



MENU

BAR - RESTAURANT - LOUNGE

ARMENIAN

Vegetarian and Vegan Starters Soup

SPICY LENTIL SOUP [VG]	£6.50
BORSCH Famous Ukrainian beetroot and vegetable soup - served with sour cream and brown bread [VG]	£6.50

VEGETARIAN SHARING PLATTER - £8.50

Meze Rich selection of tasty vegetarian starters:
hummus, ikra, tabbouleh, babaghanoush, mutabal, panirov borek & falafel
served with lavash bread

Cold Salads and Dips All dips are served with warm pita bread

JAJUK Yoghurt shredded cucumber and chopped dill and garlic [V]	£6.00
ARMENIAN SPECIAL SALAD Fresh assorted greens topped with pomegranate and mulberry sauce [VG]	£5.95
HUMMUS Chickpeas puree, tahini & garlic blended with olive oil & lemon juice [VG]	£5.95
IKRA Minced aubergine, sweet peppers & fresh greens cooked in olive oil [VG]	£6.50
MUTABAL Grilled aubergine dip with tahini, olive oil & garlic [VG]	£6.50
ARMENIAN VEGETABLE SALAD Tomato and cucumber mixed with greens, onions and herbs [VG]	£6.50
TTU Assorted pickles [VG]	£6.50
TABBOULEH A mixture of bulgur (cracked wheat) & chopped vegetables, mint, olive oil & lemon juice [VG]	£6.00
BABAGHANOUSH Grilled aubergine with chopped tomatoes, onion, peppers, parsley, oil & lemon [VG]	£6.50
ROLLS OF AUBERGINE Fried aubergine slices rolled with spicy cheese [V]	£6.50

ARMENIAN

Hot Vegetarian and Vegan Starters

MEGRELSKY KHACHAPURY Double cheese bread pastry [V]	£9.50
FETA IN FILO Feta cheese wrapped in filo pastry, dressed with honey and sesame seeds [V]	£7.50
FALAFEL Made with ground mixture of broad beans, chickpeas, sun coriander, cumin fried in oil [V]	£6.00
PANIROV BOREK Deep fried Filo pastries filled with spinach & cheese [V]	£5.50
MUSHROOM BLINI Fried, chopped mushrooms & onion wrapped in pancake [V]	£5.95

Meat and Fish Starters Soup

SOLYANKA Soup with a sour flavor, smoked meats, gherkins, potatoes, olives, lemon served with soured cream	£11.00
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MEAT SHARING PLATTER - £9.95

Orders are for a minimum of 2 people and prices are per person

Rich selection of tasty meat starters:

Ararat pie, kufta, dolma, oliveh, babaghanoush, mutabal, hummus, tabbouleh

Meat and Fish Cold Starters

SELODKA Salted herring with boiled potatoes, dill & fresh onion rings	£6.50
SELODKA POD SHUBOY Salted herring garnished with layers of cooked, chopped vegetables, olive oil eggs covered with mayonnaise	£7.00
BASTURMA Finely sliced, air-dried cured beef	£7.50
OLVIEH A mixture of potatoes, green peas, carrots, gherkins, beef & mayonnaise, parsley, dill & olive oil	£6.50

ARMENIAN

Meat and Fish Hot Starters

YEREVAN KHACHAPURI (Ajaruly Kahchapury)	£10.95
Slightly spicy basturma, baked in home made bread, topped with egg & melted cheese	
KOFTA (Kololak)	£6.95
Balls of spicy minced lamb, mixed with onion, tomatoes & Armenian spices	
YERSHIG	£6.95
Home-made lamb sausage cooked in spicy tomato sauce with fresh herbs	
ARARAT PIE	£6.50
Deep fried savory pastries filled with minced lamb, parsley, nutmeg & egg	
DZKNIK	£7.00
Whitebait tossed in flour, deep fried, served with lemon & special sauce [F]	
GARIDES	£10.50
King prawns cooked in garlic butter & white wine sauce with fresh chilly peppers	
OCTOPUS	£11.95
Delicately marinated and charcoal grilled served with special sauce	
KALAMARI	£7.95
Deep fried fresh squid served with special sauce [F]	

Vegeterian and Vegan Main Course

ARMENIAN STYLE VEGETABLE MUSSAKA	£14.95
Layers of potatoes, aubergine, peppers, courgettes and mushrooms topped with bechamel sauce [VG]	
STUFFED AUBERGINE	£13.95
Grilled aubergine stuffed with mixed vegetable topped with cheese [VG] [V]	
MUSHROOM BLINI	£12.95
Dried chopped mushrooms and onion wrapped in pancake-served with fresh salad [V]	
PASUS DOLMA	£13.95
Traditional Armenian dish, marinated cabbage stuffed with grated vegetables [VG]	
MUSHROOM STROGANOFF	£13.95
Mushrooms with fried onions in sour cream sauce served with rice [V]	
VARENIKY	£12.50
Dumpling with mushrooms & mashed potatoes [V]	
VEGETABLE KHOROVATS	£12.95
Grilled aubergine, red pepper & tomato marinated in oil and herbs [VG]	

ARMENIAN

Meat and Fish Main Course Khorovats-Charcoal Grill

All charcoal grilled dishes are served with sprinkled fresh onions and herbs.
All are charcoal grill are gluten free.

SHISH KHOROVADZ Marinated cubes of lean lamb	£17.95
SHASHLIK Lamb chops delicately marinated with special spices and served with Armenian special salad	£18.95
MIXED KHOROVADZ Lamb chops, chicken thighs & pork served with Armenian special Salad	£19.95
KHOZY KHOROVADZ Fine cut of pork marinated with Armenian spices	£15.95
TAVARI SHISH KHOROVADZ Traditional village style marinated rib-eye, charcoal grilled	£23.95
HAVI KHOROVADZ Marinated chicken thighs	£14.50
TRCHNY The Armenian traditional home-made minced chicken and turkey lulu kebab	£15.95
NUR HAVI Chicken breast marinated in pomegranate sauce	£15.95
MADZUNOV KHOROVADZ Two skewers of spicy minced lamb served on pita bread, topped with yogurt	£16.95

Fish

All fish dishes are charcoal grilled and served with vegetables

GARIDES King prawns cooked in garlic butter & white vine sauce with fresh chilly peppers	£21.95
WHOLE SEA BASS	£21.50
SALMON STEAK	£19.95

ARMENIAN

Main Courses

CHICKEN KYIV Minced Chicken breast coated in breadcrumbs & stuffed with herbs and garlic butter served with mashed potato	£15.95
TAPAKAC CHUT Pan fried baby chicken served with mashed potatoes	£17.95
ARMENIAN GOULASH An Armenian favorite stew made with lamb, cooked in a rich tomato sauce with vegetables served with rice	£21.95
LCONAC SMBUK Aubergine stuffed with spiced minced lamb - served with spicy carrot salad	£14.95
GARAN MATER Lamb-chops cooked in pomegranate sauce, herbs - served with mashed potatoes	£19.95
SIBERIAN PELMENI (other options available, ask waiter) In broth (mix of pork and beef)	£13.95
KHINKALI (other options available, ask waiter) Traditional Georgian dumplings with minced veal and pork special spices	£15.95
TAVARI KHASHLAMA Beef ribs cooked with aubergine, garlic & fresh herbs - served with mashed potatoes	£17.95
DOLMA Vine leaves stuffed with minced meat, rice, onion & herbs - served with jajuk	£14.95
GOLUBTSY Cabbage rolls stuffed with minced chicken, rice and herbs, cooked in tomato sauce served with sour cream	£14.95
MIXED DOLMA Selections of our dolma	£15.95

Sides and Breads

Armenian garlic bread	£4.50	Brown bread	£3.00
Armenian garlic topped with ajika	£4.95	Pita bread	£2.00
Chef's lavash bread	£2.50	Mixed basket	£4.95
Home-made thin traditional bread of Armenia baked in tandoori			
Olives	£4.50	Chips	£3.50
Rice	£2.95	Mashed potato	£3.95

Ask your waiter for allergy advice

ARMENIAN

Banquets

ARMENIAN MEAT BANQUET - £29.95

Minimum of 2 people

HOT & COLD STARTERS

Plentiful selection of tasty meat starters

Ararat pie, yershig, kufta dolma, olivieh, babaghanoush, hummus, tabbouleh, mutabal served with lavash bread

MAIN COURSE

Selection of chef's mixed kebab

Chicken, lamb and pork cooked over charcoal served with rice

ARMENIAN SPECIAL BANQUET - £39.95

orders are minimum of 6 people and prices are per person

COLD STARTERS

Olivieh, tershu, hummus, selodka

HOT STARTERS

Mushroom blini, Ararat pie

MAIN COURSE

Selection chef's mixed khorovats & golubtsy

VEGETARIAN BANQUET - £24.95

Orders are for a minimum of 2 people and prices are per person

HOT & COLD STARTERS

Rich selection of tasty vegetarian starters:

Hummus, Ikra, tabbouleh, babaghanoush, mutabal, borek & falafel served with lavash bread

MAIN COURSE

Mushroom Stroganoff, Vegetable Khorovats (grilled aubergine, pepper & tomato chopped in oil and herbs)