



## Early Bird Menu

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Not available Bank Holidays and between 15th of November to 01th of January  
Available Monday to Friday from 12.00-5.00 p.m.

2 COURSES £18.95

## Starter

### SPICY LENTIL SOUP

[VG]

### BORSCH

Famous Ukrainian beetroot & mixed vegetable soup served with sour cream & brown bread [VG]

### HUMMUS

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

### TABBOULEH

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

### FALAFEL

Aground mixture of broad beans, chickpeas, coriander, cumin & turmeric-fried in oil [V]

### DZKNIK

Whitebait tossed in flour, deep fried - served with lemon [F]

### BABAGHANOUSH

Grilled aubergine with chopped tomatoes, onion, peppers, parsley, oil & lemon [VG]

### PANIROV BOREK

Deep fried savory pastries filled with spinach & cheese [V]

### ARARAT PIE

Filo pastries filled with spiced minced lamb, parsley, nutmeg

## Main

### KOFTE

Balls of spicy minced lamb meat, mixed with onion, parsley & spices, served with rice

### SAUSAGE OMELETTE

A mixture off spicy sausage pieces with eggs, tomatoes, peppers, topped with sumac

### GOLUBTSY

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

### KOOKOO OMELETTE

Armenian style vegetable omelet

### HAVI KHOROVADZ

Marinated chicken thighs - served with vegetables

### PASUS DOLMA

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

[V] Vegetarian [VG] Vegan [F] Flour  
12.5% service charge will be added to your bill  
Ask your waiter for allergy advice