



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**



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**



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**



HIT
Vegetable summer salad **2800**



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



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



HIT
Caesar salad with
chechil cheese **3900**



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



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



HIT
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



HIT
Borsch

2400



Spas

1900



Solyanka

2700



HIT
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



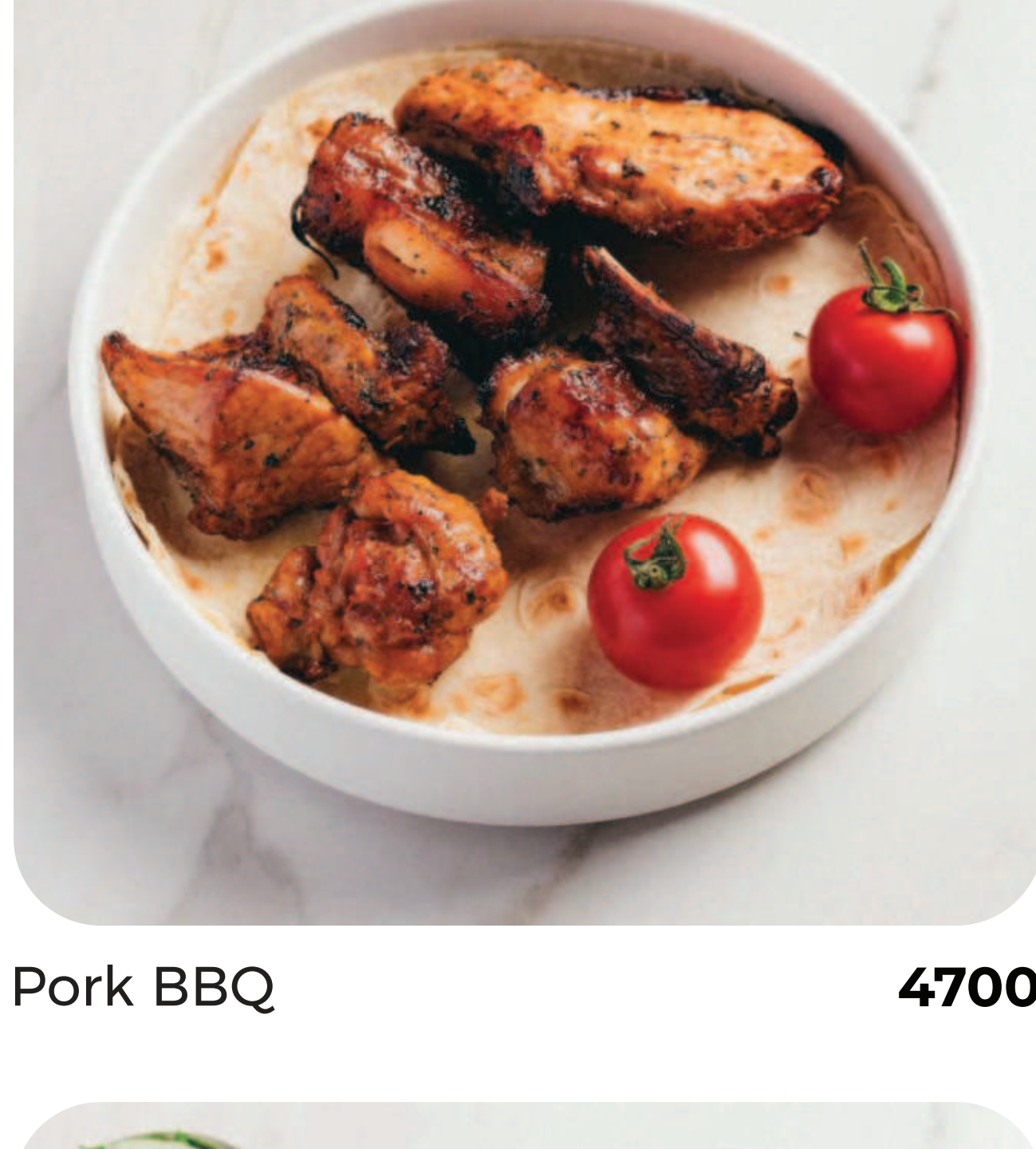
Sevan whitefish

3900



Kebab set

13900



Pork BBQ

4700



Pork BBQ - filet

4700



Pork BBQ - ribs

4900



Pork BBQ - loin

4900



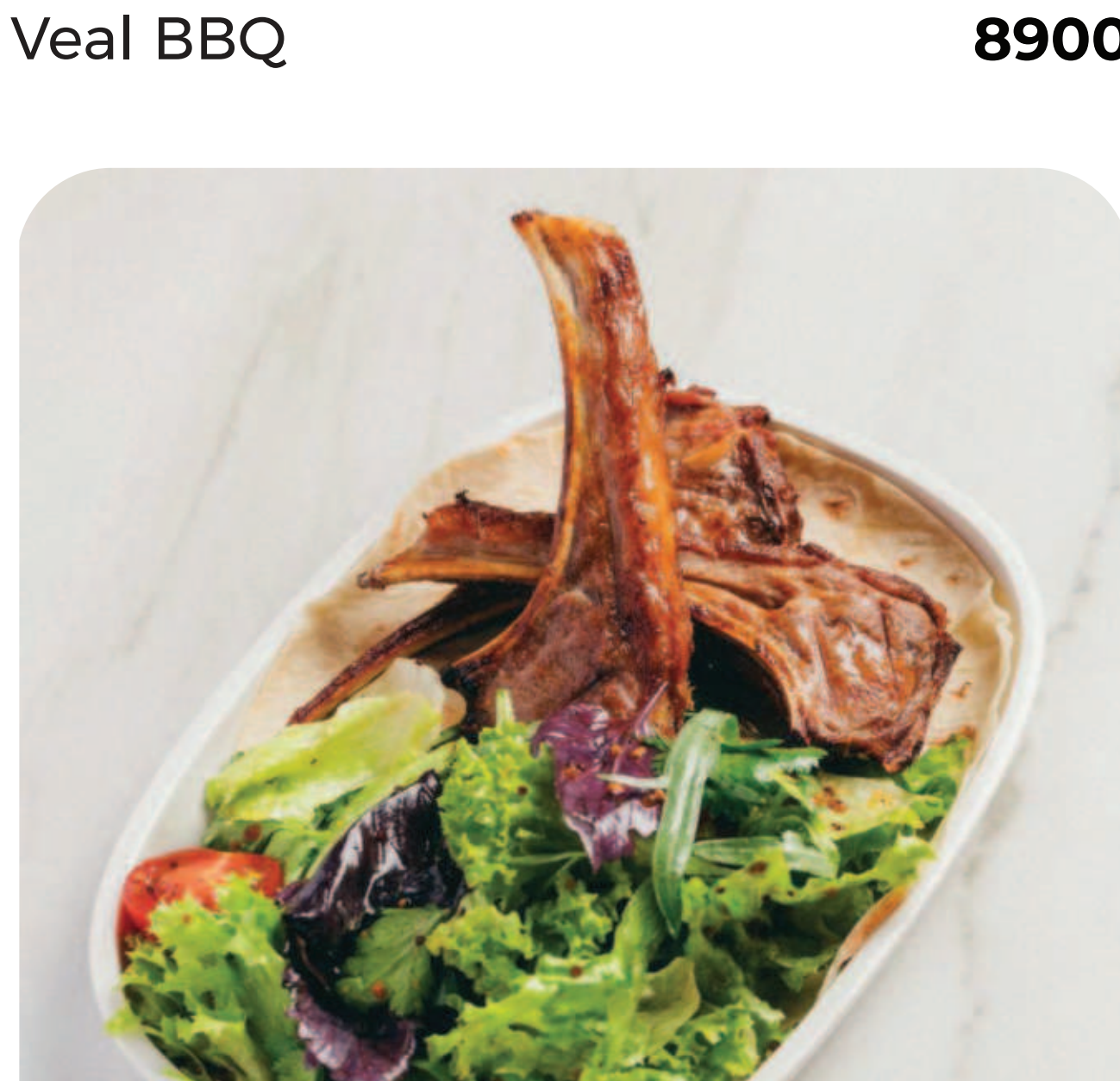
Veal BBQ

8900



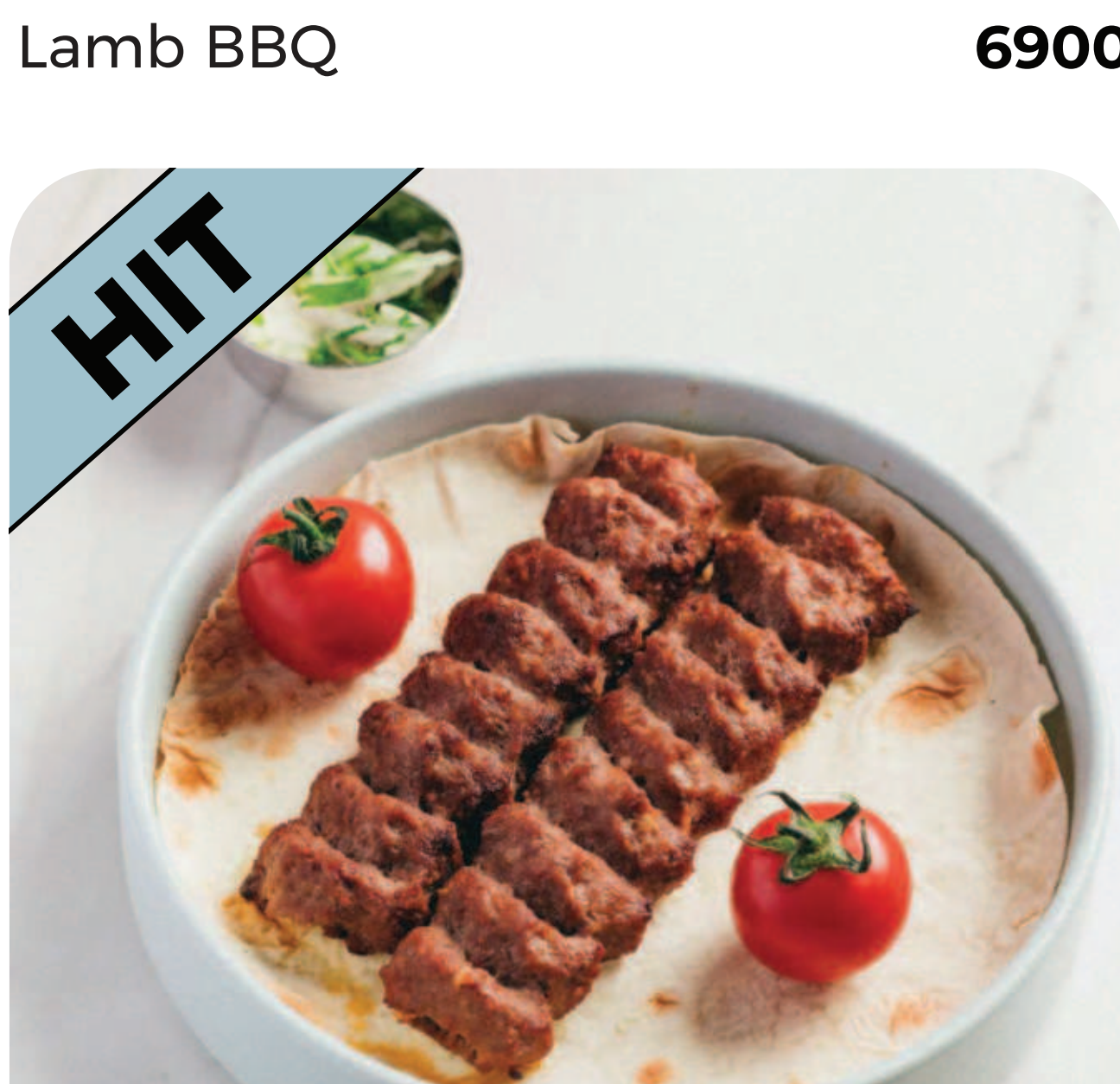
Lamb BBQ

6900



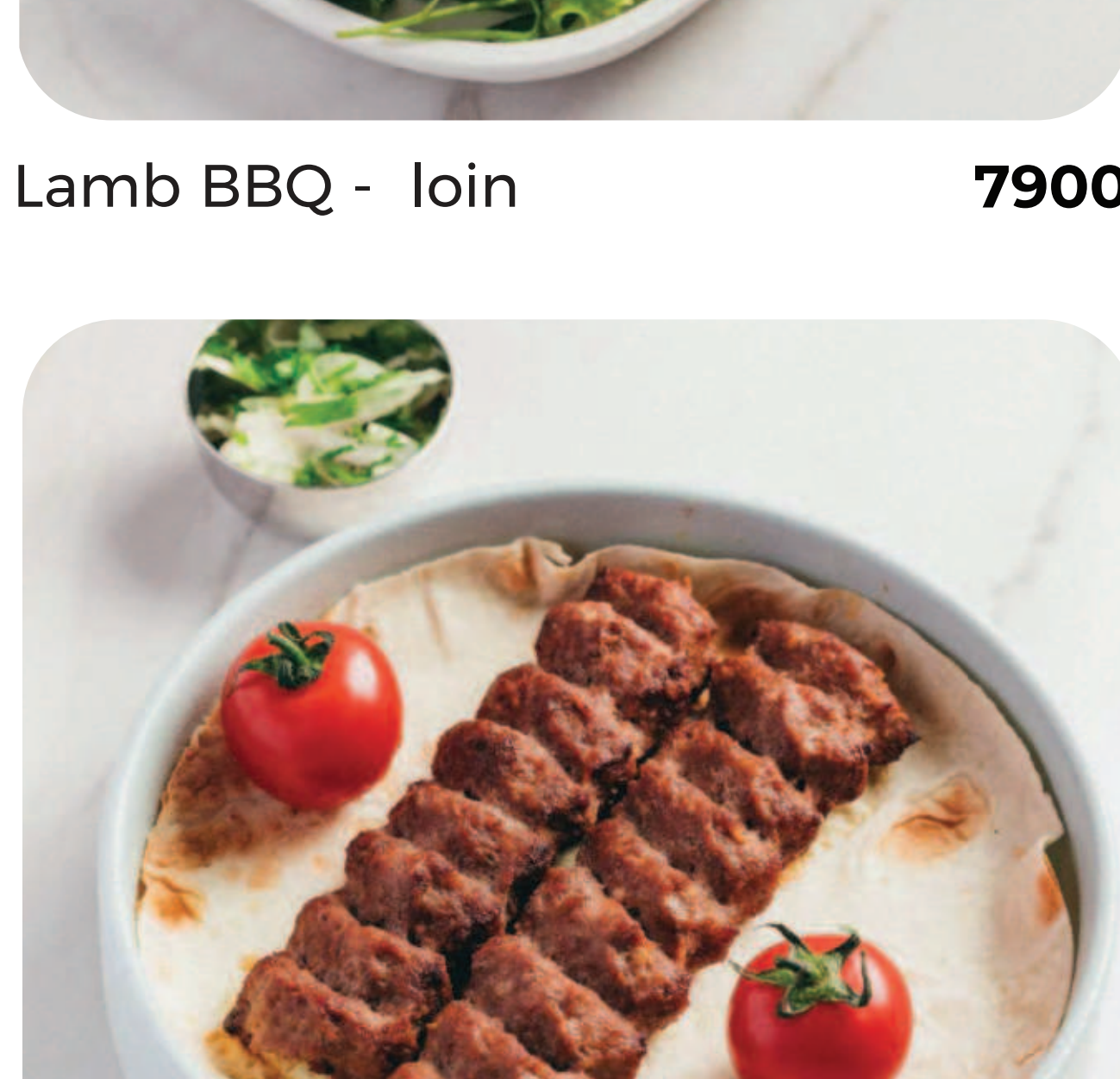
Lamb BBQ - loin

7900



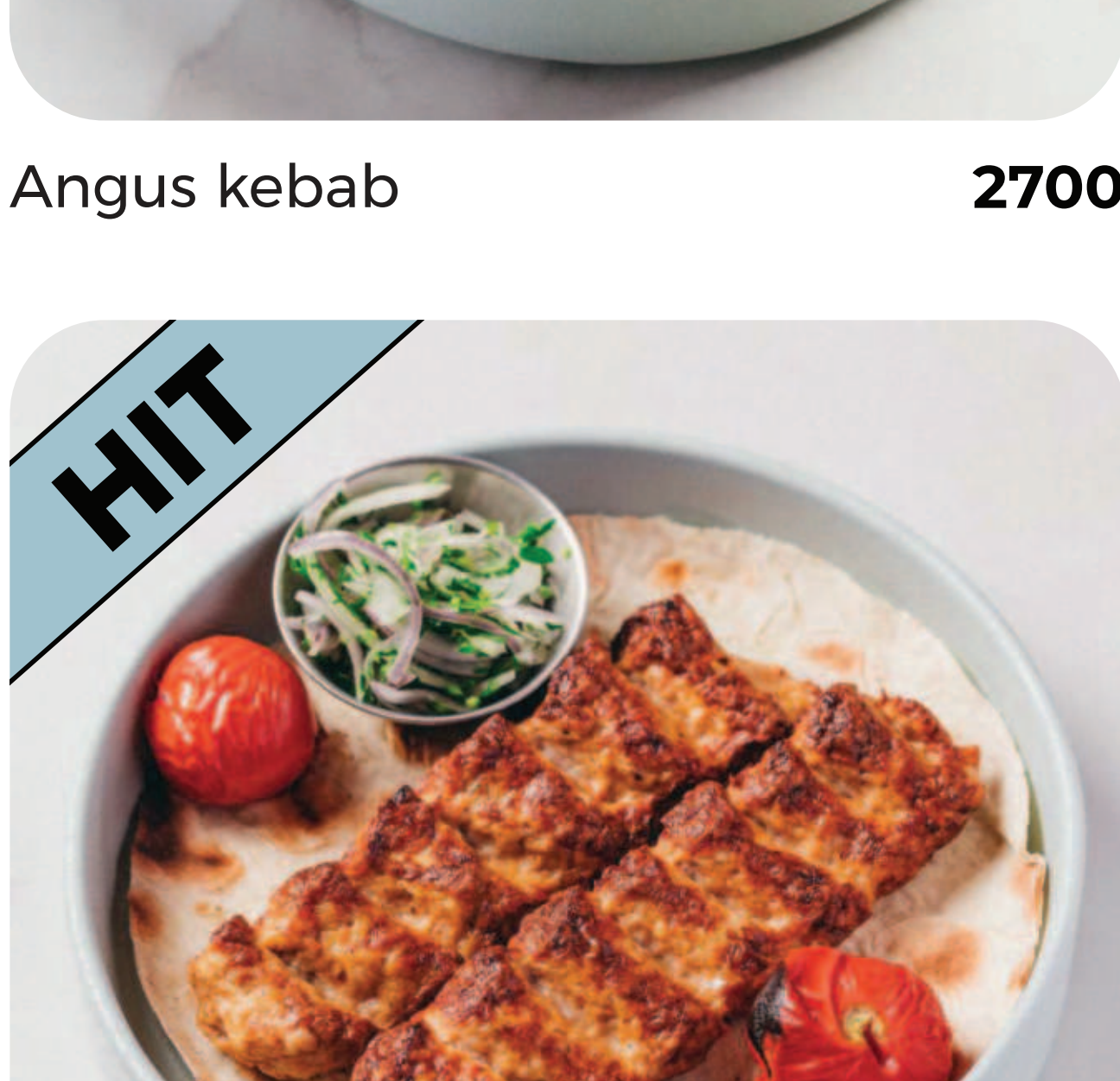
Angus kebab

2700



Beef kebab

2600



Chicken kebab

2400



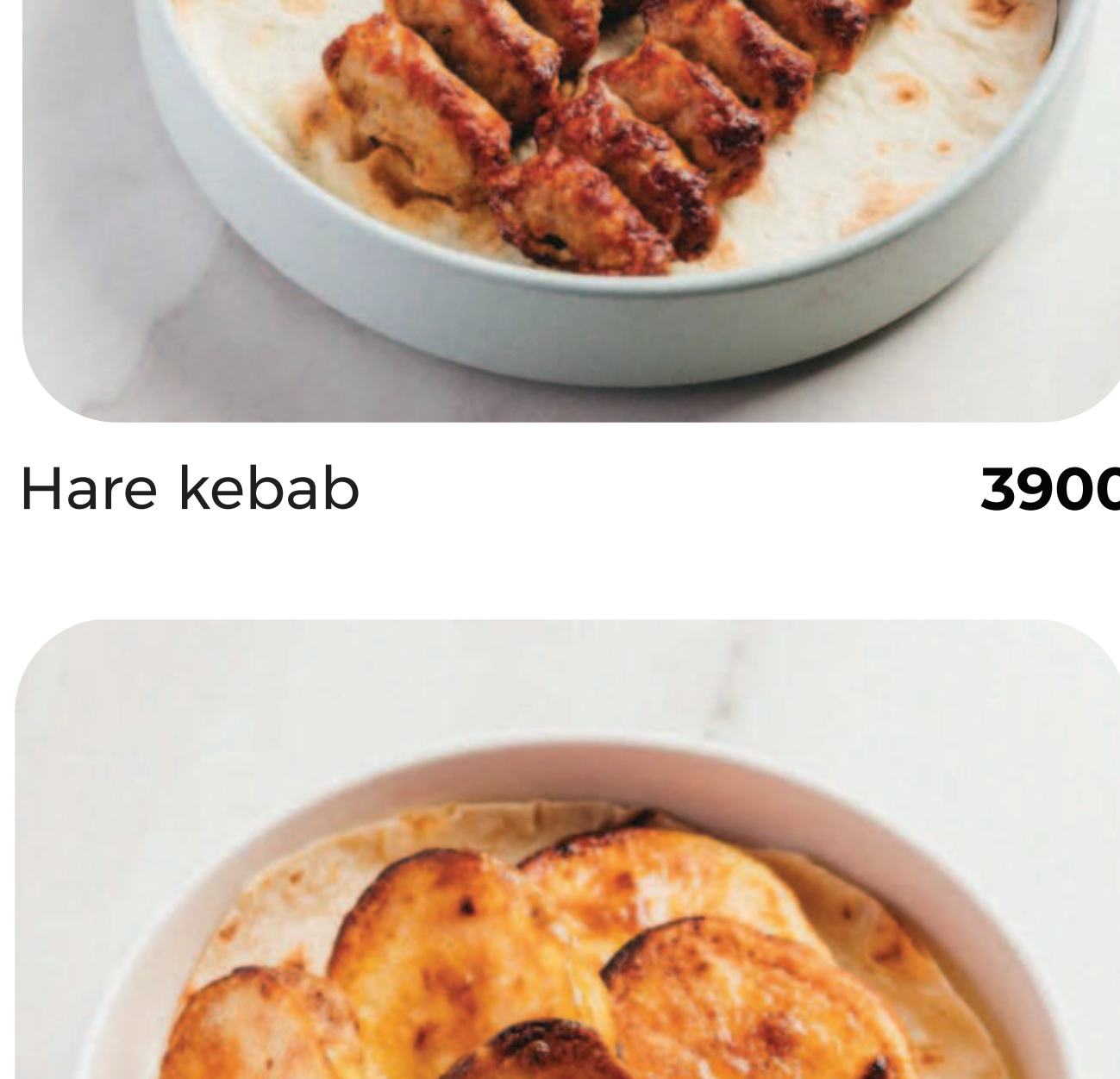
Hare kebab

3900



Chicken BBQ

3300



Potato BBQ

1300



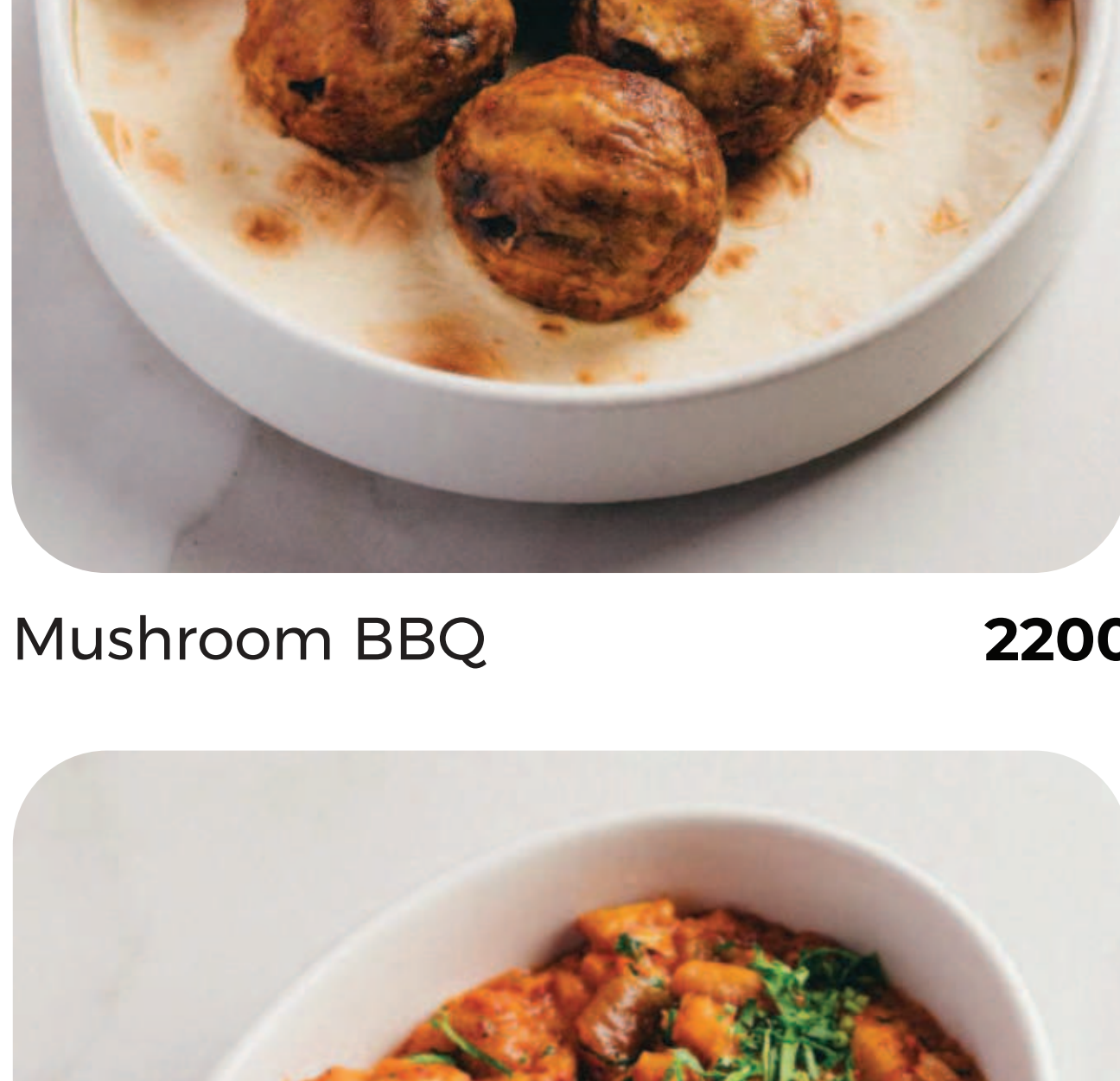
Mushroom BBQ

2200



Armenian style BBQ
Vegetable

3500



Armenian style BBQ
Vegetable

3500



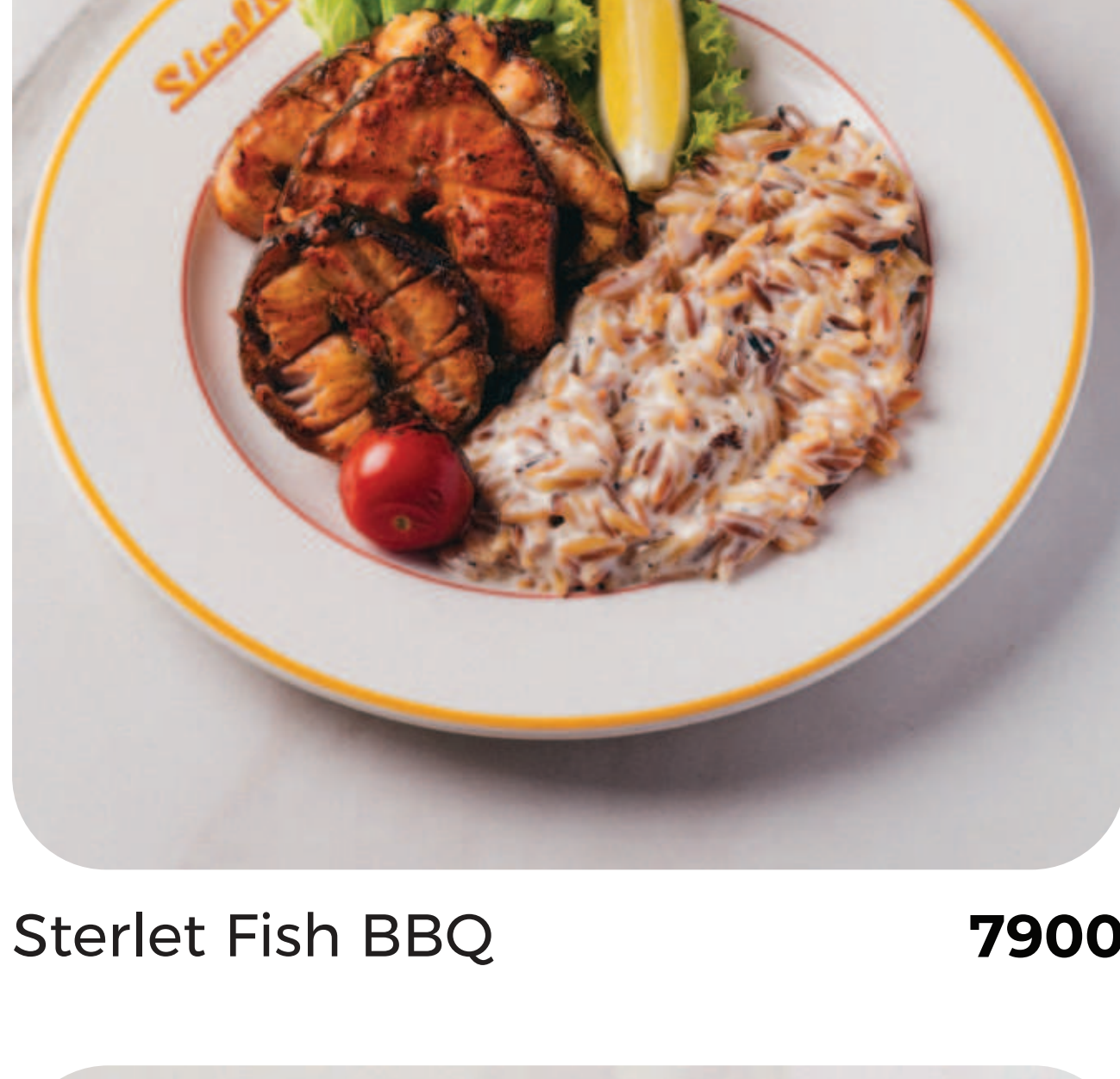
Sterlet Fish BBQ

7900



Whole sterlet BBQ

27000



BBQ "Karmraxayt"
with grill vegetables

13000



Small BBQ set (2-4 pers.)

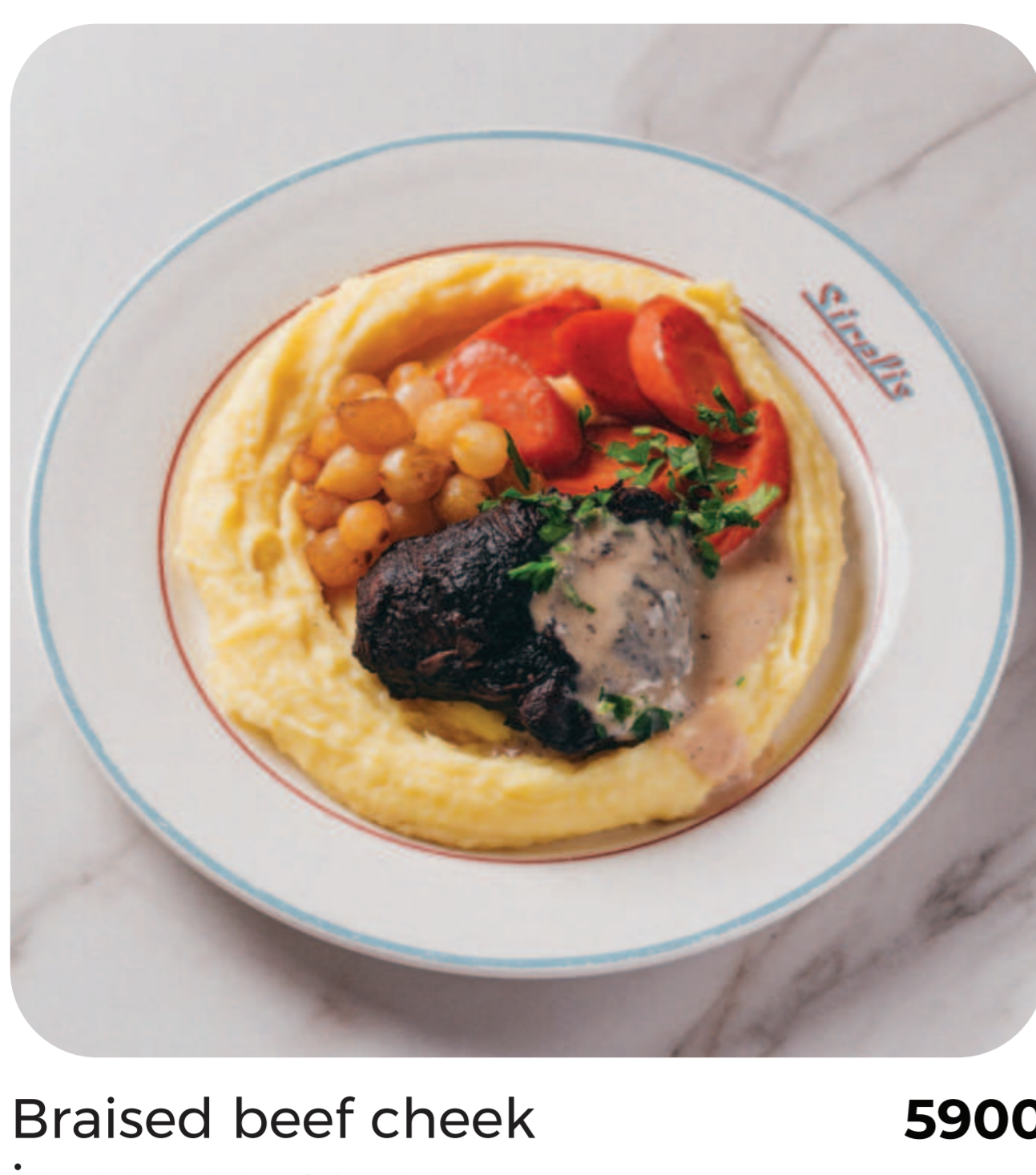
24000



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



Tjyjik - 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



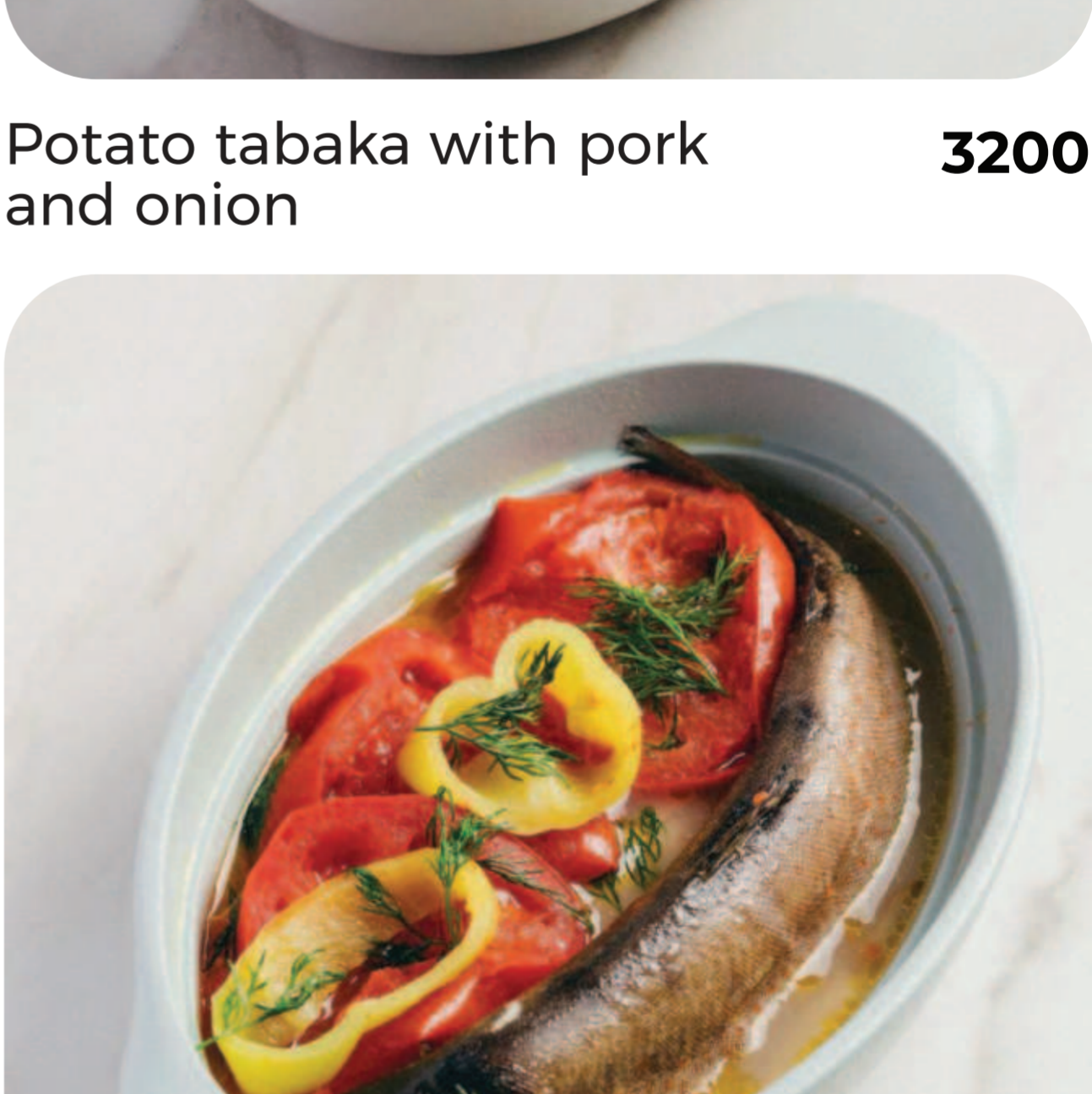
Potato tabaka with pork and onion

3200



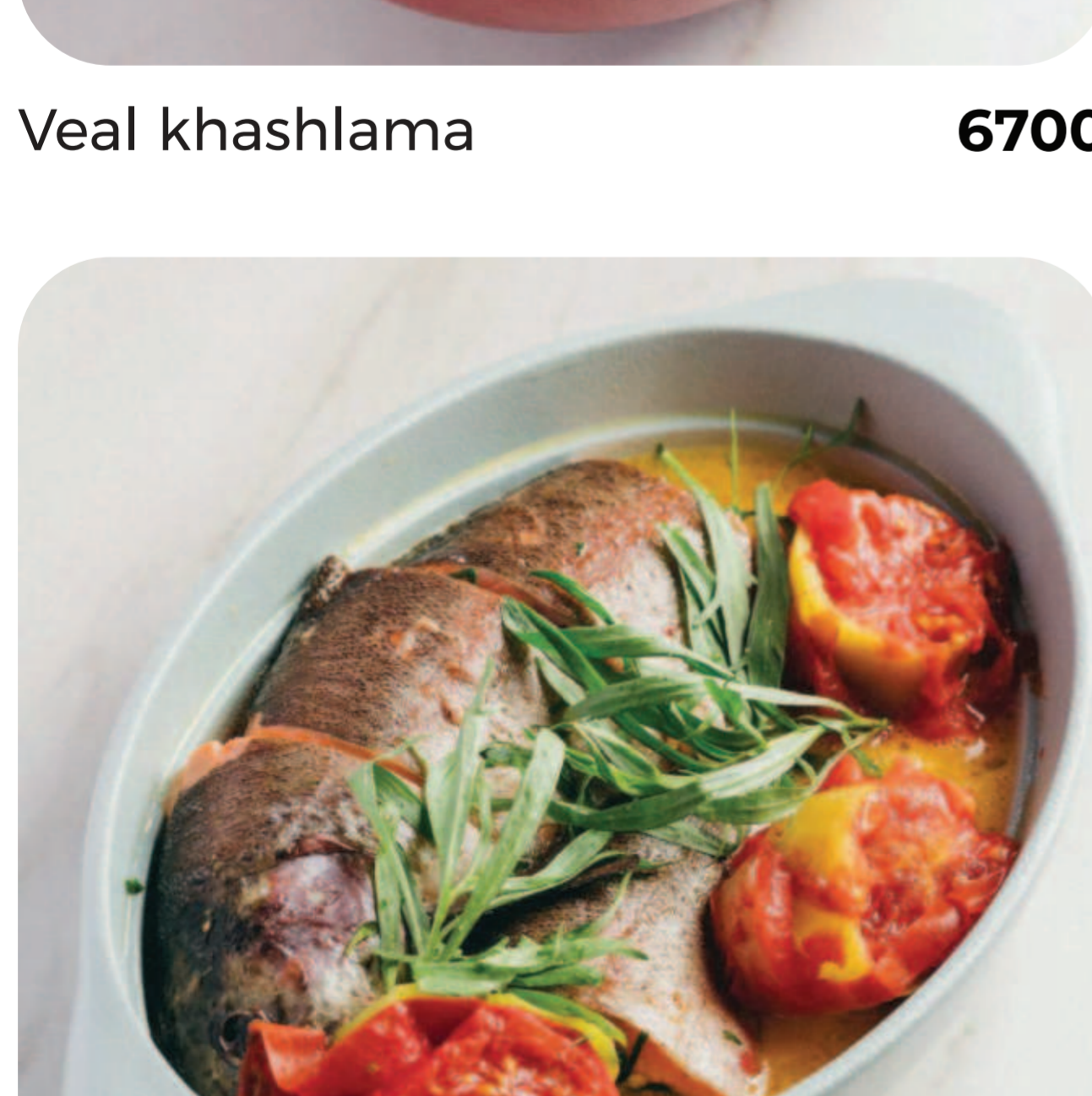
Veal khashlama

6700



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

7900



Boiled trout, tarragon, vegetables, butter

11000



Pork ribs, french fries, iceberg salad

8900



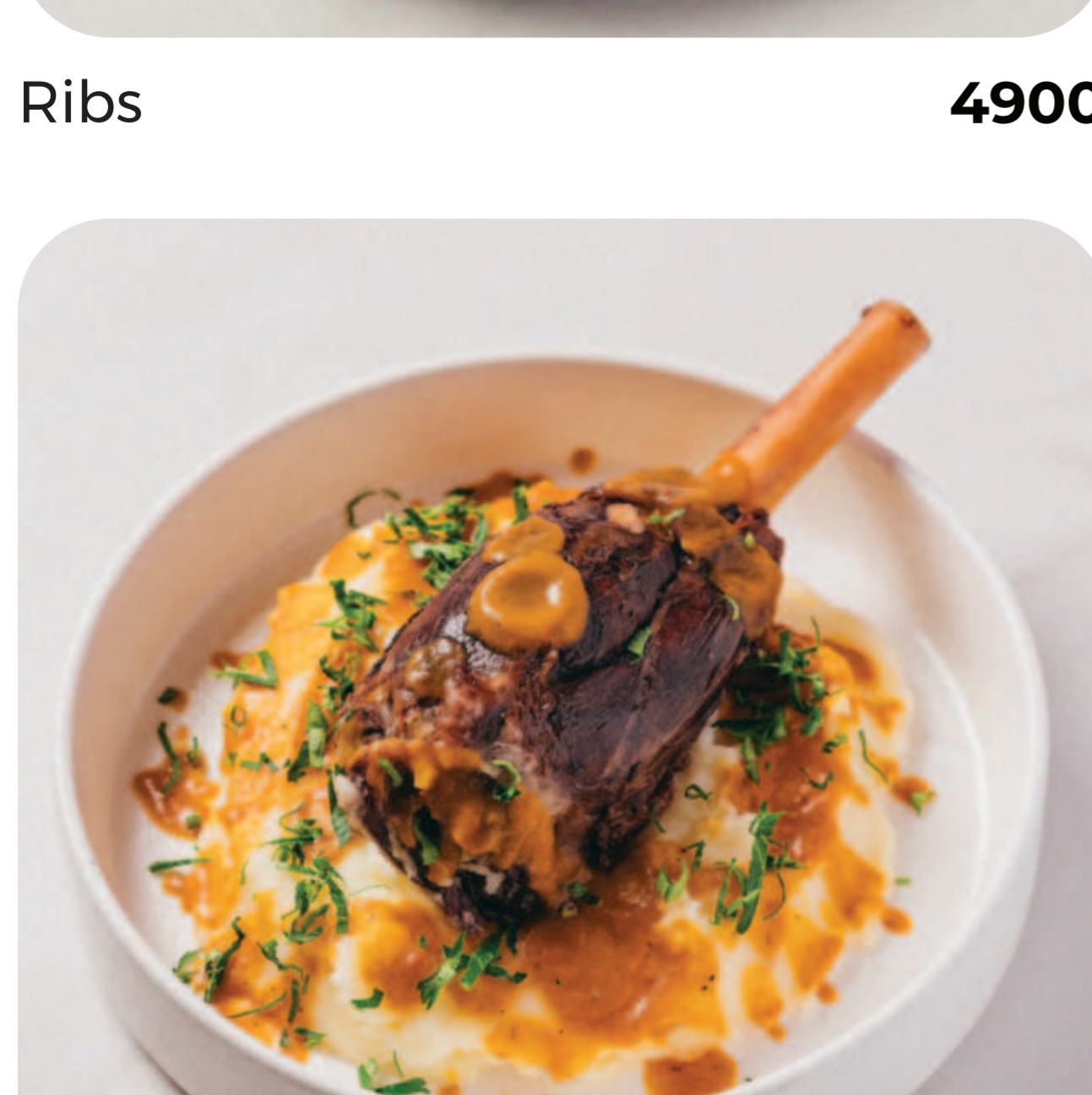
Ribs

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



Zepyr

3000



Krasny

3800



Usanoghakan

3000

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