

ARMENIAN Taverna & Restaurant

est.1968

MENU









VEGETARIAN AND VEGAN STARTERS SOUPS

1.	SPICY LENTIL SOUP (19	£6.00
2.	BORSCH 15	£6.00
	Famous Russian classic beetroot and mixed vegetable soup - served with sour cream & brown bread	
3.	ZANGEZUR SOUP (1)	£7.00
	Boiled kidney beans with butter onion and flour gently spiced with Armenian herbs - served with feta cheese and black	
	bread	

4. **VEGETARIAN (1)** *Sharing Plate Meze £7.95 pp*

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

5	. HUMMUS 🕼 Chickpea puree, tahini & garlic blended with olive oil & lemon juice	£5.50
6	. IKRA 📭 Minced aubergine, sweet peppers & fresh greens cooked in olive oil	£6.50
7	. MUTABAL Grilled aubergine dip with tahini, olive oil & garlic	£5.50
8	B. ARMENIAN VEGETABLE SALAD 10 Tomato and cucumber mixed with greens and onions	£6.25
9	. TERSHU - ASSORTED PICKLES 1 Mushrooms & mixed vegetables	£6.50
1	0. SALOROV EV BAZUK SALAD (1) (N) Shredded beetroot with dried prunes mixed with garlic, walnuts & mayonnaise	£6.50
1	1. TABBOULEH 🕼 A mixture of bulgur (cracked wheat) & chopped vegetables, mint, olive oil & lemon juice	£5.50
1	2. BABA GHANOUSH 🕼 Grilled aubergine with chopped tomatoes, onion, peppers, parsley, oil & lemon	£5.50
1	3. ROLLS OF AUBERGINE Fried aubergine slices rolled with spicy cheese	£6.50

HOT VEGETARIAN AND VEGAN STARTERS

14. MEGRELSKY KHACHAPURY Double cheese bread pastry	£7.95
15. FETA IN FILO Feta cheese wrapped in filo pastry, dressed with honey and sesame seeds	£7.00
16. FALAFEL Made with ground mixture of broad beans, chickpeas, sun coriander, cumin fried in oil	£5.50
17. PANIROV BOREK Deep fried savoury pastries filled with spinach & cheese	£5.50
18. MUSHROOM BLINI Fried, chopped mushrooms & onion wrapped in pancake	£5.50







£13.95

£12.95

£11.50

£10.95

£11.00

19. ARMENIAN STYLE VEGETABLE MUSSAKA Layers of potatoes, aubergine, peppers, courgettes and mushrooms topped with bechamel sauce	£13.95
20. STUFFED AUBERGINE Mixed vegetable topped with cheese	£12.95
21. MUSHROOM BLINI Dried chopped mushrooms and onion wrapped in pancake - served with fresh salad	£11.95

27. **VEGETARIAN BANQUET** £22.95 pp Orders are for a minimum of 2 people and prices are per person

STARTERS

VEGETARIAN AND VEGAN MAIN COURSE

22. PASUS DOLMA 1 Traditional Armenian dish, marinated cabbage stuffed with grated vegetables

23. MUSHROOM STROGANOFF Mushrooms with fried onions in sour cream sauce served with rice

25. **VEGETABLE KHOROVATS (!) Grilled aubergine, red pepper & tomato marinated in oil and herbs**

26. DRANIKI shallow-fried pancakes of grated potato, flour & egg, flavoured with grated garlic

24. VARENIKY Dumpling with mushrooms & mashed potatoes

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



28. **SOLIANKA** £9.95

SOUP

 $Soup\ with\ a\ sour\ flavour,\ smoked\ meats,\ gherkins,\ potatoes,\ olives,\ lemon\ -\ served\ with\ soured\ cream$

29. MEAT SHARING PLATTER £8.95pp

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, Tabbouleh, served with lavash

MEAT AND FISH COLD STARTERS	
30. SELODKA (3) Salted herring with boiled potatoes, dill & fresh onion rings	£6.00
31. SELODKA POD SHUBOY (3)	£7.00
Salted herring garnished with layers of cooked, chopped vegetables, olive oil eggs covered with mayonnaise	
32. BASTURMA Finely sliced, air-dried cured beef	£5.95
33. OLIVIE A mixture of potatoes, green peas, carrots, gherkins, beef & mayonnaise, parsley, dill & olive oil	£5.95
MEAT AND FISH HOT STARTERS	
34. YEREVAN KHACHAPURI Slightly spiry hastyyma, hakod in home made broad, topped with eag & molted shoese	£9.95
Slightly spicy basturma, baked in home made bread, topped with egg & melted cheese 35. KOFTA (KOLOLAK) Balls of spicy minced lamb, mixed with onion, tomatoes & Armenian spices	£6.50
36. YERSHIG Home-made lamb sausage cooked in spicy tomato sauce with fresh herbs	£6.50
37. ARARAT PIE Deep fried savoury pastries filled with minced lamb, parsley, nutmeg & egg	£6.50
38. TAPAKC DZKNIK Whitebait tossed in flour, deep fried, served with lemon & special sauce	£7.00
39. GARIDES King prawns cooked in garlic butter & white sauce with fresh chilli peppers	£9.50
40. OCTOPUS delicately marinated and charcoal grilled served with special sauce	£9.95
41. KALAMARI Deep fried fresh squid served with special sauce	£8.00
MAIN COURSE CHARCOAL GRILLS	
All charcoal grilled dishes are served with grilled vegetables and sprinkled with fresh onions and herbs	
42. SHISH KHOROVADZ Marinated cubes of lean lamb	£15.95
43. SHASHLIK Lamb chops delicately marinated with special spices	£17.50
44. MIXED KHOROVADZ Lamb chops, chicken & pork	£18.45
45. KHOZY KHOROVADZ Fine cut of pork marinated with Armenian spices	£15.45
46 KHOZY MATER Charcoal grilled pork ribs	£15.95
47. TAVARI SHISH KHOROVADZ Traditional village style marinated rib-eye, charcoal grilled	£22.95
48. HAVI KHOROVADZ Marinated chicken thighs	£13.50
49. TRCHNY The Armenian traditional home-made minced chicken and turkey lulu kebab	£14.50
50. NUR HAVI Chicken breast marinated in pomegranate sauce	£15.50
51. MADZUNOV KHOROVADZ	£15.95





Two skewers of spicy minced lamb served on pita bread, topped with fried egg and yogurt

MAIN COURSES -

52. CHICKEN KIEV	£14.95
Minced Chicken breast coated in breadcrumbs & stuffed with herbs, garlic and butter served with mashed potato	
53. TAPAKAC CHUT Pan fried baby chicken served with mashed potatoes	£16.95
54. ARMENIAN GOULASH	£17.95
An Armenian favourite stew made with pieces of lamb, cooked in a rich tomato sauce and vegetables - served wi	th rice
55. LCONAC SMBUK Aubergine stuffed with spiced minced lamb - served with spicy carrot salad	£13.95
56. GARAN MATER Lamb-chops cooked in pomegranate sauce, herbs & served with mashed potatoes	£18.95
57. SIBERIAN PELMENI In broth (mix of pork and beef)	£12.50
58. KHINKALI Traditional Georgian dumplings with minced veal and pork special spices	£15.50
59. TAVARI KHASHLAMA Beef ribs cooked with aubergine, garlic & fresh herbs - served with mashed potatoes	£15.95
60. VILLAGE STEW Fine cuts of beef cooked with potatoes and vegetables in tomato sauce	£15.95
61. DOLMA Vine leaves stuffed with minced meat, rice, onion & herbs serves with jajuk	£13.95
62. GOLUBTSY	£13.95
Cabbage rolls stuffed with minced chicken, rice and herbs, cooked in tomato sauce and served with sour cream	
63. KAGAMBOV DOLMA Cabbage leaves filled with minced beef, rice, onions & herbs	£14.95
64. MIXED DOLMA Selections of our dolma	£16.95

65. ARMENIAN MEAT BANQUET

Minimum of 2 people - £27.95 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

66. ARMENIAN TAVERNA SPECIAL BANQUET

Minimum of 6 people - £32.95 pp

COLD STARTERS

Vinegret, olivie, tershu, hummus, selodka HOT STARTERS

Mushroom blini, dolma, Ararat pie

MAIN COURSE

Lamb chops, chicken kebab, pork kebab, golubtsy, served with chips or rice

FISH

All fish dishes are charcoal grilled and served with vegetables

67. GARIDES King prawns cooked in garlic butter & white sauce with fresh chilli peppers	£19.95
68. WHOLE SEA BASS	£18.95
69. SALMON STEAK	£16.50

SIDES AND BREAD

Brown bread £2.00 Pita bread £1.50

Armenian garlic bread £3.50 Armenian garlic topped with ajika £4.50 Chef's lavash bread - home-made thin, traditional bread of Armenia - baked on charcoal £2.50

Mixed bread basket £4.95

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



