREAMY-GARLIC
SAUCE WITH GEORGIAN SPICES

~ 3890 ~

Myutandjam with chicken

CRISPY CHICKEN ROASTED WITH
TOMATOES, POTATOES AND ONIONS

~ 3290 ~

service 10%

POULTRY DISHES

Chicken tabaka

CHICKEN MARINATED
IN AROMATIC SPICES

~ 3790 ~



Kefli Becha

CHICKEN IN GREEN GRAPE SAUCE,
ACCORDING TO OUR CHEF'S SPECIAL RECIPE

~ 3990 ~

service 10%

MEAT DISHES



Khaftabedjar

JUICY YOUNG VEAL SIRLOIN WITH GRILLED
VEGETABLES IN FLAVOURED AZERBAIJANI SPICES

~ 5290 ~

service 10%

MEAT DISHES

Myutandjam with beef

TENDER VEAL SIRLOIN ROASTED
WITH TOMATOES, POTATOES
AND ONIONS

~ 3990 ~



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

~ 3990 ~



Veal in nut sauce

SAUTEED VEAL IN NUT SAUCE

~ 4390 ~

Lagman

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

~ 2590 ~



MEAT DISHES

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

~ 3290 ~

Uzbek pilaf

~ 2990 ~

service 10%

MEAT DISHES

Rib-eye steak

BEEF STEAK WITH DEMIGLACE
SAUCE AND MIXED SALAD

~ 9990 ~

T-bone steak

BEEF STEAK WITH BBQ SAUCE
AND MIXED SALAD

~ 9990 ~

service 10%

MEAT DISHES

Khurjun

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

~ 4790 ~

Oxtails

OXTAILS FRIED WITH
ONIONS AND SPICES

~ 2790 ~

Sautéed veal

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

~ 4190 ~

Chashushuli

JUICY VEAL PIECES IN TOMATO SAUCE
WITH GEORGIAN SPICES

~ 3790 ~

Beef scallops

SCALLOPS OF TENDER BEEF SIRLOIN AND
ROASTED ZUCCHINI WITH BBQ SAUCE

~ 4690 ~

service 10%

MEAT DISHES

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

~ 2590 ~

Hotpot Azerbaijan style

YOUNG LAMB SHANK WITH
VEGETABLES UNDER TOMATO SAUCE

~ 3590 ~

Crispy eggplant

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

~ 3790 ~

Calf in pomegranate

CALF AND RIBS OF YOUNG LAMB
WITH POMEGRANATE PASTE

~ 3990 ~

service 10%



MEAT DISHES

service 10%



Narsharab luleh kebab

DISH FOR 8 PERSONS. LULEH KEBAB,
SERVED ON LAVASH WITH CHARGRILLED
SALAD AND RIBS OF YOUNG LAMB

~ 39990 ~

service 10%

MEAT DISHES

Lamb luleh kebab
with basil
~ 2990 ~

Lamb luleh kebab
with cherry
~ 2990 ~

Myutandjam
with lamb

BONELESS YOUNG LAMB FRIED
WITH TOMATOES,
POTATOES AND ONION

~ 3790 ~

Lamb luleh kebab
with eggplants
~ 2990 ~

Khynaly

FRAGRANT MINCED LAMB AND VEAL
FILLET IN CABBAGE LEAVES
WITH DRIED FRUIT GRAVY

~ 3490 ~

service 10%

FISH DISHES

Salmon with cornel
~ 5990 ~

Trout
~ 4590 ~

Salmon
~ 5990 ~

Seabass
~ 5590 ~

Dorado
~ 5390 ~



SHASHLYK



Entrecote	~ 3890 ~
Baku style lamb	~ 3190 ~
Lamb "seeds"	~ 2990 ~
Shashlyk of wings	~ 2590 ~
Chicken fillet shashlyk	~ 2790 ~
Lamb luleh kebab	~ 2690 ~
Duck shashlyk	~ 2990 ~
Duck fillet shashlyk	~ 2290 ~
Champignons on scower	~ 2290 ~
Vegetable shashlyk	~ 2390 ~
Cased liver	~ 2390 ~

SIDE DISHES

Potato wedges	~ 1390 ~
Home-style potato	~ 1390 ~
French fries	~ 1300 ~
Grilled vegetables	~ 1790 ~
Saffron rice	~ 1290 ~
Steamed white rice	~ 1190 ~

BREAD

Lavash	~ 390 ~
Flatbread	~ 490 ~
Bread basket	~ 990 ~
Shotispuri	~ 690 ~
Garlic baguette	~ 1390 ~

SAUCES

Garlic baguette	~ 590 ~
Matsoni with garlic	~ 590 ~
Ajika	~ 590 ~
Narsharab	~ 790 ~
Shashlyk	~ 590 ~
Demiglass	~ 590 ~
Tkemali	~ 790 ~
Satsebeli	~ 790 ~

service 10%

SHARING PLATES



Sautéed horsemeat

CALF 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 ~

service 10%



SHARING PLATES

Kral gabyrgasy

DISH FOR 4 PERSONS. BAKED YOUNG LAMB
RIBS WITH SPICY PEPPER,
TOMATOES AND ONIONS

~ 25 990 ~

service 10%

SHARING PLATES



Jigo

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

~ 52 990 ~

service 10%

SHARING PLATES

Chicken saj
~ 19 990 ~

Beef saj
~ 23 990 ~

service 10%

SHARING PLATES

**Baked salmon with
potatoes and vegetables**
~ 87 900 ~

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

service 10%



SHARING PLATES

Seafood platter

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

~ 39 990 ~

service 10%

SHARING PLATES



Koktal

CARP/WHITE AMUR. SERVED WITH
VEGETABLES, BAKED IN THE OVEN

~ 45.990/65.990 ~

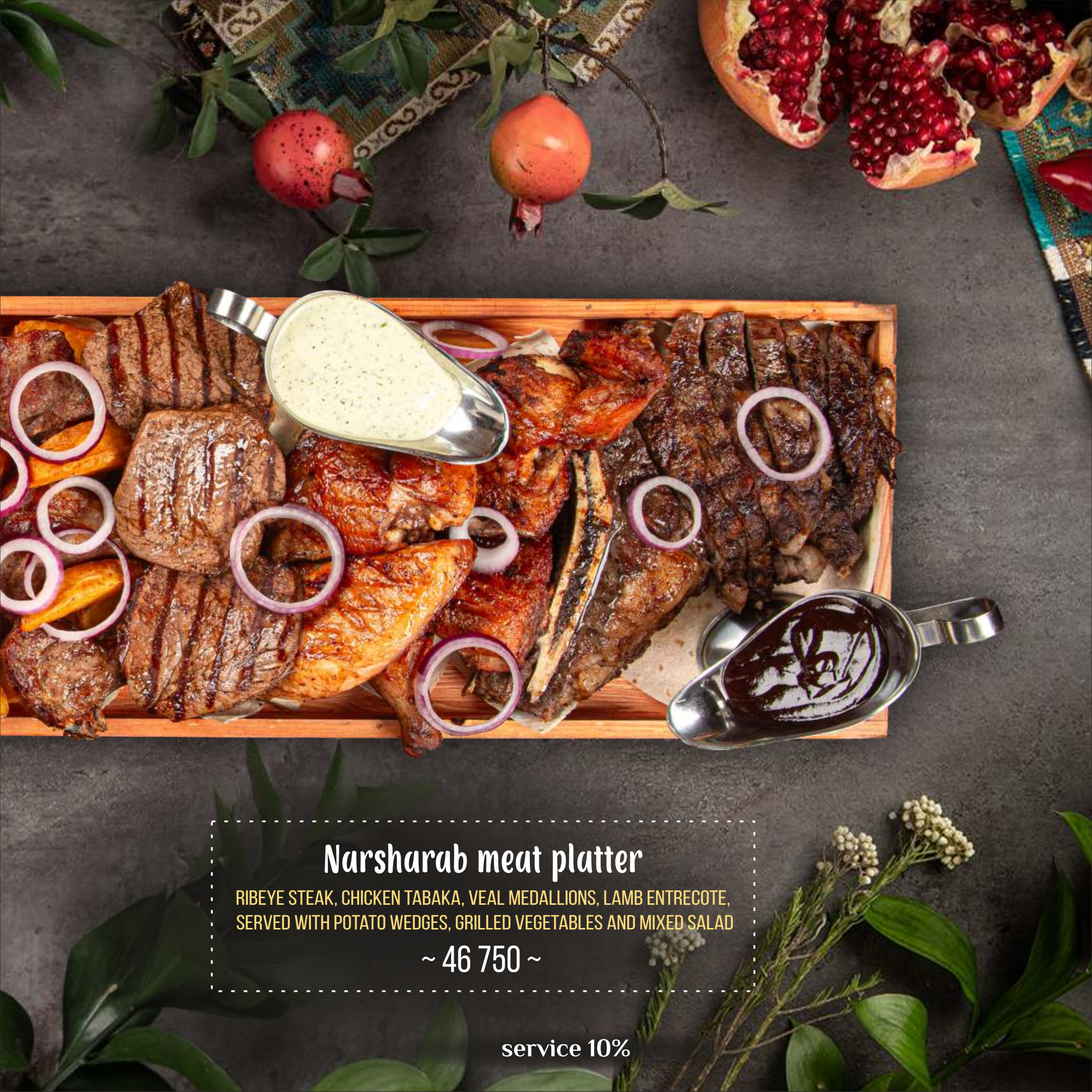
4,5 KG/7KG

service 10%



SHARING PLATES

service 10%



Narsharab meat platter

RIBEYE STEAK, CHICKEN TABAKA, VEAL MEDALLIONS, LAMB ENTRECOTE,
SERVED WITH POTATO WEDGES, GRILLED VEGETABLES AND MIXED SALAD

~ 46 750 ~

service 10%



SHARING PLATES

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

~ 24 990 ~

service 10%

SHARING PLATES



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

~ 23 990 ~

service 10%

SHARING PLATES



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.

~ 14 990 ~

service 10%



SHARING PLATES

Beshbarmak

A TRADITIONAL KAZAKH DISH: THE THINNEST DOUGH COOKED
IN FRAGRANT BROTH, SERVED WITH DELICATE BOILED DELICACIES —
KAZY AND ZHAYA. THE REAL TASTE OF THE STEPPES AND
WARM HOSPITALITY IN EVERY SERVING.

~ 29 990 ~

service 10%

SHARING PLATES

Bairam kuzu

TENDER LAMB, MARINATED IN AJIKA WITH CORN AND THYME.
SERVED WITH A SIDE DISH OF MUSHROOMS, BELL
PEPPERS, ONIONS AND BAKED POTATOES

~ 59 650 ~

service 10%



DESSERTS



Chocolate and milk baklava

2290

Mutaki

1290

Shakar bura

1590

Baklava with walnuts

1890

Azerbaijan kyata cookies

1290

Tiramisu

2490

Homemade cheesecake

2590

Napoleon cake

2490

Assorted fruit

10990

Churchkhela

1390



service 10%

service 10%



BAR



service 10%



SIGNATURE LEMONADES



BLACKCURRANT	2990
KIWI-APPLE LEMONADE	2990
ORANGE-MANGO LEMONADE	2990
ESTRAGON-ALOE LEMONADE	2990
RASPBERRY-STRAWBERRY LEMONADE	2990
WATERMELON-ALOE LEMONADE	2990
MANGO-PASSIONFRUIT LEMONADE	2990
CITRUS LEMONADE	2990
STRAWBERRY MOJITO WITH MINT	3690



MILKSHAKES



CREAM	1890
CHOCOLATE	1890
STRAWBERRY	1890
BANANA	1890

service 10%

BEVERAGES

AZERBAIJAN COMPOT BIZIM TARLA	2990
AZERBAIJAN POMEGRANATE JUICE BIZIM TARLA	3490
TASSAY 250ML	890
TASSAY EXCELLENT 750ML B	2390
BORJOMI 330ML	1190
BORJOMI 500ML	1590
CRANBERRY MORSELS	2490
CHERRY MORSELS	2490
NATAKHTARI LEMONADE	1490
ASSORTED JUICES	1990
RICH JUICE 200ML	1390
COCA COLA 250ML	990
JUICE 1L	1990
SCHWEPPES TONIC WATER	1490
RED BULL	1690

FRESH JUICES

ORANGE	1990
APPLE	1890
CARROT	1890

service 10%

AZERBAIJANI SAMOVAR FOR THE COMPANY



JAM

WALNUT	~ 1390 ~
WHITE CHERRY	~ 1390 ~
ROSE PETALS	~ 1390 ~
FIG	~ 1390 ~
DOGWOOD	~ 1390 ~
QUINCE	~ 1390 ~



AZERBAIJANI SAMOVAR FOR THE COMPANY

~ 10 990 ~

EXCLUSIVE TEA WITH SAFFRON, CLOVES AND SWEETS - BAKLAVA, MUTAKI, JAM, DATES, DRIED FRUITS, KOZINAKS

service 10%

SIGNATURE TEA

A FRUIT WHIM	2390	TASHKENT	2390
AMARANTH TRUFFLE	2390	TEA MOROCCAN	2390
SEA BUCKTHORN WITH GINGER	2390	CRANBERRY TEA	2390
BLACK CURRANT	2390	ROSEHIP TEA	2390
GINGER TEA	2390	SEA BUCKTHORN TEA	2390

GREEN	1990	AZERBAIJANI TEA WITH BERGAMOT	1990
TEA BLACK TEA	1990	AZERBAIJANI TEA WITH THYME	1990
A CUP OF BLACK TEA	790	A CUP OF BLACK TEA WITH LEMON	890
A CUP OF GREEN TEA	790	A CUP OF GREEN TEA WITH LEMON	890
		A CUP OF BLACK TEA WITH MILK	890

MILK 490 LEMON 590 HONEY 690 KOZINAKI 1490

COFFEE

AMERICANO	1290	ESPRESSO	1290
CAPPUCCINO	1390	ICE COFFEE	1590
LATTE	1490	ASSORTED SYRUPS	190

service 10%

service 10%