



EARLY BIRD MENU

NOT AVAILABLE BETWEEN 15TH OF NOVEMBER TO 24TH OF DECEMBER
AVAILABLE MONDAY TO FRIDAY FROM 12.00 P.M. - 5.00 P.M.
2 COURSES 15.95

STARTER

SPICY LENTIL SOUP VG

BORSCH VG

HUMMUS VG

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

TABBOULEH VG

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

MUSHROOM BLINI

Fried, chopped mushrooms & onion wrapped in pancake

FALAFEL V VG

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

TAPAKAC DZKNIK ↔

Whitebait tossed in flour, deep fried - served with lemon

BABA GHANOUSH VG

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

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

GOLUBTSY

Cabbage rolls stuffed with minced chicken, rice and herbs, cooked in a tomato sauce and served with sour cream

KOOKOO OMELETTE V

Armenian style vegetable omelette

HAVI KHOROVATS

Marinated chicken thighs - served with vegetables

SEA BASS ↔

Sea Bass fillet with spinach

KAGHAMBOV DOLMA

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

PASUS DOLMA V VG

Pickled cabbage leaves stuffed with bulgur wheat, red kidney beans, lentil, chickpeas fried onion and Armenian herbs