

PILAF



Golden Valley

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

30/34 BYN 350/500 g



Teahouse

Uzbek pilaf is prepared according to an old recipe in a cast iron cauldron from Laser rice and veal with the addition of yellow and red carrots, onions, barberries, cumin, chili peppers and garlic. Achik-chuchuk salad is recommended for pilaf.

30/34 BYN 350/500 g





Appetizers

Meat platter

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

34 BYN

250 g

Cheese platter

Parmesan, Brynza, Feta, Suluguni, Russian. Served with honey, pear, grapes, walnuts and pomegranate.

38 BYN

320 g

Tashkent Pickles

Homemade pickles: cucumber, pepper, wild garlic, cherry tomatoes with garlic, pickled carrots and garlic.

30 BYN

500 g

Vegetable garden

Selected vegetable slicing: tomato, cucumber, sweet pepper, young radish, celery, hot pepper and aromatic greens. Served with Tsakhtone sauce.

34 BYN

500 g

Green plate

Fragrant cilantro, basil, dill, green onions and parsley. The dish is served with tsakhtone sauce and hot chili pepper.

20 BYN

125 g

Yakhna Til

Tender beef tongue with horseradish.

22 BYN

130 g



Nishona

Eggplant baked with cheese, tomatoes, garlic and herbs. Served with Tsakhtone sauce.

24 BYN

275 g



Uzbek kazy

Classic Uzbek sausage made from horse meat. Served with onions and parsley.

16 BYN

80 g



Tatar kazy

Classic Tatar dried horse meat sausage.

12 BYN

80 g



Eggplants in tempura

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

20 BYN

270 g





Salads



Achik-chuchuk

Salad of ripe juicy tomatoes, onions, hot peppers and basil. Dressed with vegetable oil. Recommended for pilaf.

18 BYN

165 g



Shakarop

Fresh salad of ripe tomatoes, crispy cucumbers, onions and aromatic cilantro. Dressed with vegetable oil.

18 BYN

160 g



Bahor

Light green salad of spinach, fresh cucumber and young radish. Dressed with vegetable oil.

20 BYN

150 g



Seymurk

Warm salad of tender roasted veal, eggplant, zucchini, baked sweet peppers, tomatoes with the addition of garlic and cilantro.

26 BYN

150 g

Teahouse



Signature salad with juicy roast beef, marinated champignons, fried sweet peppers, cherry tomatoes, salad onions, Iceberg and Lola lettuce leaves. Dressed with balsamic sauce and sprinkled with walnuts.

40 BYN

400 g

Caesar with chicken



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

32 BYN

270 g

Caesar with shrimps



Fried shrimp, Iceberg and Lola lettuce, cherry tomatoes, Parmesan cheese. The salad is sprinkled with croutons and dressed with the chef's signature sauce.

36 BYN

270 g

Uchkuduk



Juicy orange, cream cheese, cherry tomatoes, crispy fried eggplant slices, seasoned with sweet chili sauce on a bed of Lola and Iceberg lettuce, arugula and signature dressing. Sprinkled with sesame seeds.

34 BYN

320 g

5

Cobb Salad

Fresh salad of ripe avocado, juicy cherry tomatoes, boiled egg, Iceberg and Lola lettuce, cucumber and grilled salmon. The salad is dressed with lemon juice and sprinkled with flax and pumpkin seeds.

32 BYN

320 g



Greek salad

A variation on the classic Greek salad: Feta cheese, cherry tomatoes, sweet pepper, cucumber, Iceberg and Lola lettuce, olives, red onion. Dressed with signature sauce.

30 BYN

280 g



Samarkand

A hearty salad of boiled veal tongue, veal, chicken fillet, smoked chicken with fried champignons. Dressed with homemade mayonnaise and garnished with herbs.

30 BYN

210 g



Uigur

Warm salad of fried vegetables: eggplant, sweet pepper, cucumber and garlic. The salad is dressed with soy sauce, sprinkled with aromatic herbs and sesame seeds.

26 BYN

150 g



Soups



Lagman Uyghur

Traditional Uzbek soup made from lamb and vegetables, fried in a wok, with hand-pulled noodles. Sprinkled with aromatic herbs.

28 BYN

350 g

Kharcho

A rich, spicy soup of veal, rice, garlic with aromatic oriental spices and cilantro. Served with crispy croutons.

26 BYN

350 g

Tashkent Shurpa

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

26 BYN

350 g



Balyk shurpa

A rich fish soup made from salmon and hake with the addition of potatoes, carrots, onions and sweet peppers.

24 BYN

350 g



Solyanochka Halal

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

24 BYN

350 g



Ugra Osh

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

20 BYN

350 g





Chuchvara shurpa

Dumplings stuffed with lamb and onions, broth and aromatic herbs. The soup is served with sour cream.

22 BYN

350 g



Tom-Yam

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

28 BYN

350 g



Lentil soup

A thick, hearty cream soup with vegetables, lentils and veal. Served with crispy croutons.

26 BYN

350 g

Bakery



Katlama

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

12 BYN

120 g



Lahmajun

Turkish flatbread filled with veal, tomatoes and spices.

24 BYN

270 g



Eastern flatbread with cheese

Thin oriental flatbread stuffed with Suluguni cheese.

16 BYN

170 g



Closed Khachapuri

Pastries made from rich dough with cheese filling.

18 BYN

200 g



Ossetian pie

- with potatoes and cheese

Thin dough with a filling of several types of cheese and potatoes.

18 BYN 350 g

- with lamb and veal

A juicy pie with a filling of lamb and veal, cheese and onions.

20 BYN 350 g

- with spinach and cheese

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

18 BYN 350 g



Samsa

- with lamb
- with veal

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

12 BYN 120 g



Cheburek

Thin dough pastries with a choice of filling:

- with cheese
- with lamb
- with veal

16BYN
18BYN
16BYN

150 g



Mini Chebureki

Small hand-made chebureki, fried until crispy, filled with tender veal and aromatic herbs. Served with Tsakhtone sauce.

26 BYN

180 g



Kutabs

- with cheese and champignons
- with cheese and herbs
- with cheese and tomatoes

Thin Uzbek pancakes

16 BYN

195 g



Sarmabeti

Juicy rolls of thin puff pastry in sesame, with lamb and veal filling, baked with signature shashlik sauce. Served with sour cream.

32 BYN

450 g





Sambusiki

Small chebureki, fried until crispy, with a filling of Suluguni cheese and ripe tomatoes.

16 BYN

120 g



Khachapuri Adjarian style

An old dish of traditional Georgian cuisine. A rich flatbread with cheese, egg yolk and butter.

22 BYN

320 g



Obi non

Traditional Uzbek pastry made from wheat dough with sesame seeds.

5 BYN

100 g

Hot dishes



Manti with lamb or veal steamed

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

18/22 BYN

3/5pcs



Manti with lamb or veal fried

Traditional fried Uzbek manti filled with minced lamb or veal, onions and oriental spices. Served with sour cream.

18/22 BYN

3/5pcs





Zhuvava

Small manty dumplings with a filling of minced veal and onion. The dish is served with pieces of lamb and vegetable sauce, sprinkled with fresh herbs.

20 BYN

300 g



Chuchvara in Dungan

Fried hand-made dumplings with lamb and onion filling according to an oriental recipe. Served with sour cream and sprinkled with aromatic herbs.

24 BYN

230 g



Dolma

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

26 BYN

270 g



Kuk-chuchvara

Light, juicy hand-made dumplings with spinach and herbs. Can be fried or steamed at the guest's request.

14 BYN

225 g

Kazan kabob

Stewed rack of young lamb on the bone with baked potatoes. The dish is served with fresh tomato, cucumber, onion and shashlik sauce.

62 BYN

325 g



Waguri

Juicy veal fried with sweet pepper, chili pepper and red onion, on a bed of French fries. Served with fresh vegetables and shashlik sauce.

32 BYN

300 g



Kaurma Lagman

Hand-pulled oriental noodles, fried in a wok with pieces of the most tender lamb, sweet pepper, green beans and celery. Served with Uzbek omelette, sprinkled with aromatic herbs.

34 BYN

350 g



Gosh Sai

Wok-fried delicious pieces of lamb with champignons, tomatoes, sweet peppers, celery, onions, garlic and oriental spices. The dish is sprinkled with aromatic herbs.

30 BYN

300 g





Leg of lamb Khan style

Leg of young lamb baked in a flatbread with sesame seeds.

The dish is served with jalapeno pepper, Chef's sauce and a salad of fresh cucumber with juicy tomato.

38 BYN

650 g

Chicken in Chaykha style

Juicy chicken fillet stuffed with bell pepper, tomato and cucumber under a creamy curry sauce with aromatic herbs.

Served with potato wedges and salsa.

32 BYN

350 g

Grilled salmon

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

59 BYN

250 g

Chef's Beef Medallions

Juicy beef medallions garnished with grilled potatoes and roasted cherry tomatoes.

Served with Salsa sauce.

66 BYN

525 g

Iskander kebab

A popular Uzbek dish made from slices of juicy lamb kebab and homemade flatbread with shashlik sauce. Served with cucumbers, tomatoes and sour cream.

40 BYN

500 g



Peking duck

Selected pieces of duck fillet fried in honey sauce.

The dish is served with green onions, fresh cucumber, Uzbek flatbread and sweet and sour Hoisin sauce.

48 BYN

415 g



Sauces

Adjika 🌶️
Lazza 🌶️
Salsa 🌶️
Sour cream
Narsharab 🍷
Chef's sauce
Tartarus 🧄

Cheese
Red Tkemali 🍷
Tomato-flavor
Tsakhtone 🧄
Shashlik
Ketchup
Homemade
mayonnaise
Barbecue

5 BYN

50 g





Dishes for a company



Assorted grilled food

A dish of 7 types of shashlik: lamb, veal, poultry fillet, lamb lula kebab, chicken lula kebab, vegetable shashlik, tender lamb liver with fat tail.

Served with hot peppers, pickled onions, pomegranate and herbs.

110 BYN

740 g



Bread plate

A set of homemade baked goods: puff pastry flatbread with green onions, flatbread stuffed with Suluguni cheese, garlic buns.

26 BYN

440 g



Beer set

Homemade chicken nuggets, mini chebureki, garlic croutons, Dungan chuchvara, potato wedges, salted peanuts, smoked cheese and straws.

Served with cheese and garlic sauce.

44 BYN

1000 g 19

Pilaf for company with a necklace of dolma

Uzbek pilaf with veal, cooked according to an old recipe in a cast iron cauldron, with the addition of yellow and red carrots, onions, barberries and cumin. The pilaf is served with dolma, chili pepper, garlic and quail egg.

120 BYN

1950 g



Pilaf for company

Festive pilaf, cooked according to the classic recipe in a cast-iron cauldron with the meat of a young fat-tailed lamb and laser 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 the pilaf.

112 BYN

1900 g



Barbecue



Lamb lula kebab

Shashlik made from minced lamb, fat tail and onions.
Served with pickled onions, pomegranate and herbs.

24 BYN

130 g

Chicken lula kebab

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

16 BYN

130 g

Shashlik Napoleon

Uzbek shashlik made from juicy veal, lamb lula kebab slices and fat tail.
Served with pickled onions, pomegranate and herbs.

26 BYN

130 g

Makhsus-kabob

Veal shashlik with beef fat, pre-marinated in oriental spices. Served with pickled onions, pomegranate and herbs.

22 BYN

130 g



Uzbek Kabob

Shashlik of young lamb and fat tail, pre-marinated in oriental spices. Served with pickled onions, pomegranate and herbs.

24 BYN

130 g

Uch panja

Traditional Uzbek lamb shashlik, 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.

50 BYN

310 g

Amir-kabob

Chicken fillet shashlik pre-marinated in oriental spices. Served with pickled onions, pomegranate and herbs.

18 BYN

240 g

Seed

Pieces of lamb ribs grilled until crispy. Served with pickled onions, pomegranate and herbs.

34 BYN

240 g

Jigar-kabob

Tender lamb liver shashlik pre-marinated in oriental spices. Served with pickled onions, pomegranate and herbs.

22 BYN

150 g





Kabob balyk

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

34 BYN

130 g



Kabob uh farukh

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

14 BYN

130 g



Subzavod kabob

Skewers of eggplant, zucchini, cherry
tomatoes, sweet peppers and onions.

14 BYN

130 g



Chicken wings on the grill

Selected wings, grilled until golden brown.
Served with onions and shashlik sauce.

18 BYN

250 g



Side dishes

Home-style potatoes

Potatoes fried until golden brown with onions.

10 BYN

150 g

French fries

Potatoes deep fried until golden brown.

10 BYN

150 g

Potato wedges

Potato wedges with aromatic spices, baked until crispy.

10 BYN

150 g

Eastern risotto

An oriental risotto with piquant notes of basil and sun-dried tomatoes.

12 BYN

150 g



Mashed potatoes

Mashed potatoes with aromatic herbs.

10 BYN

150 g



Vegetable Paradise

Wok-fried tomatoes, sweet peppers, cucumber, green beans, celery, onions and garlic. Sprinkled with aromatic herbs.

12 BYN

150 g



Steamed rice

Steamed rice.
Sprinkled with aromatic herbs.

10 BYN

150 g



Desserts

Chuck-chuck

Traditional oriental sweet made from airy crispy dough with honey.

The dessert is sprinkled with walnuts and powdered sugar.

14 BYN

105 g

Baklava

A juicy layered dessert of oriental cuisine made from the thinnest dough with walnuts and honey.

14 BYN

100 g

Tura

Three sweet towers made from shortcrust pastry, walnuts, condensed milk and honey.

16 BYN

120 g

Tamarchonum

A delicate meringue dessert with butter cream and raspberries. Sprinkled with walnuts and decorated with strawberry sauce.

20 BYN

130 g



Apple pie

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

22 BYN

300 g



Napoleon

A classic Uzbek-style dessert made from crispy puff pastry and delicate custard.

16 BYN

110 g



Fondant

Chocolate cake with liquid chocolate filling. Served with a scoop of ice cream. Decorated with powdered sugar and strawberry sauce.

18 BYN

240 g





Oriental truffle

Handmade candies made from nuts, cocoa, and honey. Pistachios in coconut flakes, walnuts in sesame seeds, and sunflower seeds in cocoa. No added sugar.

16 BYN

90 g



Ice cream

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

12 BYN

150 g



Brushwood

Homemade crispy cookies with powdered sugar.

8 BYN

100 g



Fruit platter

An assortment of selected seasonal berries and fruits covered in powdered sugar.

30 BYN

1000 g

Ayran

Fermented milk drink with apple, cucumber and greens. Perfectly refreshes and restores strength

8/19 BYN

300/1000 ml



Homemade cranberry juice

8/28 BYN

250/1000 ml



Tinctures of our own production

- cherry with barberry
- black currant with cinnamon and star anise
- raspberry with rosemary
- cranberry with mint

9 BYB

40 ml





**Vanilla
milk
shake**

**Strawberry
milk
shaken**

15BYN

**Chocolate
milk
shake**

Campari Spritz

campari 26BYN
prosecco
soda
orange

Aperol Spritz

aperol 26BYN
prosecco
soda
orange

Mai Tai

white rum 26BYN
gold rum
triple sec liqueur
almond syrup
sugar syrup
lemon juice
mint
bamboo leaf

Negroni

gin 24BYN
campari
red vermouth
orange

Cherry Sour

whiskey 24BYN
cherry juice
lemon juice
cherry syrup
protein
orange zest
cherry

Cherry Martini

coffee liqueur
ararat cherry
espresso
sugar syrup
coffee beans

24BYN



White Lady

gin
triple sec liqueur
lemon juice

24BYN



Pina Colada

24BYN

rum
pineapple juice
cream
syrup coconut
orange



Cherry Paradise

amaretto liqueur
ararat cherry
lemon juice
sugar syrup
cherry
orange

24BYN



Easter Island

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

24BYN

Cloud Parrot

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

24BYN

Mojito

rum
sugar syrup
soda
mint
lime

26BYN

Long Island Ice Tea

26BYN

vodka
gin
tequila
rum
triple sec liqueur
lemon juice
sugar syrup
cola
lemon

Eastern honey

26BYN

gin
sea buckthorn
lemon juice
cranberry
pear syrup
strawberry puree
protein

35

Tea is central to Uzbek culture and is an integral part of everyday life. In Uzbekistan, tea is not just a drink, but a symbol of hospitality and friendship.

Traditionally, Uzbeks drink green tea, which is served in small cups and sometimes in large teapots. Drinking tea with food is an important ritual. Tea is usually served with main dishes such as pilaf, flatbreads or meat snacks. It helps to soften the taste and promotes better digestion of food. It is important to note that tea is often served several times during a meal, creating an atmosphere of communication and comfort.

Tea also plays a role in social interactions: it is served to guests, which symbolizes the respect and hospitality of the hosts. Thus, tea in Uzbek culture is not just a drink, but an important element of traditions, customs and human connections.



Tea

	Volume	Price/BYN
<u>Black tea</u>	800ml	14
<u>Strong black tea</u>	800ml	24
<u>Legends of England Earl Grey</u>	800ml	14
<u>Green tea "95"</u>	800ml	14
<u>Green with jasmine</u>	800ml	14
<u>Masala "Wealth of the East"</u> (Indian black tea, fennel, cardamom, cinnamon, cumin, ginger, white pepper, cloves, coriander, black pepper, pink pepper)	800ml	17
<u>Black Emperor</u> (Ceylon black tea, currant leaf, orange peel, orange slices, mallow, pieces of strawberries and blackberries, cornflower petals)	800ml	17
<u>Raspberry with rosemary</u> (Indian black tea, pine buds, rosemary, pieces of raspberries, cornflower petals)	800ml	17
<u>Flower bouquet</u> (A mixture of classic varieties of Chinese green tea, rose petals, calendula and blue cornflower, pieces of strawberries)	800ml	17
<u>Morning Samarkand</u> (Chinese green tea, candied fruit, rosehip pieces, fig slices, goji berries, kiwi slices, orange segments, orange blossoms, bright calendula and safflower petals)	800ml	17
<u>Quince with peach</u> (Classic gunpowder, candied fruit, dried apple pieces, bearberry leaf, fiery safflower petals).	800ml	17
<u>Milk oolong</u>	800ml	17
<u>Ginseng oolong</u>	800ml	17
<u>Palace puer 5 years</u>	800ml	17
<u>"Orange Cherry"</u> (Ceylon black tea, cherry berries, orange segments, white rose buds, orange blossom petals, crushed cinnamon)	800ml	17
<u>"Tashkent tea"</u> (Black tea, green tea, lemon, honey)	800ml	24
<u>"Grandma's tea"</u> (Mint, chamomile flowers, inflorescences linden, lemon grass, cinnamon, honey).	800ml	24

Hot cocktails

	Volume	Price/BYN
<u>Mulled wine</u>	300ml	15

Coffee

	Volume	Price/BYN
<u>Espresso</u>	40ml	5
<u>Double Espresso</u>	70ml	8
<u>Americano</u>	150ml	5
<u>Cappuccino</u>	170ml	6
<u>Double Cappuccino</u>	340ml	9
<u>Latte</u>	240ml	7
<u>Raff</u>	200ml	8
<u>Flat White</u>	200ml	8

Tea drinks

	Volume	Price/BYN
<u>Citrus tea with passion fruit</u> (Orange juice, passion fruit puree, honey, lime, lemon, orange, cinnamon)	800ml	24
<u>Ginger tea with lemon and honey</u> (Orange juice, honey, ginger, cinnamon, cloves, lemon)	800ml	24
<u>Sea buckthorn tea with anise and honey</u> (Orange juice, sea buckthorn, honey, star anise)	800ml	24
<u>Pomegranate tea with cardamom</u> (Pomegranate juice, grenadine syrup, amaretto syrup, orange slice, cardamom)	800ml	24
<u>Raspberry tea with pomegranate and mint</u> (Pomegranate juice, raspberry puree, cloves, ground cardamom, mint, orange slices)	800ml	24

Lemonades

	Volume	Price/BYN
<u>Raspberry-sea buckthorn</u> (Fruit drink, Sprite, soda, sea buckthorn, lemon juice, raspberry puree, lemon)	500/1000ml	13/24
<u>Kiwi-lemonade</u> (Apple juice, Sprite, soda, kiwi puree, lemon juice, kiwi, lemon, basil)	1000ml	24
<u>Cranberry with orange and mango</u> (Fruit drink, Sprite, soda, mango puree, cranberry, orange)	500/1000ml	13/24
<u>Tarragon</u> (Apple juice, Sprite, soda, tarragon syrup, lemon juice, lemon, mint)	500/1000ml	13/24
<u>Strawberry-basil</u> (Apple juice, Sprite, soda, strawberry puree, lemon juice, strawberry, lemon, basil)	500/1000ml	13/24
<u>Pear mojito</u> (Pear puree, Sprite, soda, mint, pear, lemon, lemon juice)	500/1000ml	13/24

Freshly squeezed juices

	Volume	Price/BYN
<u>Orange</u>	250ml	14
<u>Grapefruit</u>	250ml	14

Juice/Drinks

	Volume	Price/BYN
<u>Coca-Cola without sugar</u>	330ml	6
<u>Coca-Cola</u>	330ml	6
<u>Fanta</u>	330ml	6
<u>Sprite</u>	330ml	6
<u>Schweppes</u>	330ml	6
<u>Bern</u>	250ml	8
<u>RICH</u>	250ml	5
<u>Orange juice, Apple juice, Cherry nectar, Grapefruit juice, Pineapple juice, Tomato juice with salt</u>		
<u>Pomegranate juice</u>	250ml	7



Mineral and drinking water

	Volume	Price/BYN
<u>Borjomi</u>	330ml	8
<u>Jermuk gas, n/gaz.</u>	500ml	9
<u>Borovaya gas, n/gaz.</u>	330ml	7

Aperitif

	Volume	Price/BYN
<u>Cinzano Bianco</u>	40/500ml	10/125
<u>Cinzano Rosso</u>	40/500ml	10/125
<u>Campori</u>	40/500ml	14/175
<u>Aperol</u>	40/500ml	12/150

Sparkling wine/Champagne

	Volume	Price/BYN
<u>Gancia Prosecco</u>	bottle	125
<u>Gancia Asti</u>	bottle	125
<u>Sovetskoe semi-sweet</u>	bottle	37
<u>Sovetskoe Brut</u>	bottle	37
<u>Astoria Casa Diletta Brut</u>	150ml/bottle	22/110

Rose wine

	Volume	Price/BYN
<u>Pavao Rose Rosado</u> <u>Portugal semi-dry</u>	125ml/bottle	16/96
<u>Gold Country Zinfandel Rose</u> <u>USA p/dry</u>	125ml/bottle	16/96

White wine

	Volume	Price/BYN
<u>Torres San Valentin</u> Spain semi-dry	125/bottle	18/108
<u>Tini Pinot Grigio</u> Italy is dry.	125/bottle	17/102
<u>Hans Baer Gewurztraminer</u> Germany semi-dry	125/bottle	17/102
<u>El Descanso Savignon Blanc</u> Chili is dry	125/bottle	17/102
<u>Tsinandali Georgia is dry</u>	125/bottle	16/96

Red wine

	Volume	Price/BYN
<u>Primitivo Luccarelli</u> Italy is dry	125/bottle	19/114
<u>Mucho Mas Tinto</u> Spain semi-dry	125/bottle	17/102
<u>El Descanso Carmenere</u> Chili is dry	125/bottle	17/102
<u>Hans Baer Pinot Noir</u> Germany is dry	125/bottle	17/102
<u>Chianti Melini</u> Italy is dry	125/bottle	17/102
<u>French Dog Cabernet Sauvignon</u> France semi-dry	125/bottle	17/102
<u>Kindzmarauli</u> Georgia semi-sweet	125/bottle	17/102
<u>Saperavi</u> Georgia is dry	125/bottle	17/102

Vodka

	Volume	Price/BYN
<u>Syabry Pure BY</u>	40/500ml	7/88
<u>Schmidt BY</u>	40/500ml	7/88
<u>Finlandia</u>	40/500ml	12/150
<u>Finlandia Cranberry</u>	40/500ml	12/150
<u>Absolut</u>	40/500ml	11/138

Rum

	Volume	Price/BYN
<u>Havana Club Anejo 3 Anos</u>	40/500ml	13/163
<u>Havana Club Anejo Especial</u>	40/500ml	13/163
<u>Bacardi Oakheart</u>	40/500ml	13/163
<u>Bacardi Carta Blanca</u>	40/500ml	13/163
<u>Angostura Aged 7 cars</u>	40/500ml	13/163

Tequila

	Volume	Price/BYN
<u>Espolon Reposado</u>	40/500ml	14/175
<u>Olmeca Gold</u>	40/500ml	14/175
<u>Olmeca Blanco Clasico</u>	40/500ml	14/175

Gin

	Volume	Price/BYN
<u>Beefeater</u>	40/500ml	13/163
<u>Bombay Sapphire</u>	40/500ml	16/200
<u>Barrister OLD TOM</u>	40/500ml	12/150

Whiskey

	Volume	Price/BYN
<u>Monkey Shoulder</u>	40/500ml	18/225
<u>The Glenlivet 12 years</u>	40/500ml	19/238
<u>Chivas Regal aged 12 years old</u>	40/500ml	18/225
<u>Ballantine's Finest</u>	40/500ml	13/163
<u>Jameson</u>	40/500ml	15/188
<u>Jim Beam White</u>	40/500ml	13/163
<u>Jack Daniel's Old No7</u>	40/500ml	16/200

Cognac/Brandy

	Volume	Price/BYN
<u>Ararat Akhtamar</u>	40/500ml	18/225
<u>Ararat Ani</u>	40/500ml	15/188
<u>Martell XO</u>	40/500ml	46/575
<u>Martell VSOP</u>	40/500ml	28/350
<u>Araspel 3 years</u>	40/500ml	7/88
<u>Torres 10</u>	40/500ml	13/163
<u>Ararat Cherry</u>	40/500ml	12/150

Liquor

	Volume	Price/BYN
<u>Becherovka</u>	40/500ml	13/163
<u>Monin Cafe</u>	40/500ml	11/138
<u>Monin Amaretto</u>	40/500ml	11/138
<u>Monin Triple Sec</u>	40/500ml	11/138
<u>Jagermeister</u>	40/500ml	13/163

Bottled beer

	Volume	Price/BYN
Zatecky Gus (Light/dark)	450ml	12
Alivaria White Gold	450ml	12
Alivaria "0"	450ml	12
Alivaria "0" Wheat	450ml	12
Gorkovskaya brewery IPA	440ml	12
Lowenbrau Original	450ml	12
Hoegaarden	440ml	12
Velkopopovicky Kozel (Dark)	450ml	12
Stella Artois	440ml	12
Corona Extra	330ml	15
Paulaner Weissbier	500ml	18
Grimbergen Blanche	330ml	15
Leffe Blonde (Light)	330ml	15
Leffe Brune (dark)	330ml	15

Cider

cherry flavored
honey flavored
blackcurrant flavored

Volume Price/BYN
 330ml 12



Hookahs menu

PREMIUM HOOKAH

premium hookah on a classic bowl

60BYN

HOOKAH ON FRUIT

premium hookah on a grapefruit bowl

80BYN

HOOKAH FROM THE CHEF

designer hookah on a classic bowl or a grapefruit bowl

120BYN

Dear friends!

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