

## 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*

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*

Matcha Latte *380ml 145*

Matcha Date *380ml 165*

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

Milk Sherbet *250ml 145*

*300ml 1L*

Citrus Sherbet *95 190*

Barberry – Cardamom *115 210*

Sun of Bakhchysarai *115 210*

Cucumber – Pistachio *115 210*

Green Apple *Sugar-Free 135 250*

Berry *Sugar-Free 135 250*

Mojito *135 250*

## 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.	<b>280</b>
The Pogues Blended	<b>150</b>
The Pogues Honey	<b>150</b>
Jack Daniels	<b>180</b>

## Cognac/Brandy

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

## Horilka

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

## Rum

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

## Gin

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

## Tequila

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

## Beer

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

## 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	<b>40ml 45</b>
Barberry	Blackcurrant	

**Set Liqueurs** *240ml 250*

# ALCOHOL MENU

## Sparkling wine

	150ml	750ml
Sparkling Wine by the Glass	65	
Prosecco Borgo San Leo Brut		995
Oreanda Brut white dry		450
Decordi Lambrusco rose, white semi-sweet		625
Oreanda white semi-sweet		450
Chardonnay The Bench 6/a semi-sweet		725

## White wine

	50ml	750ml
Sauvignon Blanc Kiwi Cuvee dry France	52	750
Chardonnay Oreanda dry Ukraine	30	430
Vino Bianco amabile Decordi semi-sweet Italy	36	515
Pinot Blanc Oreanda semi-sweet Ukraine	30	430
Sauvignon Blanc The Bench n/a semi-sweet Germany	63	925

## Red wine

	50ml	750ml
Passo del Sud Tagaro red dry Italy	75	1100
Pinot Noir Kiwi Cuvee red dry France	52	750
Bastardo Oreanda red semi-sweet Ukraine	30	430
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	52	750

## Homemade wines

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

## Hot drinks

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

