

SOUPS

- G** **Dushbara** **465**
Traditional Azerbaijani soup with small lamb dumplings in chicken broth
Kuzu etli mantı ile geleneksel Azerbaycan çorbası
- G** **Arishta** **465**
Chicken meatball soup with homemade noodle
Ev yapımı erişte ile tavuk köfteli çorba
- Dogramaj** **340**
Cold yogurt soup with cucumber and mix greens
Salatalıklı ve karışık yeşillikli soğuk yoğurt çorbası
- Chicken Soup** **440**
Chicken meat, bell pepper, potato, carrot and rice
Tavuk, biber, patates, havuç ve pirinçli çorba
- Piti** **890**
Stewed lamb in clay pot with fat tail, chestnut, chickpeas and albukhara
Çömlekte pişmiş kuzu eti, kuyruk yağı, kestane, nohut ve albukhara
- Kofta Bozbash** **850**
Traditional soup with a meatball, chickpeas and potatoes
Dana köfte, patates ve nohutlu geleneksel Azerbaycan çorbası
- G** **Dovga** **415**
Soup with homemade yogurt and mixed greens, Served cold or hot
Ev yapımı yoğurt ve yeşilliklerle yapılan çorba, Soğuk veya sıcak servis edilir
- Vegetable Soup** **375**
Soup with mixed vegetables and spinach
Karışık sebze ve ıspanak çorbası
- G** **Soup with Gyurza** **475**
Soup with lamb dumplings and chicken broth
Tavuk suyunda, geleneksel Azerbaycan mantılı çorba
- Xash** **1200**
Traditional soup made of Veal hooves served with pomegranate seeds, vinegar and tandoori bread crackers
Geleneksel Azerbaycan paça çorbası. Nar, sirke ve çitir ekmekle servis edilir

COLD APPETIZER

- V** **Bouquet of fresh vegetables** **575**
Tomato, cucumber, pepper and mix greens
Domates, salatalık, biber ve karışık yeşillikler
- V** **Homemade pickles** **515**
Marinated fruits and vegetables
Ev yapımı karışık turşu
- Baku CAVIAR** **9150/17500**
Served with; Tost bread, butter and spring onion
Tost ekmeği, tereyağı ve yeşil soğanla servis edilir
- Eggplant Caviar** **445**
Eggplant mixed with tomato and onion served with homemade butter
Patlıcan ve domates karışımı, soğan, ev yapımı tereyağı ile servis edilir
- Cheese Platter** **700**
Assorted cheese platter
Karışık peynir tabağı
- Meat Platter** **1585**
Veal tongue, chicken roll, smoked turkey smoked veal bacon and basturma served with green olives, sun dried tomato and mix greens.
Dana dili, tavuk rulo, hindi füme, et füme ve pastırma füme yeşil zeytin, domates ve yeşillikle servis edilir
- N** **Chicken Lavangi Roll** **485**
Chicken fillet roll stuffed with a smashed mix of walnut and onion
Ceviz ve soğan ezmesiyle doldurulmuş tavuk fileto
- N** **Eggplant Lavangi Roll** **465**
Eggplant stuffed with a smashed mix of walnut and onion
Ceviz, kırmızı soğan ezmesiyle doldurulmuş patlıcan
- Olives** **315**
Zeytin
- Eggplant Meze** **440**
Mixture of eggplant, sour cream, garlic and lemon
Patlıcan, ekşi krema, sarımsak ve limon karışımı
- N** **Kuku Platter** **425**
Traditional Azerbaijani omelet with greens and walnut
Yeşillik ve cevizle yapılan geleneksel soğuk Azerbaycan omleti
- Suzme** **245**
Homemade milk product with dill
Dereotlu ev yapımı süzme yoğurt
- V** **Lecho** **440**
Tomato, carrot, bell pepper, onion, salt and pepper
Domates, havuç, biber, soğan tuz ve siyah biberle tatlandırılmış
- Veal Pate** **465**
Liver, onion, chopped carrot and butter
Ciğer, soğan, havuç ve tereyağı

S SIGNATURE DISH

A CONTAINS ALCOHOL

G GLUTEN

H HEALTHY

N CONTAINS NUT

V VEGETARIAN

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BÜTÜN FİYATLAR TÜRK LİRASI OLUP KDV DAHİLDİR

SUMAKH

SALADS

(V) Choban Salad **490**

Tomato, cucumber and greens, dressed with olive oil and lemon juice
Domates, salatalık ve yeşillikler, zeytinyağı ve limon

(V) Mangal Salad **500**

Grilled and chopped eggplant, tomato, bell pepper and greens dressed with oil and onion
Izgara patlıcan, domates, biber ve yeşillikler, yağ ve soğanla tatlandırılmış

(G) Chicken Liver Salad **515**

Chicken, liver, mix green, cucumber and tomato with mayonnaise
Mayonezli, tavuk ciğer, salatalık, yeşillik ve domatesli salata

Kebab Salad 1400

Charcoal grilled veal meat, bell pepper, zucchini, cherry tomato, avocado with meat sauce
Izgara dana eti, et sosu, biber, kabak, çeri domates, avokadolu salata

Salmon Salad 1075

Charcoal grilled salmon with spinach, avocado, potatoes, tomatoes, marinated onion, olives and sesame salad
Izgara somon, ıspanak, avokado, patates, arpacık soğan turşusu, zeytin ve susamlı salata

Goat Cheese Salad 550

Cream cheese, goat cheese, cherry tomato, strawberry, avocado and mix greens
Krem peynir, keçi peyniri, çeri domates, çilek, avokado ve karışık yeşillikli salata

(S) (V) Baku Tomato Salad **560**

Tomato, red onion, greens, mint, sour cherry and cornel sauce
Domates, kırmızı soğan, yeşillik, nane, vişne ve kızılıcak soslu salata

Crispy Eggplant 540

Crispy Eggplant, cherry tomato, mix greens and sesame dressed with special sauce
Özel soslu, panelenmiş çitir patlıcan, çeri domates, karışık yeşillik ve susam

Vegetable Salad with Pomegranate 540

Cucumber, cherry tomato, strawberry, pomegranate and ricotta sauce
Salatalık, çeri domates, çilek, nar ve ricotta soslu salata

Olivie Salad 440

Diced veal meat, pickled cucumber, potato, carrot, green peas, dill, sour cream and mayonnaise
Dana eti, salatalık turşusu, patates, havuç, bezelye, ekşi krema ve mayonezli salata

(N) Beef Tongue Salad **560**

Veal tongue, walnut, pickled cucumber, garlic and mayonnaise
Haşlanmış dana dili, ceviz, salatalık turşusu, sarımsak ve mayonezli salata

HOT APPETIZER

(G) Gutabs **160**

Thinly dough stuffed with; Meat, Cheese, Greens and Pumpkin
İnce hamur işi; Kuzu Kıyma, Peynir, Karışık yeşillik ve Balkabağı

(G) Gyurza **550**

Traditional Azerbaijani dumplings stuffed with minced lamb meat served with sour cream
Geleneksel kuzu etli Azerbaycan mantısı ve ekşi krema ile servis edilir

(G) Kete **550**

Dough stuffed with greens, ricotta cheese, cheese, barberry and sumakh
Karışık yeşillik, lor peyniri, beyaz peynir, kuru sarıçalı ve sumaklı hamur işi

Tomato with scrambled eggs 490

Slow cooked tomato with scrambled eggs and butter
Azerbaycan usulü domatesli yumurta

FISH DISHES

Beluga 3345

Marinated Beluga Fish cooked in oven
Marine edilmiş, fırında Beluga Balığı

Fried Seabass in pomegranate juice 1695

Pan fried Seabass, onion, cornel sauce, pomegranate with mix greens
Tavada Levrek, soğan, kızılıcak sosu ve nar, karışık yeşillik ile

Fried Seabream in pomegranate juice 1585

Pan fried Seabream, onion, cornel sauce and pomegranate with mix greens
Tavada Çipura, soğan, kızılıcak sosu ve nar, karışık yeşillik ile

Sturgeon Syrdak 3290

Pan fried sturgeon fish with tomato, greens and garlic
Domates, yeşillik ve sarımsak ile tavada Mersin balığı

Sturgeon Kebab 3275

Mangal cooked sturgeon fish serving with potato and pomegranate sauce
Izgara Mersin balığı, patates ve nar ekşisi ile servis edilir

Salmon Kebab 1895

Mangal cooked Salmon serving with cherry tomato, potato and pomegranate sauce
Izgara Somon balığı, çeri domates, patates ve nar ekşisi ile servis edilir

Seabass Kebab 1700

Wild Seabass cooked in mangal serving with pomegranate sauce
Izgara Levrek balığı, nar ekşisi ile servis edilir

Seabream Kebab 1600

Wild Seabream cooked in mangal serving with pomegranate sauce
Izgara Çipura balığı, nar ekşisi ile servis edilir

(S) SIGNATURE DISH

(A) CONTAINS ALCOHOL

(G) GLUTEN

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TANDOOR

Traditional Azerbaijani oven made of clay

Tandoori Chicken (600 gr) 1250

Whole chicken cooked in tandoor serving with cornel sauce, potato, tomato, pepper and greens

Tandırda kızılık soslu köy tavuğu, patates, domates, biber ve yeşillik

Tandoori Lamb Ribs (2800 gr) 5670

Lamb ribs, mixed greens with cornel sauce, potato and serving with homemade tomato sauce

Tandırda pişirilmiş, karışık yeşillikli ve kızılık soslu kuzu kaburga ev yapımı sosla servis edilir.

Tandoori Lamb Shoulder (2000 gr) 4200

Lamb shoulder serving with rice cooked with cream, mushroom, onion and baby potato

Tandırda pişirilmiş kuzu kol, kremalı ve mantarlı pilav, soğan ve patates

Whole Tandoori Lamb 26500

Whole lamb cooked in tandoor serving with pilaf with dill

Tandırda pişirilmiş bütün kuzu, dereotlu pilavla servis edilir

Tandoori Veal Ribs (3000 gr) 6235

Marinated Veal ribs, potato, onion and tomato

Marine edilmiş, tandırda dana kaburga

Beef Tenderloin (1000 gr) 4895

Tandoori cooked beef tenderloin, garlic, olive oil, potato, salt, pepper and rosemary

Tandırda pişirilmiş dana bonfile, sarımsak, zeytinyağı, patates, tuz-karabiber ve biberiye

MAIN COURSE

G Khingal (200 gr) 675

Sliced dough with minced meat and onion served with yogurt

Kıymalı ve karamelize soğanlı yaprak hingel, yoğurtla servis edilir

Yarpag Dolma 915

Minced lamb with rice and greens wrapped in grape leaves

Kuzu etli, geleneksel Azerbaycan yaprak sarması

Beef in creamy sauce with cherry (250 gr) 1445

Veal beef with cherry and cream

Vişne ve kremalı dana eti

Saj with Lamb (580 gr) 1345

Traditional Azerbaijani pan fried Lamb meat with mix vegetables

Karışık sebzelerle, sacta pişmiş kuzu eti

Saj with Veal (300 gr) 1925

Traditional Azerbaijani pan fried Veal meat with mix vegetables

Karışık sebzelerle, sacta pişmiş dana eti

Saj with Chicken (600 gr) 1095

Traditional Azerbaijani pan fried Chicken meat with mix vegetables

Karışık sebzelerle, sacta pişmiş köy tavuğu

Lamb Buglama (450 gr) 1145

Slow cooked lamb shank with mix greens bell pepper and onion

Kısık ateşte pişmiş kuzu incik, karışık sebzelerle

Chicken Chigirtma (600 gr) 1095

Chicken, onion, green pepper, tomato, egg and greens

Köy tavuğu, soğan, yeşil biber, domates, yumurta ve yeşillik

N Chicken Lavangi (300 gr) 925

Chicken dressed with walnuts, onion and plum sauce.

Fırında tavuk, ceviz, soğan ve kızılık sosu

Govurma with Lamb (300 gr) 1085

Pan fried Lamb meat with potato, tomato, onion, bell pepper and greens

Tavada kuzu eti, patates, domates, soğan, biber ve yeşillik

Govurma with Veal (300 gr) 1775

Pan fried Veal meat with potato, tomato onion, bell pepper and greens

Tavada kızartılmış dana eti, patates, domates, soğan, dolmalık biber ve yeşillik

Govurma with Chicken (600 gr) 1075

Pan fried Chicken meat with potato, tomato, onion, bell pepper and greens

Tavada köy tavuğu, taze patates, domates, soğan, biber ve yeşillik

Dolma Trio (300 gr) 825

Eggplant, tomato and green bell pepper stuffed with minced lamb

Kıymalı patlıcan, domates ve dolmalık biber

Chicken in lemon sauce (600 gr) 1105

Chicken with chestnut, butter, lemon and orange sauce

Kestane, limon ve tereyağında pişirilmiş tavuk

Chicken Tabaka (600 gr) 1025

Chicken fried in a special frying pan under heavy lid, serving with cherry tomato and baby potatoes

Ağırlık altında tavada kızartılmış tavuk

Djiz-Byz (250 gr) 975

Pan fried lamb entrails with fat tail, potato and onion

Kuyruk yağında patates, soğan ve karışık kuzu sakatları

Veal Govurma with mint (250 gr) 1775

Pan fried veal with baby potatoes, cherry tomatoes, cornel and mint sauce

Tavada dana eti, taze patates, çeri domates, kızılık ve nane sosu ile

Chicken in pomegranate sauce (600 gr) 1065

Pan fried chicken, onion with pomegranate and cornel sauce

Tavada köy tavuğu, soğan, nar ile ve kızılık sosu

G Veal with chestnut and plum (250 gr) 1745

Pan fried Veal meat with dried plum, onion, albukhara, cornel sauce, baked in crispy dough, served with fresh greens and barberry

Tavada pişirilmiş ve üzeri çıtır hamurla kapatılmış dana eti, kuru erik, soğan, albukhara, kızılık sosu taze yeşillik ve kuru sarıçalıyla servis edilir

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SUMAKH

Stew meat with potato (250 gr) 1025

Stew Veal cheek with potato
Kısık ateşde pişirilmiş dana yanığı ve patates

Nar Govurma with Lamb (250 gr) 1145

Pan fried lamb meat with chestnut, onion, pomegranate and cornel sauce
Tavada pişirilmiş kuzu eti, kestane soğan, nar ve kızılıklık sosu

Nar Govurma with Veal (250 gr) 1545

Pan fried veal meat with chestnut, onion, pomegranate and cornel sauce
Tavada pişirilmiş dana eti, kestane, soğan, nar ve kızılıklık sosu

Roasted Veal with chestnut (410 gr) 1875

Roasted veal chops with chestnut, onion, baby potato, albukhara and cornel sauce
Kısık ateşte pişirilmiş dana pırzola, kestane, soğan, taze patates ve kızılıklık sosu

Roasted Lamb with chestnut (650 gr) 1400

Roasted lamb shank with chestnut, onion, baby potato, albukhara and cornel sauce
Kısık ateşte pişirilmiş kuzu incik, kestane, soğan, taze patates ve kızılıklık sosu

Veal Lokum (200 gr) 1345

Veal meat with cream, onion, garlic and potato
Ekşi kremalı dana eti, soğan, sarımsak ve patates

KEBABS**Lamb Bastırma (320gr) 995**

Marinated lamb meat serving with, tomato onion, pepper and homemade tomato sauce
Marine edilmiş kuzu domates, soğan, yeşillik ve ev yapımı acuka ile servis edilir

Lamp Chops (320 gr) 985

Lamb chops kebab serving with, tomato onion, pepper and homemade tomato sauce
Kuzu pırzola, domates, soğan, yeşillik ve ev yapımı acuka ile servis edilir

Lamb Lule (350gr) 975

Minced lamd meat with lamb fat serving with, tomato, pepper, onion and homemade tomato sauce
Kuyruk ve kuzu etli kıyma, domates, biber, soğan, yeşillik ve acuka ile servis edilir

Shirin Tika kebab (320 gr) 945

Lamb sholuder kebab serving with, tomato, onion, pepper and homemade tomato sauce
Kuzu kolu kebabı, domates, biber, soğan, yeşillik ve acuka ile servis edilir

Veal Bastırma (450 gr) 1485

Marinated Veal meat serving with tomato onion, pepper and homemade tomato sauce
Marine edilmiş dana eti, domates, biber, soğan, yeşillik ve el yapımı adjuka sosla servis edilir

Veal Chops (410 gr) 1675

Charcoal grilled Veal chops, corn, garlic, thyme and potato
Mangalda pişmiş dana pırzola, mısır, sarımsak, kekik ve patates

Chicken Lule (300 gr) 905

Minced chicken meat with lamb fat serving with tomato, onion, pepper and homemade tomato sauce
Kuzu kuyruklu ve tavuklu kıyma, domates, biber, soğan, yeşillik ve acuka ile servis edilir

Vegetables on Coal (300 gr) 415

Charcoal grilled eggplant, tomato and pepper serving onion with sumakh and greens
Izgara patlıcan, domates ve biber, acuka ile servis edilir

Potato with Fat Tail (300 gr) 495

Charcoal grilled potato with lamb fat serving with tomato, onion, pepper and homemade tomato sauce
Mangalda patates ve kuzu kuyruğu

Chicken Kebab (300 gr) 865

Charcoal grilled chicken meat serving with tomato, onion, pepper and homemade tomato sauce
Izgara tavuk, domates, biber, soğan, yeşillik ve acuka ile servis edilir

Liver with Fat Tail (300 gr) 915

Veal liver with lamb fat serving with tomato, onion, pepper and homemade tomato sauce
Izgara ciğer, kuyruk, domates, biber, soğan, yeşillik ve acuka ile servis edilir

Potato Lule (300 gr) 475

Minced potato with lamb fat serving with tomato, onion, pepper and homemade tomato sauce
Izgara patates püre ve kuzu kuyruğu, domates, biber, soğan, yeşillik ve acuka ile servis edilir

Veal Mangal Govurma (360 gr) 1875

Charcoal grilled Veal meat, mix vegetables, baby potato and truffle oil
Izgara dana eti, karışık sebze, taze patates ve trüf yağı

Lamb Mangal Govurma (320 gr) 1475

Charcoal grilled Lamb meat, mix vegetables, baby potato and truffle oil
Izgara kuzu eti, karışık sebze, taze patates ve trüf yağı

Chicken Mangal Govurma (320 gr) 1005

Charcoal cooked Chicken meat, mix vegetables, baby potato and truffle oil
Izgara tavuk, karışık sebze, taze patates ve trüf yağı

Turkey Kebab (400 gr) 915

Charcoal grilled turkey meat serving with tomato, onion, pepper and homemade tomato sauce
Izgara hindi kebab, domates, biber, soğan, yeşillik ve acuka ile servis edilir

S SIGNATURE DISH

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PILAF

- (G)** **Shah Pilaf small / big** **800/1680**
Crispy dough stuffed with saffron rice, lamb meat, chestnut, onion and dry plum
Kuzu eti, kestane, soğan, kuru erik ve safranlı pilavla doldurulmuş çıtır hamur
- Turshu Govurma** **945**
Saffron rice with lamb, chestnut, onion and dry fruits
Kestane, soğan ve kuru meyvelerle, kuzu etli safranlı pilav
- Pilaf with Sour Cherries** **875**
Pilaf with chicken, onion and sour cherry
Soğan ve vişne ile yapılan tavuklu pilav
- Sabzi Govurma** **915**
Saffron rice with stewed lamb and mix greens
Kısık ateşte pişmiş kuzu eti ve yeşillikli, safranlı pilav
- Pilaf with Dill** **1145**
Rice with dill and lamb shank
Kuzu incik ve dereotu ile yapılan pilav
- (N)** **Fisinjan Pilaf** **900**
Saffron rice with chicken meatball, shredded duck and smashed walnuts
Tavuk köfte, ördek eti, cevizli ve safranlı pilav
- SIDE DISHES**
- Pan Fried Vegetables** **350**
Tavada pişmiş sebzeler
- Home-Style potatoes** **460**
Tereyağında pişirilmiş ev yapımı patates kızartması
- French Fries** **390**
Patates kızartması
- Saffron rice** **340**
Safranlı pilav
- Mash potato** **400**
Patates püresi

DESSERT

- (G)** **Napoleon** **665**
- (G)** **Honey Cake** **670**
- (G)** **Day and Night** **645**
- (G)** **(N)** **Chocolate Volcano** **625**
- (G)** **(N)** **Absheron** **620**
- (G)** **Red Velvet** **650**
- (G)** **Dream** **600**
- (N)** **Dry fruits and Mix nuts** **860**
- (G)** **(N)** **Baklava** **435**
- (G)** **(N)** **Shekerbura** **440**
- (G)** **(N)** **Mutaki** **420**
- Fruit platter** **870**
Seasonal fruits
Meyve tabağı
Sezonluk meyveler
- Ice cream** **410**
Strawberry, chocolate, vanilla
- Dondurma**
Çilek, çikolata, vanilya
- Jam** **415**
Walnut, sweet cherry, sour cherry, strawberry
watermelon, dogwood
- Reçel**
Ceviz, beyaz kiraz, vişne, çilek, karpuz ve kızılıçık

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