



## OUR PROJECTS



*New menu additions*



Pea cream soup

**1500**



Red bean soup

**1700**



Ajabsandal

**2200**



Fried shrimp in cream sauce

**4500**



Adjarian khachapuri with poached egg

**3300**



Adjarian khachapuri with julienne

**3300**



Grilled shrimp salad

**4900**



Orzo with shrimp in creamy sauce

**4900**



Braised beef cheek in pepper sauce

**5900**



Lamb khashlama

**6900**

# Sirelis

TASTE OF YEREVAN

## Breakfast



Adjarian khachapuri with poached egg **3300**



Kefir mini pancakes with sour cream, apricot jam **1900**



Syrniki with coconut condensed milk, sour cream **2900**



Oatmeal with milk, sublimated raspberries **2900**



Potato draniki with "soviet mortadella" **2500**



Potato draniki with guacamole, sour cream **2900**



Vareniki with potatoes and mushrooms **2100**



Vareniki with cherry **2500**



Shakshuka with homemade lecho, baba ghanoush, feta cheese **2800**



Omelet with oyster mushrooms **2300**



**HIT**  
Omelet with tomatoes **2300**



Armenian Breakfast Set-soft boiled eggs, fresh greens, cheese **4900**



Seasonal greens with cheese and egg baked in the oven **2200**



Scrambled egg with tarragon and guacamole **2800**

# *Traditional Appetizers*



Bread basket

**900**



Local cheese platter

**2900**



Local meat platter

**6300**



Bunch of fresh greens

**2600**



Rezhan

**1600**



Strained matsoni

**1200**



Eggplant caviar

**1400**



Assorted olives with lemon

**1900**



Assorted pickles

**2300**

## Cold Appetizers



Bell pepper BBQ with bryndza cheese and pesto sauce **2900**



Roll set - stuffed eggplant, zucchini, red pepper **3200**



Classic hummus with cherry tomatoes, tarragon, basil and olive oil **2400**



Basil hummus, Greek yoghurt and apricot jam **2500**



Tabbouleh **1900**



Beetroot hummus, falafel, Greek yoghurt, tahini sauce **2500**



Fish set - marinated whitefish, lightly salted trout, salmon, butterfish **4900**

## Hot Appetizers



Orzo with shrimp in creamy sauce **4900**



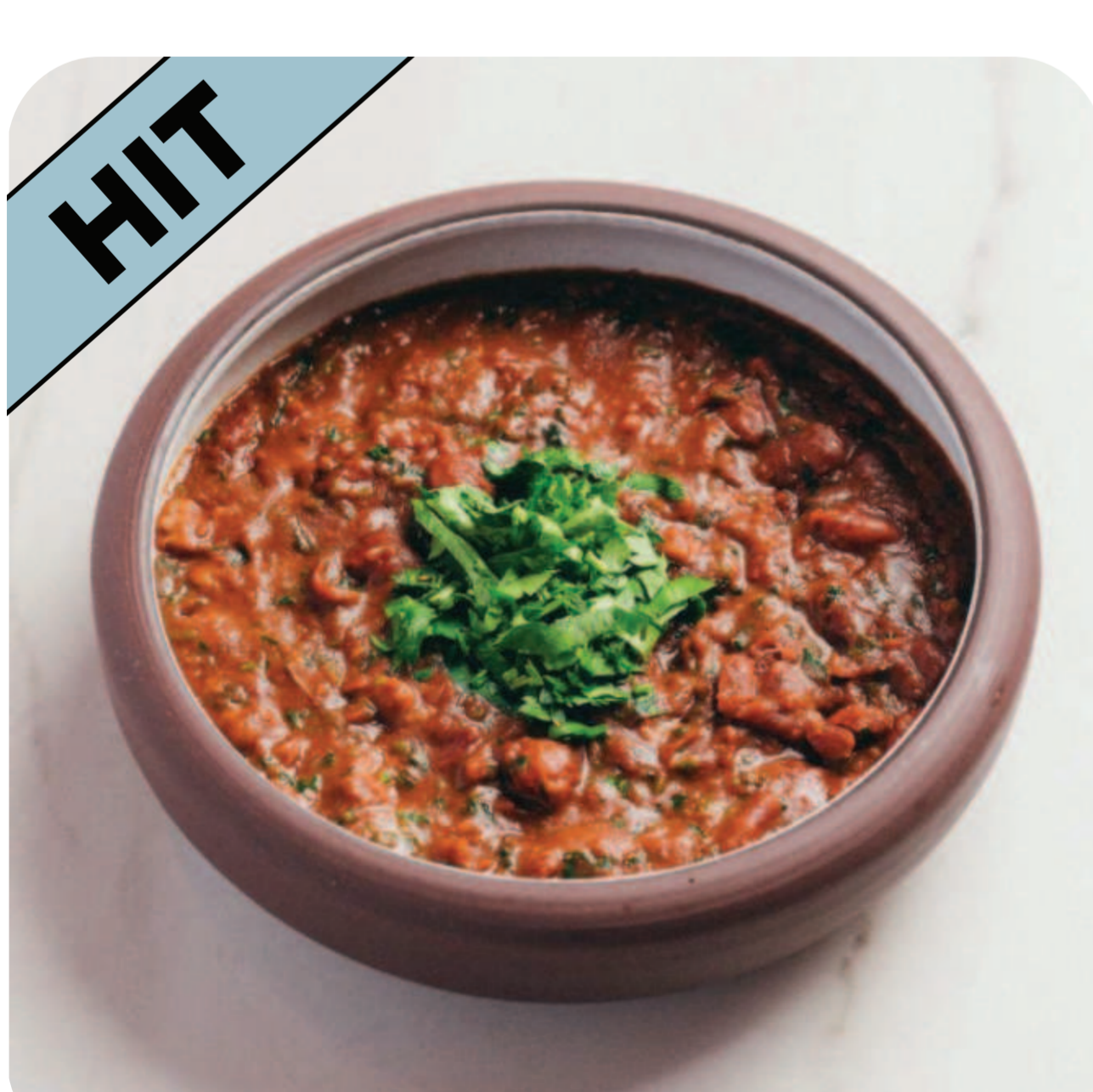
Ajabsandal **2200**



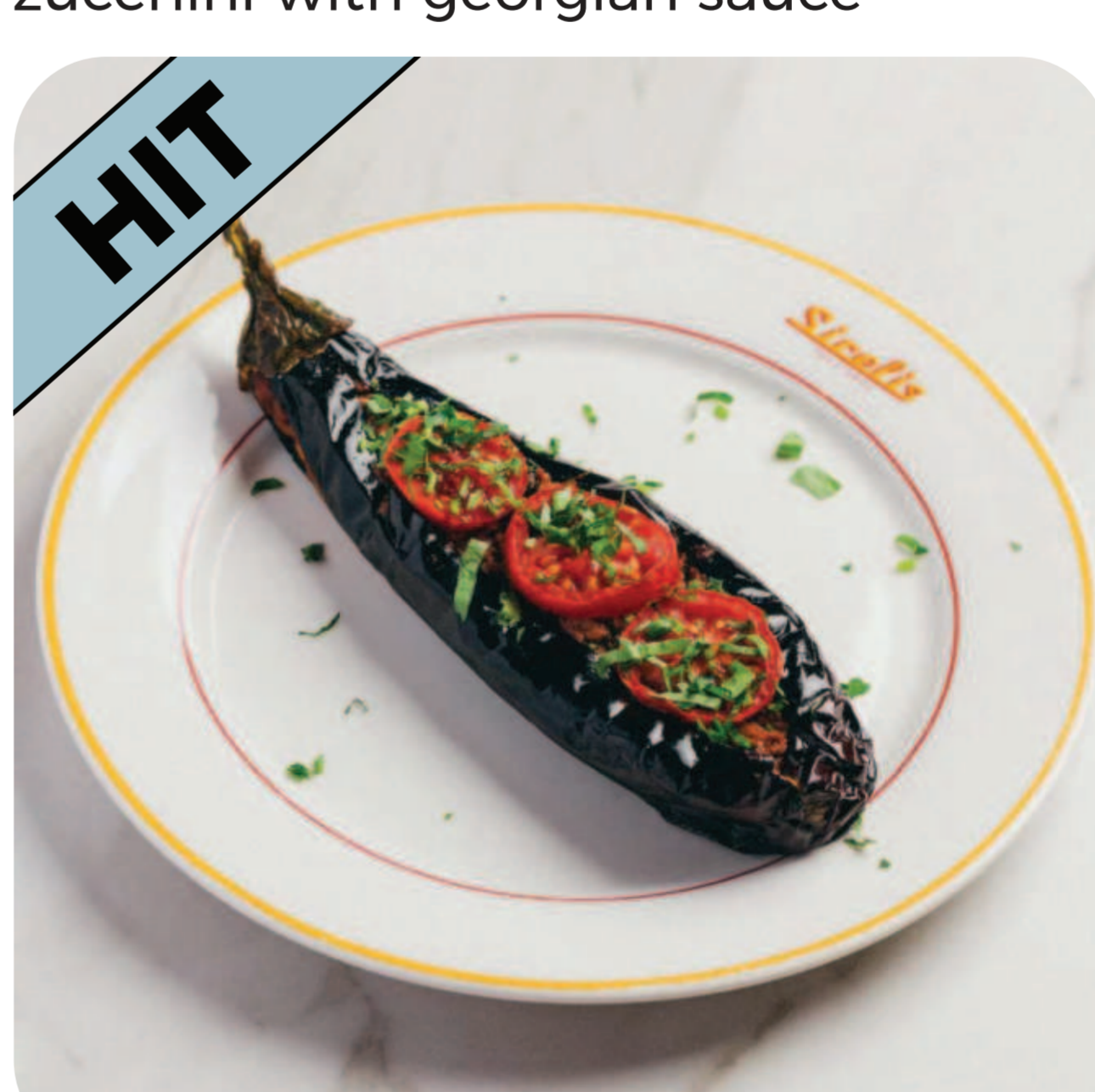
Fried shrimp in cream sauce **4500**



Grilled eggplant and zucchini with georgian sauce **2600**



Spicy lobio - georgian beans **1900**



Garni Yarakh - eggplant stuffed with minced meat **2500**



Classic pancakes with meat **1900**



Fresh Baba Ghanoush **3200**

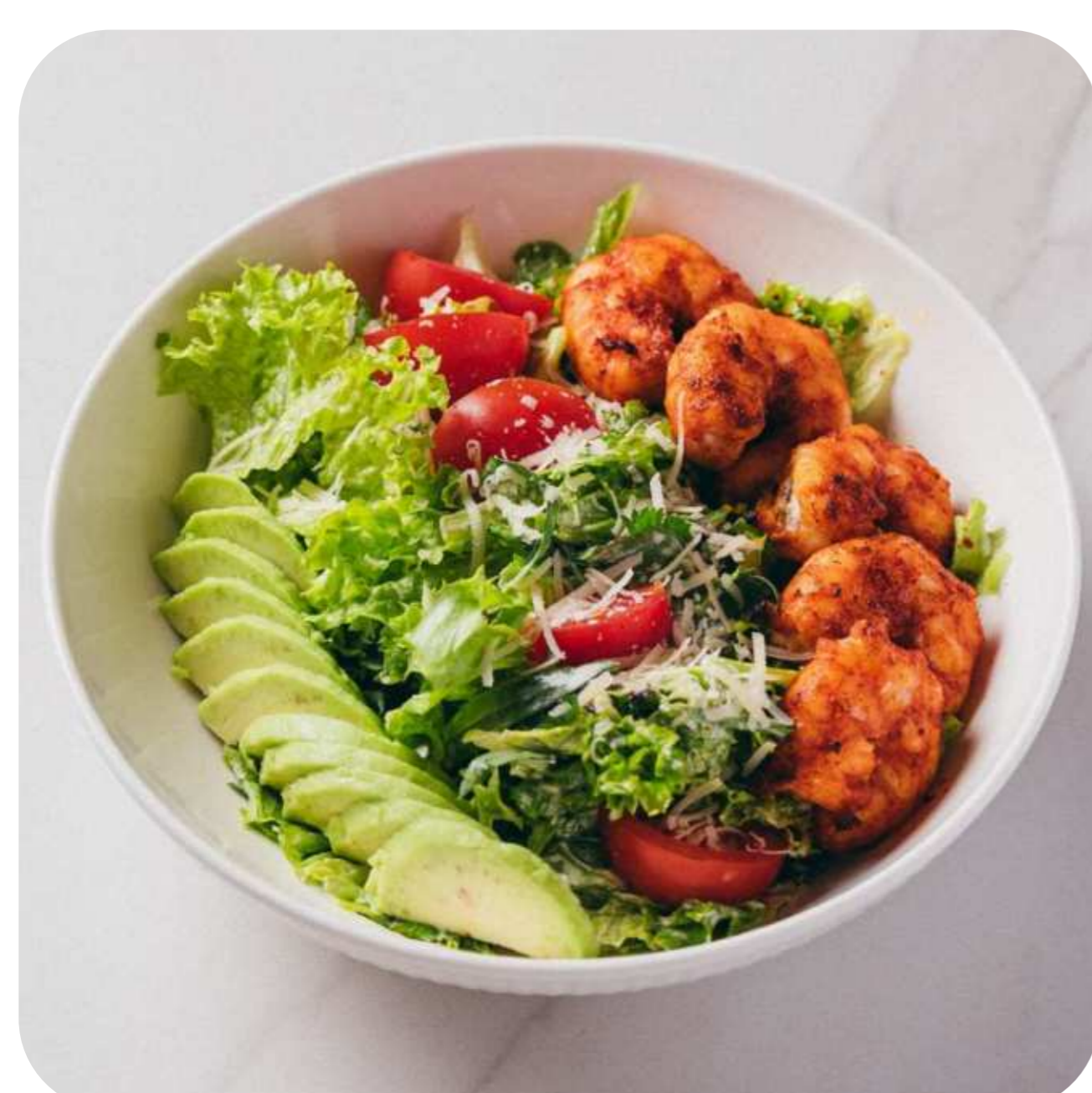


Arishta tarragon, matsoni mix **2700**



Seasonal greens with cheese and egg baked in the oven **2200**

## Salads



Grilled shrimp salad **4900**



Sevan whitefish salad **3900**



Tarragon stracciatella **2900**



Vegetable summer salad **2800**



Soviet salad set - Stolichniy, Gandzak, Beetroot salad **3900**



Shrimp stuffed avocado Olivier salad in spicy sauce **3900**



Caesar salad with chechil cheese **3900**



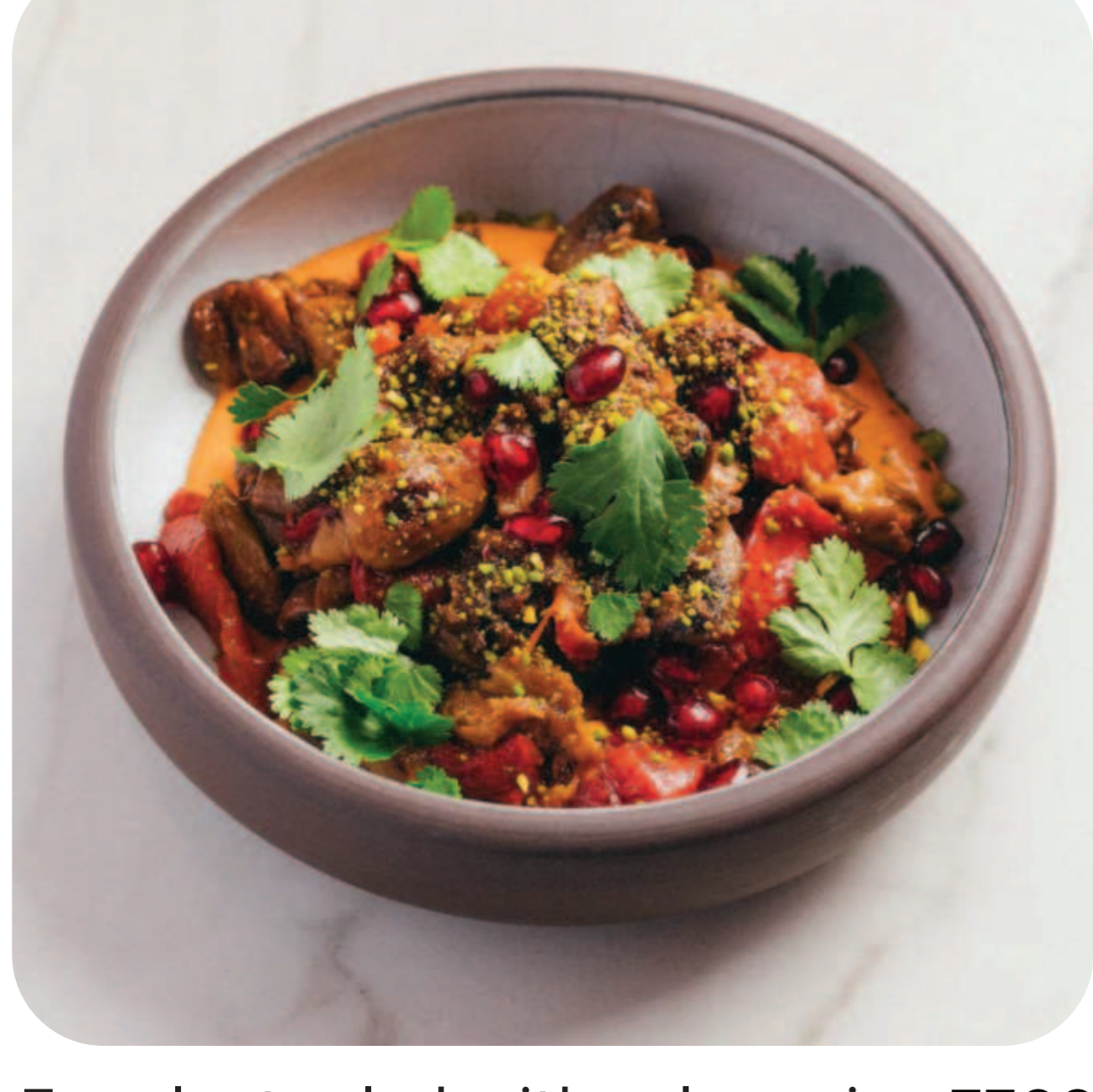
Beetroot salad, broccoli, mixed greens, suluguni stracciatella **2900**



BBQ pepper and zucchini, tomato, greens, red onion **2500**



Tarragon salad, cherry tomatoes, bryndza cheese, grapes **2900**



Eggplant salad with suluguni in pepper and pistachio sauce **3300**



Roastbeef salad in mustard sauce, grated cucumber **3800**



Caesar Kebab salad, guacamole, iceberg, BBQ tomato **3900**



Chicken salad, pai potato, red cabbage, greens, mustard sauce **2200**



Summer salad with nuts and chechil cheese **2900**



Marinated whitefish under a "Coat" **2600**



Salad with kumquat and crunchy nuts, stracciatella, beetroot **2200**



Stuffed avocado with tabbouleh, yogurt with mint **2700**

# Pelmeni & Vareniki

HIT



Angus pelmeni

**2300**



Vareniki with potatoes  
and mushrooms

**2100**



Vareniki with cherry

**2500**

## Soups



Pea cream soup

**1500**



Red bean soup

**1700**



Borsch

**2400**



Spas

**1900**



Solyanka

**2700**



Village chicken soup

**2000**

## Khachapuri & Lahmajun



Adjarian khachapuri with julienne **3300**



Village khachapuri on the fire **2900**



Open khachapuri with four cheese, truffle pesto sauce **3600**



Village khachapuri on the fire with bacon **3300**



Adjarian khachapuri with three eggs **2900**



Truffle adjarian khachapuri **3500**



Classic Angus lahmajun (3 pc.) **3400**



Lahmajun "Margherita" (2 pc.) **2200**



Lahmajun "Pepperoni" (2 pc.) **2700**



Lahmajun "Four cheese" (2 pc.) **2400**

# Armenian BB & Kebab



Sevan whitefish

3900



Kebab set

13900



Pork BBQ

4700



Pork BBQ - filet

4700



Pork BBQ - ribs

4900



Pork BBQ - loin

4900



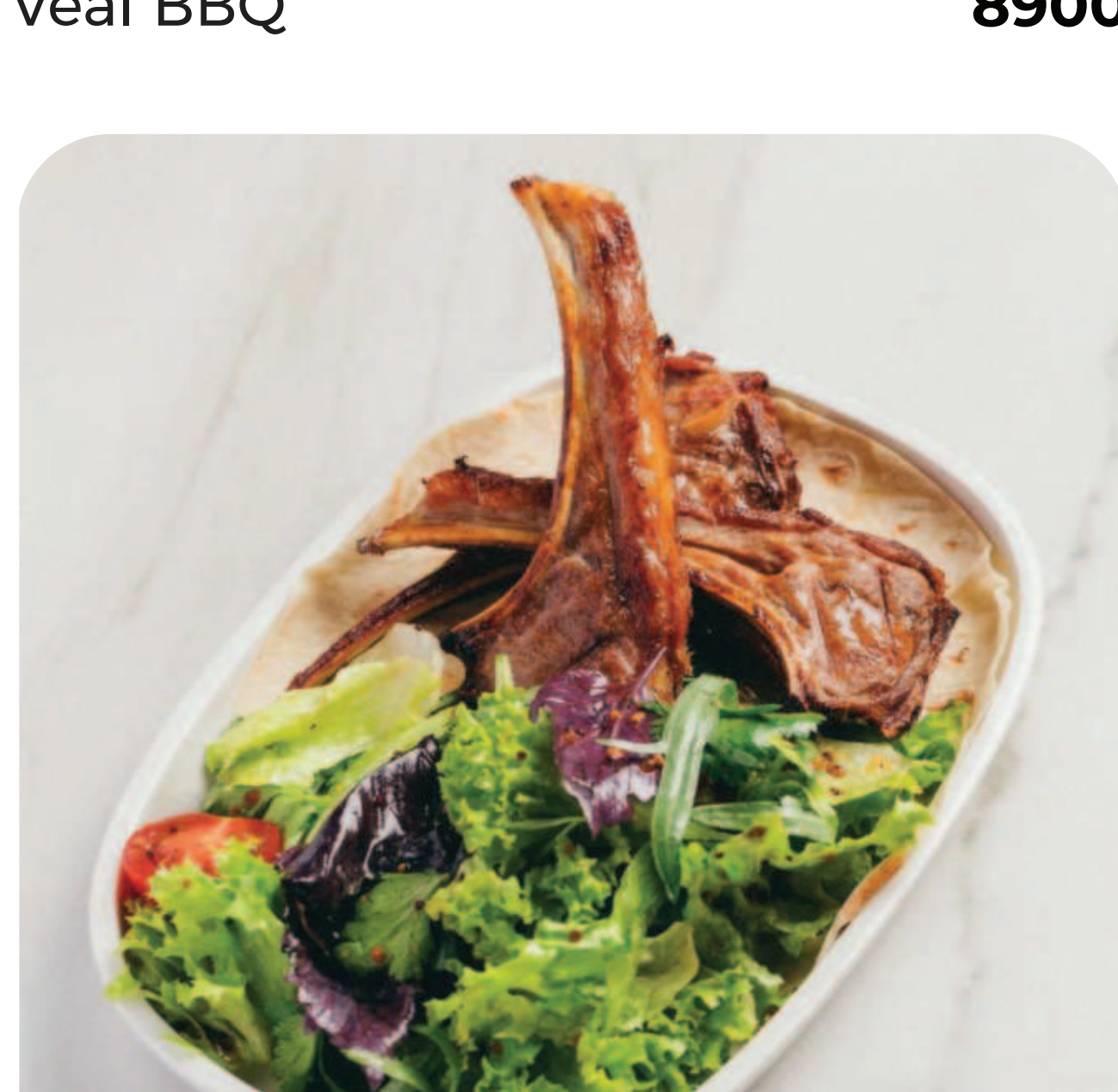
Veal BBQ

8900



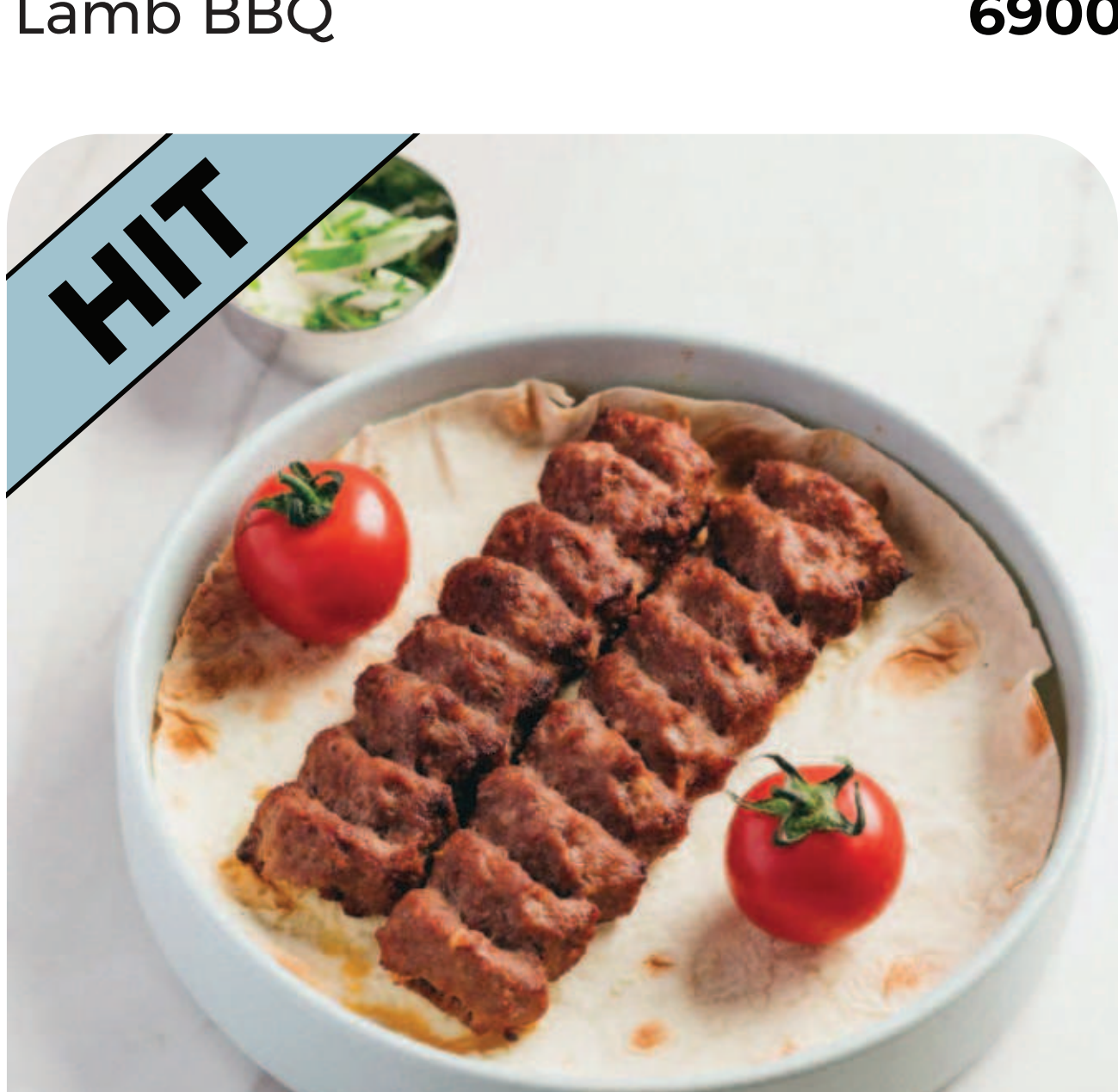
Lamb BBQ

6900



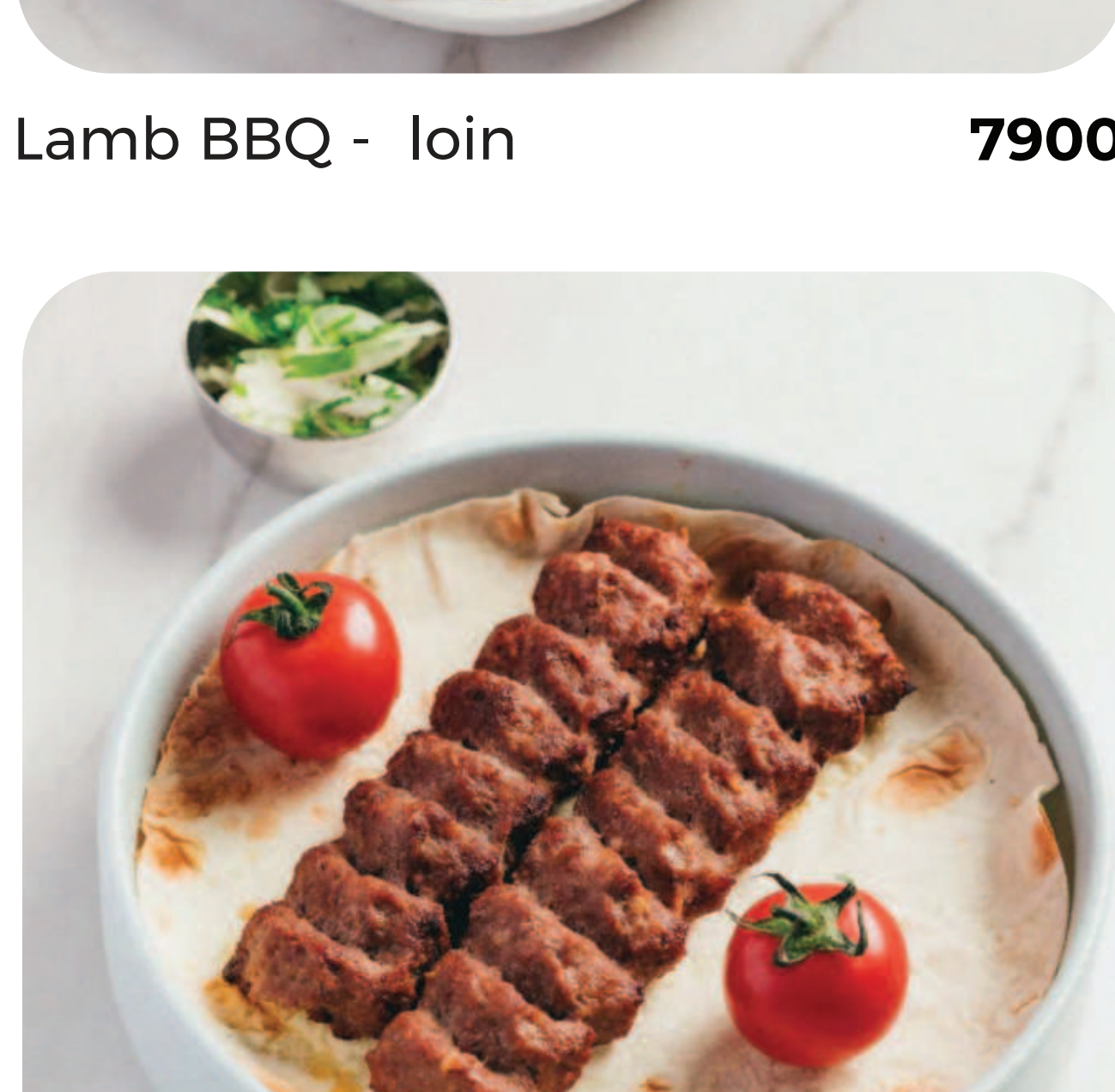
Lamb BBQ - loin

7900



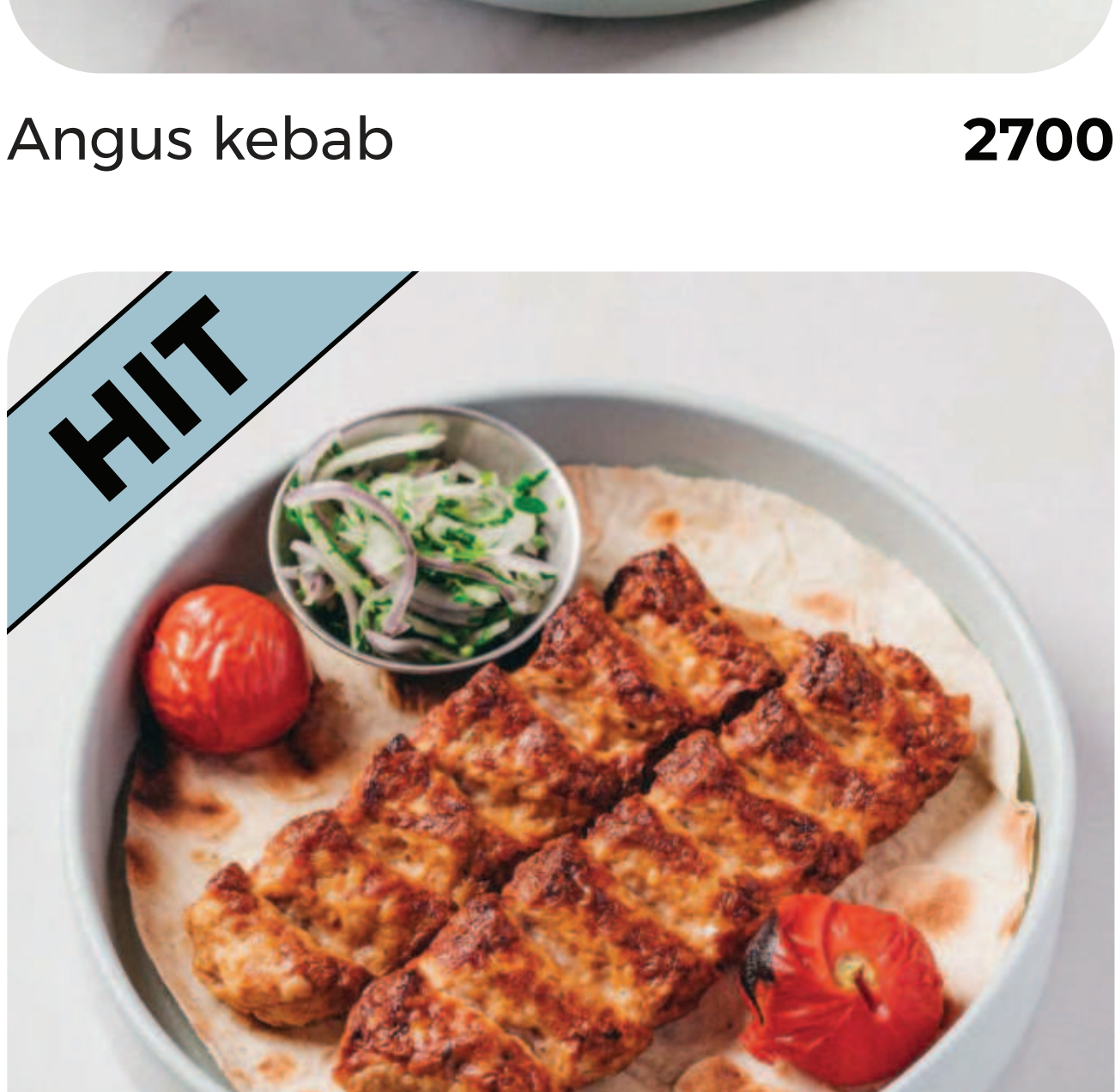
Angus kebab

2700



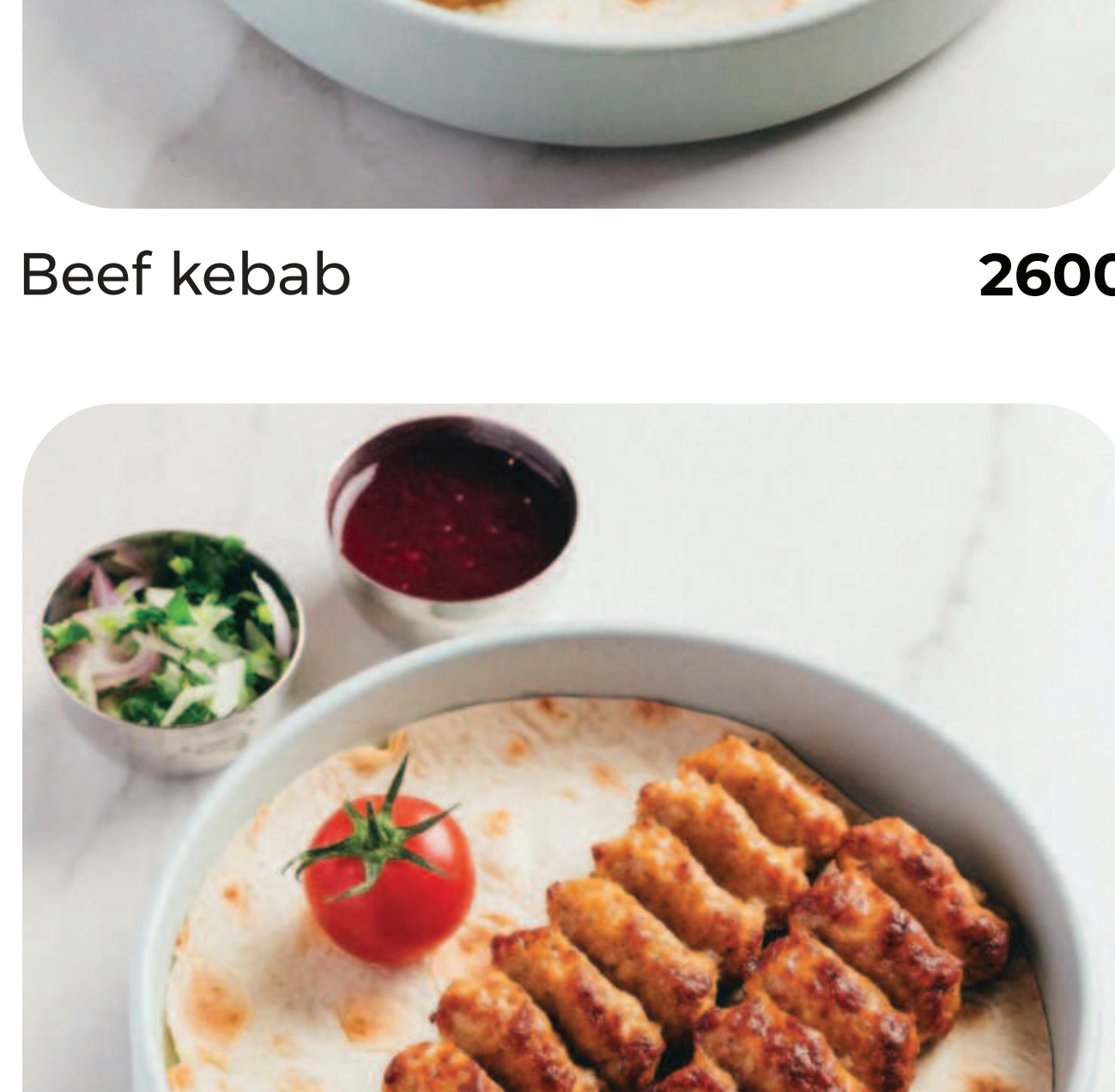
Beef kebab

2600



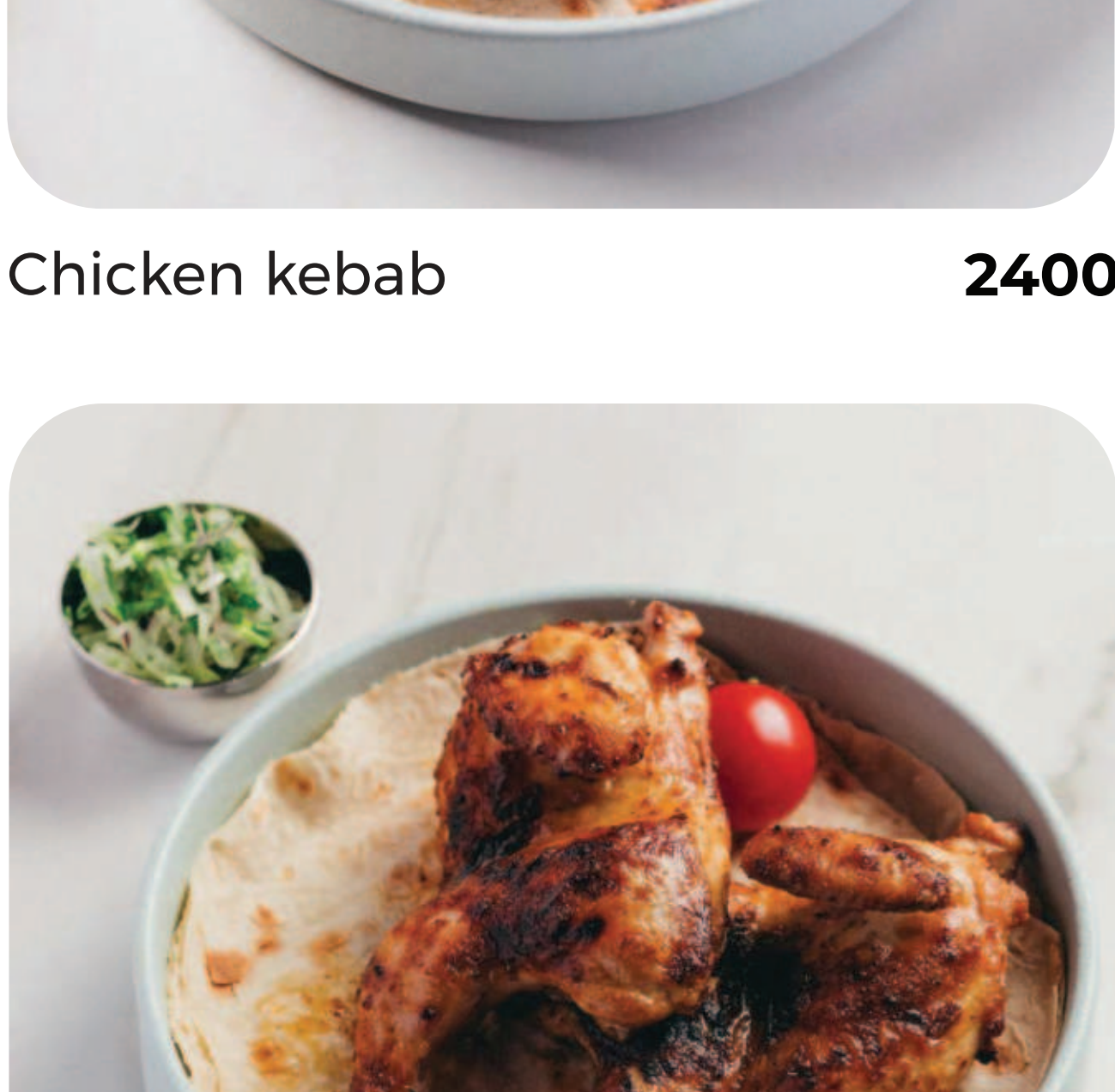
Chicken kebab

2400



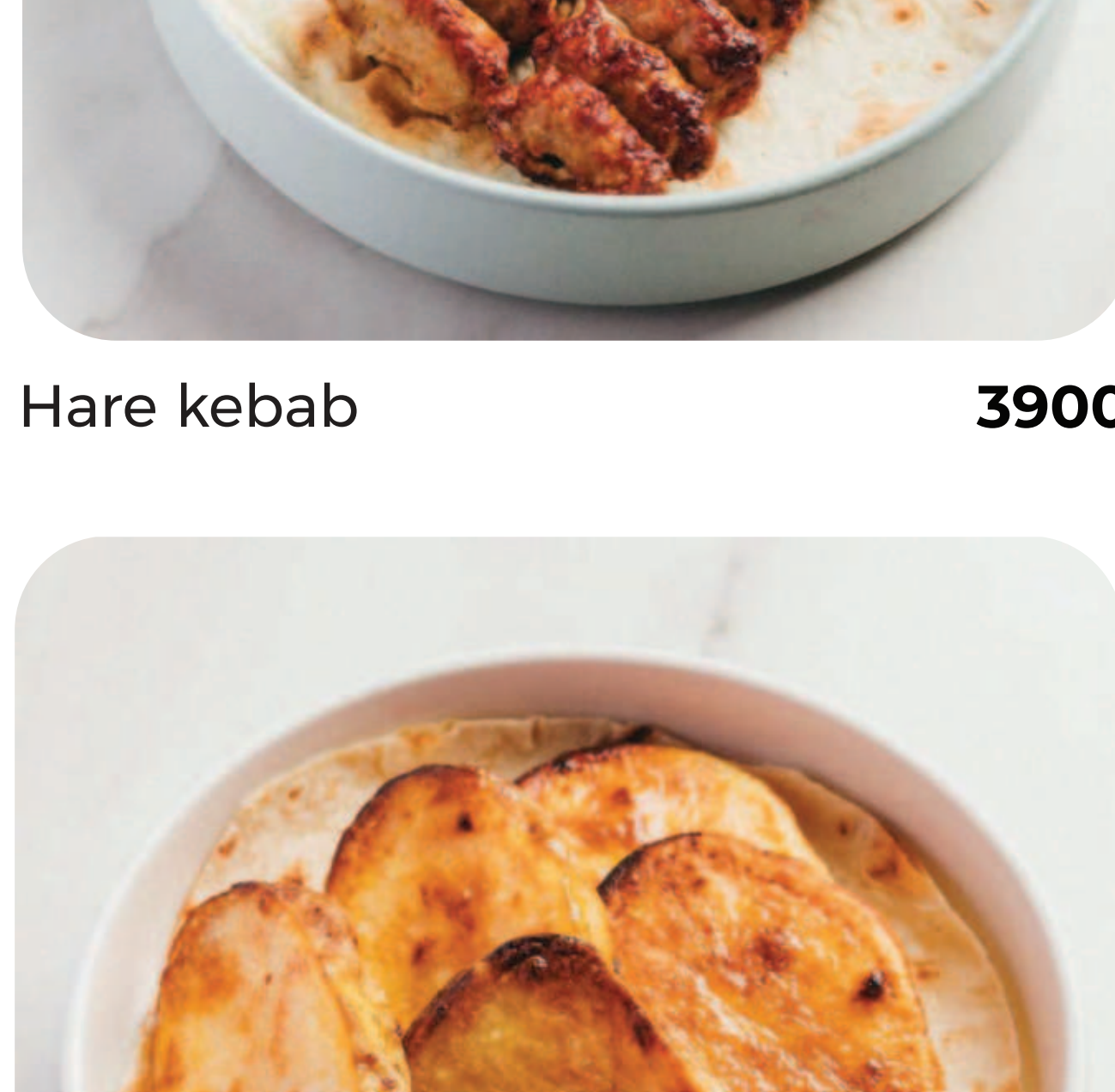
Hare kebab

3900



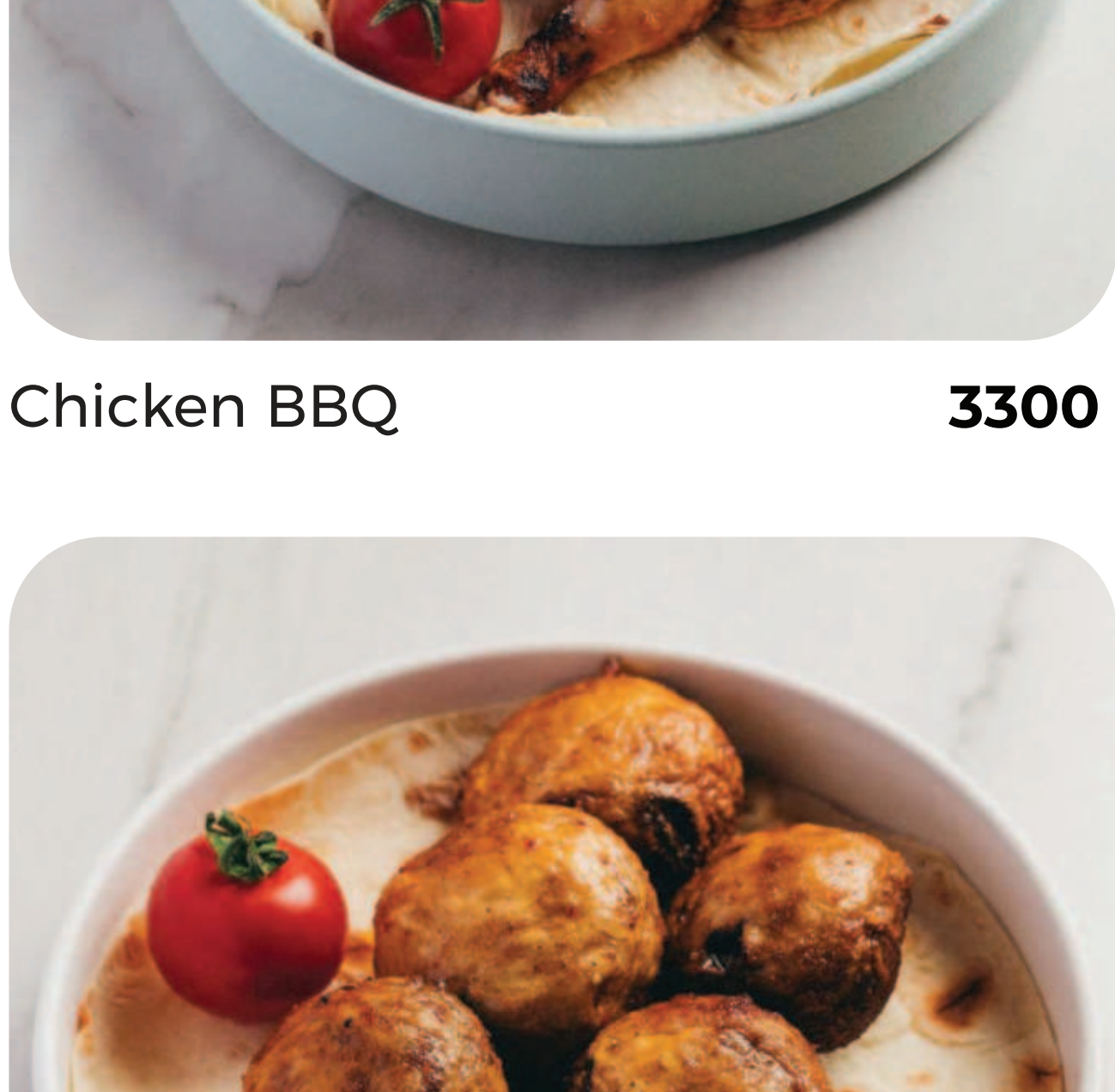
Chicken BBQ

3300



Potato BBQ

1300



Mushroom BBQ

2200



Armenian style BBQ  
Vegetable

3500



Armenian style BBQ  
Vegetable

3500



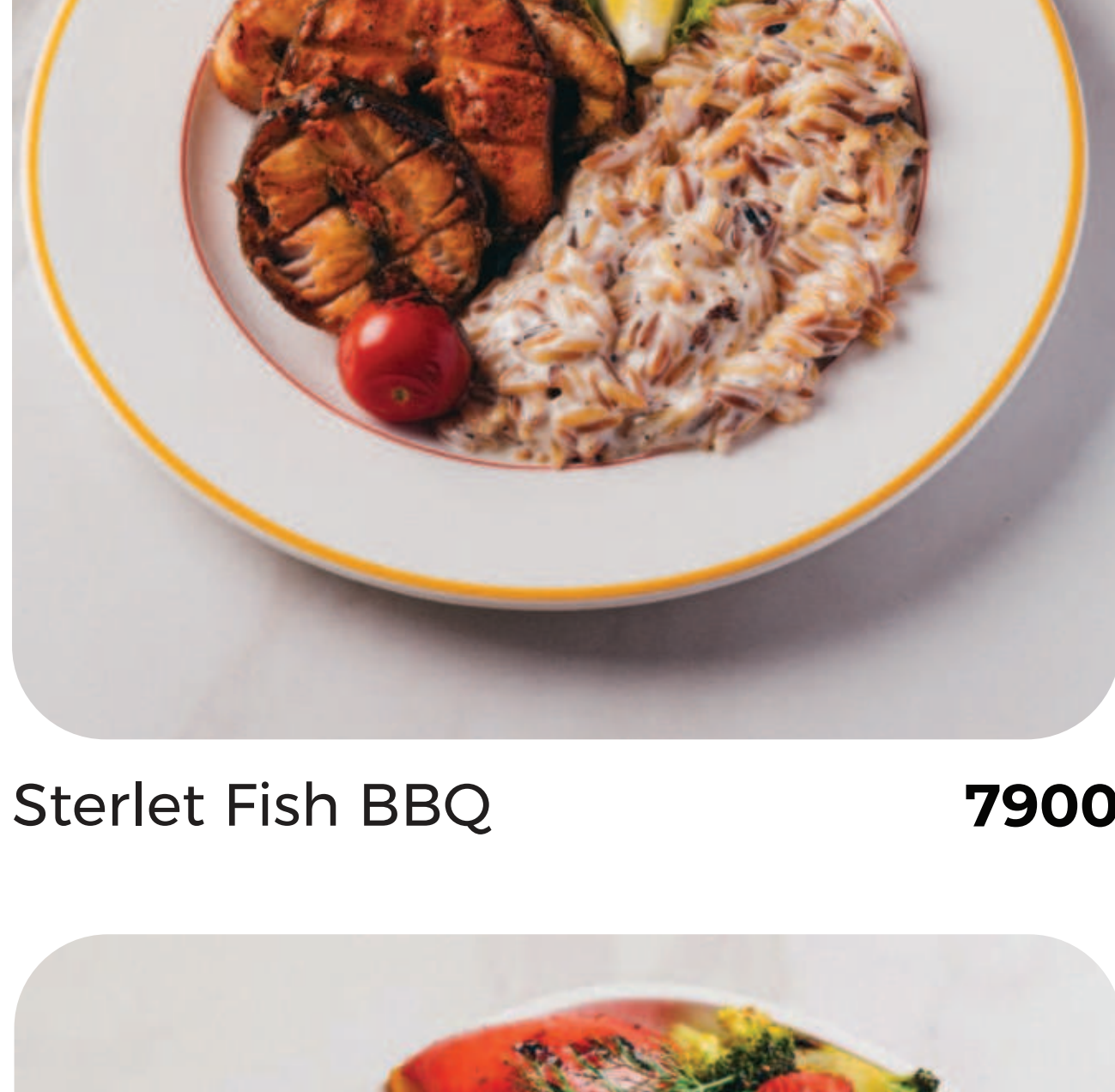
Sterlet Fish BBQ

7900



Whole sterlet BBQ

27000



BBQ "Karmraxayt"  
with grill vegetables

13000



Small BBQ set (2-4 pers.)

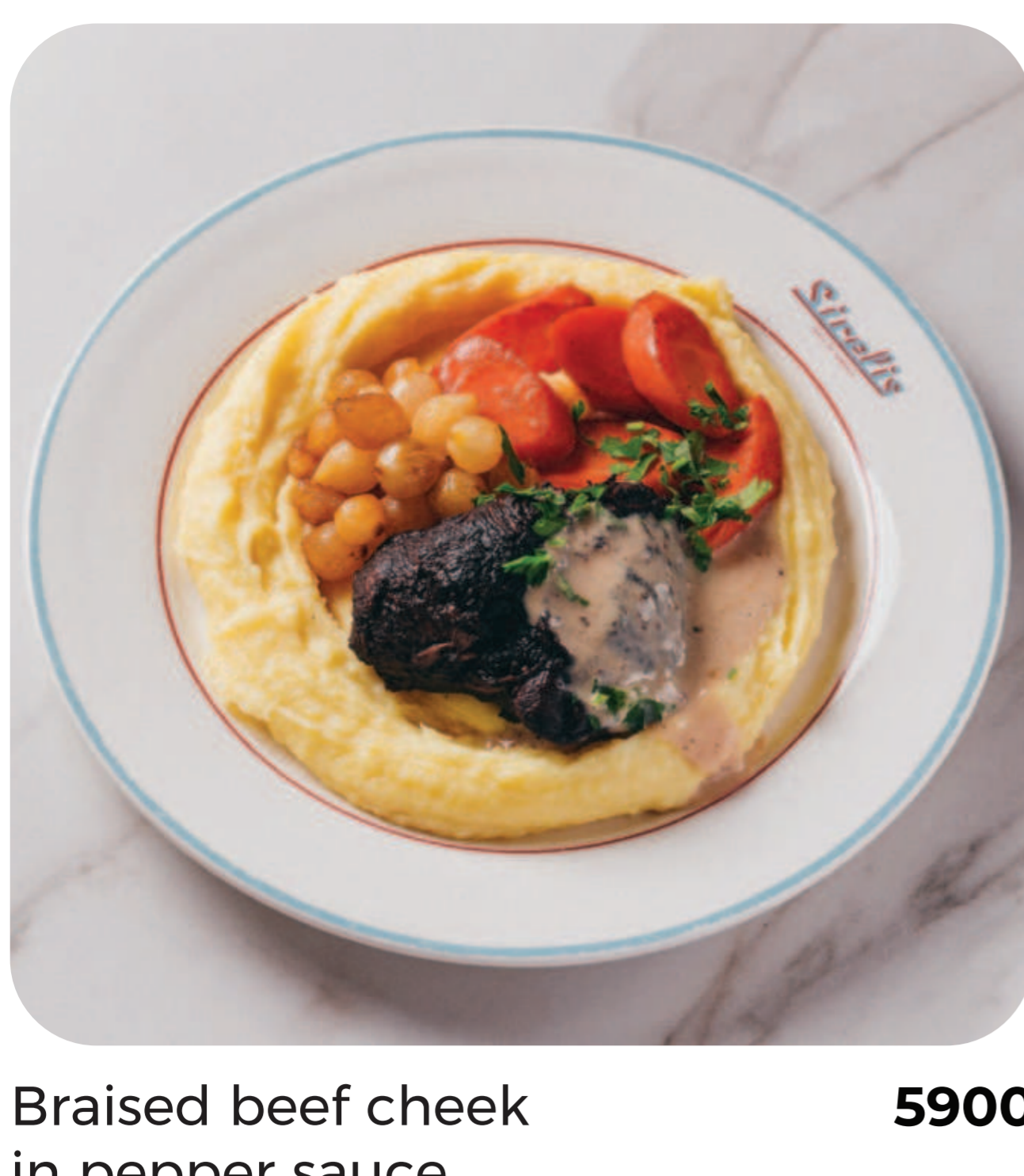
24000



Big BBQ set (6-8 pers.)

39000

Mains



Braised beef cheek in pepper sauce **5900**



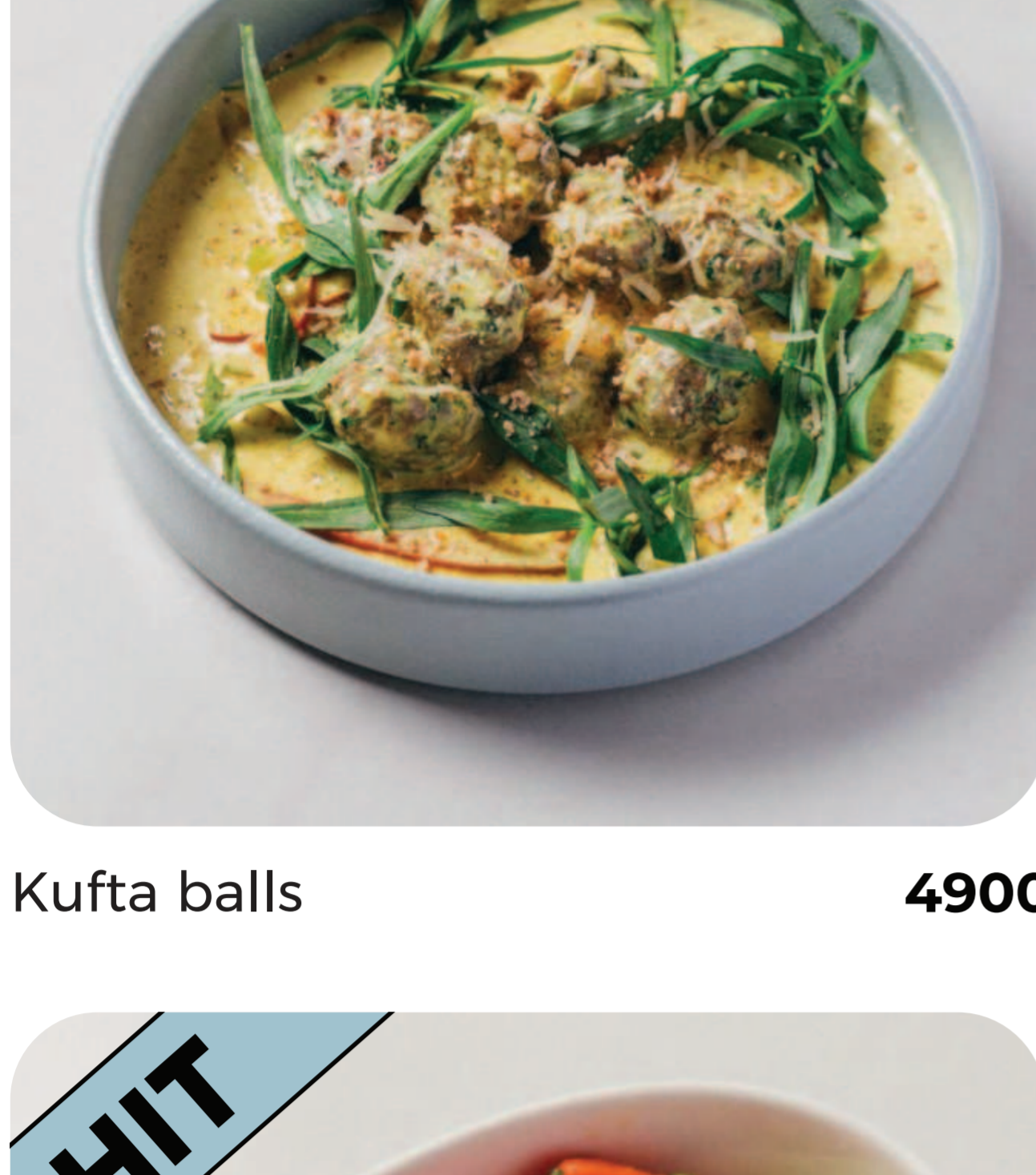
Lamb khashlama **6900**



Fried Sevan whitefish **4900**



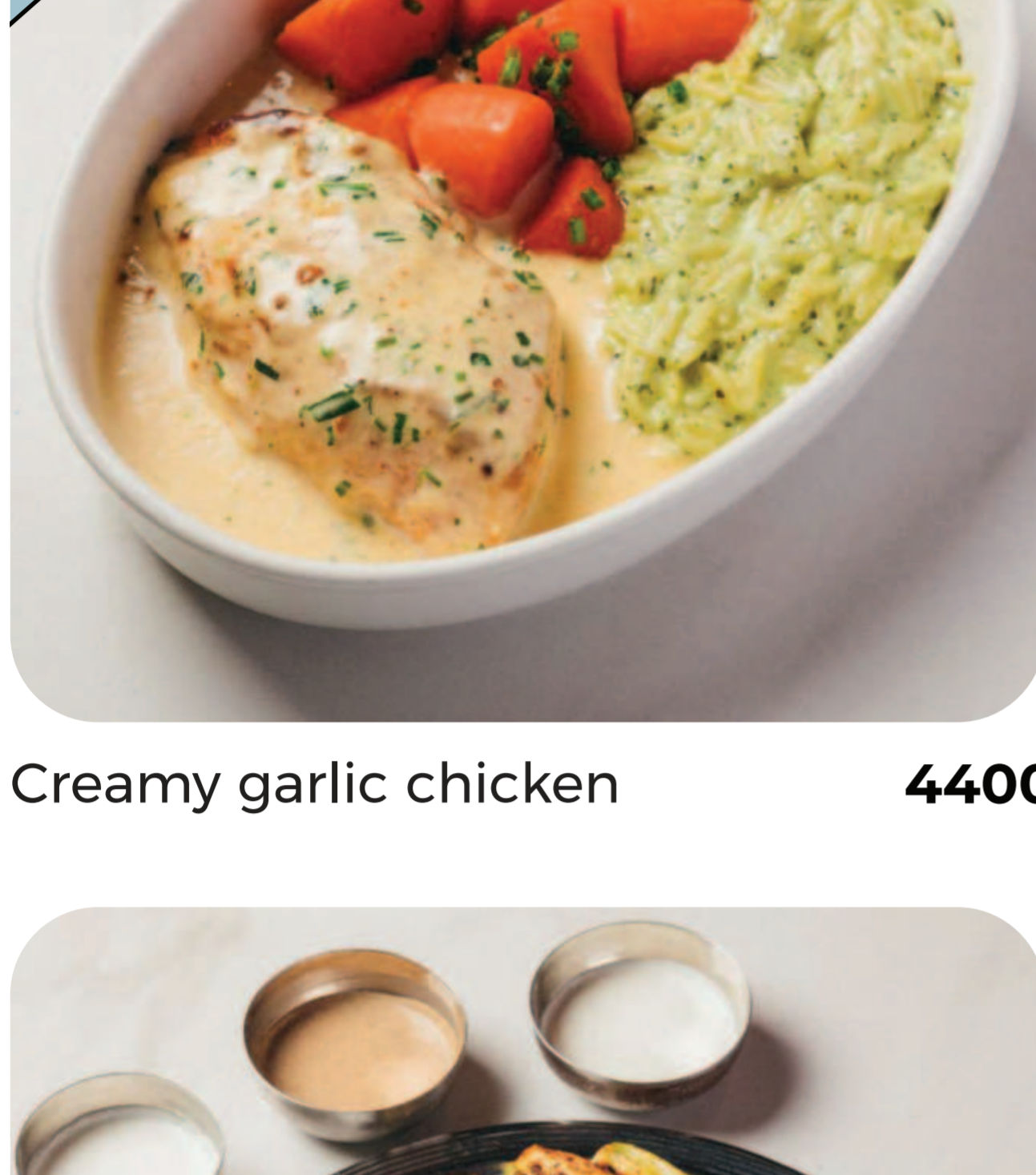
Chicken big set **19000**



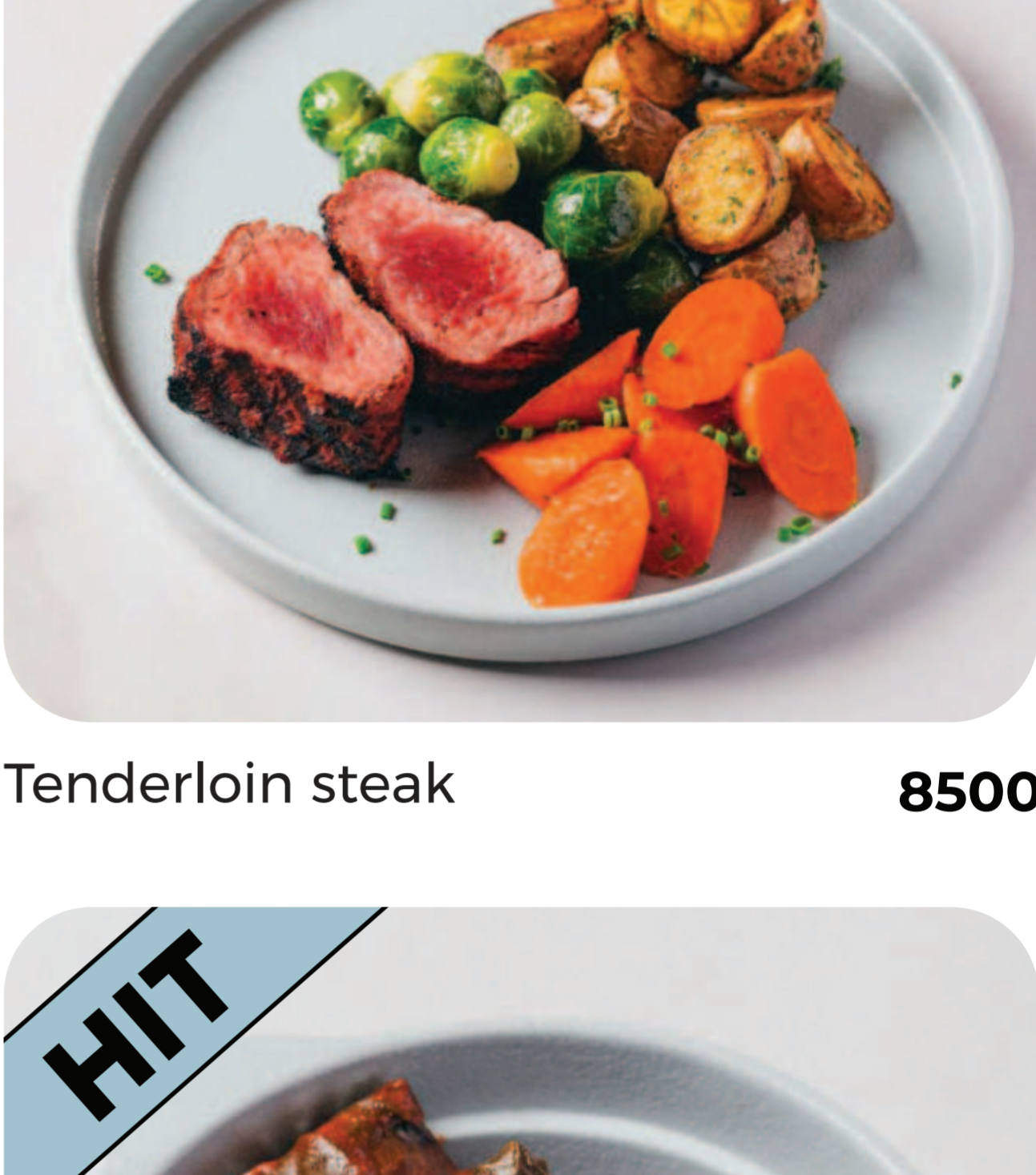
Kufta balls **4900**



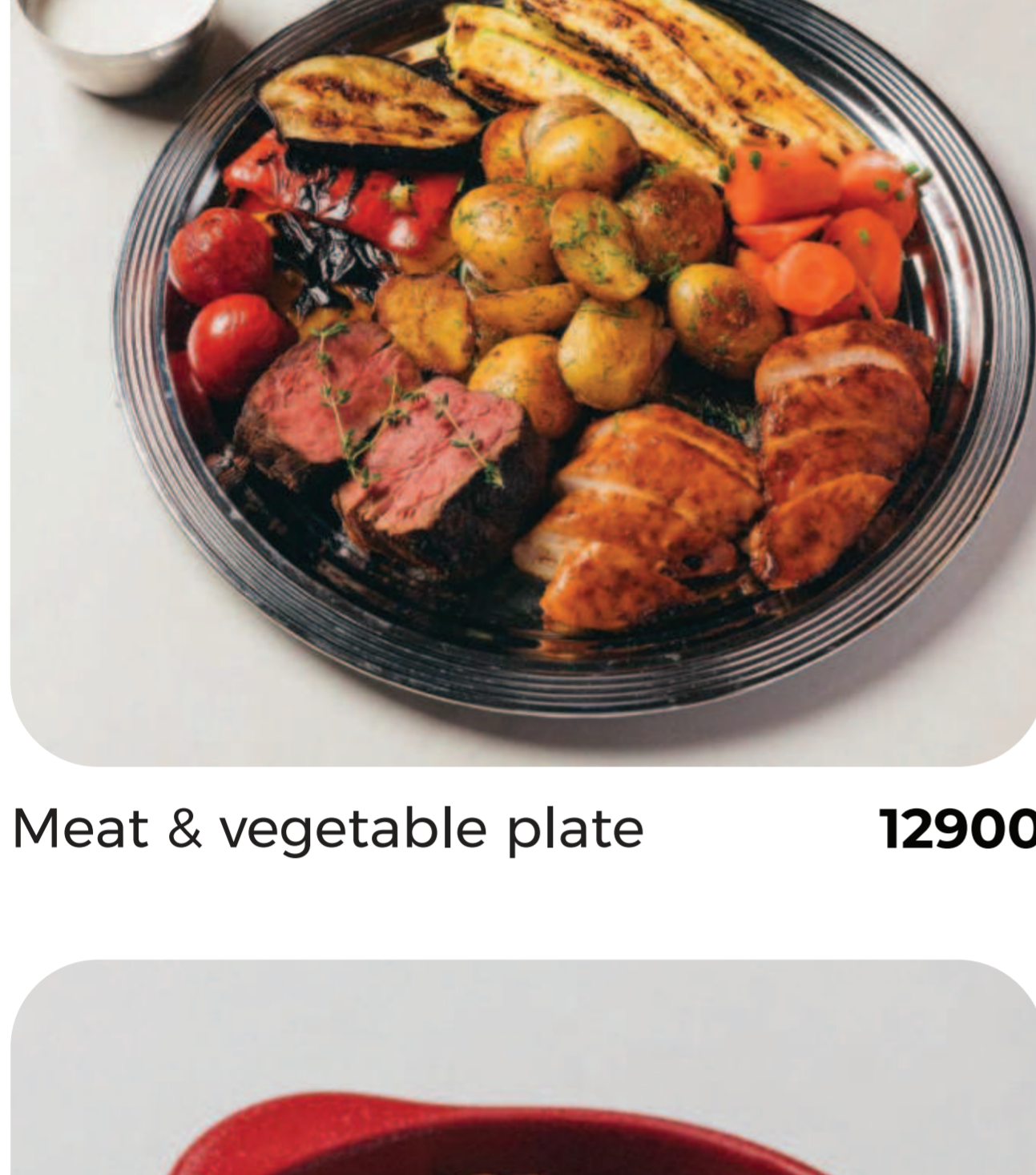
Tarragon kufta **4700**



**HIT**  
Creamy garlic chicken **4400**



Tenderloin steak **8500**



Meat & vegetable plate **12900**



**HIT**  
Dolma with grape leaves **2900**



Dolma with cabbage **2900**



Tjvjik - beef heart, lung, liver, onion, tomato sauce **3500**



Ker u Sus - beef tenderloin, bell pepper, tomato, potato **4200**



Potato tabaka with Dilijan mushrooms **3200**



Ishli kufta with emmer wheat and mushrooms **4900**



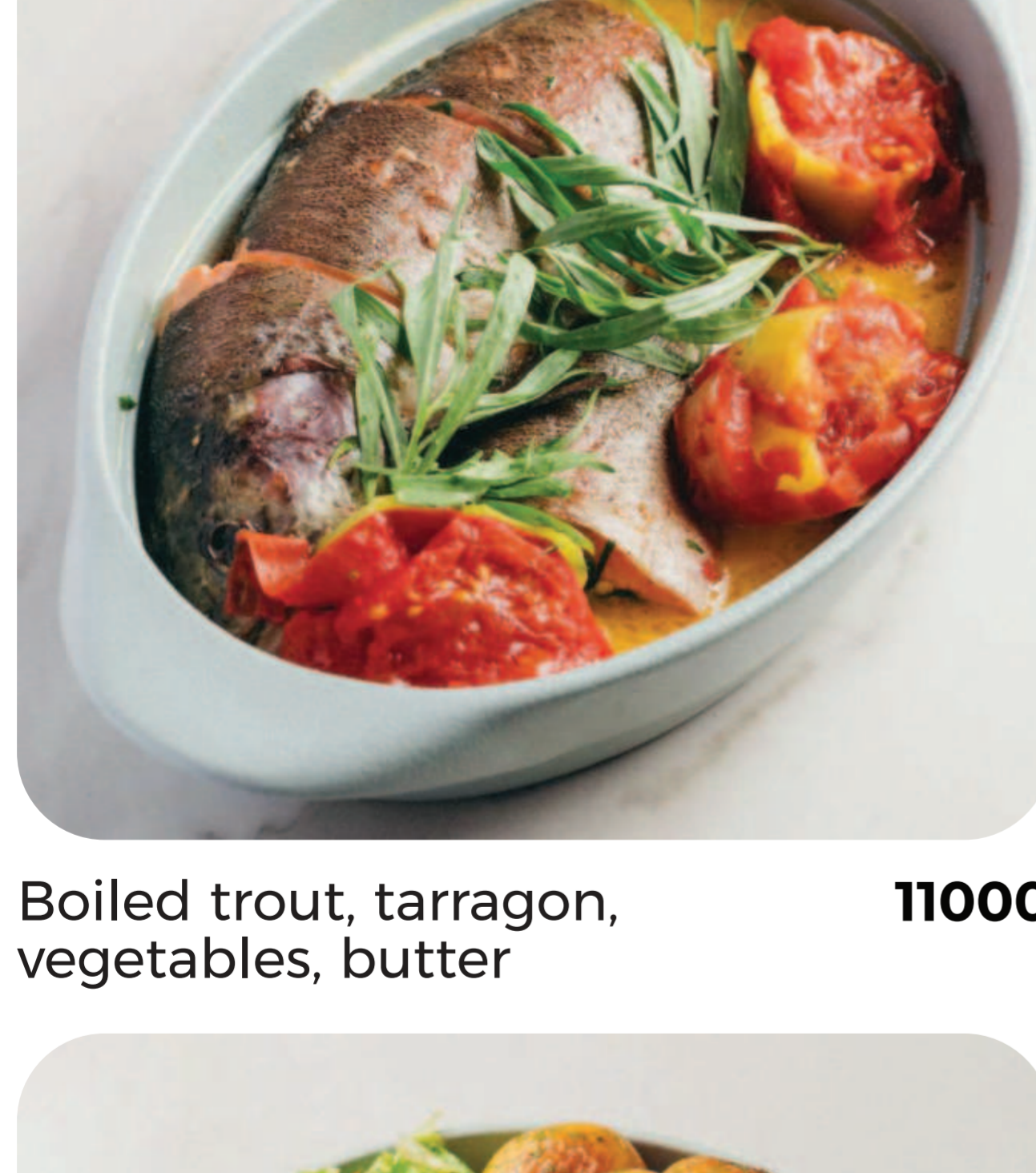
Potato tabaka with pork and onion **3200**



Veal khashlama **6700**



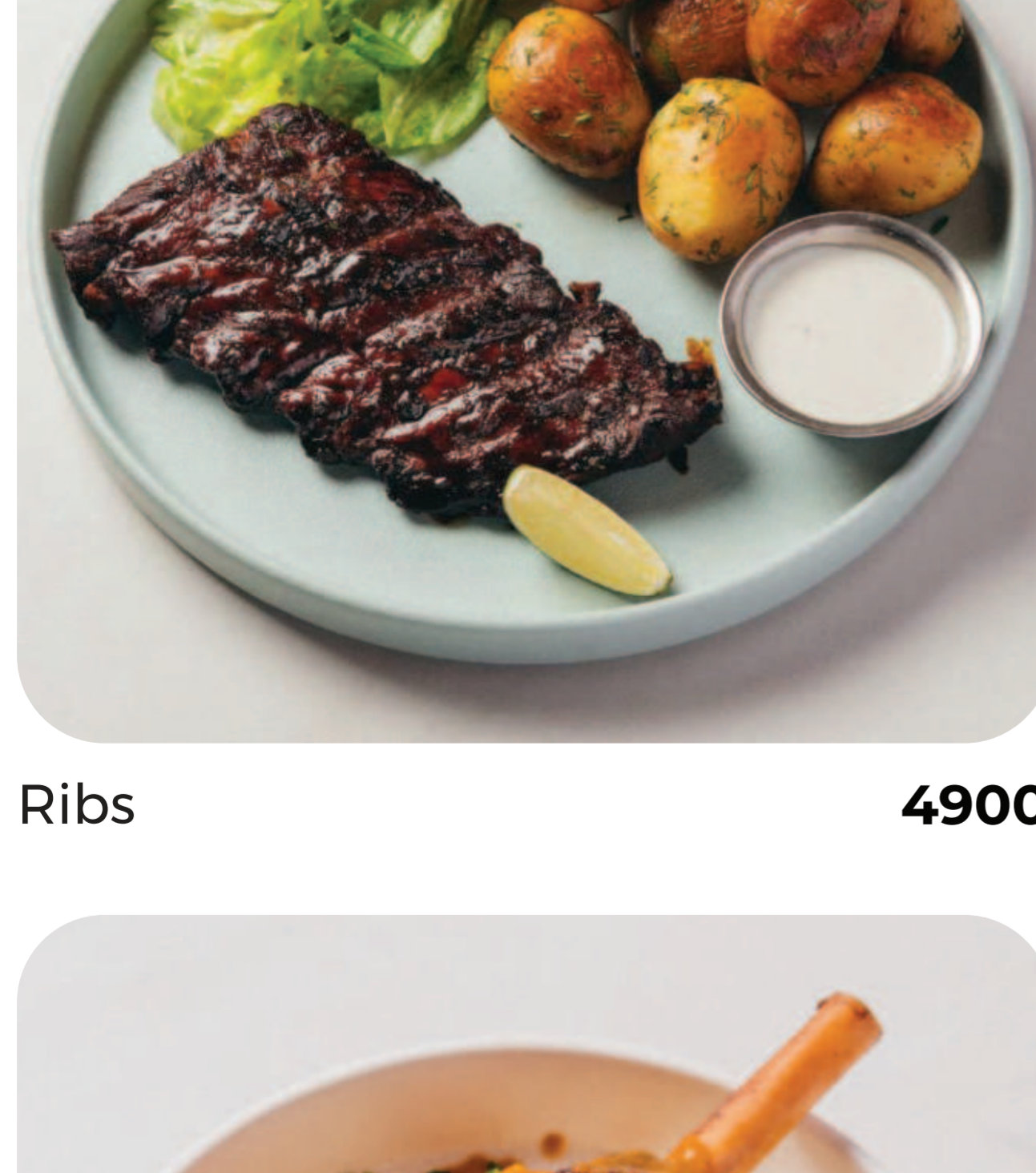
Boiled river trout "karmrakhayt", tomato, dill, butter **7900**



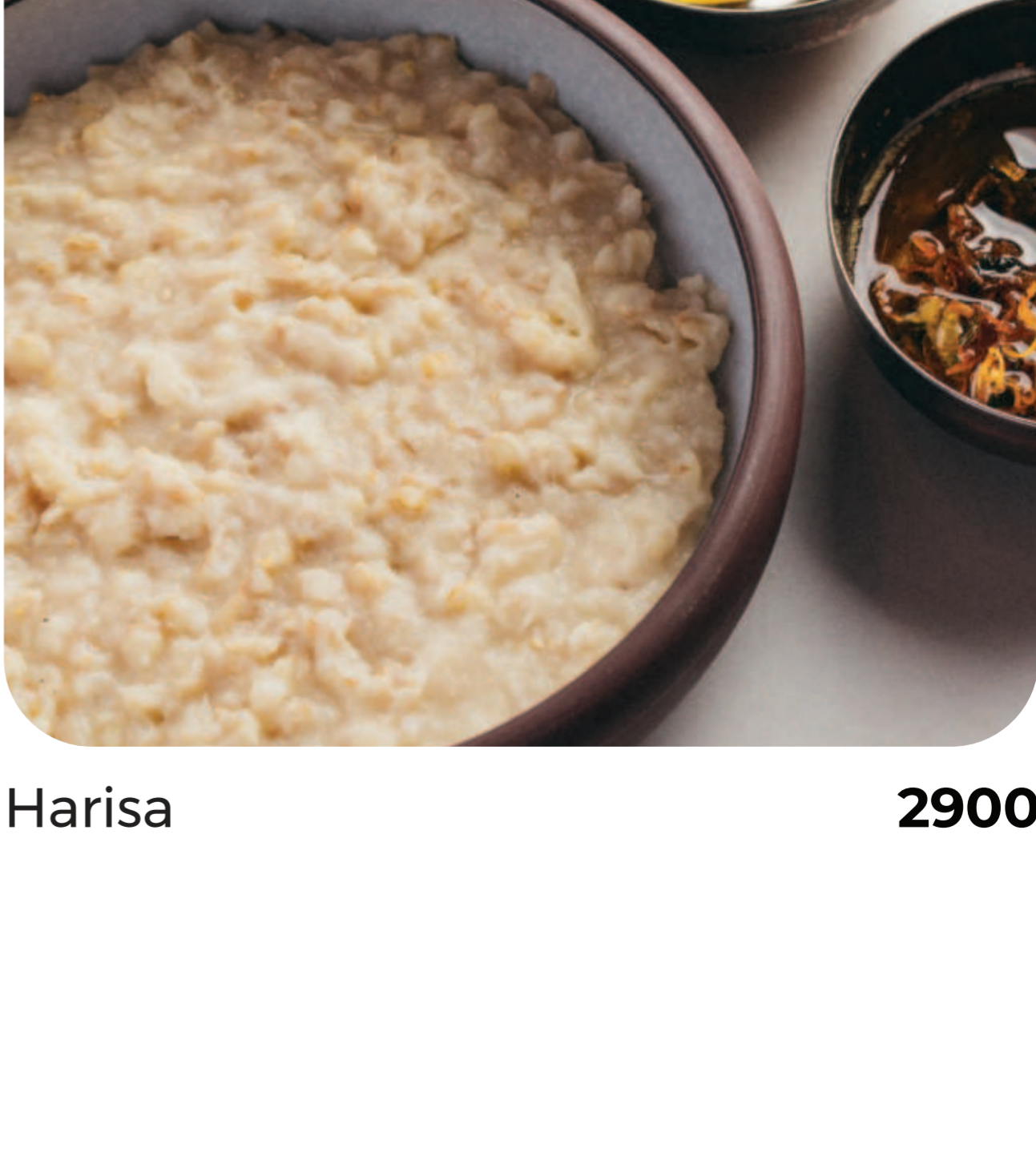
Boiled trout, tarragon, vegetables, butter **11000**



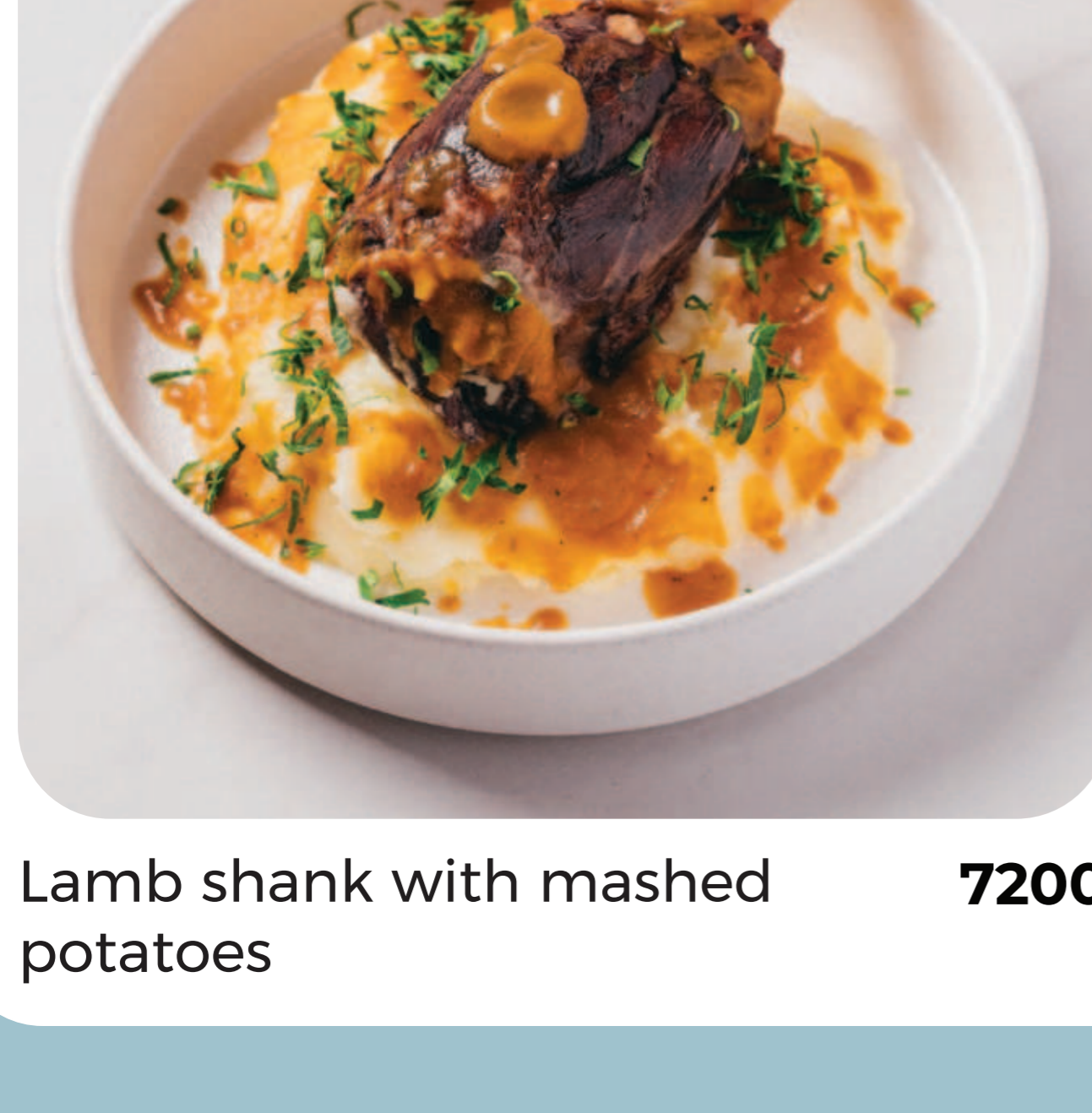
Pork ribs, french fries, iceberg salad **8900**



Ribs **4900**



Harisa **2900**



Lamb shank with mashed potatoes **7200**

## SIDES



Baby potatoes

**2200**



Grilled vegetables

**2200**



Home-style fried potatoes

**2200**



French fries

**1700**



Buckwheat

**1700**



Emmer wheat with mushrooms

**1700**



Mashed potatoes

**1700**



Omelet with tomatoes

**2300**



Omelet with oyster mushrooms

**2300**



Rice

**1300**



Traditional potato chmur

**1600**

# DESSERTS



Vanilla Éclair

1400



Chocolate Éclair

1400



Caramel Nuts Tart

1900



"Medovik" Honey Layer Cake

2200



Apple Strudel with Vanilla Ice cream

2200



Cheesecake pomegranate

2200



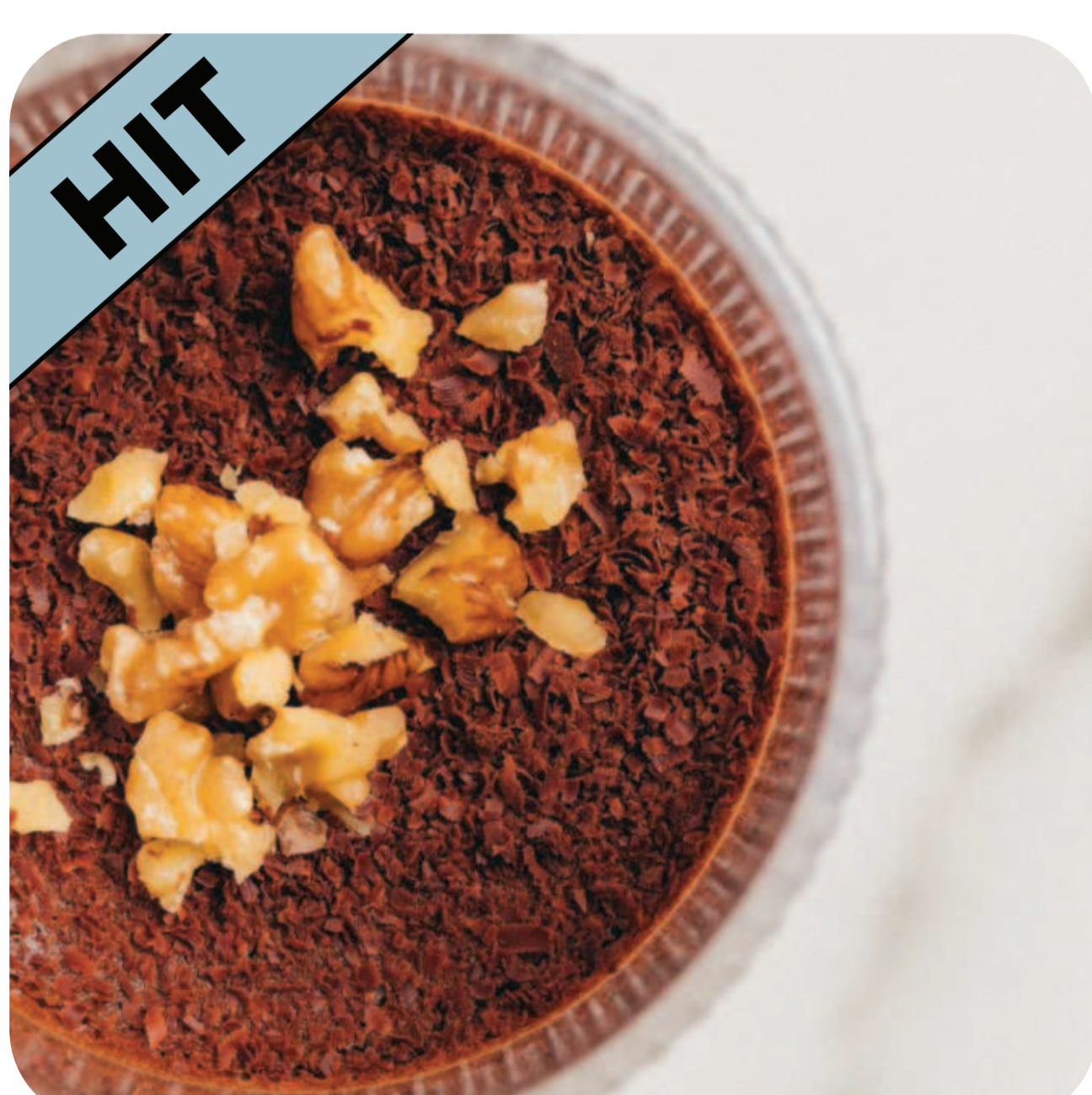
Eskimo

2200



Panna Cotta

2200



Shok Manje

2400



Pavlova

2800



Pakhlava

2100



Seasonal Fruit Assortment

9000



Sirelis Sgushyonka

2700



Sirelis Varyonka

2700

## Signature Cocktails



Eraz

**3300**



Discoteca

**3800**



Tuf

**3300**



Aragil

**3300**



Pakhlava

**3300**



Zil

**3500**



Gastronom

**3500**



Paplavok

**3800**



Kukuruznik

**3800**



Kazirok

**3300**



Zelyony

**3500**



Zepyur

**3000**



Krasny

**3800**



Usanoghakan

**3000**

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In case you prefer a bank transfer payment, please notify  
the administration at least 2 days in advance.  
Thank you.