FESTIVE MENU

2 Course
Lunch-35.00 pp
Dinner- 43.00 pp

Vegetarian and Vegan Starters

JAJUK
Yoghurt shredded cucumber and chopped dill and garlic [V]

ARMENIAN SPECIAL SALAD
Fresh assorted greens toped with pomegranate and mulberry sauce [VG]

HUMMUS
Chickpeas puree, tahini & garlic blended with olive oil & lemon juice [VG]

IKRA
Minced aubergine, sweet peppers & fresh greens cooked in olive oil [VG]

MUTABAL
Grilled aubergine dip with tahini, olive oil & garlic [VG]

ARMENIAN VEGETABLE SALAD
Tomato and cucumber mixed with greens, onions and herbs [VG]

TTU
Assorted pickles [VG]

TABBOULEH
A mixture of bulgur (cracked wheat) & chopped vegetables, mint, olive oil & lemon juice [VG]

BABAGHANOUSH
Grilled aubergine with chopped tomatoes, onion, peppers, parsley, oil & lemon [VG]

ROLLS OF AUBERGINE
Fried aubergine slices rolled with spicy cheese [V]

VEGETARIAN SHARING PLATTER

Orders are for a minimum of 2 people and prices are per person
Meze Rich selection of tasty vegetarian starters:
hummus, ikra, tabbouleh, babaghanoush, mutabal, panirov borek & falafel served with lavash bread

Hot Vegetarian and Vegan Starters

SPICY LENTIL SOUP
[VG]

BORSCH
Famous Ukrainian beetroot and vegetable soup served with sour cream and brown bread [VG]

MEGRELSKY KHACHAPURY
Double cheese bread pastry [V]

FETA IN FILO
Feta cheese wrapped in filo pastry, dressed with honey and sesame seeds [V]

FALAFEL
Made with ground mixture of broad beans, chickpeas, sun coriander, cumin fried in oil [V]

PANIROV BOREK
Deep fried Filo pastries filled with spinach & cheese [V]

MUSHROOM BLINI
Fried, chopped mushrooms & onion wrapped in pancake [V]

Meat and Fish Starters

SELODKA
Salted herring with boiled potatoes, dill & fresh onion rings

SELODKA POD SHUBOY
Salted herring garnished with layers of cooked, chopped vegetables, olive oil, eggs covered with mayonnaise

BASTURMA
Finely sliced, air-dried cured beef

OLIVIEH
A mixture of potatoes, green peas, carrots, gherkins, beef & mayonnaise, parsley, dill & olive oil

Hot Meat and Fish Starters

YEREVAN KHACHAPURI (Ajaruly Kahchapury)
Slightly spicy basturma, baked in home made bread, topped with egg & melted cheese

KOFTA (Kololak)
Balls of spicy minced lamb, mixed with onion, tomatoes & Armenian spices

YERSHIG
Home-made lamb sausage cooked in spicy tomato sauce with fresh herbs

ARARAT PIE
Deep fried savory pastries filled with minced lamb, parsley, nutmeg & egg

GARIDES
King prawns cooked in garlic butter & white wine sauce with fresh chilly peppers

KALAMARI
Deep fried fresh squid served with special sauce [F]

SOLYANKA
Soup with a sour flavor, smoked meats, gherkins, potatoes, olives, lemon served with soured cream

MEAT SHARING PLATTER

Orders are for a minimum of 2 people and prices are per person
Rich selection of tasty meat starters:
Ararat pie, kufta, dolma, oliveh, babaghanoush, mutabal, hummus, tabbouleh
hummus, spicy carrot salad, served with lavash

[V] Vegeterian [VG] Vegan, 12.5% service charge will be added to your bill , Ask your waiter for allergy advice

Main Course

CHICKEN KYIV
Minced Chicken breast coated in breadcrumbs & stuffed with herbs and garlic butter - served with mashed potato

TAPAKAC CHUT
Pan fried baby chicken served with mashed potatoes

ARMENIAN GOULASH
An Armenian favorite stew made with lamb, cooked in a rich tomato sauce with vegetables - served with rice

LCONAC SMBUK
Aubergine stuffed with spiced minced lamb
served with spicy carrot salad

GARAN MATER
Lamb-chops cooked in pomegranate sauce, herbs
served with mashed potatoes

KHINKALI
(other options available, ask waiter)
Traditional Georgian dumplings with minced veal and pork special spices

TAVARI KHASHLAMA
Beef ribs cooked with aubergine, garlic & fresh herbs
served with mashed potatoes

DOLMA
Vine leaves stuffed with minced meat, rice, onion & herbs
served with jajuk

GOLUBTSY
Cabbage rolls stuffed with minced chicken, rice and herbs, cooked in tomato sauce - served with sour cream

Meat and Fish Main Course

All charcoal grilled dishes are served with sprinkled fresh onions and herbs.
All are charcoal grill are gluten free.

HAVI KHOROVADZ
Marinated chicken thighs

NUR HAVI
Chicken breast marinated in pomegranate sauce

MADZUNOV KHOROVADZ
Two skewers of spicy minced lamb served on pita bread,
topped with yogurt

SHISH KHOROVADZ
Marinated cubes of lean lamb

SHASHLIK
Lamb chops delicately marinated with special spices and
served with Armenian special salad

MIXED KHOROVADZ
Lamb chops, chicken thighs & pork served with Armenian special Salad

KHOZY KHOROVADZ
Fine cut of pork marinated with Armenian spices

TAVARI SHISH KHOROVADZ
Traditional village style marinated rib-eye, charcoal grilled

Fish

All fish dishes are charcoal grilled and served with vegetables

WHOLE SEA BASS WITH SPINACH
Pan-seared sea bass fillet with spinach, leeks and onions, finished with a lemon dressing.

SALMON STEAK

GARIDES
King prawns cooked in garlic butter & white vine sauce with fresh chilly peppers

Vegetarian and Vegan Main Course

ARMENIAN STYLE VEGETABLE MUSSAKA
Layers of potatoes, aubergine, peppers, courgettes and mushrooms
topped with bechamel sauce [V]

STUFFED AUBERGINE
Grilled aubergine stuffed with mixed vegetable
topped with cheese [VG] [V]

MUSHROOM BLINI
Dried chopped mushrooms and onion wrapped in pancake[V]

PASUS DOLMA
Traditional Armenian dish, marinated cabbage
stuffed with grated vegetables [VG]

MUSHROOM STROGANOFF
Mushrooms with fried onions in sour cream sauce served with rice [V]

VARENIKY
Dumpling with mushrooms & mashed potatoes [V]

Sides and Breads

Armenian garlic bread	£4.50
Armenian garlic topped with ajika	£4.95
Chef's lavash bread Home-made thintraditional bread of Armenia baked in tandoori	£2.50
Brown bread	£3.00
Pita bread	£2.00
Mixed basket	£4.95
Olives	£4.50
Rice	£2.95
Chips	£3.50
Mashed potato	£3.95