APPETIZERS cold

SORREL SALAD Sorrel, walnuts, onion, garlic, pomegranate, spices	2,800
VILLAGE SALAD Fresh cress, goat cheese, curd, cherry tomatoes, lavash, olive oil, spices	2,900
ZUCCHINI SALAD Zucchini, roasted nuts, pumpkin seeds, pesto sauce	2,900
ARPEN Asparagus, tarragon, quail egg, cherry tomatoes, orange and brandy sauce, spices	3,200
KGHTLIQ Eggplant, bell pepper, pine nuts, mint, garlic, sour cream, walnuts, spices	3,300
MOUNTAIN GIRL Wild rice, fresh mint, cheese, pomegranate seeds, walnuts, chili pepper, chili grape seed oil	3,500
URFA TSATSIK Strained yoghurt, sour cream, garlic, cucumber, greens, olive oil	2,200
MUSA LER HUMMUS Chickpeas, cumin, lemon, tahini, garlic, olive oil, pepper paste	2,500
MUTABAL Grilled eggplant, tahini, olive oil, lavash crisps	2,800
ROASTED PEPPER APPETIZER Topped up with goat cheese mousse and traditional Armenian aged cheese	3,000
RICE DOLMA Eggplant, vine leaves, red pepper, pine nuts, raisins, onion, stuffed with rice, greens, mint, olive oil, cinnamon, spices	3,200
YAGHARI Veal, butter, toasted beetroot bread, onion, cornelian cherry, spices	4,200
ARMENIAN PLATTER Basturma, sujuk, homemade sausage, boghcha cheese, hummus, mutabal, strained yoghurt, beetroot with tahini, rice dolma in vine leaves	4,900
TROUT TARTAR Avocado, quail egg, parmesan, sauce	5,900
ARMENIAN CHEESE PLATTER Goat cheese, boghcha cheese, cheese aged in wine, cheese aged in Armenian brandy, nuts, honey, sun-dried tomatoes	5,900
ARMENIAN MEAT PLATTER Homemade sausage, sujuk, beef basturma, pork basturma, smoked pork neck, roast beef, Dijon mustard	5,900
STUFFED QUFTA Ground beef, bulgur, onion, lemon, spices	2,700
GARNI RAVINE Crispy eggplant, stuffed with tomato ground beef	3,000
AREGI Grilled Halloumi, olives, sun-dried tomatoes, cherry tomatoes	3,400
NRBAKHORTIK Tender veal tartar, served on potato gratin with calamata olive caviar	3,600
DOLMA WITH BEETROOT LEAVES Ground veal, rice, parsley, onion, pepper paste, yoghurt	4,500



\sim	
Ш	
\sim	
\sim	
()	
\cup	
\prec	
>	
N/N	
$\langle X/(XX)/X \rangle$	
//X//X/	
ノノンシノムソ	

PS	TOMATO SOUP Tomatoes, butter, spices, sun-dried tomatoes, cheese, lemon peel	2,500
COUPS	KALAGOSH Yoghurt, sour cream, eggs, lentils, onion, coriander, dried greens, butter, salad oil, spices, dried lavash	2,900
	TANAPUR WITH STUFFED QUFTA	3,500
	Beef, bulgur, yoghurt, sour cream LAMB STEW Lamb, tomatoes, chickpeas, onion, garlic, greens, okra, tomato sauce, spices	3,700
MAIN COURSES	MONK'S REPAST Lentils, bulgur, wheat groats, peas, chickpeas, beans, onion, tomato paste, spices, homemade dough, yoghurt, berry sauce	2,900
OUF	HAVIS Roasted chicken leg, served with a tender celery and mushroom sauce	4,500
Ŭ Z	PALATIAL Lamb, eggplant puree, spices, pepper paste, onion, pine nuts, parsley	5,300
MAM	QUFTA MEDALLIONS Juicy medallions, served on a bed of grilled asparagus and spinach sauce	5,400
	BERDATS Locally sourced pork chop, served with wine sauce and potato gratin	5,500
	DOLMA ANOUSH Beef, pork, chicken fillet, bulgur, onion, butter, yoghurt, spices	5,900
	CREAMY LAMB CHOPS Seasoned with herbs from the Armenian mountains	6,400
	APRICOT LAMB Lamb, red basil, dried apricot, apricot lavash, eggplant, pepper, cheese, spices	6,900
	MANTI ANOUSH Homemade dough, ground veal, onion, spices. Served with yoghurt sauce	7,000
	FILLET MIGNON Served with signature Anush sauce and potato gratin	7,400
	LAMB CHOP WITH BULGUR Lamb, bulgur, mint, dried plums, okra	7,500
	KHASHN Lamb shank, onion, chili pepper, red wine, mashed potatoes, green onion, spices	7,800
	VASPOURAKAN Veal, Armenian brandy, olive oil, mixed salad, cherry tomatoes, carrot, cucumber	8,500
SH	TROUT FILLET Artistically framed with grilled zucchini, leek and grapefruit pearls	4,600
FISI	GEGHAMA Whole trout, baked in salt crust, lemon, spices	5,900
	STURGEON FILLET Served with quinoa, mint and cream sauce	6,900
STS	BAKLAVA Homemade puff dough, walnuts, cinnamon, honey	2,500
ESSERT	DSEGH GATA Homemade dough, filling, cardamom, yoghurt, homemade jam	2,600
)E	KILIKIA	2,700



2,700 **KILIKIA** Green pistachio, honey, cream 3,500 **DDMANOUSH**

Baked butternut squash stuffed with walnuts, raisins, honey and cinnamon, topped up with a scoop of homemade vanilla ice cream