

MENU BAR-RESTAURANT-LOUNGE

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

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

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

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 £11.00

Soup with a sour flavor, smoked meats, gherkins, potatoes, olives, lemon served with soured cream

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
OLIVIEH A mixture of potatoes, green peas, carrots, gherkins, beef & mayonnaise, parsley, dill & olive oil	£6.50

[V] Vegeterian [VG] Vegan Ask your waiter for allergy advice

Meat and Fish Hot Starters

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

Vegeterian and Vegan Main Course

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

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

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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
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Sides and Breads

Armenian garlic brea	nd	£4.50	Brown bread	£3.00
Armenian garlic topp	oed with ajika	£4.95	Pita bread	£2.00
Chef's lavash bread Home-made thintradition baked in tandoori	al bread of Armenia	£2.50	Mixed basket	£4.95
Olives	£4.50	Chips		£3.50
Rice	£2.95	Mashe	ed potato	£3.95

Banquets

ARMENIAN MEAT BANQUET - £34.95

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

HOT & COLD STARTERS

Plentiful selection of tasty meat starters
Ararat pie, 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 - £45.00

Orders are for a 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 - £25.50

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, Pasus dolma