

# PILAF



## Pilaf Golden Valley

Festive pilaf cooked according to a classic recipe in a cast-iron cauldron with young lamb meat and rice. Laser, with the addition of yellow and red carrots, chickpeas, raisins and cumin. It is sprinkled with pomegranate. The Achik-chuchuk salad is recommended for pilaf.

**28/32 BYN** 350/500 ,



## Pilaf Chaikhana

Uzbek pilaf is prepared according to an ancient recipe in a cast-iron cauldron of rice and veal with the addition of yellow carrots, onions, barberry, cumin, chili pepper and garlic. Achchik-chuchuk salad is recommended for pilaf.

**28/32 BYN** 350/500 ,



# APPETIZERS



## Meat snacks

Sliced meat delicacies: tender beef tongue, turkey and chicken roulade, basturma. Served with horseradish and mustard.

**32 BYN** 250 g



## Cheese platter

Slicing of delicatessen cheeses: Brie, Dor Blue, Suluguni, Emmental. Served with honey, pears and grapes.

**36 BYN** 320 g



## Tashkent pickles

Pickles of own preparation: cucumber, pepper, wild cherry, cherry tomatoes with garlic, pickled carrots and garlic.

**28 BYN** 500 g



## Vegetable platter

Dishes made from selected vegetables: tomato, cucumber, sweet pepper, young radish, celery, hot pepper and fragrant herbs. Served with Tsakhton sauce.

**32 BYN** 500 g



## Yakhna Til

Tender beef tongue with horseradish.

**18 BYN** 130 g



## Nishona

Baked eggplant with cheese, tomatoes, garlic and herbs. Served with Tsakhton sauce.

**22 BYN** 275 g



## Kazy Uzbek

Classic Uzbek sausage made of horse meat. Served with onion and parsley.

**14 BYN** 80 g



## Kazy tatar

Classic Tatar cured sausage made of horse meat.

**12 BYN** 80 g







## Eggplant tempura

Juicy eggplant rolls in tempura stuffed with lettuce leaves, fresh cucumber, pink tomato with homemade garlic sauce.

**20 BYN** 270 g



## Green plate

Fragrant coriander, basil, dill, green onion and parsley. The dish is served with tsakhton sauce and hot chili pepper.

**20 BYN** 125 g

**Any dish can be spicier  
at the request of the Guest**





# SALADS



## Cobb salad

Fresh salad of ripe avocado, juicy cherry tomatoes, boiled eggs, iceberg lettuce leaves and Lola, cucumber and salmon, grilled. The salad is seasoned with lemon juice, sprinkled with flaxseed and pumpkin seeds.

**36 BYN** 320 g



## Shakarop salad

Fresh salad of ripe tomatoes, crispy cucumbers, onion, onion and fragrant coriander. The dressing is vegetable oil.

**16 BYN** 160 g



## Bakhor salad

A light green salad of spinach, fresh cucumber and young radish. It is filled with vegetable oil.

**20 BYN** 150 g







### Achik-chuchuk salad

Salad of ripe juicy tomatoes, onions, hot peppers and basil. It is filled with vegetable oil.

It is recommended for pilaf.

**16 BYN** 165 g



### Uyghur salad

A warm salad of fried vegetables: eggplant, sweet pepper, cucumber and garlic. The salad is seasoned with soy sauce, sprinkled with fragrant herbs and sesame seeds.

**20 BYN** 150 g



### Samarkand salad

A hearty salad of boiled veal tongue, veal, chicken fillet, smoked chicken with fried mushrooms. It is filled with homemade mayonnaise, decorated with herbs.

**26 BYN** 210 g



### Chaikhana salad

Signature salad with juicy roastbeef from beef tenderloin, pickled mushrooms, fried sweetpeppers, cherry tomatoes, salad onions, Iceberg lettuce and Lola. It is seasoned with balsamic sauce and sprinkled with walnuts.

**36 BYN** 400 g



### Caesar salad with chicken

Fried chicken fillet, Iceberg and Lola salad, cherry tomatoes, Parmesan cheese. The salad is sprinkled with croutons, seasoned with the chef's signature sauce.

**28 BYN** 270 g



### Caesar salad with shrimp

Fried shrimp, salad Icebergs Lola, cherry tomatoes, cheese Parmesan cheese. The salad is sprinkled with croutons, seasoned with the chef's signature sauce.

**32 BYN** 270 g







### Seymour salad

A warm salad of tender fried veal, eggplant, zucchini, baked sweet pepper, tomatoes with garlic and coriander.

**22 BYN** 150 g



### Greek salad

A variation on the classic Greek salad: Feta cheese, cherry tomatoes, sweet pepper, cucumber, lettuce Iceberg and Lola, olives, red onion. It is dressed with a special sauce.

**24 BYN** 280 g



### Uchkuduk salad

Juicy orange, cottage cheese, Cherry tomatoes, eggplant slices, fried to a sweet and sour crisp on a pillow of Lola and Iceberg lettuce leaves, arugula and branded dressing. Sprinkled with sesame seeds.

**30 BYN** 320 g

**At the request of the Guest, any salad can be seasoned with homemade mayonnaise, sour cream, olive oil.**



# SOUPS



## Lagman Uyghur

Traditional Uzbek soup of lamb and vegetables fried in a wok, with the addition of noodles pulled by hand. Sprinkled with fragrant herbs.

**24 BYN** 350 g



## Kharcho

Rich spicy soup of veal, rice, garlic with the addition of fragrant oriental spices and coriander. Served with crispy croutons.

**24 BYN** 350 g



## Shurpa Tashkent

A rich soup of lamb, potatoes, carrots, sweet peppers, chickpeas and fragrant herbs. Served with crispy croutons.

**22 BYN** 350 g







## Balyk shurpa

Rich fish soup made from salmon and hake with potatoes, carrots, onions and sweet peppers.

**24 BYN** 350 g



## Solyanochka Halal

Meat broth, veal, smoked chicken, pickled cucumber, capers, olives, olives, onions, fresh herbs. The soup is served with a slice of lemon and sour cream.

**22 BYN** 350 g



## Ugra Osh

Light chicken soup with homemade noodles with carrots, onions, and fresh herbs.

**20 BYN** 350 g



## Chuchvara Shurpa

Dumplings stuffed with lamb and onion, broth and fragrant herbs. The soup is served with sour cream.

**20 BYN** 350 g



## Lentil Soup

Thick, hearty mashed soup with vegetables, lentils and veal meat. Served with crispy croutons.

**18 BYN** 350 g



## Tom-Yum



Spicy soup with spicy broth and coconut milk with seafood: shrimp, squid and mussels. Served with rice and a slice of lime.

**24 BYN** 350g





# PASTRY



## Katlama

A thin oriental flatbread made from puff pastry with green onions.

**10 BYN** 120 g



## Lahmajun

Turkish flatbread stuffed with veal, tomatoes and spices.

**24 BYN** 270 g



## Flatbread with cheese

Thin oriental flatbread stuffed with Suluguni cheese.

**16 BYN** 170 g



# Ossetian pie

## Ossetian pie with potatoes and cheese

Thin dough filled with several types of cheese and potatoes.

**18 BYN** 350g

## Ossetian pie with lamb and veal

Juicy pie stuffed with lamb and veal meat, cheese and onions.

**18 BYN** 350g

## Ossetian pie with spinach and cheese

A pie made of tender dough with a delicious filling of Suluguni, spinach, parsley and dill.

**18 BYN** 350g







## Obi non

Traditional Uzbek pastries are made from wheat dough with sesame seeds.

**5 BYN** 100 g



## Sambusiki

Small chebureks, fried to a crisp, stuffed with Sulguni cheese and ripe tomatoes.

**14 BYN** 120 g



## Adjarian Khachapuri

An ancient dish of traditional Georgian cuisine. A sweet tortilla with cheese, egg yolk and butter.

**22 BYN** 320 g



## Samsa

Traditional Uzbek pastry made of puff pastry with a filling of finely chopped meat and onions.

- with lamb
- with veal

**12 BYN** 120 g



## Cheburek

- with chicken
- with veal
- with lamb

Baking of thin dough with a filling of meat and onions.

**14 BYN** 150 g



## Mini - cheburek

Small handmade chebureks, fried to a crisp with a filling of tender veal and fragrant herbs. Served with Tsakhtone.

**20 BYN** 180 g







## Closed khachapuri

Pastry made of pastry with cheese filling.

**16 BYN** 200 g



## Sarmabeti

Juicy rolls of thin puffpastry in sesame seeds, stuffed with lamb and veal, baked with a signature barbecue sauce. Served with sour cream.

**28 BYN** 450 g



## Kutabs

- with cheese and mushrooms
- with cheese and herbs
- with cheese and tomatoes

Thin Uzbek pancakes.

**14 BYN** 195 g





# HOT DISHES

## Steamed lamb manty

Traditional Uzbek mantas stuffed with chopped lamb or veal, onions and oriental spices, steamed. Served with sour cream.

**16/20BYN** 3 pc. / 5 pc.



## Manty with steamed veal

Traditional roasted Uzbek mantas stuffed with minced lamb or veal, onions and oriental spices. Served with sour cream.

**16/20BYN** 3 pc. / 5 pc.







### Zhuvawa

Small dumplings stuffed with chopped veal and onions. The dish is served with pieces of lamb and vegetable sauce, sprinkled with fresh herbs.

**20 BYN** 300 g



### Dungan Chuchwara

Hand-made fried dumplings stuffed with lamb and onion according to an oriental recipe. Served with sour cream, sprinkled with fragrant herbs.

**24 BYN** 230 g



### Dolma

Pickled grape leaves stuffed with chopped lamb, onion, rice and oriental spices. The dish is served with sweet pepper and Tsakhtone sauce, sprinkled with fresh herbs.

**24 BYN** 270 g



### Kuk-chuchvara

Light, juicy hand-made dumplings with spinach and herbs. At the request of the guest, they can be fried or steamed.

**14 BYN** 225 g



## Kazan kabob

Stewed rack of young lamb on a bone with baked potatoes. The dish is served with fresh tomatoes, cucumbers, onions and barbecue sauce.

**50 BYN** 325g

## Vaguri

Juicy veal fried with sweet pepper, chili pepper and red onion, on a pillow from French fries.

It is served with fresh vegetables and homemade barbecue sauce.

**32 BYN** 300 g

## Kaurma Lagman

Hand-drawn oriental noodles fried in a wok with pieces of the most tender lamb, sweet pepper, string beans and celery. Served with Uzbek omelet, sprinkled with fragrant herbs.

**30 BYN** 350g

## Khanski lamb leg

The leg of a young lamb baked in flat cakes with sesame seeds. The dish is served with Jalapeno pepper sauce from the Chef and a salad of fresh cucumber with juicy tomato.

**36 BYN** 650 g







## Gosh Sai

Delicious pieces of lamb fried in a wok with mushrooms, tomatoes, sweet peppers, celery, onions, garlic and oriental spices. The dish is sprinkled with fragrant herbs.

**30 BYN** 300g



## Chaikhansky chicken

Chicken fillet rolls with Curry sauce stuffed with fresh vegetables: sweet peppers, tomatoes, cucumbers and herbs. Served with potato slices and Salsa sauce.

**32 BYN** 350g



## Beef medallions from the chef

Juicy beef medallions with a side dish of grilled potatoes and fried cherry tomatoes. Served with Salsa sauce.

**66 BYN** 525g



## Grilled Salmon

Salmon fillet in a proprietary marinade. Served on pita bread with mixed salad, lemon slice and soy sauce.

**59 p.** 250rp



## Buglama

A national Uzbek dish of juicy lamb with Uzbek Shakarop salad on a homemade flatbread.

**32 BYN** 650g



# SAUCES

🌶️ Adjika 🌶️🌶️

🌶️ Lazzi 🌶️🌶️🌶️

🌶️ Salsa

Sour cream

🍷 Narsharab sauce

👨🍳 Sauce from the chef

🥒 Tartar

🍅 Tkemali red

🍅 Tomato flavor

🧄 Tsakhtone

🍅 Shashlychny

Ketchup

Homemade  
mayonnaise

🔥 B-B-Q



**5 BYN** 50g



# DISHES FOR THE COMPANY



## Assorted on the grill

A dish of six types of kebabs: lamb, veal, poultry fillet, lamb kebab, chicken and vegetable kebab. It is served with hot pepper, pickled onions, pomegranate and herbs.

**95 BYN** 620 g



## Bread basket

A set of homemade cakes: flatbreads-like puff pastry with green onion, flatbread with cheese filling Suluguni, garlic buns.

**22 BYN** 440 g



### Pilaf for the company

Festive pilaf cooked according to a classic recipe in a cast-iron cauldron with meat of young fat-tailed lamb and rice with the addition of yellow and red carrots, chickpeas, raisins and cumin, sprinkled with pomegranate. Uzbek kazy, quail eggs, Achik-Chuchuk salad and hot chili pepper are served with pilaf.

**108 BYN** 1900 g



### Beer set

A large beer set of deep-fried snacks. The set includes deep-fried Suluguni cheese, rye bread croutons, grilled wings, potato slices, French fries, Dungan chuchwara, onion rings, Tomato flavor sauce, Tsakhtone sauce and Chili pepper.

**44 BYN** 1000 g



### Pilaf for company with a necklace of dolma

Uzbek pilaf with veal, cooked according to an ancient recipe in a cast-iron cauldron, with the addition of yellow carrots, onions, barberry and cumin. Dolma, chili pepper, garlic and quail egg are served with pilaf.

**116 BYN** 1950 g







# GRILL MENU



## Lamb lula kebab

Shish kebab made from chopped lamb, chicken and onion. Served with pickled onions, pomegranate and herbs.

**22 BYN** 130 g



## Chicken lula kebab

Shish kebab made from chopped chicken meat and onions. Served with pickled onions, pomegranate and herbs.

**16 BYN** 130 g



## Shish kebab Napoleon

Uzbek kebab made of juicy veal, slices of lamb kebab and chicken. Served with pickled onions.

**22 BYN** 130 g



## Mahsus-kabob

Veal kebab with the addition of beef fat, pre-marinated in spices. Served with pickled onions, pomegranate and herbs.

**20 BYN** 130 g



## Uzbek-kabob

Shish kebab made of young lamb and chicken meat, pre-marinated in oriental spices. Served with pickled onions, pomegranate and herbs.

**22 BYN** 130 g



## Uch panja

- lamb
- veal

Traditional Uzbek shish kebab, pre-marinated in oriental spices, is cooked on three skewers, which makes it even more juicy and tender. Served with pickled onions, pomegranate and herbs.

**46 BYN** 310 g



## Sunflower seed

Pieces of lamb ribs fried on the grill until crisp. A dish with pickled onions, pomegranate and herbs is served.

**34 BYN** 240 g



## Amir-kabob

Shish kebab of chicken fillet pre-marinated in oriental spices. Served with pickled onions, pomegranate and herbs.

**16 BYN** 130 g







### Kabob balyk

Tender salmon fillet kebab. Served with lemon and soy sauce with herbs.

**34 BYN** 130 g



### Kabob uh faruh

Shish kebab made from selected champignons, pre-marinated in oriental spices.

**14 BYN** 130 g



### Subzavod kabob

Shish kebab of eggplant, zucchini, cherry tomatoes, sweet peppers and onions.

**14 BYN** 130 g



### Chicken wings on the grill

Selected wings cooked on the grill until golden brown. Served with onions and barbecue sauce.

**18 BYN** 250 g



# SIDE DISHES

## Homemade potatoes with onions

Fried potatoes with onions until golden brown. Sprinkled with fragrant herbs.

**10 BYN** 150 g



## French fries

Deep-fried potatoes until golden brown.

**10 BYN** 150 g



## Potato wedges

Potato slices with aromatic spices, baked to a crisp.

**8 BYN** 150 g







## Mashed potatoes

Mashed potatoes with fragrant herbs.

**8 BYN** 150 g



## Vegetable paradise

Tomatoes, sweet peppers, cucumber, green beans, celery, onions and garlic fried in a wok. It wakes up with fragrant greens.

**10 BYN** 150 g



## Steamed rice

Steamed rice. Sprinkled with fragrant herbs.

**8 BYN** 150 g



# DESSERTS

## Chak-chak

A traditional orientaldish made of airy crispydough with honey added.The dessert is sprinkledwith walnuts and powdered sugar.

**14 BYN** 105 g



## Pakhlava

Oriental layer cake withthe addition of walnuts.

**14 BYN** 100 g



## Toura

Three sweet turrets made from shortbread dough,walnuts, condensedmilk and honey.

**16 BYN** 120 g







## Tamarhonum

A delicate meringue-based dessert with buttercream and raspberries. Sprinkled with walnuts, decorated with strawberry jam.

**18 BYN** 130 g



## Apple pie

Puff pastry pie with a filling of juicy apples. Served with condensed milk with chocolate sauce and a bowl of ice cream.

**18 BYN** 300 g



## Napoleon

A classic dessert made from crisp puff pastry and delicate custard.

**16 BYN** 110 g



## Fondan

Chocolate cupcake with liquid chocolate filling. Served with a scoop of ice cream. It is decorated with powdered sugar and strawberry sauce.

**16 BYN** 240 g



### Ice cream

Three balls of ice cream for your choice: cherry, pistachio or vanilla.

**12 BYN** 150 g



### Khvorost

Homemade crunchy cookies with powdered sugar.

**12 BYN** 100 g



### Hot chocolate with marshmallows

A mix of melted bitter and milk chocolate. Served with marshmallows, sprinkled with caramel.

**12 BYN** 150 g



### Fruit bowl

Assorted selected seasonal berries and fruits with powdered sugar.

**29 BYN** 1000 g





# Tea

	Volume	Price
<b>Black tea</b>	800 мл	11 p.
<b>Strong black tea</b>	800 мл	19 p.
<b>Legends of England Earl Gray</b>	800 мл	11 p.
<b>Masala «The wealth of the East»</b> (Indian black tea, fennel, cardamom, cinnamon, caraway seeds, ginger, white pepper, cloves, coriander, black pepper, pink pepper)	800 мл	14 p.
<b>Green tea «95»</b> 	800 мл	11 p.
<b>Black emperor</b> (Ceylon black tea, currant leaf, orange peel, orange slices, mallow, strawberry and blackberry pieces, cornflower petals)	800 мл	14 p.
<b>Green tea with jasmine</b>	800 мл	11 p.
<b>Raspberries with rosemary</b>	800 мл	14 p.
<b>Flower bouquet</b>	800 мл	14 p.
<b>Morning samarkand</b>	800 мл	14 p.
<b>«Tashkent tea»</b> (Black tea, green tea, lemon, honey)	800 мл	19 p.
<b>«Grandma s tea»</b> (Mint, chamomile flowers, linden inflorescences, lemongrass, cinnamon, sagan daila, honey)	800 мл	19 p.
<b>Quince with peach</b> (Classic Gunpowder, Candied Fruit, Dried Apple Pieces, Bearberry Leaf, Flaming Safflower Petals)	800 мл	14 p.
<b>Milk oolong</b>	800 мл	14 p.
<b>Ginseng oolong</b>	800 мл	14 p.
<b>Palase puer 5 years</b>	800 мл	14 p.
<b>Orange cherry</b> (Ceylon black tea, cherry berries, orange segments, yellow rose buds, orange blossom petals, crushed cinnamon)	800 мл	14 p.



## Hot cocktails

	Volume	Price
Mulled wine	300 мл	15 p.

## Coffee

Espresso	40 мл	4 p.
Double espresso	70 мл	7 p.
Americano	150 мл	4 p.
Cappuccino	170 мл	5 p.
Double cappuccino	340 мл	8 p.
Latte	240 мл	6 p.
Raf	200 мл	7 p.
Flat White	200 мл	7 p.

## Tea beverages

<b>Passion fruit citrus tea</b> (Orange juice, passion fruit puree, honey, lime, lemon, orange, cinnamon)	800 мл	19 p.
<b>Ginger tea with lemon and honey</b> (Orange juice, honey, ginger, cinnamon, cloves, lemon)	800 мл	19 p.
<b>Sea buckthorn tea with anise and honey</b> (Orange juice, sea buckthorn, honey, star anise)	800 мл	19 p.
<b>Cardamom pomegranate tea</b> (Pomegranate juice, grenadine syrup, amaretto syrup, pomegranate, cardamom)	800 мл	19 p.
<b>Barberry tea with chocolate and cherries</b> (Cherry nectar, orange, cherry and rosehip berries, barberry syrup, black forest syrup)	800 мл	19 p.
<b>Raspberry tea with pomegranate and mint</b> (Pomegranate juice, raspberry puree, cloves, ground cardamom, mint, orange slices)	800 мл	19 p.
<b>Cherry tea with mint</b> (Cherry juice, cherry syrup, amaretto syrup, cherry, mint, cinnamon, cardamom)	800 мл	19 p.



# Lemonades

Volume

Price

## Raspberry-sea buckthorn fruit drink

(Fruit drink, soda, sea buckthorn, raspberries, lemon juice, raspberry puree, lemon)

500/1000 ml

10/19 BYN

## Kiwi lemonade

(Apple juice, soda, puree kiwi, lemon juice, lemon, basil)

1000 ml

19 BYN

## Cranberry with orange and mango

(Morse, soda, puree mango, cranberry, orange)

500/1000 ml

10/19 BYN

## Tarragon drink

(Apple juice, tarragon syrup, lemon juice, lemon, tarragon greens, soda)

500/1000 ml

10/19 BYN

## Strawberry-basil

(Apple juice, soda, strawberry puree, lemon juice, strawberries, lemon, basil)

500/1000 ml

10/19 BYN

## Pear mojito

(Puree pear, mint, lemon, lemon juice, soda)

500/1000 ml

10/19 BYN

## Gooseberry-orange

(Orange juice, gooseberry-orange puree, Sprite, soda, orange)

500/1000 ml

10/19 BYN

## Feijoa-strawberry

(Cranberry morsel, mashed feijoa-strawberry, sprite, soda, strawberry)

500/1000 ml

10/19 BYN



## Fresh juices

	Volume	Price
Orange	250 ml	12 BYN
Grapefruit	250 ml	12 BYN

## Juice / drinks

Coca-cola zero		330 ml	5 BYN
Coca-cola		330 ml	5 BYN
Fanta		330 ml	5 BYN
Sprite		330 ml	5 BYN
Schweppes		330 ml	5 BYN
Burn		250 ml	7 BYN
RICH (orange, apple, tomato, grapefruit, pineapple,		250 ml	4 BYN
Pomegranate juice		250 ml	6 BYN

## Mineral and drinking Water

Borjomi	330 ml	7 BYN
Jermuk (carbonated, not carbonated)	500 ml	8 BYN
Боровая (carbonated, not carbonated)	330 ml	6 BYN



## Aperitif

	Volume	Price
Cinzano Bianco	40/500 ml	8/100 BYN
Cinzano Rosso	40/500 ml	8/100 BYN
Campari	40/500 ml	12/150 BYN
Aperol	40/500 ml	12/150 BYN

## Sparkling wine/Champagne

Gancia Prosecco	bottle	102 BYN
Gancia Asti	bottle	102 BYN
Soviet semi-sweet	bottle	37 BYN
Soviet brut	bottle	37 BYN
Astoria Xala Ribolla Gialla Brut	150 ml / bottle	19 / 95 BYN

## Rose wine

Pavao Rose Rosado semi-dry	125 ml / bottle	14 / 84 BYN
Gold Country Zinfandel Rose semi-dry	125 ml / bottle	14 / 84 BYN

## White wine

Torres San Valentin semi-dry	125 ml / bottle	16 / 96 BYN
Pavao Escolha semi-dry	125 ml / bottle	14 / 84 BYN
Tini Pinot Grigio dry	125 ml / bottle	14 / 84 BYN
Hans Baer Gewurztraminer semi-dry	125 ml / bottle	14 / 84 BYN
El Descanso Savignon Blanc dry	125 ml / bottle	15 / 90 BYN
Tsinandali dry	125 ml / bottle	14 / 84 BYN



## Red wine

	Volume	Price
Primitivo Luccarelli / dry	125 ml / bottle	18 / 108 BYN
Mucho Mas Tinto / semi-dry	125 ml / bottle	14 / 84 BYN
El Descanso Carmenere / dry	125 ml / bottle	14 / 84 BYN
Hans Baer Pinot Noir / dry	125 ml / bottle	14 / 84 BYN
Chianti Melini / dry	125 ml / bottle	15 / 90 BYN
French Dog Cabernet Sauvignon / semi-dry	125 ml / bottle	14 / 84 BYN
Kindzmarauli/ semi-sweet	125 ml / bottle	15 / 90 BYN
Saperavi/ dry	125 ml / bottle	14 / 84 BYN



## Whiskey

	Volume	Price
Monkey Shoulder	40/500 ml	16/200 BYN
The Glenlivet 12 years	40/500 ml	18/225 BYN
Chivas Regal aged 12 years old	40/500 ml	17/213 BYN
Ballantine's Finest	40/500 ml	12/150 BYN
Jameson	40/500 ml	14/175 BYN
Jim Beam White	40/500 ml	12/150 BYN
Jack Daniel's Old No7	40/500 ml	15/188 BYN

## Cognac/Brandy

Ararat Ahtamar	40/500 ml	17/213 BYN
Ararat ani	40/500 ml	14/175 BYN
Martell XO	40/500 ml	46/575 BYN
Martell VSOP	40/500 ml	27/338 BYN
Apachen 3 roga	40/500 ml	7/88 BYN
Torres 10	40/500 ml	12/150 BYN
Ararat Cherry	40/500 ml	10/125 BYN

## Liquor

Becherovka	40/500 ml	12/150 BYN
Monin Cafe	40/500 ml	10/125 BYN
Monin Amaretto	40/500 ml	10/125 BYN
Monin Triple Sec	40/500 ml	10/125 BYN



## Vodka

	Volume	Price
Syabry pure RB	40/500 ml	6/75 BYN
Schmidt RB	40/500 ml	6/75 BYN
Finlandia	40/500 ml	10/125 BYN
Finlandia Cranberry	40/500 ml	10/125 BYN
Absolut	40/500 ml	10/125 BYN

## Rom

Havana Club Anejo 3 Anos	40/500 ml	12/150 BYN
Havana Club Anejo Especial	40/500 ml	12/150 BYN
Bacardi Oakheart	40/500 ml	12/150 BYN
Bacardi Carta Blanca	40/500 ml	12/150 BYN
Angostura Aged 7 years	40/500 ml	12/150 BYN

## Tequila

Espolon Reposado	40/500 ml	13/163 BYN
Olmeca Gold	40/500 ml	12/150 BYN
Olmeca Blanco Clasico	40/500 ml	12/150 BYN

## Gin

Beefeater	40/500 ml	12/150 BYN
Bombay Sapphire	40/500 ml	15/188 BYN
Barrister OLD TOM	40/500 ml	12/150 BYN



## Bottled beer

	Volume	Price
Corona Extra	330 ml	13 BYN
Paulaner Weissbier	500 ml	16 BYN
Grimbergen Blanche	330 ml	13 BYN
Aliwaria «0»	450 ml	9 BYN
Aliwaria «0» Wheat	450 ml	9 BYN
Zatecky Gus (Light/Dark)	450 ml	9 BYN
Gorkovskaya brewery IPA	440 ml	9 BYN
Aliwaria White Gold	450 ml	9 BYN
DAB / Light	500 ml	16 BYN

## Cider



330 ml 10 BYN

with cherry flavor  
with honey flavor  
with blackcurrant flavor



# AYRAN

Fermented milk drink with the addition of an apple, cucumbers, garlic and greens. Perfectly refreshing and restores its strength.

**350/1000ml    6 BYN/ 16BYN**





# HOMEMADE CRANBERRY JUICE

250 / 1000 ml  
7 / 24 BYN





# Tinctures of our own manufactures

- cranberry mint
- sea buckthorn with honey
- cherry with barberry
- raspberry with rosemary
- black currant with cinnamon and badian

40 ml

8 BYN





## Campari spritz

campari  
prosecco  
soda  
orange

20 BYN



22 BYN

## Oriental honey

gin  
sea buckthorn  
lemon juice  
cranberry  
pear syrup  
strawberry  
puree  
protein



## Cherry sauer

whiskey  
cherry juice  
lemon juice  
cherry syrup  
protein  
orange peel  
cherry

18 BYN



## Aperol spritz

aperol  
prosecco  
soda  
orange

20 BYN



18 BYN

## Cloudy parrot

spiced rum  
lemon juice  
orange juice  
pineapple juice  
grenadine  
syrup passion  
fruit puree  
bamboo leaf  
mint  
orange



18 BYN

## Negroni

gin  
campari  
red vermouth  
orange





## Cherry Martini

coffee liqueur  
cherry ararat  
espresso  
sugar syrup  
coffee beans

18 BYN



## Margarita

tequila  
Tripl Sec liqueur  
lemon juice  
sugar syrup

18 BYN





# White Lady

gin  
triple sec liqueur  
lemon juice

18 BYN



# Cosmopolitan

vodka  
triple sec liqueur  
lemon juice  
berry juice

18 BYN





## Mai-tai

white rum  
golden rum  
Triple Sec liqueur  
almond syrup  
sugar syrup  
lemon juice  
mint  
bamboo leaf

22 BYN

## Long Island Ice Tea

vodka  
gin  
tequila  
rum  
Triple Sec liqueur  
lemon juice  
sugar syrup  
cola  
lemon

22 BYN



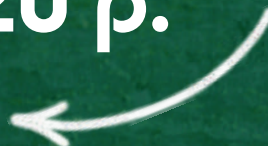




## Cherry paradise

amaretto liqueur  
cherry ararat  
lemon juice  
vanilla syrup  
cherry  
orange

20 p.



## Easter Island

amaretto liqueur  
spiced rum  
lemon juice  
coconut syrup  
cherry  
mint  
bamboo leaf

20 p.





## Pina colada

rum  
pineapple juice  
cream  
coconut syrup  
orange

18 ρ.



## Mojito

rum  
sugar syrup  
soda  
mint  
lime

20 ρ.







**Strawberry  
milkshake**

**12 BYN**



**12 BYN**

**Vanilla  
milkshake**



**Chocolate  
milkshake**

**12 BYN**



# HOOKAHS

**Hookah Classic**  
**42 BYN**

*Density scale*



**Hookah Premium**  
**47 BYN**

*Density scale*



**Hookah Exclusive**  
**53 BYN**

*Density scale*



**Fruit for hookah**

**15 BYN**

Dear friends!

To avoid unpleasant consequences, it is not recommended to smoke hookah on an empty stomach and when drinking alcoholic beverages!