

## COLD APPETIZERS

<b>SHEKI SYUZME</b> Traditional milk product	19	<b>HOMEMADE PICKLES</b> Assorted fruit and vegetable pickles from Gabala	33
<b>KUKU</b> Traditional baked omelette with assorted greens and nuts	44	<b>BOUQUET</b> Fresh greens with tomatoes, cucumbers, green peppers, radish and onion	45
<b>AUBERGINE LAVANGI</b> Grilled eggplant rolls stuffed with walnuts, onion, dressed with plum sauce	39	<b>BLACK CAVIAR</b> 475	
<b>LAVANGI OF CHICKEN</b> Rolls of chicken breast, stuffed with walnuts, onion, dressed with plum sauce	42	<b>AUBERGINE MEZE</b> Grilled eggplant , served with red pepper sauce	32
<b>AZERBAIJANI CHEESE PLATE</b> Assorted Azerbaijani cheeses	49	<b>EGGPLANT CAVIAR</b> Minced grilled eggplant, bell pepper, tomatoes, greens, onion and garlic, served with homemade dairy butter	28

## HOT APPETIZERS

<b>GYURZA</b> Dough stuffed with minced lamb meat – served fried or boiled	63	<b>CHICKEN LAVANGI</b> Whole farm chicken stuffed with walnuts, onion dressed with plum sauce, cooked in the oven	84
<b>KUTUM LAVANGI</b> Azerbaijani boneless fish stuffed with walnuts, onion, dressed with plum sauce, cooked in the oven	95	<b>AZERI STYLE SHAKSHUKA</b> Traditional cooked omelette with Baku tomatoes, slow-cooked	55

## BAKU GUTABS

Thin dough in the shape of a crescent with a filling of:

<b>MEAT</b>	9
<b>CHEESE</b>	9
<b>GREENS</b>	8
<b>PUMPKIN</b>	8



## SALADS

Azerbaijani vegetables and greens are famous for their bright taste and unique aromas

<b>KABAB SALAD</b>	60	<b>WARM SALAD</b>	50
Marinated lamb meat, grilled on the mangal, served with mix of vegetables and greens, dressed with pomegranate sauce		Sliced red cabbage, tomatoes and cucumbers, lettuce and grilled marinated chicken breast	
<b>MANGAL</b>	53	<b>BEEF SALAD</b>	60
Minced grilled eggplant, bell pepper, tomatoes, greens and garlic, dressed with olive oil		Marinated beef meat, served with mix of vegetables and greens, dressed with sesame oil and kebab sauce	
<b>CHOBAN</b>	50	<b>VEGETABLE SALAD WITH POMEGRANATE</b>	55
Diced tomatoes, cucumbers, onion and fresh greens dressed with olive oil and lemon juice		Fresh tomatoes, cucumbers, pomegranate, radish and dill, dressed with cheese sauce	
<b>SALAD OF BAKU TOMATOES</b>	55	<b>CHICKEN SALAD</b>	53
Sliced fresh tomatoes with red onion and cherries, dressed with Cherry-dogwood sauce		Marinated chicken breast, grilled on the mangal, served with mix of fruits and vegetables, dressed with orange sauce	
		<b>SALAD WITH GOAT CHEESE</b>	55
		Sliced tomatoes, fresh greens and goat cheese, dressed with olive oil and plum sauce	

## GARNISH (SIDE DISH)

<b>HOMEMADE POTATOES</b>	27
<b>STEAMED VEGETABLES</b>	27
<b>RICE</b>	27
<b>GRILLED VEGETABLES</b>	32
<b>MASHED POTATOES</b>	27
<b>FRENCH FRIES</b>	27

## SAJ USTU

Cooked in Azerbaijani style pan. Served with onion, eggplant, tomato, potato and bell pepper.

<b>CHICKEN SAJ</b>	129
<b>STURGEON SAJ</b>	279
<b>LAMB SAJ</b>	139
<b>VEAL SAJ</b>	149



## SOUPS

All our soups are prepared by antique traditional recipes and served in home style

### DOVGA 39

Yoghurt based soup with greens, egg, served cold or hot

### DOGRAMACH 19

Refreshing cold yoghurt soup with greens and fine diced cucumber

### ARISHTA 49

Chicken meatballs with thinly sliced dough, based on chicken broth

### LENTIL 42

Creamy soup of red lentil, onion, carrot and tomatoes

### CHICKEN 44

Chicken bouillon with chicken, carrot, onion, butter and potatoes

### DUSHBARA 49

Traditional Azerbaijani soup, based on chicken broth with butter, with finely wrapped dough, stuffed with lamb meat, served with vinegar and dry mint

### KUFTA BOZBASH 68

National soup with meatball of lamb, chickpeas, saffron and potatoes, based on meat broth

### SHEKI PITI 75

Lamb in clay pot, fat tail of sheep, split peas and dried cherry plum, based on meat broth

## AZERBAIJANI PILAF

Rice cooked with saffron and served with dry fruits

### TURSHU GOVURMA 99

Lamb meat, onion, chestnuts and dried cherry plum

### SABZI 99

Lamb meat with chopped mixed greens

### FISINJAN 99

Chicken meatballs, walnut, plum, duck

### CHERRY PILAF 99

Fried chicken with cherries and onion

### SHAH PILAF 115

Butter crispy dough stuffed with rice, lamb meat, chestnuts, onion and dried cherry plum

### DOSHEME PILAF 95

Chicken, chestnuts, walnuts and onion

### VILLAGE PILAF 95

Lamb meat, quince, pumpkin, chestnuts, onion, albukhara and beans

## TANDOOR

All dishes are baked in traditional clay oven on charcoals

### CHICKEN IN THE TANDOOR 126

### LAMB RIBS IN THE TANDOOR 460

### LAMB SHOULDER 265

### IN THE TANDOOR

### LAMB IN THE TANDOOR 1100



## KEBABS AND MANGAL DISHES

All dishes are grilled on a traditional skewers, served with tomatoes, peppers, onions and fresh greens

<b>BASTURMA VEAL</b> Marinated beef meat	89	<b>CHICKEN LULA</b> Minced chicken meat	79
<b>LAMB CHOPS KEBAB</b> Ribbs of young lamb	99	<b>FRIED FISH FROM THE KURA AND ARAZ RIVERS</b> Kutum or trout served with pomegranate sauce	85
<b>LAMB KEBAB</b> Boneless lamb meat	89	<b>CHICKEN IN SOUR SAUCE</b> Boneless chicken meat dressed with pomegranate sauce	85
<b>LULA KEBAB</b> Minced lamb meat	95	<b>SALMON KEBAB</b> Served with mashed potato and pomegranate sauce	119
<b>CHERRY LULE KEBAB</b> Minced lamb, chicken and cherry, served with sour lime-cherry sauce	85	<b>POTATOES WITH FAT TAIL</b> Grilled potatoes with sliced fat tail	39
<b>CHICKEN KEBAB</b> Assorted chicken pieces	80	<b>LULA POTATOES</b> Minced potatoes and lamb fat	35
<b>CASPIAN STURGEON SHISH KEBAB</b> Served with pomegranate sauce	199	<b>MANGAL GOVURMA</b> Boneless marinated meat, cooked on mangal in pomegranate sauce and served with finely diced grilled vegetables and garlic	
<b>KHAN KEBAB</b> Fine cutted lamb liver wrapped in lamb gut	79	<b>VEAL</b>	119
<b>BAKU ROLLS</b> Fat wrapped in marinated in milk beef	89	<b>LAMB</b>	109
		<b>CHICKEN</b>	99



## HOT MEALS

<b>AZERBAIJANI DOLMA</b>	<b>95</b>	<b>DJYZ – BYZ</b>	<b>85</b>
Very soft grape leaves, stuffed with minced lamb meat, coriander and fresh mint		Lamb liver, lamb kidney and potatoes, fried on lamb fat in special pan	
<b>VEAL WITH CHESTNUTS AND PLUM</b>	<b>195</b>	<b>BUGLAMA LAMB</b>	<b>85</b>
Fried veal meat with dried plum, onion, albukhara seasoning, dogwood sour sauce, baked in crispy dough , served with fresh pomegranate and greens		Slow-cooked lamb leg with vegetables	
<b>CHICKEN GOVURMA</b>	<b>95</b>	<b>TAVA KEBAB</b>	<b>75</b>
Pan fried farm chicken with potatoes, onion, mushrooms and tomato sauce		Veal cutlets served with poached eggs and tomatoes	
<b>BEEF GOVURMA</b>	<b>110</b>	<b>PIP DOLMA</b>	<b>85</b>
Pan fried beef meat with potatoes, mushrooms, tomatoes and onion		Pip leaves stuffed with minced lamb meat	
<b>LAMB GOVURMA</b>	<b>105</b>	<b>DOLMA TRIO</b>	<b>75</b>
Pan fried lamb meat with potatoes, mushrooms, tomatoes and onion		Eggplant, tomato and bell pepper, stuffed with calf meat, lamb fat, basil and mint	
<b>SHAH GOVURMA</b>	<b>235</b>	<b>CHICKEN IN POMEGRANATE SAUCE</b>	<b>135</b>
The compositions of 3 most famous receipts of Azerbaijani Cuisine. Pan fried chicken, tandoor baked lamb and grilled beef meat served into the crispy dough with potatoes, mushrooms and tomatoes.		Pan fried farm chicken with chestnuts, dressed with pomegranate sauce	
<b>CHICKEN TABAKA</b>	<b>95</b>	<b>CHIGIRTMA CHICKEN</b>	<b>95</b>
Farm chicken fried in a special heavy pan under the press		Pan fried farm chicken with onions and tomatoes, filled with eggs	
<b>BAKU GOVURMA WITH MINT SAUCE</b>		<b>CHICKEN ROLL IN TANDOOR</b>	<b>149</b>
Pan fried meat, served with mix of vegetables and dressed with mint sauce		Boneless chicken roll stuffed with cherry, mushroom, chestnuts and plum,dressed with Grape-Cherry sauce.	
<b>LAMB</b>	<b>110</b>	<b>STURGEON SYRDAK</b>	<b>165</b>
<b>VEAL</b>	<b>120</b>	Sturgeon fish with cherry tomato, parsley and garlic, slow-cooked	
		<b>YARPAK KHANGAL</b>	<b>85</b>
		Sliced dough with fried minced lamb meat and onion	



## DESSERT

Traditional Azerbaijani homemade sweets

PAKHLAVA	15	SEASONAL FRUIT PLATE	59
SHEKERBURA	15	ICE CREAM	29
BADAMBURA	15	JAM	29
MUTAKI	15	Sweet cherry, peach, walnut, quince, fig,	
SHEKI HALVA	15	plum, strawberry, dogwood, black currant, apricot,	
PUMPKIN DESSERT	19	watermelon, olive.	
KARABAKH KATA	15	MIX DRY FRUITS AND NUTS	55

## HOMEMADE ICED TEA

LEMON, PEACH, MANGO, BASIL,	29
ESTRAGON, HONEY-GINGER,	
APPLE - MINT, PEACH - POMEGRANATE,	
RASPBERRY - CRANBERRY	

## NON-ALCOHOLIC COCKTAILS

LEMON MINT	32
GINGER MINT	32
VIRGIN MOJITO VARIATIONS	39
Classic, Strawberry, Mango, Pineapple, Raspberry, Apple	
VIRGIN COLADA	40
MILKSHAKES	40
Strawberry, Banana, Kiwi, Chocolate,	
Vanilla, Caramel, Mango, Peach	



## MINERAL WATER

ACQUA PANNA (0.5 lt / 1.0 lt)	22/ 40
SAN PELLEGRINO (0.5 lt / 1.0 lt)	22/ 40

## SOFT DRINKS

COCA - COLA, COLA ZERO, FANTA, SPRITE	22
COMPOTE (ONE JUG) Feijoa, Cornel, Cherry, Plum, Blackberry, Quince, Apricot	49
HOMEMADE LEMONADE Estragon, Mint, Lemon-Ginger, Pear, Grape, Basil, Tropical, Pomegranate	32
AYRAN	25

## FRESH JUICES

ORANGE, PINEAPPLE, CARROT, APPLE, GRAPEFRUIT	38
POMEGRANATE	49

## SMOOTHIES

BERRY, BANANA-STRAWBERRY, STRAWBERRY-RASPBERRY, PEACH-MANGO, APPLE-PEACH, STRAWBERRY-BLACK CURRANT	35
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## FROZEN

WATERMELON, STRAWBERRY, PEACH, MANGO, RASPBERRY	39
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## COFFEE AND HOT DRINKS

AZERBAIJANI TEA (1 pot)	40
ESPRESSO	23
DOUBLE ESPRESSO	28
AMERICANO	25
CAPPUCCINO	28
LATTE	28
MOCHA	28
MACCHIATO	28
RAFF	34
HOT CHOCOLATE	34
ICED HOT CHOCOLATE	39
FROZEN FRAPPE	39
Chocolate, Caramel, Hazelnut, Vanilla	
ICED COFFEE	34

