

STARTERS

COLD

1. **TTU - ASSORTED PICKLES** *Mushrooms & mixed vegetables* £5.50
2. **HUMMUS** V *Chick pea puree, tahini & garlic blended with olive oil & lemon juice served with warm pita* £5.00
3. **IKRA** V *Minced aubergine, sweet peppers & fresh greens cooked in olive oil* £5.50
4. **MUTABAL** V *Grilled aubergine dip with tahini, olive oil & garlic* £4.50
5. **TABBOULEH** V *A mixture of bulgar (cracked wheat) & chopped vegetables, mint, olive oil & lemon juice* £5.00
6. **BABAGANOUSH** V *Grilled aubergine with chopped tomatoes, onion, peppers, parsley, oil & lemon* £5.25
7. **ROLLS OF AUBERGINE** V *Wrapped aubergine with walnuts, yoghurt, garlic, herbs and pomegranates* £6.00
8. **OLIVIE** *A mixture of potatoes, green peas, carrots, gherkins, beef & mayonnaise, parsley, dill & olive oil* £5.45
9. **SELODKA POD SHUBOY** *Salted herring garnished with layers of cooked, chopped vegetables, olive oil eggs covered with mayonnaise* £6.00
10. **SALOROV EV BAZUK SALAD** V N *Shredded beetroot with dried prunes mixed with garlic, walnuts & mayonnaise* £4.95
11. **HAVOV SALAD** *Shredded chicken breast with pineapple & walnuts mixed with mayonnaise & soured cream* £5.95
12. **SELODKA** F *Salted herring with boiled potatoes, dill & fresh onion rings* £5.95
13. **ARMENIAN VEGETABLE SALAD** V £4.95
14. **BASTURMA** *Finely sliced beef cured with herbs and spices* £4.95

HOT

15. **JULIEN** *Creamy sauce mixed with chicken & mushrooms topped & grilled with cheese* £4.95
16. **MEAT BLINI** *Minced beef fried with fresh onion, parsley and herbs* £5.95
17. **MEGRELSKY KHACHAPURY** V *Double cheese bread pastry* £6.50
18. **YEREVAN KHACHAPURI** *Slightly spicy, air-dried, cured beef, baked in home made bread, topped with egg & melted cheese* £8.95
19. **FETA IN FILO** V *Feta cheese wrapped in filo pastry, dressed with honey and sesame seeds* £6.50
20. **DOLMA** *Vine leaves stuffed with minced meat, rice, onion & herbs* £6.50
21. **KUFTA (kololak)** *Balls of spicy minced lamb, mixed with onion, tomatoes & Armenian spices* £6.50
22. **FALAFEL** V *Made with ground mixture of broad beans, chickpeas, coriander, cumin fried in oil* £4.85
23. **YERSHIG** *Home-made lamb sausage cooked in spicy tomato sauce with fresh herbs* £5.95
24. **ARARAT PIE** *Deep fried Savoury pastries filled with minced lamb, parsley, nutmeg & egg* £5.50
25. **PANIROV BOREK** V *Deep fried Savoury pastries filled with spinach & cheese* £5.50
26. **TAPAKCDZKNIK** *Whitebait tossed in flour, deep fried, served with lemon & tartar sauce* £6.50
27. **GARIDES** *King prawns cooked in garlic butter & white sauce with fresh chilli peppers* £6.50
28. **CALAMARI** *Deep fried fresh squid served with special sauce* £6.95

SOUPS

29. **SPICY LENTIL SOUP** V £5.50
30. **SOLIANKA** £8.95
A thick soup with a sour flavour, smoked meats, gherkins, potatoes and cream - served with olives, lemon, dill and parsley
31. **BORSCH** V £5.95
Famous Russian classic beetroot and mixed vegetable soup - served with sour cream & brown bread
32. **ZANGEZYR SOUP** V £6.50
Boiled kidney beans with butter onion and flour gently spiced with Armenian herb - served with feta cheese and black bread

SHARING PLATTER

Orders are for a minimum of 2 people and prices are per person

33. **MEAT** £7.95
Rich selection of tasty meat starters: yershig, kufta, meat borek, dolma, olivie, baba ganushe, humus, Armenian bulgur salad and spicy carrot salad served with lavash
34. **VEGETARIAN** V £6.50
Rich selection of tasty vegetarian starters: hummus, falafel, tabbouleh, baba ganoushe, mutabal, borek, potato's salad, ikra & feta cheese served with lavash

MAINS

MEAT

GRILLS

All grills are marinated with oil, garlic & Armenian spices and served with fresh salad

35. **SHISH KHOROVADZ** *Cubes of lean lamb* £14.95
36. **SHASHLIK** *Lamb chops grilled with onion* £16.55
37. **MIXED KHOROVADZ** *Charcoal grilled lamb chops, chicken & pork garnished with grilled vegetables* £15.95
38. **KHOZY KHOROVADZ** *Pieces of pork marinated with Armenian spices - served with with grilled vegetables* £13.50
39. **TAVARI SHISH KHOROVAC** *Old village style beef grilled on charcoal* £17.95
40. **HAVI KHOROVADZ** *Marinated chicken thighs - served with rice and vegetables* £12.95
41. **CHICKEN KIEV** *Chicken breast coated in breadcrumbs & stuffed with herbs, garlic and butter served* £13.95
42. **ARMENIAN TRADITIONAL BEEF LULU** *Spiced minced Beef with herbs and onions* £12.55
43. **TRCHNY** *The Armenian traditional home-made minced chicken and turkey lulu kebab* £12.95
44. **MADZNOV KHOROVADZ** *Two skewers of Spicy minced lamb served on pitta bread, topped with fried egg and yogurt* £12.95

ARMENIAN STEWS

45. **ARMENIAN GOULASH** *An Armenian favourite stew made with pieces of lamb, cooked in a rich tomato sauce and vegetables - served with rice* £14.95
46. **PANIROVE PELANI WITH VODKA** *Meat pelmeni (meat balls made from minced beef & pork in pastry) with fresh herbs & cheese, prepared in a traditional way, topped with an original white bread - served with vodka* £16.95
47. **TAPAKAC CHUT** *Pan fried baby chicken served with baby potatoes* £12.95
48. **GARAN MATTER** *Lamb chops cooked in pomegranate sauce, herbs & served with mashed potatoes* £17.95
49. **TAVARI KHASHLAM** *Beef ribs cooked with aubergine, garlic & fresh herbs - served with mashed potatoes* £14.95
50. **LCONAC SMBUK** *Spiced minced lamb stuffed with aubergine - served with spicy carrot salad* £12.95
51. **MIXED DOLMA** *Minced beef stuffed Vine and cabbage leaves* £13.95

VEGETARIAN



52. **ARMENIAN STYLEVEG MUSSAKA** £12.95
Layers of potatoes, aubergine, peppers, courgettes and mushrooms topped with bechamel sauce
53. **COUS COUS BIDAWI** £9.95
Cous Cous topped with cooked carrot, celery and leek. The vegetables may vary according to seasonal variation
54. **MUSHROOM BLINI** *Dried chopped mushrooms and onion wrapped in pancake - served with fresh salad* £10.95
55. **PASUS DOLMA** *Traditional old Armenian dish, marinated cabbage stuffed with grated vegetables* £10.95
56. **MUSHROOM STROGANOFF** *Mushrooms with fried onions in a sour cream sauce served with rice* £11.95

FISH

57. **ISHKAN (TROUT)** *Charcoal grilled, marinated in olive oil, lemon juice served with tartar sauce & charcoal grilled baby potatoes* **£16.95**
58. **SEA BASS WITH SPINACH** *Whole sea bass, with spinach and lemon dressing. The vegetables may vary according to seasonal variation* **£16.95**
59. **SALMON FILLET** **£14.95**

CHILDREN'S MENU

£8.50

BEEF KEBAB WITH CHIPS CHICKEN KEBAB WITH CHIPS

SIDES AND BREAD

Brown bread £2.00

Pita bread £0.60

Chef's Lavash bread £1.50

Home-made thin, traditional bread of Armenia - baked on charcoal

Mixed bread basket £3.50

Lavash, pita and brown bread

OLIVES £3.50 CHIPS £2.00 RICE £2.00 COUSCOUS £2.25 MASHED POTATOES £2.00

ARMENIAN MEAT BANQUET

£24.95 pp - Minimum of 2 people

STARTERS

Plentiful selection of tast meat starters

Yershig, kufta, meat borek, dolma, olivie, baba ganushe, hummus, Armenian bulgar salad and spicy carrot salad - served with lavash

MAIN COURSE

Selection of chef's mixed kebab

Chicken, beef, lamb chop and pork cooked over charcoal - served with rice and fresh salad

VEGETARIAN BANQUET V

£21.95 pp - Minimum of 2 people

STARTERS

Rich selection of tasty vegetarian starters

Hummus, falafel, tabbouleh, baba genoushe, mutabal, borek, potato salad, ikra & cheese - served with lavash

MAIN COURSE

Cous Cous bidawi

Mushroom Stroganoff

LUNCH MENU

Available Monday to Friday from 12 - 5.30 p.m.

Saturday & Sunday from 12 - 4.00 p.m.

2 Courses £16.95 includes a small glass of house wine or half pint of beer

STARTER

SPICY LENTIL SOUP

BORSCH  Famous Russian classic beetroot & mixed vegetable soup - served with sour cream & brown bread

ZANGEZYR SOUP  Boiled kidney beans with butter, onion & flour, gently spiced with Armenian herbs -served with feta cheese and black bread

HUMMUS  A chickpea puree, tahini & garlic-blended with olive oil & lemon juice-served with pita

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

OLIVIE Boiled potatoes, green peas, carrots, gherkins, & beef mixed with mayonnaise

MUSHROOM BLINI Fried, chopped mushrooms & onion wrapped in pancake

FALAFEL  A ground mixture of broad beans, chickpeas, coriander, cumin & turmeric - fried in oil

TAPAKDZKNIK Whitebait tossed in flour, deep fried - served with lemon

BABAGANOUSH  Grilled aubergine with chopped tomatoes, onion, peppers, parsley, oil & lemon

PANIROV BOREK  Deep fried Savoury pastries filled with spinach & cheese

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

MAIN

KOFTE Balls of spicy minced lamb meat, mixed with onion, parsley & spices, served with rice

SAUSAGE OMELETTE A mixture of spicy sausage pieces with eggs, tomatoes, peppers, topped with sumac

KOOKOO OMELETTE Armenien style vegetable omelette

HAVI KHOROVAC Marinated chicken thighs - served with rice and vegetables

COUS COUS BIDAWI The vegetables may vary according to seasonal variation which will include, carrot, salary & leeks

SALMON FILLET

KAGHAMBOV DOLMA Cabbage leaves filled with minced beef, rice, onions & herbs

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

ARMENIAN MEAT BANQUET

£21.95 pp - Minimum of 2 people

STARTERS

Plentiful selection of tast meat starters

*Yershig, kufta, meat borek, dolma, olivie, baba ganushe, hummus, Armenian bulgar salad and spicy carrot salad
- served with lavash*

MAIN COURSE

Selection of chef's mixed kebab

Chicken, beef, lamb chop and pork cooked over charcoal - served with rice and fresh salad

VEGETARIAN BANQUET

£18.50 pp - Minimum of 2 people

STARTERS

Rich selection of tasty vegetarian starters

*Hummus, falafel, tabbouleh, baba genoushe, mutabal, borek, potato salad, ikra & cheese
- served with lavash*

MAIN COURSE

Cous Cous bidawi