



FESTIVE CUISINE
SINCE 1966®

STARTERS

Chicken wings 18,000 L.L.

Deep fried chicken wings coated with your choice of buffalo sauce or barbecue sauce

Ikra - salmon caviar 45,000 L.L.

Premium salmon caviar served on warm crispy bread

Thousand island bonbon 18,000 L.L.

Cheese stuffed baked potato coated with crispy cornflakes served with Thousand Island dressing

Herring fish 35,000 L.L.

Pickled herring served with chopped onions and lemon slice

Fried calamari 20,000 L.L.

Batter-coated deep fried squid served with tartar sauce

Enchiladas calzone 22,000 L.L.

Mexican-chicken stuffed filo dough, freshly baked and served with homemade chipotle sauce

Smoked salmon 45,000 L.L.

Smoked salmon topped with capers and cornichon

Platter for two 23,000 L.L.

Fried calamari, spring rolls, cheese rolls and french fries to share

French fries 8,000 L.L.

SALADS

Quinoa salad 20,000 L.L.

Quinoa mixed with fresh vegetables, edamame and topped with our special Asian dressing

Paleo tuna salad 20,000 L.L.

Crusty romaine lettuce mixed with olives, tomato slices, hard-boiled egg topped with tuna and served with tarragon vinegar dressing

Olivier salad 25,000 L.L.

Sliced Chicken, green peas, carrot, boiled eggs, diced boiled potatoes, pickles dressed with mayonnaise

Endive Roquefort 30,000 L.L.

A bed of Belgian endives topped with Roquefort cheese and house specialty dressing

Goat's cheese salad 25,000 L.L.

Goat cheese on a bed of arugula, grilled vegetables and sun-dried tomatoes, served with balsamic dressing

Chicken Caesar salad 23,000 L.L.

Crusty romaine lettuce, croutons, grated parmesan cheese, grilled chicken breast, served with Caesar dressing

Snow crab salad 25,000 L.L.

Chopped iceberg, rocket, cherry tomatoes, corn and cucumber, topped with crab and balsamic dressing

Tabbouleh 10,000 L.L.

Levantine salad made with tomatoes, finely chopped parsley, mint, bulgurwheat, onions and seasoned with olive oil, lemon juice and salt

Fattoush 10,000 L.L.

Fried pieces of Arabic flat bread combined with vegetables, mixed greens, and pomegranate molasses dressing

SOUP

Borscht Soup 12,000L.L.

Traditional eastern European soup made with chicken, beets, cabbage, potatoes, mixed vegetables and served with smetana

Chicken Consomme 11,000L.L.

An aromatic clear soup with chicken and seasonal vegetables

Cream Of Chicken, Mushroom or Asparagus Soup 20,000L.L.

Your choice of creamy soup, served with a warm crispy roll

MAIN DISHES

Pressed chicken and turkey sandwich 23,000 L.L.

Toasted burger bun stuffed with grilled marinated chicken breast, grilled turkey, tomato, pickles, deep-fried onion chips, warm cheddar cheese, covered by a generous layer of tarragon mayonnaise sauce, served with French fries

Baguette Á la parisienne 25,000 L.L.

Sautéed beef fillet strips, brown gravy sauce, fresh mushrooms, dressed with a generous layer of grainy mustard mayo sauce, served in French baquette and French fries

Tarragon white grouper 50,000 L.L.

Seared marinated fresh white grouper, bathed in an exquisite tarragon champagne sauce

Fillet steak Brazilian cut 60,000 L.L.

Fillet steak served with steamed or grilled vegetables and your choice of potatoes

Chicken supreme 25,000 L.L.

Pan-seared chicken supreme served with red wine gravy sauce and your choice of steamed or grilled vegetables

Julienne casserole 25,000 L.L.

Creamy condensed onions and mushrooms served with diced chicken and a delicious variety of cheeses shredded and melted on top

Tagliatelle and steak strips 28,000 L.L.

Grilled beef tenderloin gets the royal treatment in this recipe with mushrooms and red wine sauce, served with Tagliatelle pasta topped with sour cream and aged parmesan cheese

Chicken Sumac 25,000 L.L.

Zesty chicken breast marinated in Sumac and lemon butter sauce, served with garlic vegetables sauté and biryani-style basmati rice

Schnitzel risotto 35,000 L.L.

Pan-seared beef schnitzel served on a bed of creamy parmesan risotto and drizzled with a hot pepper sauce

Brandy salmon 60,000 L.L.

Pan-seared fresh salmon fillet marinated in brandy and accompanied with your choice of steamed or grilled vegetables

Chicken pesto pasta 25,000 L.L.

Penne pasta served with sautéed chicken in home-made pesto sauce and topped with aged parmesan cheese

Grilled shrimps (Ask your waiter for the daily pricing)

Grilled prawns, marinated in a zesty citrusy sauce

Pelmeni 15,000 L.L.

Traditional Russian meat dumplings

Veau blanc skewers 24,000 L.L.

Two skewers of Veau blanc meat served with French fries

Brochette de poulet á la Mediterranean 18000 L.L.

Shish taouk skewers served with French fries

Plat du Jour (Ask your waiter for the daily pricing)

DESSERTS

Pain perdu 15,000 L.L.

Home-made pain perdu topped with vanilla ice cream

Variety of gourmet ice cream 10,000 L.L.

Three scoops of your favourite ice cream flavours

Gateau gourmet 10,000L.L./Piece

Ask your waiter for the selection of gourmet cakes



FESTIVE CUISINE
SINCE 1966®

DRINKS MENU

BEVERAGES

- Mineral Water **5,000L.L.**
Sparkling Water **6,500L.L.**
Soft Drinks **5,000L.L.**
Fresh Juices **6,000L.L.**
Tonic – Soda **7,500L.L.**
Ice Tea **7,000L.L.**
Energy Drink **9,000L.L.**
Turkish Coffee **6,000L.L.**
Nespresso **6,000L.L.**
Tea **4,000L.L.**
Nescafe – Cappuccino **6,500L.L.**

ALCOHOLIC DRINKS

- Local beer **10,000L.L.**
Imported beer **14,000L.L.**
Mexican beer **11,500L.L.**
Cognac V.S. **30,000L.L.**
Cognac V.S.O.P. **45,000L.L.**

SPIRITS OR LIQUORS

- Regular spirits glass **16,000L.L.**
Regular spirits half bottle **80,000L.L.**
Regular spirits bottle **150,000L.L.**
12 years whisky glass **25,000L.L.**
12 years whisky half bottle **135,000L.L.**
12 years whisky bottle **250,000L.L.**
Single malt Glass **40,000L.L.**

**For premium vodka, special malt whisky and over 12 years old whisky,
please ask your waiter for prices**

Shots

- Spirit Shot **7,000L.L.**
Regular Cocktail Shot **10,000L.L.**
Special Cocktail Shot **12,000L.L.**

ALL OUR PRICES ARE VAT INCLUDED

WINE

House Wine glass **10,000L.L.**

Half bottle local wine **30,000L.L.**

Local Wine bottle **50,000L.L.**

Ksara: Blanc de blanc half bottle **35,000L.L.**

Ksara: Blanc de blanc bottle **65,000L.L.**

Ksara: Réserve du couvent or Sunset half bottle **35,000L.L.**

Ksara: Réserve du couvent or Sunset bottle **65,000L.L.**

Kefraya: les breteches bottle **50,000L.L.**

Kefraya: Blanc de blanc bottle **65,000L.L.**

Mateus Wine **65,000L.L.**

Matevosyan: Armenian pomegranate wine **65,000L.L.**

Semi-sweet or Dry

Ask your waiter for other selections of wine and champagne

Cocktails 17,500L.L.

Apple Margarita

Fresh apple blended with traditional margarita mix

Araktini

Arak, orange juice, simple syrup

Bloody Gypset

Our style bloody mary

Light Fizz

Fruit liqueur mix with a dash of 7-up

Irish Mojito

Irish whiskey, fresh mint and sugar

Gin basil

Gin, homegrown fresh basil leaves and sour mix

Beirut Night

Arak, orange juice, pineapple juice and grenadine syrup

Special Cocktails 20,000L.L.

Les Tziganes blues

Gin, Cointreau, blue Curaçao topped with red wine

Aloe Passion

White rum, passion fruit and fresh Aloe vera

Tropical love

White rum, Parfait amour and lychee liqueur

Vanilla whiskey sour

Scotch whisky, Galliano, Apple liqueur topped with Apple juice

Espresso Martini

Vodka, coffee liqueur, Irish cream and nespresso

Ask your Bartender for your favorite cocktail or shot

ALL OUR PRICES ARE VAT INCLUDED