

Meze and Appetizers

Mutabal *150g 195*

Roasted eggplant and caramelized pumpkin with pistachios, pomegranate, and tahini paste

Tarama Salata *120g 195*

Smoked butterfish and roe spread with yogurt, pickled onion, and spiced oil

Hummus *140g 185*

Creamy hummus with tahini, served with homemade adjika and spiced oil

Eggplant Caviar *150g 185*

Slow-cooked eggplant in pomegranate sauce with goat bryndza cream

Pickled Tomatoes with Yogurt *210g 215*

Pickled tomatoes with yogurt and onion marinated in raspberry

Fried Eggplants *220g 225*

Fried eggplants stuffed with cheese and walnut filling, served with tomato salsa and cilantro

Sarma *240g 225*

Lamb and beef with rice wrapped in grape leaves, served with katyk and herbs

Herring Tartare *290g 195*

With spiced oil, cucumber, white onion, and mustard, served with labneh and oven-baked lavash

Forshmak *140g 185*

Matias herring and apple spread with cucumber, onion, and quail egg

Hamsa with Potatoes *240g 215*

Hamsa with spiced oil and pepper, served with roasted potatoes, pickled onion, and chili

Turkish Pide

Pide with Cheese and Fig *320g 245*

Cold-fermented dough boat with mozzarella, fig, and bechamel, finished with linden honey

Pide with Kebab and Cheese *350g 365*

Cold-fermented dough boat with cheddar and lamb kebab, topped with roasted chili

Pide with Cheese and Mushrooms *340g 255*

Cold-fermented dough boat with mushroom bechamel, mozzarella, and mushrooms

MENU

Salads

Mangal Salad *200g 255*

Roasted vegetable salad with narsharab, walnuts, and pomegranate

Warm Beef Salad *300g 385*

Marinated beef with roasted vegetables, served with eggplant and pumpkin cream

Yunan Salad *300g 265*

Crimean Tatar-style Greek salad with fresh vegetables, olives, and feta

Green Salad *220g 255*

Crispy greens with herbs, nuts, and honey-mustard dressing

Fresh Vegetable Salad *300g 245*

Fresh vegetables served with creamy labneh

Soups

Lagman *350g 295*

Rich soup with lamb, noodles, and vegetables

Lamb Shurpa *350g 295*

Lamb broth with vegetables and herbs

Ukha *330g 245*

Fish broth with white fish, vegetables, and herbs

Kashik Ash *330g 175*

Broth soup with beef dumplings

Bread

Otmek *1p.c/120g 55*

Traditional yeast bread baked in the oven

Lavash *1p.c/70g 45*

Thin oven-baked bread with clarified butter and whole wheat flour

Buckwheat Bread *50g 55*

Bread made with buckwheat and wheat flour, with flax and pumpkin seeds

Chebureki and Yantyki

Yantyk with Veal *120/40g 135*

Traditional Crimean Tatar unleavened pastry with veal, pan-fried and brushed with butter

Yantyk with Lamb *120/40g 135*

Traditional Crimean Tatar unleavened pastry with lamb, pan-fried and brushed with butter

Yantyk with Chicken *120/40g 135*

Traditional Crimean Tatar unleavened pastry with chicken, pan-fried and brushed with butter

Yantyk with Cheese *120/40g 135*

Traditional Crimean Tatar unleavened pastry with cheese, pan-fried and brushed with butter

Cheburek with Veal *100/40g 135*

Crispy cheburek served with katyk and adjika

Cheburek with Lamb *100/40g 135*

Crispy cheburek served with katyk and adjika

Cheburek with Chicken *100/40g 135*

Crispy cheburek served with katyk and adjika

Cheburek with Cheese *100/40g 135*

Crispy cheburek served with katyk and adjika

Cheburek Set *300/120g 395*

Lamb, veal, and chicken chebureki served with katyk and adjika

Yantyk Set *360/120g 395*

Lamb, veal, and chicken yantyki served with katyk, adjika, and brushed with butter

Main Courses

Lamb Pilaf *300/100g 395*

Lamb pilaf with barberries and basmati rice, served with achichuk tomatoes

Kazan Kebab *400g 375*

Fried potatoes with beef ribs, baked under unleavened dough

Tatar Ash *350g 235*

Thin pastry with minced beef, served with labneh, pistachios, and herbs

Stuffed Pepper *380g 365*

Pepper stuffed with lamb in tomato cream, served with labneh, herbs, and sweet chili

Manti with Veal/Lamb *2p.c 155*

Steamed dumplings with veal/lamb, served with butter, adjika, and kat

Manti Set *4p.c 299*

Lamb and veal manti, brushed with butter and served with adjika and katyk

Josper grill over open fire

Josper-Grilled Vegetables *220g 245*

Grilled Vegetables with Herbs

Josper-Grilled Potatoes *220g 165*

Potatoes cooked over charcoal with lamb fat and herbs

Lamb Kebab *180/160g 395*

Served with pickled onion, adjika, and otmek

Chicken Kebab *180/160g 265*

Served with pickled onion, adjika, and otmek

Veal Kebab *180/160g 325*

Served with pickled onion, adjika, and otmek

Chicken Shashlik *180/160g 265*

Served with pickled onion, adjika, and otmek

Lamb Shashlik *180/160g 395*

Served with pickled onion, adjika, and otmek

Napoleon Shashlik *180/160g 415*

Layered shashlik with beef, lamb, and lamb fat

Shashlik Roll *180/160g 425*

Beef tenderloin with lamb fat, served with onion, adjika, and otmek

Veal Shashlik *180/160g 395*

Beef tenderloin with spices, served with onion, adjika, and otmek

Small Meat Set *900g 1355*

Lamb and chicken kebab, chicken shashlik, and beef roll

Large Meat Set *1200g 2019*

Lamb and beef kebab, Napoleon shashlik, chicken shashlik, and lamb shashlik

Shashlik Set *540/220/180g 1199*

Beef, chicken, and lamb shashlik, served with Josper-grilled potatoes with lamb fat

Kebab Set *540/220/180g 1125*

Beef, chicken, and lamb kebabs, served with Josper-grilled potatoes

Desserts

Kanafeh *180g 245*

With ice-cream

Baklava *1шт/40g 235*

With ice-cream

Napoleon Cake *150g 185*

Classic

Assorted Eclairs *1p.c 120*

BAR

Water and Juice

Cornelian Cherry Mors *250ml 47*

Khoshaf (Uzvar) *250ml 47*

Ayran *250ml 47*

Spiced Tomato Juice *250ml 55*

Bon Aqua *Sparkling / Still 330ml 73*

Coca-Cola/Fanta Orange/Sprite *250ml 78*

Schweppes Tonic *250ml 87*

Rich Pasteurized Juices *250ml 55*

Coffee

Cezve *100ml 65*

Decaf Cezve Coffee *100ml 65*

Cezve Coffee with Green Tea *100ml 80*

Spiced Cezve *100ml 75*

Espresso *35ml 50*

Americano *70ml 50*

Cappuccino *200ml 70*

Flat White *200ml 85*

Latte *380ml 90*

Crimean-Style Frappe *300ml 150*

Orange Espresso *200ml 105*

Marshmallow Cocoa *300ml 145*

Plant-Based Milk Selection *50ml 17*

Author's teas

300ml 800ml

Cornelian Cherry – Rose – Hibiscus *155*

Serin Bagcha *155*

Pomegranate Ginger *155*

Iced Black Tea *105*

Iced Green Tea *105*

Classic teas

800ml

Tea Selection *95*

Dawn in Bakhchysarai *120*

Crimean Steppe *120*

Sun of Crimea *120*

Mint Night of Karasubazar *120*

Author's lemonades

200ml 300ml

Citrus *85*

Basil *85*

Passion Fruit *85*

Sun of Bakhchysarai *115*

Green Apple *Sugar-Free 135*

Mojito *Crimean-Style 135*

Non-Alcoholic Cocktails

Negroni *100ml 155*

Non-alcoholic gin, non-alcoholic vermouth, and pomegranate juice

Rose – Tonic *250ml 155*

Non-alcoholic gin, rose syrup, tonic, and lemon

Bramble *140ml 155*

Non-alcoholic gin, blackcurrant syrup, apple juice, and lemon

Basil Smash *100ml 155*

Non-alcoholic gin, basil, and lemon

Daiquiri *100ml 175*

Non-alcoholic rum, raspberry syrup, strawberry syrup, and lemon

Gin Garden *220ml 155*

Non-alcoholic gin, aloe water, orchid syrup, tonic, and cucumber

Aperol *300ml 155*

Aperol-style syrup, orange juice, soda water, and grapefruit



ALCOHOL MENU

Whiskey

	<i>40ml</i>
anCnoc 12 y.o.	280
The Pogues Blended	150
The Pogues Honey	150
Jack Daniels	180

Cognac/Brandy

	<i>40ml</i>
De Pourvil Napoleon	85
Agmarti 5*	95
Agmarti 3*	90
Shustoff 5*	65
Shustoff 4*	60

Horilka

	<i>40ml</i>
Rakia	120
Taraz	130
Zoladkova de Luxe	85
Nemiroff Original	45
Nemiroff De Luxe	65
Nemiroff De Luxe Honey Pepper	65
Nemiroff Wild Cranberry	65

Rum

	<i>40ml</i>
Botafogo Spiced	155
Botafogo White	155
Botafogo Black	155

Gin

	<i>40ml</i>
Whitley Neill in selection	170
Finsbury Platinum 47%	115

Tequila

	<i>40ml</i>
Sierra Silver	150
Sierra Reposado	150

Beer

	<i>400ml</i>
Kronenbourg	90
Carlsberg	90
Dunkel	90
Cider	90
Non-Alcoholic	115

Classic Cocktails

Basil Smash *100ml 250*

Gin, basil, and lemon

Gin Garden *110ml 250*

Gin, lemon, apple juice, and cucumber

Negroni *90ml 250*

Gin, Campari, and red vermouth

Whiskey Sour *100ml 250*

Whiskey, Angostura bitters, and fresh lemon juice

Pornstar Martini *150ml 240*

Horilka, passion fruit and vanilla syrup, sparkling wine

Aperol Spritz *160ml 250*

Sparkling wine, Aperol, and soda water

Hugo *220ml 230*

Sparkling wine, elderflower liqueur, and soda water

Moxito *300ml 250*

Rum, lime, mint, and soda water

Author's Cocktails

Sharap with Meyve *350ml 240*

Peach/Pomegranate

Ayva Sharap *150ml 270*

Quince gin, horilka, date and cardamom syrup, apple juice, and lemon

Eastern Night *150ml 250*

Dark rum, espresso, cherry juice, cardamom and hazelnut syrup, and lemon

Crimea Bazaar *130ml 260*

Spiced rum, date syrup, orange juice, cinnamon, and lemon

Cornelian Highball *110ml 245*

Horilka, orange liqueur, cornelian cherry, and lemon

Gurzuf *110ml 250*

Whiskey, peach liqueur, pomegranate syrup, and lemon

Lavender Bagcha *250ml 245*

Gin, lavender syrup, lemon, and tonic

Sun of Crimea *200ml 245*

Sparkling wine, peach liqueur, and date syrup

Liqueurs

Lemon Cornelian Cherry
Cherry Peach *40ml 45*

Barberry Blackcurrant

Set Liqueurs *240ml 250*

ALCOHOL MENU

Sparkling wine

	150ml	750ml
Sparkling by the Glass	65	
Prosecco Borgo San Leo Brut		995
Decordi Lambrusco		625
Decordi Lambrusco rose, white semi-sweet		625
Chardonnay The Bench n/a semi-sweet		925

White wine

	50ml	750ml
Sauvignon Blanc Kiwi Cuvee dry France	52	750
Pinot Grigio Decordi white dry Italy	55	795
Vino Bianco amabile Decordi semi-sweet Italy	39	555
Sauvignon Blanc The Bench n/a semi-sweet Germany	63	925

Red wine

	50ml	750ml
Passo del Sud Tagaro red dry Italy	82	1200
Pinot Noir Kiwi Cuvee red dry Italy	55	795
Vino Rosso Secco Decordi red dry Ukraine	39	555
Alazani Valley Agmarti red semi-sweet Georgia	58	850
Cabernet Sauvignon The Bench n/a semi-sweet Germany	63	925

Rose wine

	50ml	750ml
Cabernet Franc Kiwi Cuvee rose semi-dry France	55	795

Homemade wines

	100ml
Pomegranate red semi-sweet	47
Peach white semi-sweet	47
Cherry rose semi-sweet	47
White dry	47
Red dry	47

Hot drinks

	300ml
Classic Rosso / Bianco	145
Citrus Punch n/a	115

