



BREAKFAST



SALAD

- VEGETABLE 1200
tomato, cucumber, bell pepper, yellow onion, greenery, flatbread
- CHICKEN CAESAR 2'400
grilled chicken breast, lettuce, parmesan, flatbread, caesar dressing
- BEEFEATER 3'400
beef tenderloin, lettuce, rucola, bell pepper, lime slices, walnut, honey-mustard dressing
- GOAT CHEESE AND PEAR 1'800
pears, soaked in red dry wine, lettuce, rucola, eghegnadzor (steamed goat and cow cheese with greenery), sunflower seeds

SOUP

- TANOV APOOR (SPAS) 800
sour soup made of matsoun and wheat berries
- WITH DUMPLING AND SPINACH 1'200
beef dumplings, spinach and carrot in vegetable broth

QUESADILLA

- CHICKEN 1'500
grilled chicken breast, tomatoes, bell pepper, corn, basil, cheese in a flatbread/served with sour and sour-sweet dips
- VEGETABLE 1'500
champignons, black olives, spinach, bell pepper, corn, basil, cheese in a flatbread/served with sour and sour-sweet dips

PIZZA

- MARGHERITA 1'900
tomato sauce, tomatoes, mozzarella, basil
- CHICKEN PESTO 3'200
pesto sauce, grilled chicken breast, basil, mozzarella
- SHRIMP PESTO 4'200
pesto sauce, fried shrimp, basil, mozzarella
- VEGETABLE 2'400
tomato sauce, bell pepper, tomatoes, chickpeas, rucola, mozzarella
- PEPPERONI 2'600
tomato sauce, pepperoni sausage, mozzarella, oregano

PLATTER

- Armenian Cheese Platter 2'000
chechil, chanakh, yeghegnadzor, string cheese
- Chechil cheese 1'800
traditional gymri blue mold cheese
- Parmesan 2'600
- Vegetables & Greenery 1'800
- Bastoorma & Soojook 3'200
- Bread 400

**SOFT DRINKS
SMOOTHIE. MILKSHAKE**

- CHECHIL® LEMONADE 0.25/1/1.7 500/1'200/1'900
peppermint and lemon
- GRENADINE & ORANGES LEMONADE 650/1'950/2'600
- JUICE 400
apple/cherry/orange/grapefruit
mango/pineapple/tomato
- COMPOTE 0.25/1 400/1'600
peach/dogwood/cherry/quince/
raspberry
- WATER 0.5 300
spring/sparkling
- CARBONATED 0.33 550
pepsi/7Up/mirinda 650
royal club tonic water, 650
royal club bitter lemon 900
- SMOOTHIE 900
apple/orange/banana/grapefruit/
carrot, add lime/peppermint/spinach
- MILKSHAKE 1'000
vanilla/chocolate/strawberry
- BAILEY'S MILKSHAKE 2'200



TEA

- earl gray 900
- smoked lapsang souchong 1'400
- assam 1'400
- assam with vanilla cranberry 1'100
- assam with clove, fennel, cardamon 900
- chinese red oolong 900
- sencha 1'100
- matcha genmaicha fried rice 1'400
- jasmine oolong 900
- shu pu erh 1'400
- peppermint 900
- thyme 900
- blue anchan with spices 2'400
- honey sea buckthorn-cardamon 1'500
- artyom's mix (herbs and spices) 1'400
- hibiscus 900
- fruit hibiscus 1'100

COFFEE

- eastern 400
- espresso 700
- americano (iced) 700
- cappuccino (iced) 1'000
- latte (iced) 1'100
- latte coal 1'800
- latte caramel/chocolate cookie/ginger 1'300
- mocaccino 1'100
- glacé 1'200
- bailey's glacé 1'800
- instant coffee 500
- hot chocolate 900

WINE

- RED 800/3'200
 - armenia red semi sweet/areni, haghtanak/vayots dzor 8'900
 - arkuri red dry/areni/vayots dzor 9'500
 - jraghatspanyan red dry/karmrahyut, tigrani/armavir 8'500
 - ijevan sargon red dry/karmrahyut, tigrani/armavir 6'800
 - karas red dry/syrah, cot, cabernet franc, tannat/armavir 7'800
 - noa red dry/areni, sireni/vayots dzor 16'500
 - tariri red dry/areni, cabernet sauvignon, merlot/aragatsotn 17'400
 - trinity ancestors red dry/aren/vayots dzori 22'500
 - van ardi tor tori red dry/areni, syrah/aragatsotn 7'500
 - van ardi red dry/areni, kakhet, haghtanak/aragatsotn 1'200/5'800
 - voskevaz areni red dry/areni noir/aragatsotn 7'500
 - voskevaz nuraz red dry/haghtanak, kakhet/aragatsotn 7'000
 - voskevaz karasi collection, red dry/areni/aragatsotn 24'000
 - voskevaz karasi collection, red dry/haghtanak/aragatsotn 22'500
 - zorah karasi red dry/areni/vayots dzor 25'000
- WHITE 800/3'200
 - armenia white semi sweet/kangoun/armavir 8'900
 - arkuri white dry/voskehat, khatuni/vayots dzor 8'500
 - jraghatspanyan white dry/kangoun/garan dmak/armavir 6'500
 - ijevan sargon white dry/lalvari, rkatsiteli/tavush 7'200
 - karas white dry/kangoun, chardonnay, viognier/armavir 15'000
 - noa white dry/voskehat/vayots dzor 11'200
 - tariri white dry/kangoun, aligoté, chenin/aragatsotn 1'200/5'400
 - van ardi kangoun white dry/kangoun/aragatsotn 7'500
 - van ardi tor tori white dry/voskehat/aragatsotn 7'800
 - voskeni white dry/voskehat/vayots dzor 7'000
 - voskevaz voskepar white dry/voskehat/aragatsotn 13'000
- ORANGE 13'000
 - trinity ancestors white dry/voskeni/vayots dzor
- ROSÉ 8'900
 - arkuri rosé dry/areni/vayots dzor 9'500
 - jraghatspanyan rosé dry/tigrani/armavir 15'000
 - noa rosé/areni/vayots dzor 5'800
 - takar rosé/areni/vayots dzor 1'200/6'000
 - voskevaz rosé dry/areni noir/aragatsotn 5'200
- FRUIT DESSERT 5'000
 - voskevaz pomegranate semi sweet 5'000
 - ijevan tea rose semi sweet
- SPARKLING 1'900/8'900
 - karas extra brut/rkatsiteli/armavir 8'900
 - takar extra brut/kangoun/armavir 8'600
 - takar extra brut rosé/areni/vayots dzor



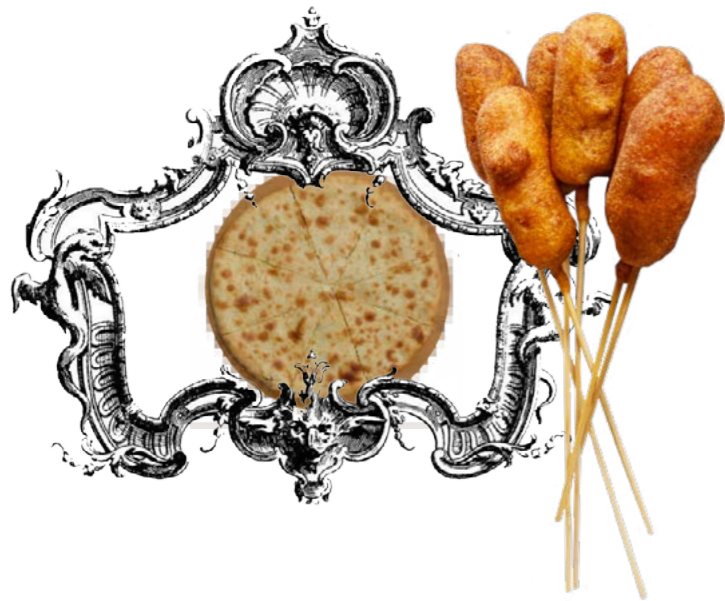
- LOCAL PANRKHASH 1'600
traditional gymri dish made of lavash and chechil blue mold cheese mix served with fried yellow onion and boiling water to top the dish
- BACON GALETTE 2'200
puffed pastry covered with bacon and sunny side up egg, served with spinach and honey-mustard dressing
- CHAMPIGNON GALETTE 2'200
puffed pastry covered with mozzarella, champignons, sunny side up egg and rucola, served with spinach and honey-mustard dressing
- TRADITIONAL TOMATO OMELETTE 1'600
- TRADITIONAL BASTOORMA OMELETTE 1'800
- CHECHIL® BREAKFAST 7'900
large traditional omelette with tomatoes and bell pepper, fresh vegetables and greenery platter, armenian cheese platter including chanakh (cow milk, brine held) and chechil (blue mold), bunch of seasonal fruits, bread platter, a teapot of thyme herbal tea

DESSERT

- WATERMELON WITH CHANAKH CHEESE 1'800
- MELON 2'400
- HOUSE GATA 900
freshly baked traditional puffed pastry with sweet butter filling
- BROWNIE 1'200
flavoured chocolate cake served with vanilla ice cream and chopped rosemary
- CHEESECAKE 2'200
kindly provided by Aregak bakery
- HONEY CAKE 1'200
kindly provided by Aregak bakery
- ICE CREAM BALL 300
vanilla/chocolate/strawberry
- LOCAL CHOCOLATE BLANCMANGE 900
iced chocolate dessert made by local mavens' recipe

BURGER

HAMBURGER ground beef patty, tomato slice, lettuce, pickles, yellow onion, classic sauce	1'200
CHEESEBURGER ground beef patty, tomato slice, lettuce, pickles, yellow onion, cheddar, classic sauce	1'800
DOUBLE CHEESEBURGER double ground beef patties, tomato slice, lettuce, pickles, yellow onion, cheddar, classic sauce	2'600
KNACKER knacker sausage, sauerkraut, lettuce, cheddar, dijon mustard	2'600
 FALAFEL falafel, tomato slice, lettuce, pickles, sour with pickles sauce	1'200
CAESAR grilled chicken breast, tomato slice, lettuce, parmesan, caesar sauce	1'800
BLUE CHEESE ground beef patty, fried bacon, tomato slice, rucola, blue cheese sauce	2'400




DRAFT BEER

aleksandrapol	900
gyumri	600
dargett pilsner	990
kilikia	600









BOTTLED DARGETT

pilsner	
pale ale	990
vienna lager	990
weizen	990
stout	990
belgian tripel	990
apricot ale	990

 vegetarian friendly/may contain eggs or dairy









 optimal for 2+ persons

SET




 WITH CHICKS 3 baby chickens, potatoes, bell pepper, tomatoes, champignons baked all together	12'000	 BUGHLAMA beef, potatoes, tomatos, bell pepper, onion and greenery topped with puffed pastry, and baked in a clay dish	11'500
 NKOOGH N° 1 WITH SAUSAGES munich weisswurst and nürnbergger bratwurst sausages, round knacker sausage, carrot sticks, village potatoes, served with hot mustard and ketchup	5'900	 NKOOGH N° 2 WITH SAUSAGES munich weisswurst and nürnbergger bratwurst sausages, round knacker sausage, corn dogs, carrot sticks, deep fried hot pepper, double village potatoes, double onion rings, falafel balls served with hot mustard, ketchup and white sour dips	9'900
 BEER MATCHING N° 1 fried chickpeas, nkoogh chips, carrot sticks, smoked fish	1'900	 BEER MATCHING N° 2 fried chickpeas, smoked cheese, nkoogh chips, carrot sticks, soojook and bastoorma sticks, smoked fish, pop corn	3'400
 BBQ STANDART pork tenderloin, pork ribs, chicken wings, beef kabab, grilled potatoes, grilled tomato, bell pepper, eggplant served with yellow onion, greenery, lavash and salsa dip	14'500	 BBQ LARGE pork tenderloin, pork loin, pork ribs, lamb loin, beef kabab, chicken kabab, chicken wings, sturgeon, grilled potatoes, champignons, grilled tomato, bell pepper and eggplant served with yellow onion, greenery, lavash and salsa dip	24'500
 VEGETARIAN double village potatoes, cheese balls, falafel balls, onion rings, bell pepper, carrot and cucumber sticks served with sour sauce	3'900	 BBQ NAUTICAL sturgeon, shrimp, champignons, whole potatoes, greens	16'900



TAKE AND SHARE

 French fries	750
 Melted cheddar fries	1'200
 Village potatoe	750
 Cheese balls	1'200
 Corn dog (6 pcs)	1'800
 Chicken sticks	900
 Falafel balls	900
 Onion rings	750

KHINKALI. KHACHAPURI

 BEEF KHINKALI (min. 3 pcs) ground beef wrapped in tender dough	230
 IMERITIAN KHACHAPURI round bread stuffed with cheese	1'700
 ADJARIAN KCHACHAPURI boat shaped bread stuffed with cheese, topped with an egg	1'000
ADJARIAN WITH BASTOORMA boat shaped bread stuffed with cheese and bastoorma, topped with an egg	1'200

BBQ. KABAB

PORK RIBS	3'500
PORK LOIN	3'500
PORK TENDERLOIN	3'200
LAMB LOIN	3'600
CHICKEN WINGS	1'600
STURGEON	3'600
BEEF KABAB	1'200
CHICKEN KABAB	900
 TOMATO, BELL PEPPER, EGGPLANT	900
 POTATO	500
 CHAMPIGNONS	1'200



DIP (40 g)

salsa	400
sour with pickles	400
blue cheese	400
cheese	400
ketchup	400
dijon mustard	400
hot sriracha	400
strained matsoon	400