

SALADS AND APPETIZERS

- "DILIJAN" SALAD AMD 1500
Black olives, chickpeas, bell peppers,
fresh greens and local spices
- WILD MUSHROOM SALAD AMD 1800
Fried wild mushrooms and eggplants,
seasoned with tahini and hazelnut sauce
- EGGPLANT PUREE WITH MINT AND
ALMONDS AMD 1500
Puree made from grilled eggplants, mixed with
creamy matsun, chopped almond, mint,
lemon juice and garlic
- HUMUS AMD 2000
Chickpeas, tahini, garlic and lemon
juice, seasoned with red pepper
- GREEN OLIVE AND WALNUT SALAD AMD 2000
Chopped green olives, walnuts, and onion tossed
with fresh lemon juice and Armenian herbs
- "EETCH" SALAD AMD 1500
Bulgur infused with concentrated tomato juice,
mixed with fried onions and Armenian pepper
- NETTLE SALAD AMD 1200
Fresh nettle leaves, potato, eggs and regional
spices, served with oil and lemon juice dressing
- TOMATO AND CUCUMBER
SALAD AMD 1500
Sliced tomato and cucumber, Armenian
fresh herbs and lemon dressing
- BEET LEAVES SALAD AMD 1500
Boiled beet leaves mixed with tahini,
spices, garlic and lemon juice
- "HAYASTAN" SALAD AMD 2500
Pan fried slices of Armenian basturma and
mushrooms mixed with sliced chicken fillet,
smoked ham, and matsun-sour cream dressing



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The menu prices do not include 10% service charge

● GREEN BEAN SALAD Green beans, tomatoes, garlic and dill seasoned with lemon juice	AMD 1500
● LENTIL AND CARROT SALAD Lentils, carrots, garlic, infused with exotic spices and topped with matsun	AMD 1300
● "AYLAZAN" Fried eggplant, green pepper and onions seasoned with parsley, coriander and garlic	AMD 1500
● RED BEAN CUTTLET WITH FRIED VEGETABLES	AMD 2200
● LENTIL KUFTA Mashed pink lentil fingers with bulgur and local spices, served with chopped tomato, onion and pepper	AMD 1500
● DRAINED MATSUN SALAD WITH CHIPS A creamy matsun dip with chopped tomatoes, olives, and garlic served with dry, spiced lavash chips	AMD 1500
ASSORTED MEAT PLATTER Smoked pork and beef fillets, smoked sausage and Armenian Basturma	AMD 3500
ASSORTED CHEESE PLATTER Selection of Armenian cheeses	AMD 2800
DRAINED MATSUN (YOGURT) Sprinkled with paprika and chopped walnuts	AMD 1300
REJAN Village sour cream	AMD 1300
PICKLES AND MARINADES	AMD 1500
BLACK AND GREEN OLIVES	AMD 2000
BREAD/LAVASH	AMD 300



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EGG DISHES

EGG CASSEROLE Eggs, milk, bread and grated cheese baked and garnished with parsley and pepper	AMD 1500
GREEN BEANS WITH EGGS AND CHEESE	AMD 1500
WHEAT WITH EGGS Eggs mixed with cracked wheat infused with tomato juice and fried onions and eggs. Garnished with parsley and pepper	AMD 1500
OKRA WITH EGGS Eggs with okra, tomatoes and fried onions	AMD 1500
FRIED EGGS Your choice of eggs with tomatoes, cheese, greens, basturma or ham	AMD 1500
EGGPLANTS WITH EGGS	AMD 1500
POACHED EGGS	AMD 1000
SCRAMBLED EGGS	AMD 1000



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SOUPS

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| | COLD TOMATO SUMMER SOUP
Tomatoes, green pepper, onions, garlic and vinegar blended into a rich soup. Served cold | AMD 1200 |
| ●● | VEGETABLE SOUP
A light soup prepared with fresh seasonal vegetables | AMD 1000 |
| | NETTLE SOUP
Potatoes and sautéed onions cooked in vegetable broth with nettle and poached eggs. Seasoned with parsley | AMD 1000 |
| ●● | WILD MUSHROOM SOUP
Light soup prepared with fresh wild mushrooms, potatoes, onions and rice, garnished with greens | AMD 1200 |
| ● | MUSHROOM AND APRICOT SOUP
Creamy mushroom soup prepared with dried apricots, served with sour cream and fresh parsley | AMD 1500 |
| ● | AVELUK SOUP
Sorrel, fried onions, potatoes, wheat and walnuts | AMD 1200 |
| | CHICKEN SOUP
A light chicken soup with rice and herbs | AMD 1200 |
| | SPAS (MATSUN SOUP)
A light Eastern Armenian version of this traditional soup of matsun and shelled wheat with mint | AMD 1200 |



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PILAFS AND SIDE DISHES

	full portion / ½ portion
● RICE PILAF WITH BROAD GREEN BEANS AND TARAGON Rice pilaf cooked in butter with green beans and taragon	AMD 1000/600
● RICE PILAF WITH HERBS Rice pilaf cooked in butter with parsley, dill, spinach, coriander and saffron	AMD 1000/600
● RICE AND LENTIL PILAF Rice and lentils, served with fried onions and Armenian red pepper	AMD 1000/600
● SPELT PILAF WITH MUSHROOMS Pilaf made with spelt (an ancient Armenian whole grain), mixed with fried onions and mushrooms	AMD 1500/800
● BULGUR PILAF WITH CELERY Bulgur pilaf mixed with celery and crushed noodles, served with black pepper on top	AMD 1000/600
● ARISHTA WITH WILD MUSHROOMS Handmade Armenian pasta, mixed with fresh spinach and wild mushrooms. Served with matsun-garlic sauce	AMD 1500
BULGUR PILAF "VAN" STYLE Traditional "Van" pilaf, with bulgur, fried local pork, onions and tomatoes	AMD 2800
POTATOES Your choice of fried, oven-baked, mashed or home style	AMD 1000/600
FRIED MUSHROOMS Fresh champignons sautéed with onions and butter	AMD 2500/1500
FRIED WILD MUSHROOMS	AMD 2500/1500
FRIED WILD MUSHROOMS WITH EGGS Local tree mushrooms served with scrambled eggs	AMD 2500/1500
SAUTEED ARMENIAN BEET LEAVES Sautéed in butter with or without onion	AMD 2500/1500



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MAIN COURSES

Bakery

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| LAHMAJUN | AMD 900 |
| <ul style="list-style-type: none">• Beef: ground beef, vegetables and spices on our special thin crust• Beef/Matsun: ground beef, yogurt, walnuts and spices on our special thin crust● • Cheese: our special bubbling, crispy crust, with a mixture of Armenian cheeses and dried mint | |
| LAHMAJUN WITH BEEF AND CHEESE | AMD 1200 |
| ● CHEESE BOEREG (4 pieces per serving)
A rich flaky dough filled with a mixture of feta, cream cheese and fresh Herbs | AMD 1800 |
| ● WARM SOUBOEREG
Sheets of Armenian pasta painstakingly rolled by hand paper thin, layered with Armenian cheeses, butter and parsley, baked until the top is crispy brown and the cheese is melted | AMD 3000 |



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Stews

Prepared in the oven and served in a clay pot

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| LAMB STEW WITH GREEN BEANS AND BLACK PLUM
Lamb stewed with green beans and black plum, flavored with lemon juice and cinnamon, topped with black pepper | AMD 3200/2000 |
| LAMB AND APRICOT STEW
Lamb stewed in apricot and lemon juice, served with cinnamon | AMD 3200/2000 |
| BEEF STEW WITH POMEGRANATE
Beef stewed in pomegranate juice, with a mixture of herbs and spices | AMD 3200/2000 |
| BEEF STEW WITH OKRA
Beef stewed with okra and tomatoes, flavored with lemon juice, allspice and basil leaves | AMD 3200/2000 |
| BEEF AND CELERY STEW
Beef stew, cooked with celery, chickpeas, carrots and a blend of spices | AMD 3200/2000 |
| ● PUMPKIN BORANI
A traditional Tavoush region dish, with an interesting combination of pumpkin, chickpeas, bell peppers, raisins and dried apricots. Garnished with fresh dill | AMD 1800 |



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Meat Dishes

SMYRNA KUFTA Lightly spiced ground beef balls pan fried and, served in rich tomato gravy and accented with Armenian spices. Served with your choice of side dish	AMD 3000
RASPBERRY LEAF DOLMA Fresh raspberry leaves stuffed with ground meat, onion, and spices	AMD 3000
KARNEE YARIK Fried eggplants stuffed with ground meat (beef ground with bell peppers, spices and onions) and cooked in tomato sauce	AMD 3000
CHEF S VEAL Thinly sliced veal sautéed in its natural broth with red and green peppers, green onions and Armenian spices	AMD 4000
PAN FRIED BEEF FILLET Cooked in red wine and served with your choice of fried potatoes, plain rice pilaf or bulgur pilaf with celery	AMD 4200
LAMB KHASHLAMA IN WHITE WINE Lamb slowly cooked in its own broth, with vegetables and white wine	AMD 4000
LAMB SHANK FRIED WITH VEGETABLES	AMD 4000
LAMB TJVJIK Lamb heart and lung fried with onion	AMD 3000
TAVOUSH STYLE FRIED PORK Small pieces of local pork, pan fried with onions, potatoes and cornelian cherries. Served in a clay pot	AMD 3000
PORK FILLET FRIED WITH BELL PEPPER	AMD 4200



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Chicken Dishes

CHICKEN IN SPICY ORANGE SAUCE Chicken marinated in orange and sweet spices then baked and served in a reduction of its own juices, with mint- flavored matsun on the side	AMD 2800
CHICKEN BRISKET WITH GREEN PEA PUREE	AMD 3200
FRIED CHICKEN WITH BLACKBERRY Chicken prepared in white wine, with okra, blackberries, walnuts and seasonal greens	AMD 3000
PAN FRIED CHICKEN Whole chicken served with your choice of fried potatoes, plain rice pilaf or bulgur pilaf with celery	AMD 3000
HARISA Chicken meat cooked slowly with whole grains to form a thick stew; topped with melted butter and citric tang of ground red sumac	AMD 1500



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Fish Dishes

TROUT FILLET ROLLS WITH ARMENIAN GREENS Oven-baked trout fillet served with pan-seared seasonal greens	AMD 4500
TROUT FILLET WITH FRIED MUSHROOMS Armenian trout served on top of fried champignon mushrooms	AMD 4500
TROUT FILLET IN LAVASH Trout fillet baked in a lavash shell together with seasonal vegetables and mild, stringy cheese	AMD 3800
OVEN-BAKED WHOLE TROUT STUFFED WITH VEGETABLES	AMD 4500



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Barbecue

MUSHROOMS STUFFED WITH
SULUGUNI CHEESE AND BARBECUED AMD 3000

CHICKEN BARBECUED AMD 2800
Chicken cubes marinated in a blend of lemon
and spices, barbecued with pepper and onion

WHOLE TROUT BARBECUED AMD 4500
Whole trout seasoned with red pepper
and tomato sauce and barbecued

PORK BARBECUED AMD 4200
Pork seasoned simply with fresh herbs,
onions and barbecued

BARBECUED PORK CHOPS AMD 4500

BEEF FILLET BARBECUED AMD 4800
Beef seasoned simply with fresh herbs,
onions and barbecued

BARBECUED LAMB CHOPS AMD 4200



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DESSERTS

WARM GATA Rich Armenian butter pastry with crumbly, sweetened nuts filling served warm with homemade sour cream	AMD 1200
APPLE PIE Cinnamon-spiced apples, nuts and raisins rolled in delicate butter pastry	AMD 1400
DILIJAN LOCAL FRESH FRUIT AND HERB SALAD A variety of the freshest seasonal, local fruits and berries, served in their own juice with chopped mint leaves	AMD 1500
FRUIT PLATTER (SEASONAL)	AMD 2200
ICE CREAM WITH JAM OR / AND FRUITS	AMD 1200
APRICOT KHADAYEF Shredded pastry filled with dried apricot, nuts, honey and sweet spices	AMD 2000
BAKLAVA A rich sweet pastry made of phyllo dough filled with chopped walnuts and syrup	AMD 2300
SEMOLINA BALLS WITH HONEY Served with walnuts and cinnamon	AMD 1200



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