



VEGETARIAN AND VEGAN STARTERS

SOUPS

1. **SPICY LENTIL SOUP** VE £5.50
2. **BORSCH** VE £5.95
Famous Russian classic beetroot and mixed vegetable soup - served with sour cream & brown bread
3. **ZANGEZYR SOUP** VE £6.50
Boiled kidney beans with butter onion and flour gently spiced with Armenian herbs - served with feta cheese and black bread
4. **MIXED MUSHROOM SOUP** VE *With pearl groats* £5.95

5. **VEGETARIAN** V *Sharing Plate Meze* £6.95pp

*Rich selection of tasty vegetarian starters:
hummus, falafel, tabbouleh, baba ghanoush, mutabal, panirov borek, ikra & feta cheese served with lavash*

COLD SALADS AND DIPS

All dips are served with warm pita bread

6. **JAJUK** *Yoghurt shredded cucumber and chopped dill and garlic* £4.50
7. **HUMMUS** VE *Chickpea puree, tahini & garlic blended with olive oil & lemon juice* £5.50
8. **IKRA** VE *Minced aubergine, sweet peppers & fresh greens cooked in olive oil* £6.50
9. **MUTABAL** *Grilled aubergine dip with tahini, olive oil & garlic* £5.50
10. **PSHREVATZ PANIR** *Crumbled feta cheese mixed with cream, fresh chilli and spices* £6.00
11. **ARMENIAN VEGETABLE SALAD** VE *Tomato and cucumber mixed with greens and onions* £5.50
12. **TERSHU - ASSORTED PICKLES** VE *Mushrooms & mixed vegetables* £5.50
13. **SALOROV EV BAZUK SALAD** VE N £5.95
Shredded beetroot with dried prunes mixed with garlic, walnuts & mayonnaise
14. **TABBOULEH** VE *A mixture of bulgur (cracked wheat) & chopped vegetables, mint, olive oil & lemon juice* £5.00
15. **BABA GHANOUSH** VE *Grilled aubergine with chopped tomatoes, onion, peppers, parsley, oil & lemon* £5.50
16. **ROLLS OF AUBERGINE** *Fried aubergine slices rolled with spicy cheese* £6.00
17. **KARMIR BIBER** VE *Roasted red peppers marinated and stuffed with stir-fried cabbage, garlic and fresh parsley* £5.25

HOT VEGETARIAN AND VEGAN STARTERS

18. **MEGRELSKY KHACHAPURY** *Double cheese bread pastry* £6.95
19. **FETA IN FILO** *Feta cheese wrapped in filo pastry, dressed with honey and sesame seeds* £6.50
20. **AYDZI PANIR** *Goat cheese soaked in egg and dipped in bread crumbs and deep fried served with sun dried tomatoes* £6.50
21. **FALAFEL** *Made with ground mixture of broad beans, chickpeas, sun coriander, cumin fried in oil* £4.95
22. **PANIROV BOREK** *Deep fried savoury pastries filled with spinach & cheese* £5.25
23. **MUSHROOM BLINI** *Fried, chopped mushrooms & onion wrapped in pancake* £4.95

*There will be a discretionary 10% service charge on parties of more than 6 people.
Allergy advice - Please ask your waiter for more information.*

VEGETARIAN AND VEGAN MAIN COURSE

- | | | |
|--|--|---------------|
| 23. ARMENIAN STYLE VEGETABLE MUSSAKA | <i>Layers of potatoes, aubergine, peppers, courgettes and mushrooms topped with bechamel sauce</i> | £12.95 |
| 24. STUFFED AUBERGINE | <i>Mixed vegetable topped with cheese</i> | £11.95 |
| 25. MUSHROOM BLINI | <i>Dried chopped mushrooms and onion wrapped in pancake - served with fresh salad</i> | £10.95 |
| 26. PASUS DOLMA  | <i>Traditional Armenian dish, marinated cabbage stuffed with grated vegetables</i> | £12.95 |
| 27. MUSHROOM STROGANOFF | <i>Mushrooms with fried onions in sour cream sauce served with rice</i> | £11.95 |
| 28. VARENIKY | <i>Dumpling with mushrooms & mashed potatoes</i> | £10.50 |
| 29. VEGETABLE KHOROVATS  | <i>Grilled aubergine, red pepper & tomato marinated in oil and herbs</i> | £9.95 |

30. VEGETARIAN BANQUET £22.50pp

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

STARTERS

Rich selection of tasty vegetarian starters:

Hummus, falafel, tabbouleh, baba ghanoush, mutabal, borek, karmir bibar, Ikra & cheese - served with lavash bread

MAIN COURSE

Mushroom Stroganoff

Vegetable Khorovats (grilled aubergine, pepper & tomato chopped in oil and herbs) 

MEAT AND FISH
STARTERS AND MAINS

SOUP

31. SOLIANKA £9.00
Soup with a sour flavour, smoked meats, gherkins, potatoes, olives, lemon - served with soured cream

32. MEAT SHARING PLATTER £7.95pp

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

Rich selection of tasty meat starters:

Yershig, kufta, meat borek, dolma, olivie, baba ghanoush, hummus, Armenian bulgur salad and spicy carrot salad, served with lavash

MEAT AND FISH COLD STARTERS

33. SELODKA **F** *Salted herring with boiled potatoes, dill & fresh onion rings* £6.00
34. SELODKA POD SHUBOY **F** £6.50
Salted herring garnished with layers of cooked, chopped vegetables, olive oil eggs covered with mayonnaise
35. BASTURMA *Finely sliced, air-dried cured beef* £5.95
36. OLIVIE *A mixture of potatoes, green peas, carrots, gherkins, beef & mayonnaise, parsley, dill & olive oil* £5.45
37. SIS SALAD *Rocket mozzarella, finely sliced basturma with cooked apricot or peach* £6.50

MEAT AND FISH HOT STARTERS

38. MISOV BLIN *Minced beef mixed with herbs and wrapped in a pancake* £5.50
39. YEREVAN KHACHAPURI £8.95
Slightly spicy basturma, baked in home made bread, topped with egg & melted cheese
40. KOFTA (KOLOLAK) *Balls of spicy minced lamb, mixed with onion, tomatoes & Armenian spices* £5.50
41. SIBERIAN *Pelmeny Fried(choice of chicken or pork and veal) served with sour cream & adjika* £5.95
42. YERSHIG *Home-made lamb sausage cooked in spicy tomato sauce with fresh herbs* £5.95
43. ARARAT PIE *Deep fried savoury pastries filled with minced lamb, parsley, nutmeg & egg* £5.95
44. TAPAKCDZKNIK *Whitebait tossed in flour, deep fried, served with lemon & special sauce* £6.50
45. GARIDES *King prawns cooked in garlic butter & white sauce with fresh chilli peppers* £8.95
46. OCTOPUS *delicately marinated and charcoal grilled served with special sauce* £8.95
47. KALAMARI *Deep fried fresh squid served with special sauce* £7.50
48. ZKAN KOTLET- (FISH CAKE) *minced, mixed fish and crab spiced meat and spiced* £6.50

MAIN COURSE
CHARCOAL GRILLS

All charcoal grilled dishes are served with grilled vegetables and sprinkled with fresh onions and herbs

49. SHISH KHOROVADZ *Marinated cubes of lean lamb* 14.95
50. SHASHLIK *Lamb chops delicately marinated with special spices* £16.95
51. MIXED KHOROVADZ *Lamb chops, chicken & pork* £16.95
52. KHOZY KHOROVADZ *Fine cut of pork marinated with Armenian spices* £13.95
53. TAVARI SHISH KHOROVADZ *Traditional village style marinated rib-eye, charcoal grilled* £19.95
54. HAVI KHOROVADZ *Marinated chicken thighs* £13.95
55. TRCHNY *The Armenian traditional home-made minced chicken and turkey lulu kebab* £13.50
56. MADZUNOV KHOROVADZ £14.95
Two skewers of spicy minced lamb served on pita bread, topped with fried egg and yogurt
57. 8OZ FILLET STEAK *Choice of sauces - peppercorn or grilled cheese topping* £24.95

*There will be a discretionary 10% service charge on parties of more than 6 people.
Allergy advice - Please ask your waiter for more information.*

MAIN COURSES

- | | | |
|-----|---|--------|
| 58. | HUNTKAHAV <i>Minced turkey rolled with spices and garlic butter served with cranberry sauce and mashed potato</i> | £14.95 |
| 59. | CHICKEN KIEV
<i>Minced Chicken breast coated in breadcrumbs & stuffed with herbs, garlic and butter served with mashed potato</i> | £13.95 |
| 60. | TAPAKAC CHUT <i>Pan fried baby chicken served with mashed potatoes</i> | £15.95 |
| 61. | ARMENIAN GOULASH
<i>An Armenian favourite stew made with pieces of lamb, cooked in a rich tomato sauce and vegetables - served with rice</i> | £16.95 |
| 62. | LCONAC SUMBUK <i>Aubergine stuffed with spiced minced lamb - served with spicy carrot salad</i> | £12.95 |
| 63. | GARAN MATTER <i>Lamb-chops cooked in pomegranate sauce, herbs & served with mashed potatoes</i> | £17.95 |
| 64. | SIBERIAN PELMENI <i>In broth (choice of chicken or pork and veal)</i> | £11.50 |
| 65. | KHINKALI <i>Traditional Georgian dumplings with minced veal and pork special spices</i> | £14.50 |
| 66. | TAVARI KHASHLAM <i>Beef ribs cooked with aubergine, garlic & fresh herbs - served with mashed potatoes</i> | £14.95 |
| 67. | VILLAGE STEW <i>Fine cuts of beef cooked with potatoes and vegetables in tomato sauce</i> | £14.95 |
| 68. | DOLMA <i>Vine leaves stuffed with minced meat, rice, onion & herbs serves with jajuk</i> | £12.95 |
| 69. | GOLUBTSY
<i>Cabbage rolls stuffed with minced chicken, rice and herbs, cooked in tomato sauce and served with sour cream</i> | £12.95 |
| 70. | KAGAMBOV DOLMA <i>Cabbage leaves filled with minced beef, rice, onions & herbs</i> | £13.95 |
| 71. | MIXED DOLMA <i>Selections of our dolma</i> | £15.95 |

72. ARMENIAN MEAT BANQUET

Minimum of 2 people - £24.95 pp

COLD STARTERS

Plentiful selection of tasty meat starters

Yershig, kufta, ararat pie, dolma, olivie, baba ghanoush, hummus, tabbouleh, bulgur salad and spicy carrot salad - served with lavash bread

MAIN COURSE

Selection of chef's mixed kebab

Chicken, lamb and pork cooked over charcoal served with rice and grilled vegetables

73. ARMENIAN TAVERNA SPECIAL BANQUET

Minimum 10 person or more - £35.00pp

COLD STARTERS

Selodka pod shuboy, olivie, tabbouleh, hummus, meat cuts, cheese and greens, tershu

HOT STARTERS

Meat borek and panirov borek, kofta, riba kotleti

MAINS

Selection of chef's mixed kebab & golubtsy served with grilled vegetables

FISH

All fish dishes are charcoal grilled and served with vegetables

- | | | |
|-----|--|--------|
| 74. | GARIDES <i>King prawns cooked in garlic butter & white sauce with fresh chilli peppers</i> | £18.95 |
| 75. | ISHKAN (<i>Trout</i>) | £16.95 |
| 76. | WHOLE SEA BASS | £16.95 |
| 77. | SALMON STEAK | £14.95 |

78. FISH BANQUET £34.95 pp

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

COLD AND HOT STARTERS

Selodka, baba ghanoush, tabbouleh, hummus, kalamari, whitebait, and grilled octopus

MAIN COURSE

Charcoal grilled salmon steak, fillet of seabass, king prawns served with special fish sauce and rice

SIDES AND BREAD

Brown bread £2.00 Pita bread £1.20

Chef's lavash bread - home-made thin, traditional bread of Armenia - baked on charcoal £2.00

Mixed bread basket - £3.50

Olives £4.50 Chips £2.50 Rice £2.50 Couscous £2.95 Mashed potato £2.50

*There will be a discretionary 10% service charge on parties of more than 6 people.
Allergy advice - Please ask your waiter for more information.*