

SEASONAL MENU

YUSUPOV'S TOMATOES

240 g

Uzbek tomatoes with basil gel and Italian Stracchino cheese.

490 ₺

MARROW CAKES WITH LIGHT-SALTED SALMON

150/60/30 g

530 ₺

SALAD WITH SMOKED SIDE PORK

190 g

Avokado, ripened tomatoes and side pork slabs baked with honey and pepper.

530 ₺

CHILI CON CARNE

250/80 g

Mexican meat stew with beans, Chili pepper and tomatoes.

390 ₺



CRISPY CHICKEN WINGS

220/30 g

450 ₺



BRISKET BEEF

200/100/30 g

Beef baked in the smoker with spices.

1450 ₺



CHOCOLATE CAKE WITH NUTS

200 g

350 ₺

MEAT MEAT 肉

HOMEMADE COLD CUTS 仿生盘

200/40/40/20 g

Meat gastronomy of roast pork, roast beef, beef tongue and chicken roll, served with horseradish, mustard and crispy ciabatta.

炖猪肉、煎牛里脊、牛舌和鸡肉卷的杂拌肉，配辣根、芥末和拖鞋面包

570 ₺

ASSORTED MOUNTAIN CHEESES 山干酪盘

240/90/30 g

Appetizing 4 types of cheese, decorated with prunes, pears, persimmons and bread chip.

4种 馋人的奶酪配梅干、梨、柿子和面包片

740 ₺

DELI MEATS 熟食肉

90/90/30/30 g

Basturma, sujuk, Parma ham, chorizo sausage, chicken basturma, sun-dried tomatoes, capers, olives.

牛肉干，亚美尼亚香肠，帕尔马火腿，香肠香肠，巴斯德玛鸡，晒干的番茄，酸豆，橄榄

890 ₺



ASSORTED FISH 鱼什锦

200/110 g

Gourmet taste of cold smoked sea tuna with lightly salted salmon, fried squid and sliced herring, served with fragrant bread and tartar sauce.

美味的冷熏金枪鱼搭配腌大西洋鲑、炸鱿鱼和鲱鱼片，配香面包和鞑靼汁

890 ₺



ASSORTED PICKLES 腌菜什锦

320 g

The perfect combination of Gurian cabbage and sauerkraut with salted breasts, olives and light-salted tomatoes, decorated with greens.

古利昂白菜和酸白菜与盐渍乳蘑、橄榄和盐渍西红柿的完美结合，配青菜

390 ₺



ASSORTMENT FOR WINE 酒菜

HIT

90/90/30/30 g

Assorted Italian flavored cheeses garnished with pear and grape with sweet honey.

芳香的意大利奶酪什锦配梨和葡萄与甜甜的蜜蜜

740 ₺



VEGETABLES FROM GRANDFATHER AKBAR

阿克巴爷爷的杂拌蔬菜

320 g

Classic vegetable assortment of tomatoes, cucumbers, radishes, cabbage and greens.

西红柿、黄瓜、萝卜、白菜和青菜的经典杂拌蔬菜

420 ₺



**ATLANTIC HERRING WITH
POTATOES AND PICKLED ONIONS**

土豆醋渍的葱大西洋的青鱼

100/150/40 g

300 ₺



BEETROOT PKHALI

甜菜饼

150 g

240 ₺

CARROT PKHALI

胡萝卜饼

150 g

240 ₺

CABBAGE PKHALI

大头菜饼

150 g

240 ₺



**CHARCOAL GRILLED
VEGETABLE SALAD**

碳烤蔬菜沙拉

230 g

烤茄子、西红柿、菜椒配调料和青菜

480 ₺



**EGGPLANT ROLLS
WITH CHEESE AND NUTS**

茄子奶酪榛子卷

125/40 g

380 ₺

SALADS

沙拉

BAHOR SALAD 新鲜黄瓜

200 g

Fresh cucumbers, juicy tomatoes, tender boiled chicken breast, egg, cilantro.

新鲜黄瓜，多汁的西红柿，嫩鸡胸肉，鸡蛋，香菜。

350 ₺

HITLER KAPUT 希特勒卡普特

200 g

German salad with fresh champignons, bacon, potatoe and salad mix.

德国沙拉配新鲜香菇，培根，土豆和沙拉混合

280 ₺

FORSHMAK VINAIGRETTE 甜菜根沙拉和碎咸鲱鱼

200/30 g

Traditional vinaigrette from baked vegetables with forshmak made of cold-smoked mackerel.

250 ₺

GREEK SALAD

200 g

Traditional Greek vegetable salad with fetaxa cheese and olives.

非达奶酪橄榄蔬菜沙拉

390 ₺

CAUCASIAN SALAD WITH HAM **HIT**
高加索火腿沙拉

200 g

Salad with baked ham, potatoes on coals, tomatoes and onions. Served with creamy mayonnaise sauce.

被烘烤的火腿，土豆在煤炭，蕃茄和葱。配奶油蛋黄酱。

370 ₺

NORWEGIAN SALAD WITH AVOCADO

200 g

Iceberg lettuce, cold smoked salmon, soft avocado, red onion and ripe tomatoes. Dressed with tuna sauce.

卷心莴苣，冷熏三文鱼，软牛油果，红洋葱和成熟的西红柿。配金枪鱼酱。

550 ₺

MOTHER IN LAW VEGETABLE SALAD

180 g

Fresh vegetables salad dressed with olive oil or sourcream.

新鲜蔬菜沙拉

300 ₺

SMOKED NUTS VEGETABLE SALAD
熏制的榛子蔬菜沙拉

200 g

360 ₺



SAMARKAND SALAD

撒马尔罕沙拉。

200 g

Boiled beef tongue, marinated champignons, fresh tomatoes and pickled cucumbers. Dressed with light mayonnaise.

煮熟的牛舌沙拉配上腌制的香菇，新鲜的西红柿和腌黄瓜。充满光蛋黄酱。

360 ₺



ACHIK CHUK SALAD

阿奇克楚沙拉

200 g

Fresh tomatoes and onion salad with chilli and basil.

番茄洋葱罗勒沙拉

300 ₺



TASHKENT SALAD

塔什干沙拉

200 g

Boiled beef salad with thin daikon straws and onion fried to the crunch. Dressed with light mayonnaise. When serving, sprinkled with grated boiled egg and springs of greens.

煮熟的牛肉沙拉配上薄薄的白萝卜和洋葱炒至紧缩。配淡淡的蛋黄酱。上菜时，撒上磨碎的煮鸡蛋和青菜枝。

320 ₺



OLIVIER SALAD WITH SMOKED CHICKEN

俄罗斯熏鸡沙拉

200 g

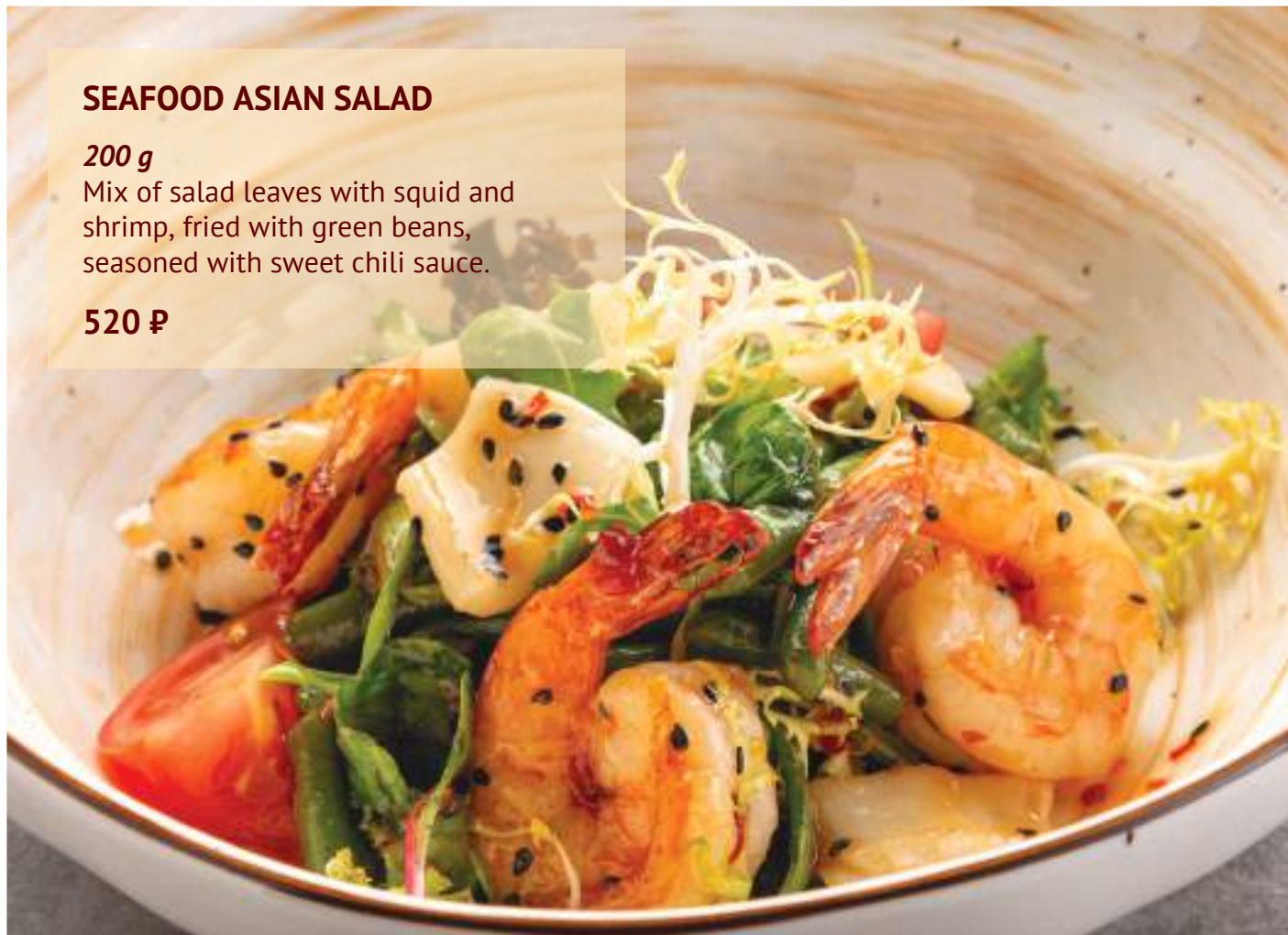
350 ₺

SEAFOOD ASIAN SALAD

200 g

Mix of salad leaves with squid and shrimp, fried with green beans, seasoned with sweet chili sauce.

520 ₺



SALAD WITH ALTAI MILK MUSHROOMS

阿尔泰乳蘑沙拉

200 g

350 ₺



CEASAR SALAD WITH SHRIMPS

凯撒沙拉(虾)

230 g

570 ₺

CEASAR SALAD WITH CHICKEN

凯撒沙拉(鸡肉)

230 g

490 ₺



SALAD WITH CRISPY EGGPLANT AND CREAM CHEESE

脆皮茄子和奶油奶酪沙拉

220 g

Fried golden eggplant with ripe eggplant, fragrant coriander, cream cheese and sunflower seeds.

烤金茄子配香菜、牛奶奶酪和葵花籽。

380 ₺



SOUPS 汤

BORSCH WITH PORK

猪肉红菜汤

HIT

400/30 g

370 ₺

KUFTA

羊肉圆汤。

350/25 g

Flavored soup with lamb meatball with spices chickpeas.

调味的汤用羊羔丸子用香料和鸡豆

380 ₺

CHICKEN BROTH

鸡汤

400 g

280 ₺

WALNUT RAMEN WITH MUSHROOMS

坚果味蘑菇拉面汤

410 g

A rich soup with a bright nutty flavor on chicken stock with wheat noodles, fried dried eggplant in mushroom sauce, edamame beans.

坚果味的浓小麦面鸡汤条配炒干茄子、蘑菇酱、毛豆。

390 ₺



PITI

350/25 g

Azerbaijani soup with lamb brisket, cooked in pottery with potatoes and cherry plum.

阿塞拜疆汤配羊肉牛腩，用土豆和櫻桃李在陶器中煮熟。

450 ₺



LAGMAN WITH LAMB

羊肉拉面

350/30 g

National Central Asian noodle soup with lamb and vegetables, seasoned with a bouquet of fragrant spices. Served with spicy adjika.

全国中亚面条汤配羊肉和蔬莱，用一束香辣香料调味。

430 ₺



CORN SOUP WITH SHRIMP AND COCONUT MILK

玉米汤配虾和椰奶

320 g

Served with popcorn in teriyaki sauce.

红烧酱配爆米花。

440 ₺



TOM YAM

350/70 g

Spicy seafood soup with coconut milk.

泰式海鲜酸辣汤

490 ₺



SOLYANKA

肉杂伴汤

400/30 g

Thick soup with few types of meat.

浓汤与不同类型的肉。

450 ₺



SCANDINAVIC FISH SOUP

丰富的芳香汤配三文鱼。

350 g

Rich aromatic soup with salmon.

Served with cream.

丰富的芳香汤配三文鱼。配奶油。

390 ₺



PUMPKIN SOUP

南瓜汤

350/30 g

Thick cream pumpkin soup with cream is served with nuts chips.

奶油南瓜浓汤配薯片和坚果

350 ₺



CHARCHO WITH BEEF BISLET HIT

羊肉汤。

350/30 g

Traditional Georgian beef brisket soup a bouquet of fragrant spices, tomatoes and rice. Served with adjika.

传统的格鲁吉亚牛腩汤配一束香料，西红柿和米饭。

390 ₺

HOT APPETIZERS

热开胃菜

ADJARIAN KHACHAPURI
阿扎里哈哈普里 **HIT**

280 g
Open pastry pie with
suluguni cheese with baked
egg and butter.

380 ₺

**ADJARIAN KHACHAPURI
WITH DOUBLE CHEESE**
双奶酪阿扎里哈哈普里

430 g

550 ₺

**ADJARIAN KHACHAPURI WITH
BACON AND BLACK PEPPER**
阿扎里哈哈普里培根和黑胡椒

280 g

400 ₺

MINGRELIAN KHACHAPURI
梅格列尔哈哈普里

330 g
Pie with homemade suluguni
cheese inside and outside.

450 ₺

**MINGRELIAN KHACHAPURI
WITH DOUBLE CHEESE**
双奶酪哈哈普里

450 g

560 ₺



GURIAN KHACHAPURI
古里安式奶酪饼

HIT

350 g

450 ₺



MUTTON HUCHVARA
乌兹别克斯坦饺子

215/50/2 g

Uzbek dumplings served with katyk
sauce. You can order boiled
or deep fried.

440 ₺



CHEBUREK WITH CHEESE
奶酪合子

160/50 g

230 ₺

CHEBUREK WITH LAMB
羊肉合子

160/50 g

230 ₺



QUTAB WITH CHEESE

奶酪馅饼

160/50 g

230 ₺

QUTAB WITH LAMB

羊肉馅饼

150/30 g

240 ₺

QUTAB WITH HERBS

青菜馅饼

160/50 g

220 ₺

QUTAB WITH SALMON

三文鱼馅饼

150/30 g

320 ₺



KHINKALI WITH LAMB

羊肉欣卡利

250/30 g

Georgian dumplings stuffed with finest lamb meat

香辣格鲁吉亚饺子塞满了最好的羊肉

390 ₺

KHINKALI WITH PORK AND BEEF

240/50 g

Georgian dumplings stuffed with finest meat of beef and pork.

390 ₺



MANTI WITH CHICKEN

250/30 g

Juicy chicken filling with onions and spices. Served with sour cream.

350 ₺

MANTI WITH LAMB

羊肉包配洋葱

250/30 g

Juicy lamb meat fiiling with onions and spices. Served with sour cream.

羊肉包配洋葱，洋葱和香料。酸奶油。

420 ₺



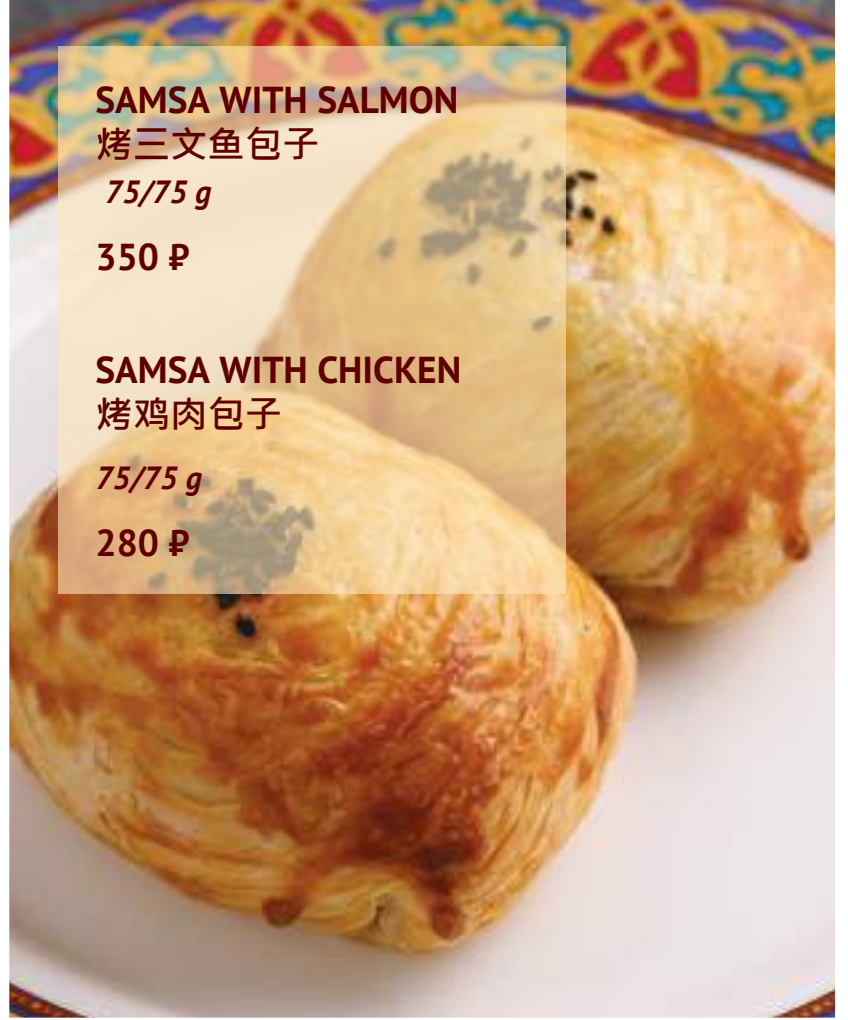
GRILLED CHICKEN SHAWARMA
烤鸡肉配新鲜蔬菜。

240/80/30 g

Chicken cooked on coals with fresh vegetables and airan sauce. Served in thin pita bread.

供应薄皮塔饼面包

390 ₺



SAMSA WITH SALMON
烤三文鱼包子

75/75 g

350 ₺

SAMSA WITH CHICKEN
烤鸡肉包子

75/75 g

280 ₺



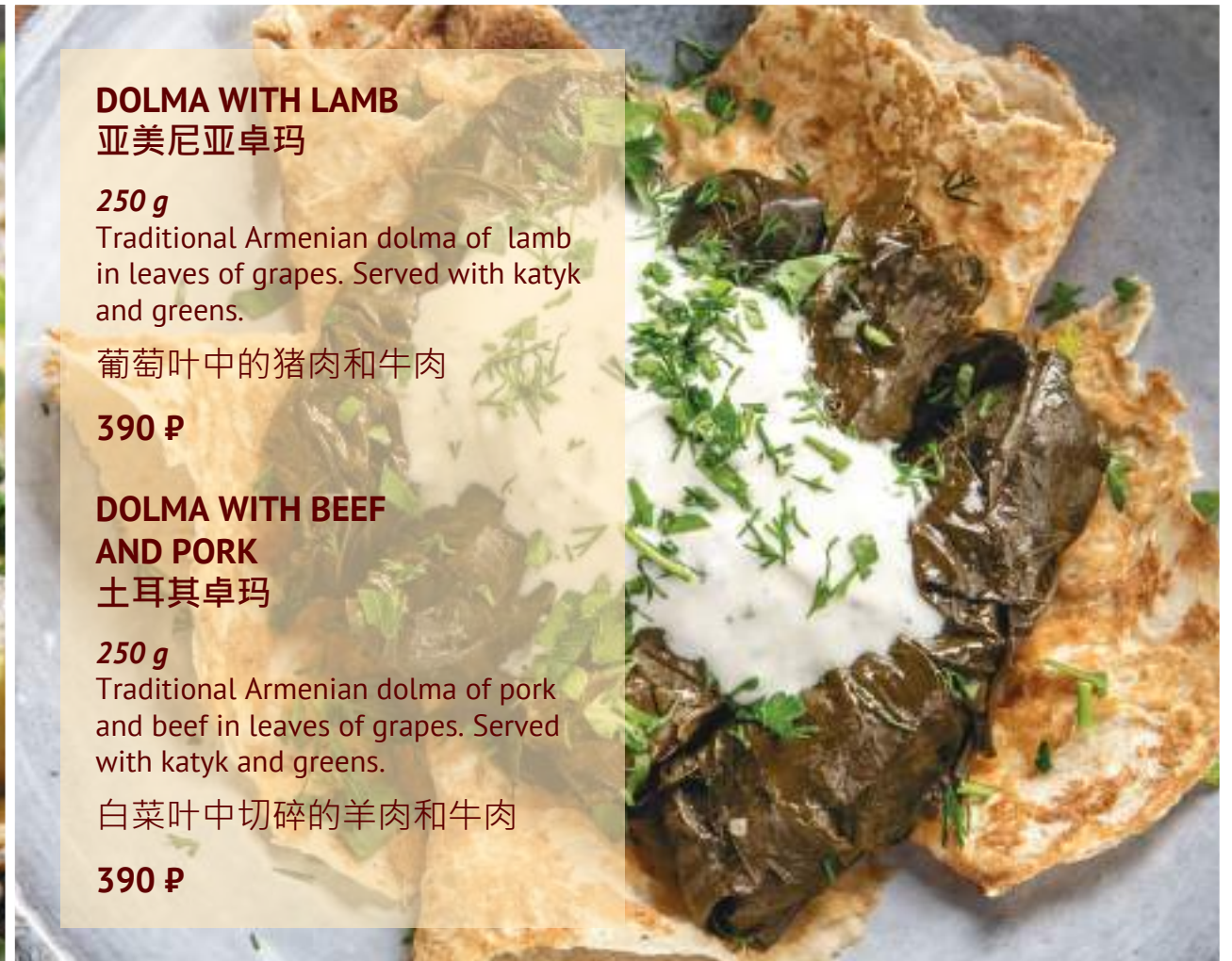
SHRIMP JIAOZI
虾馅煎饺

210 g

Japanese dumplings fried in soy sauce with minced shrimp filling, served with avocado and thin rice chips.

酱油炸日式虾馅饺子配牛油果和薄米粉片

540 ₺



DOLMA WITH LAMB
亚美尼亚卓玛

250 g

Traditional Armenian dolma of lamb in leaves of grapes. Served with katyk and greens.

葡萄叶中的猪肉和牛肉

390 ₺

DOLMA WITH BEEF AND PORK
土耳其卓玛

250 g

Traditional Armenian dolma of pork and beef in leaves of grapes. Served with katyk and greens.

白菜叶中切碎的羊肉和牛肉

390 ₺

HOT DISHES

热菜

SPAGHETTI BOLOGNESE 肉酱意面

250 g

480 ₺

PASTA CARBONARA WITH GRATED SMOKED EGG YOLK 培根蛋面加鸡蛋

250 g

Pasta in a creamy sauce with roasted bacon, parmesan and smoked yolk.

440 ₺

BEEF AND VEGETABLES NOODLES

280 g

Noodles, fried with beef tenderloin and vegetables in pepper teriyaki on wok.

小麦面条，

炒牛里脊肉和蔬菜在胡椒红烧在铁锅。

450 ₺

PADTAI WITH SHRIMPS

HIT

270/40 g

Traditional Thai dish with rice noodles, vegetables, soy sprouts and nuts. After trying this dish once, be sure you will order more and more.

传统泰国盘用米线，菜，大豆新芽和坚果。

550 ₺



**TAGLIATELLE WITH SALMON,
SHRIMP**
三文鱼虾意大利面

250 g
flat pasta with salmon and shrimps
in a creamy sauce.

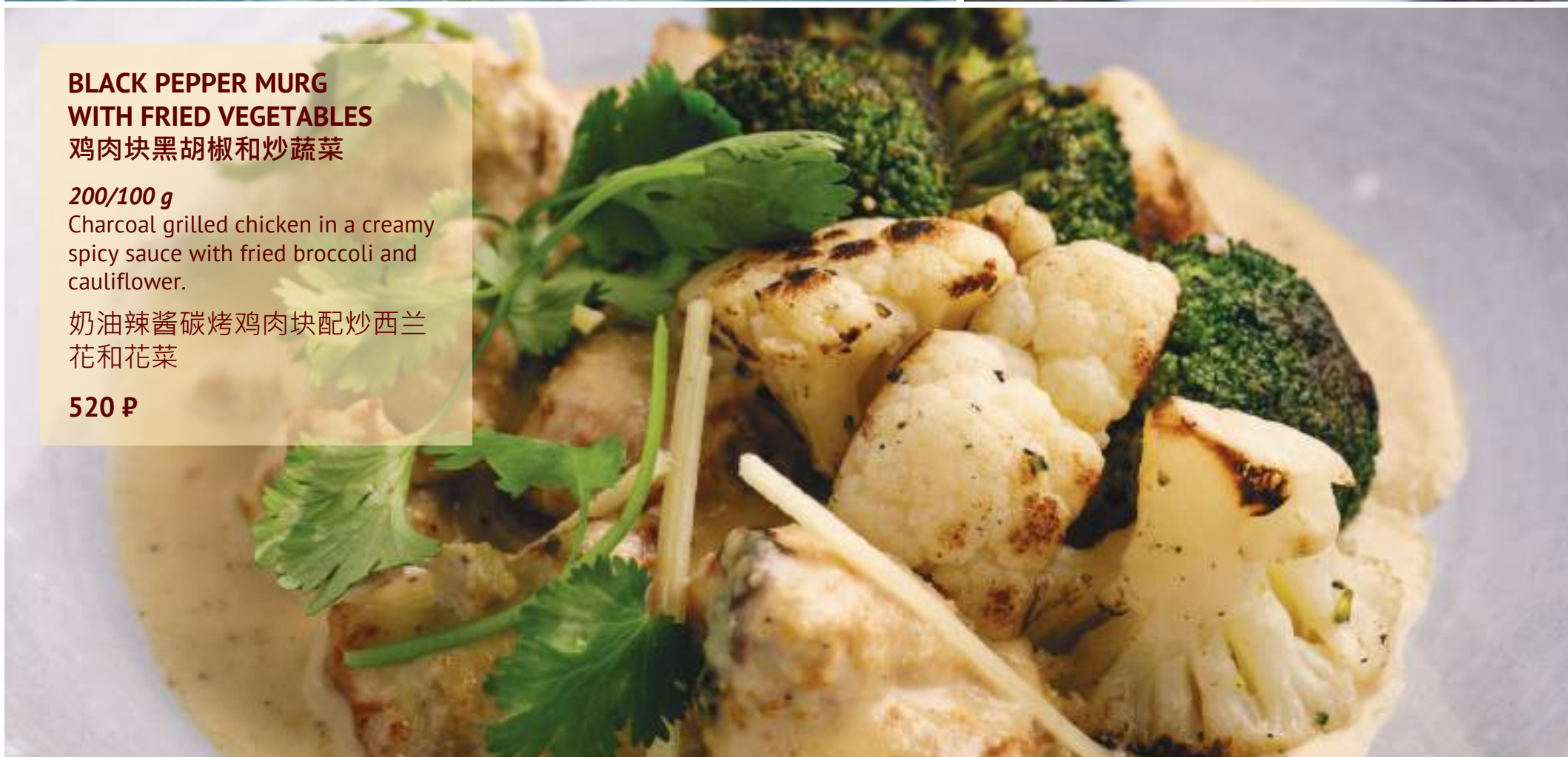
640 ₺



**SALMON FILLET WITH
SHRIMPS AND CAULIFLOWER
IN A CREAMY SAUSE**
烤三文鱼加菜花和奶油

250 g
Roasted pieces of salmon with
cauliflower in cream.

770 ₺



**BLACK PEPPER MURG
WITH FRIED VEGETABLES**
鸡肉块黑胡椒和炒蔬菜

200/100 g
Charcoal grilled chicken in a creamy
spicy sauce with fried broccoli and
cauliflower.

奶油辣酱碳烤鸡肉块配炒西兰
花和花菜

520 ₺



TASHKENT PILAF

塔什干手抓饭

300 g

490 ₺



CHICKEN BUTTER WITH FRAGRANT

INDIAN RICE

鸡肉块配印度香米

180/150/60 g

Sliced chicken cooked on charcoal grill and stewed in a spicy Indian sauce with Indian rice.

炖印度香辣酱的碳烤鸡肉块配印度米饭。

420 ₺



FERGHANA PILAF

费尔干纳手抓饭

300 g

490 ₺

PILAF TOPPINGS 乌兹别克肉饭可以加：

PICKLED GARLIC 泡大蒜 (30 g) – 70 ₺

PICKLED PEPPER 泡辣椒 (30 g) – 70 ₺

PICKLED CUCUMBERS 泡黄瓜 (30 g) – 70 ₺

RAMSON 泡熊葱 (30 g) – 70 ₺

BAKED GARLIC (1 piece) – 50 ₺

FRESH VEGETABLES AND GREENS

新鲜蔬菜 (30 g) – 30 ₺

Cucumbers 黄瓜 , *tomatoes* 西红柿 ,
green onions 葱 , *red onion* 红洋葱 .

ACHIK CHUK SALAD

阿奇克楚沙拉 (60 g) – 100 ₺



KOREAN BULGOGI BOWL
韩式烤肉碗

250 g
Korean style beef tenderloin with rice, egg, beaten cucumbers, Korean carrots and red cabbage.
韩式腌制牛肉里脊配米饭、鸡蛋、拍黄瓜、韩式胡萝卜和红卷心菜

480 ₺



BEEF STEAK IN A MALT MIX
牛排 配什锦麦芽

HIT

170/30/30 g
Juicy beef tenderloin dopped and fried in a mixture of five types of malt cooked till your favorite well.
滚上五种类麦芽的炸牛柳做到您最喜欢的熟度

1040 ₺



CHICKEN THIGH WITH CHKMERULI SAUCE
鸡大腿配奇克梅鲁利酱

170/80/60 g
Tender chicken thigh baked in the oven with sauce of sour cream, garlic and Georgian adjika.
在烤箱做的嫩鸡大腿配大蒜酸奶油和香辣酱

420 ₺



SQUID BOWL
鱿鱼碗

250 g
Fried tentacle squid with rice, chuka salad, with beaten cucumbers and tomatoes.
炸鱿鱼须配米饭、裙带菜、拍黄瓜和番茄

450 ₺

SHASHLIK ON OPEN FIRE 烧烤串

KIYMA SHASHLIK
羊肉切碎串

150/120/30 g

560 ₺



RACK OF LAMB
羊排串

220/120/30 g

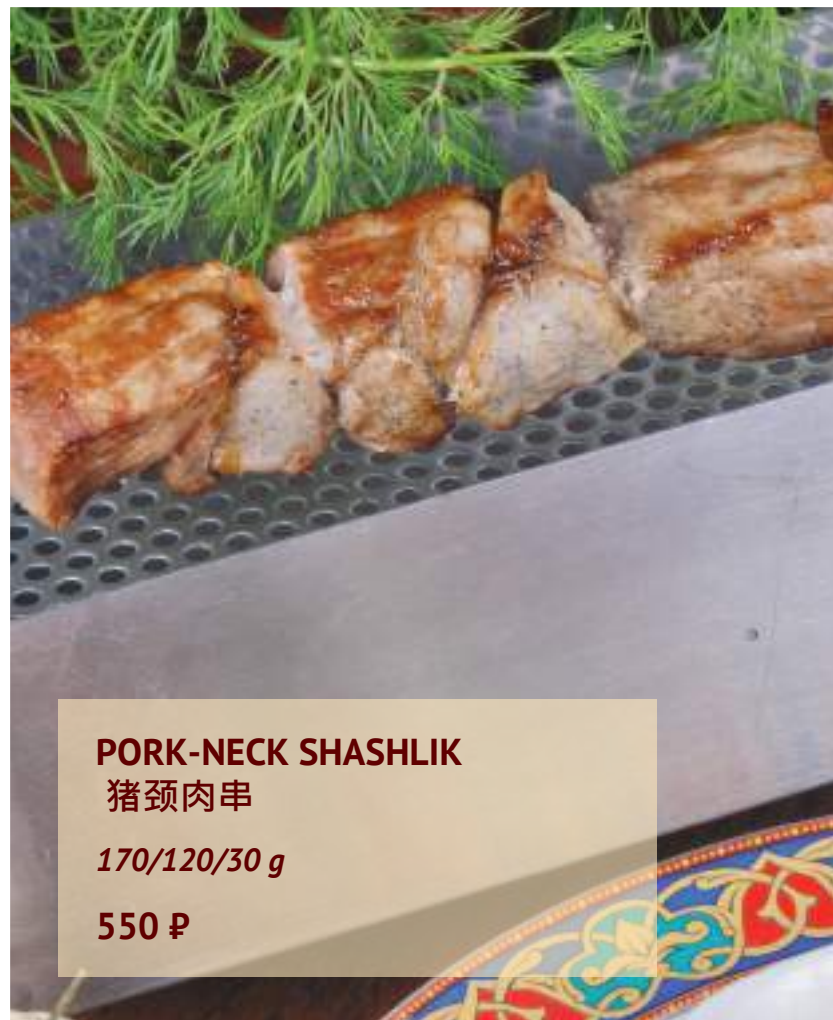
790 ₺

**CAUCASIAN STYLE
LULYA-KEBAB**
排羊肉串

150/120/30 g

590 ₺





PORK-NECK SHASHLIK

猪颈肉串

170/120/30 g

550 ₺



ARABIC STYLE COOKED LAMB

230/100/30 g

Spinal cuts on three ribs marinated in aromatic cotton oil with spices.

用芳香棉油和香料腌制的三根肋骨上的脊柱切割

1200 ₺



LAMB SHASHLIK

去骨头的羊肉串

170/120/30 g

720 ₺

HIT

SAUCES 酱：

ABKHASIAN ADJIKA

阿吉卡 - 辣椒蒜香料酱 (30 g) – 70 ₺

RUSSIAN MUSTARD

俄罗斯芥末酱 (30 g) – 70 ₺

KETCHUP 番茄酱 (30 g) – 70 ₺

TAR TAR WITH MUSHROOMS

蘑菇塔塔酱 (30 g) – 70 ₺

KATYK WITH GREENS

青菜酸奶酱 (30 g) – 70 ₺

TAR TAR SAUCE 塔塔酱 (30 g) – 70 ₺

CREAMY HORSERADISH SAUCE

辣根酱 (30 g) – 70 ₺

SOUR CREAM 酸奶油 (30 g) – 70 ₺



SHASHLIK NAPOLEON

160/120/30 g

Juicy kebabs made from beef pieces with fat and spices.

多汁烤羊肉串由膨化牛肉片和脂肪和香料制成

720 ₺



SULTAN SHASHLIK

HIT

170/60 g

Our signature kebab, made of chopped marbled beef, wrapped in thin pita bread.

我们的招牌烤肉串，由切碎的大理石牛肉制成，包裹着薄薄的皮塔饼。配两种酱汁：酸奶酱和番茄柿子椒酱

750 ₺

SULTAN LAMB BARBECUE

HIT

170/60 g

750 ₺



CHICKEN LYULYA WITH CHEESE AND CORIANDER 奶酪香菜鸡肉串

160/120/30 g

440 ₺

CHICKEN THIGH SHASHLIK 鸡腿串

150/120/30 g

440 ₺

CHICKEN BREAST SHASHLIK 鸡胸串

150/120/30 g

440 ₺

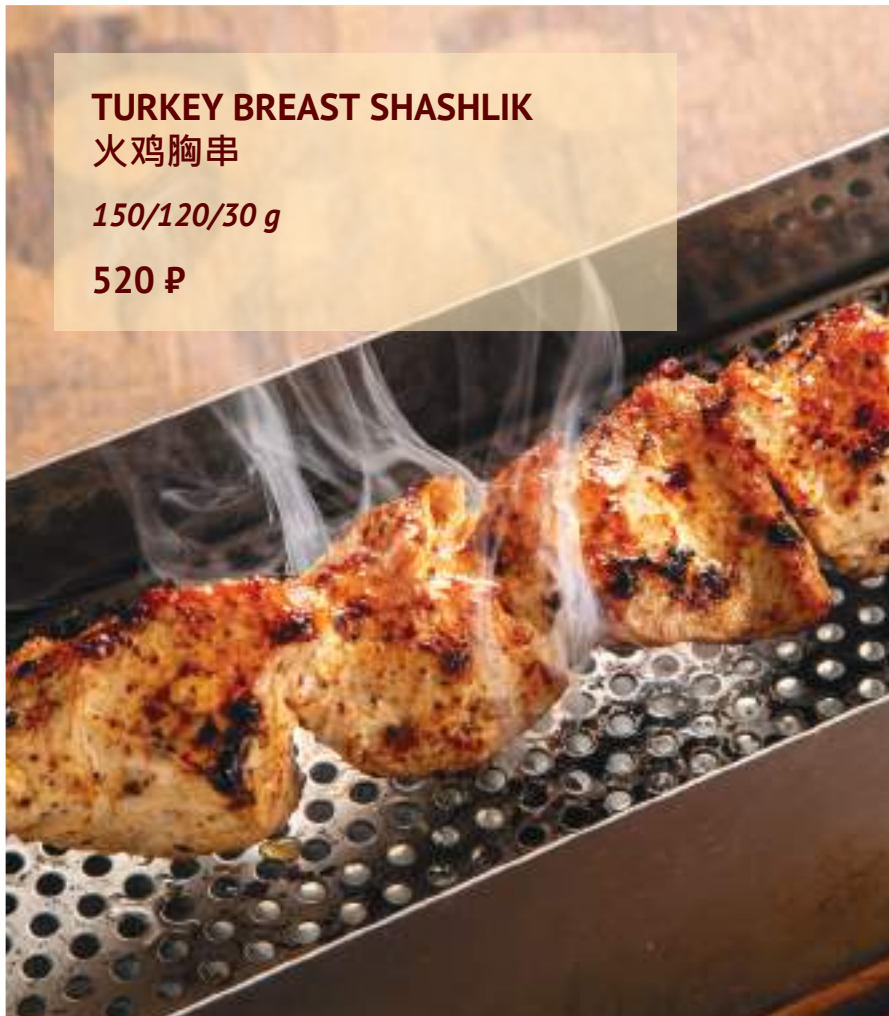


TASHKENT KEBAB 塔什干式羊肉串

150/120/30 g

去骨头的小羊肉串配香菜和大蒜

620 ₺



TURKEY BREAST SHASHLIK

火鸡胸串

150/120/30 g

520 ₺



GRILLED CHICKEN BREAST

烤鸡胸肉

180/60/20 g

520 ₺

CORNISH HEN ON THE GRILL

碳烤嫩鸡

230/60/20 g

Young chicken marinated in yogurt with spices and grilled over charcoal.

用酸奶和调料腌制的碳烤嫩鸡

590 ₺



CHICKEN BURGER

鸡肉汉堡

280/70/60 g

440 ₺



KOBE BEEF BURGER

五花牛肉汉堡

280/70/60 g

490 ₺

DISHES FOR THE COMPANY

KHAN SHATYR

HIT

1420/300/200/100/20 g

A dish for a company of eight types of kebabs (pork neck, turkey breast, kiyma, lula kebab, chicken thigh, lamb loin, lamb pulp, vegetable shashlik). Served with three sauces: red tkemali, adjika, satsebeli.

八种烤羊肉串（猪肉脖子，火鸡胸肉，羊肉切碎串，卢拉烤肉串，鸡腿肉，羊肉里脊，羊肉浆，蔬菜串）的公司菜。

配三种酱汁：红色红梅酱，香辣酱，番茄香料酱。

3200 ₺

OJAHURI ON SAJ WITH A PORK 格鲁吉亚式铁板土豆猪肉

1300/170 g

1900 ₺



STRIPLOIN STEAK
西冷牛排

220/60/20 g

Classic male steak from the back cut of Uruguayan beef with a layer of noble fat.

经典男的乌拉圭牛背肉排配一层脂肪

1590 ₪



BEEF TENDERLOIN MEDALLIONS
酱汁菲力里脊肉牛排

180/60/20 g

Farm beef medallions.
The best roast - medium.

酱汁菲力牛排，推荐中度烤肉

1100 ₪



BUTCHER STEAK
屠夫的牛排

HIT

160/60/20 g

A famous cereal-fed beef steak
with a rich taste.

流行的谷饲牛肉排，回味无穷

1490 ₪



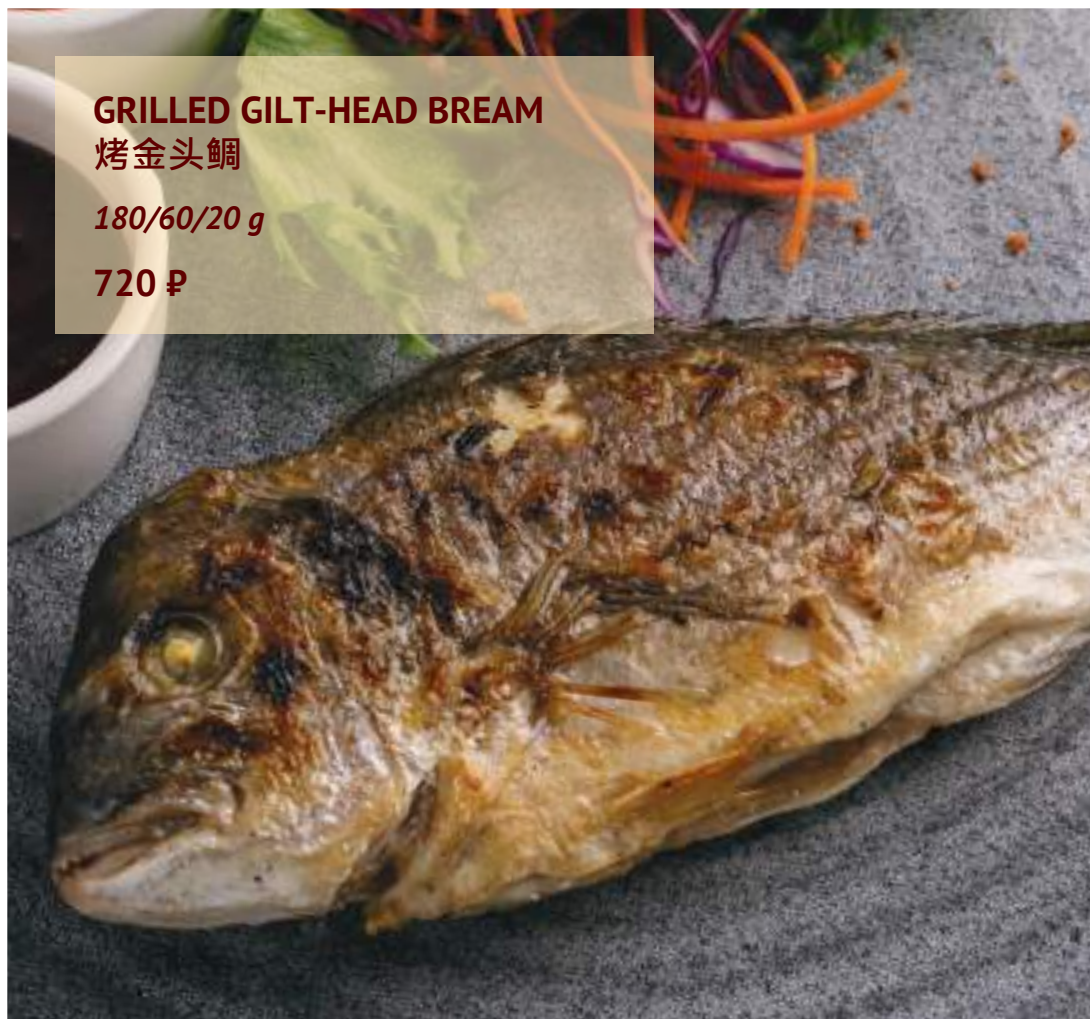
GRILLED SEA BASS

烤黑鲈鱼

180/60/20 g

790 ₪

HIT



GRILLED GILT-HEAD BREAM

烤金头鲷

180/60/20 g

720 ₪



GRILLED SQUID TENTACLES

烤鱿鱼须

160/60/20 g

Grilled Far Eastern squid tentacles.

在烧烤炉上做的远东鱿鱼须

590 ₪

SHRIMP BARBECUE
虾串

160/60/20 g
Charcoal grilled shrimp
barbecue and vegetables.

碳烤蔬菜虾串

890 ₪



GRILLED HALIBUT STEAK **HIT**
烤大比目鱼排

160/60/20 g

890 ₪



SALMON STEAK
三文鱼排

180/60/20 g

890 ₪



SIDE DISHES

小菜

**CHARCOAL GRILLED MARROW
WITH MINT SAUCE**
碳烤西葫芦和薄荷酱

130/30 g

250 ₺

VEGETABLES BARBECUE
烤蔬菜

150 g

270 ₺

**CHARCOAL GRILLED POTATOES
WITH GARLIC SAUCE**
碳烤土豆和大蒜酱

150/50 g

180 ₺

**CHARCOAL GRILLED EGGPLANT
WITH PEANUT SAUCE**
碳烤坚果酱茄子

110/30 g

340 ₺

FRENCH FRIES

薯条 (120/30 g) – 190 ₺

MASHED POTATOES

土豆泥 (180 g) – 180 ₺

POTATO WEDGES

马铃薯片 (120/30 g) – 200 ₺

FRIED BUCKWHEAT

WITH MUSHROOMS (150 g) – 220 ₺

BOILED RICE WITH

ALMOND BUTTER (150 g) – 180 ₺



**COUSCOUS WITH FRIED
VEGETABLES**

古斯米配炒蔬菜

150 g

220 ₺



**BROCCOLI WITH CAULIFLOWER
AND TOFU SAUCE**

西兰花、花菜和豆腐酱

120/30 g

270 ₺



BREAD 面包

**BREAD BASKET
面包篮**

290/30 g

A bread basket consisting of rye flour flatbread, flatbread with sesame seeds, Italian flour flatbread, bread crisps with herbs and seeds served with adjika sauce with tarragon.

240 ₺

**FLATBREAD WITH SESAME
SEEDS**

芝麻烧饼

130/30 g

90 ₺

**RYE FLOUR FLATBREAD
黑麦烧饼**

130/30 g

110 ₺

**ARMENIAN LAVASH
亚美尼亚式面包**

100 g

150 ₺

JAPAN MENU 日本菜单

TUNA TARTAR WITH AVOCADO

牛油果金枪鱼塔塔酱

195 g

Pahvala's interpretation classic Japanese snack. Tuna tartar dressed with mango sauce and served with fresh avocado.

阅读值得称赞的经典日本小吃。金枪鱼塔塔酱 | 使用芒果酱调味再配上新鲜的牛油果。

580 ₪



TUNA TATAKI WITH NIKKEY SAUCE

日经酱金枪鱼塔塔基

170 g

Burnt tuna with soy and citrus sauce.

烤金枪鱼配大豆柑桔酱。

540 ₪



CHUKA SALAD WITH SOYBEAN SPROUTS

豆芽秋卡沙拉

170 g

Chuka salad with cucumber spaghetti and sprouted soya sprouts.

秋卡沙拉配黄瓜意大利面和发芽的豆芽。

250 ₪

CHUKA SALAD

秋卡沙拉

100/30 g

Classic Japanese seaweed salad. Served with peanut sauce.

经典的日本海藻沙拉。配核桃酱。

250 ₪





SMOKED EEL BOWL

250/40 g

480 ₺



SALMON POKE

250/40 g

540 ₺

NIGIRI SUSHI 握寿司

CRAB 螃蟹, 40 g – 160 ₺

SALMON 三文鱼, 35 g – 140 ₺

PERCH 鲈鱼, 35 g – 100 ₺

TAMAGO 塔马戈, 40 g – 80 ₺

TUNA 金枪鱼, 35 g – 120 ₺

EEL 鳗鱼, 45 g – 160 ₺

NO NIGIRI SUSHI (2PCS)

WITH SHRIMP AND MANGO

配大虾和芒果, 50/50/10 g – 300 ₺

WITH SALMON AND CREAMY CHEESE

配三文鱼和奶油芝士, 50/50/10 g – 280 ₺

WITH TUNA AND AVOCADO

配金枪鱼合牛油果, 50/50/10 g – 300 ₺

WITH EEL AND BEEF

配鳗鱼和牛肉, 50/50/10 g – 440 ₺

A top-down view of a dark grey plate featuring several pieces of spicy sushi. On the left, there are three salmon nigiri topped with a spicy sauce. In the center, a green avocado slice is garnished. On the right, there are three thick, cylindrical pieces of spicy tuna or salmon. A green leaf is placed horizontally across the middle of the plate.

SPICY SUSHI 辣寿司

SPICY SQUID 辣味鱿鱼 , 45 g – 100 ₺

SPICY CRAB 辣味螃蟹 , 45 g – 170 ₺

SPICY SALMON 辣味三文鱼 , 45 g – 150 ₺

SPICY PERCH 辣味鲈鱼 , 45 g – 100 ₺

SPICY TUNA 辣味金枪鱼 , 45 g – 130 ₺

SPICY EEL 辣味鳗鱼 , 45 g – 170 ₺

A top-down view of a dark grey plate featuring several pieces of baked sushi. The sushi pieces are topped with a dark sauce and white sesame seeds. A green avocado slice is garnished on the right side. A green leaf is placed horizontally across the middle of the plate.

BAKED SUSHI 烤寿司

BAKED SHRIMP 烤虾 , 45 g – 150 ₺

BAKED SQUID 烤鱿鱼 , 45 g – 100 ₺

BAKED CRAB 烤螃蟹 , 45 g – 170 ₺

BAKED SALMON 烤三文鱼 , 45 g – 150 ₺

BAKED PERCH 烤鲈鱼 , 45 g – 110 ₺

BAKED TUNA 烤金枪鱼 , 45 g – 130 ₺

BAKED EEL 烤鳗鱼 , 45 g – 170 ₺

FIRM ROLLS

精品寿司卷

GUNKAN WITH SALMON

三文鱼寿司

200 g

Roll without nori. Salmon, Scallop, Masago Caviar, Spicy and Peanut Chili Sauces.

没有紫菜的寿司卷. 三文鱼、扇贝、马萨哥鱼子酱、斯派斯酱和花生辣椒。

650 ₺

GUNKAN WITH TUNA

金枪鱼寿司

200 g

Roll without nori. Tuna, tiger shrimps, masago caviar, spicy and sesame soy sauces.

没有紫菜的寿司卷. 金枪鱼、虎虾、马萨哥鱼子酱、斯派斯酱和芝麻大豆酱。

620 ₺

#CARMEL #SALT # SALMON # 焦糖 # 盐 # 三文鱼

285 g

Incredible mix combination of burned salmon, cream cheese, masago, caramel and sea salt.

烤三文鱼、奶油芝士、马萨哥、焦糖和海盐的完美结合。

590 ₺



FUSION PHILADELPHIA

融合菜 - 费城

215 g

Salmon, cream cheese, oyster mushrooms, teriyaki sauce.

三文鱼、奶油芝士、平菇、照烧酱。

560 ₪



WARM ROLL WITH SHRIMP, EEL AND BEEF

热寿司卷配虾、鳗鱼和牛肉

250 g

Tiger prawns, beef, eel, cucumber, mayo sauce with masago.

虎虾、牛肉、鳗鱼、黄瓜、马萨哥蛋黄酱。

690 ₪



U5

264 g

Spicy roll with squid, shrimp and tamago omelet.

香辣寿司卷配鱿鱼、虾和蛋黄酱煎蛋饼。

440 ₪



TEMPURA SHRIMP WITH AVOCADO

酥炸虾仁配牛油果

245 g

Tempura shrimp, snow crab, avocado, carrot fries, unagi and sesame-soy sauce.

酥炸虾仁、雪蟹、牛油果、胡萝卜薯条、鳗鱼汁和芝麻大豆汁。

520 ₪



ASIAN IN THE TAIGA
泰加里的亚洲人

285 g

Baked roll with porcini mushrooms, smoked eel and cream cheese.

烤寿司卷配香菇、烟熏鳗鱼和奶油芝士。

450 ₺



TENDER ROLL WITH CHUKA AND EEL
细嫩寿司卷配裙带菜和鳗鱼

257 g

Baked creamy roll with eel and chuka.

烤奶油寿司卷配鳗鱼和裙带菜。

420 ₺



SALMON-FIRE
火焰三文鱼

278 g

Burned roll with salmon, cream cheese, ginger sauce.

烤寿司卷配三文鱼、奶油芝士、姜汁。

590 ₺



FASHION

260 g

Salmon, cold smoked salmon, tuna, snow crab, pickled pear, peanut chili sauce.

三文鱼、冷熏三文鱼、金枪鱼、雪蟹、压缩梨、花生辣椒酱。

570 ₺

FOR CLASSIC 永恒的经典

BAKED PHILADELPHIA WITH SALMON 烤费城配三文鱼

215 g

Salmon, Cream Cheese, Avocado.

三文鱼、奶油芝士、牛油果。

480 ₪

BAKED PHILADELPHIA WITH SALMON 1/2 烤费城配三文鱼 1/2

107 g

Salmon, Cream Cheese, Avocado.

三文鱼、奶油芝士、牛油果。

250 ₪

BAKED PHILADELPHIA WITH EEL 烤费城配鳗鱼

203 g

Eel, cream cheese, avocado.

鳗鱼、奶油芝士、牛油果

580 ₪

BAKED PHILADELPHIA WITH EEL 1/2 烤费城配鳗鱼 1/2

100 g

Eel, cream cheese, avocado.

三文鱼、奶油芝士、牛油果。

320 ₪

CALIFORNIA WITH TOBIKO 加州配飞鱼籽

215 g

Crab, cucumber, avocado, masago.

螃蟹、黄瓜、牛油果、马萨哥。

480 ₪

CALIFORNIA WITH TOBIKO 1/2 加州配飞鱼籽1/2

94 g

Crab, cucumber, avocado, masago.

螃蟹、黄瓜、牛油果、马萨哥。

270 ₪

NEW ASIA
新亚洲

220 g

Salmon, shrimp, cream cheese, avocado, masago.

三文鱼、虾、奶油芝士、牛油果、马萨哥。

520 ₪

NEW ASIA 1/2
新亚洲1/2

110 g

Salmon, shrimp, cream cheese, avocado, masago.

三文鱼、虾、奶油芝士、牛油果、马萨哥。

290 ₪

PHILADELPHIA WITH SALMON
费城配三文鱼

230 g

Salmon, cream cheese, avocado, cucumber.

三文鱼、奶油芝士、牛油果、黄瓜。

550 ₪

PHILADELPHIA WITH SALMON 1/2
费城配三文鱼1/2

115 g

Salmon, cream cheese, avocado, cucumber.

三文鱼、奶油芝士、牛油果、黄瓜。

280 ₪

PHILADELPHIA WITH EEL
费城配鳗鱼

203 g

Salmon, cream cheese, avocado, cucumber.

三文鱼、奶油芝士、牛油果、黄瓜。

560 ₪

PHILADELPHIA WITH EEL 1/2
费城配鳗鱼1/2

100 g

Salmon, cream cheese, avocado, cucumber.

三文鱼、奶油芝士、牛油果、黄瓜。

290 ₪

PAHVALA MIX

BAKED MIX 烘烤组合

215/180 g

Baked Philadelphia with Salmon.
Baked sushi: salmon, shrimp, tuna,
perch.

烤PHILADELPHIA配鲑鱼。烤寿
司:鲑鱼、虾、金枪鱼、鲈鱼。

820 ₺

SPICY MIX 辣味组合

290/160 g

Fashion roll, spicy sushi: salmon, eel,
perch, shrimp.

Fashion 寿司卷、辣寿司: 三文
鱼、鳗鱼、鲈鱼、虾。

920 ₺

MIX FOR COMPANY 多人组合

231/235/188/240 g

Rolls: Philadelphia with salmon, Asian in the taiga, California
roll with tobiko. Sushi: spicy squid, spicy salmon, nigiri salmon,
nigiri tuna, baked perch.

寿司卷: 费城鲑鱼、泰加里的亚洲人、细嫩寿司卷配裙
带菜。寿司: 辣味鱿鱼、辣味鲑鱼、鲑鱼握寿司、金枪
鱼握寿司、烤鲈鱼。

1750 ₺

DESSERTS 甜品

**BANANA TART WITH
CHOCOLATE**
巧克力香蕉蛋糕

170 g

320 ₺

HIT

HONEY CAKE WITH COTTON HONEY
棉籽蜂蜜蛋糕

100/40 g

Classic cake made from layers of honey sponges with a delicate sour cream.

300 ₺

COUNT RUINS
伯爵宫遗址蛋糕

150 g

Almond meringue with a layer of cream cheese and selected prunes.

300 ₺

COCONUT MANGO MOUSSE
芒果椰子摩丝

200 g

Coconut-based airy dacquoise with mango and passion fruit mousse.

350 ₺

HIT



JUNIPER MOUSSE WITH WILD LINGONBERRIES
 杜松子慕斯与越橘

120 g
 Sphere of juniper mousse and wild lingonberries, with pine nuts.

300 ₺



WHITE CHOCOLATE CHEESECAKE WITH LEMONGRASS
 白巧克力香茅芝士蛋糕

HIT

80/20/30/65 g
 Modern interpretation of the classic cheesecake.

420 ₺



NAPOLEON
 拿破仑蛋糕

180 g
 Traditional dessert made of puff pastry with custard layers.

320 ₺



PAHVALA CHEESECAKE
 草莓芝士蛋糕

150/3/30/30 g
 Classic cheesecake with fresh strawberries and strawberry jam.

330 ₺

**RUSSIAN SOUR CREAM
CAKE WITH WILD
BERRIES**

越桔奶油蛋糕

200 g

Almond sponge cake soaked
with condensed milk and soft
sour cream with fruit jelly
from wild berries.

320 ₺



**CHOCOLATE MOUSSE
WITH BROWNIE**

巧克力摩丝与布朗尼

140 g

Chocolate and nut brownie
with soft caramel.

350 ₺



HOT CHOCOLATE CAKE

热巧克力小蛋糕

120/40 g

Served with a scoop of ice cream.

350 ₺



HAZELNUT ECLAIR

榛子小饼

110 g

Eclair with crispy
crumble and hazelnut
cream.

280 ₺





**BAKLAVA
WITH MERINGUES**
蛋白霜果仁蜜饼

150 g

390 ₺



TIRAMISU
提拉米苏蛋糕

150 g
Delicate mascarpone cheese
cream with savoyardi biscuits
soaked in coffee syrup.

300 ₺



**TURKISH BAKLAVA WITH
PISTACHIOS**
土耳其开心果果仁蜜饼

150 g

320 ₺



**BAKLAVA
WITH WALNUT**
核桃果仁蜜饼

150 g
Fragrant baklava slices
with walnuts, malayar
raisins, soaked in tonka
bean syrup.

270 ₺



REFRESHING SORBET
冰糕

50 g
120 ₪

HOMEMADE ICE CREAM
自制冰淇淋

50 g
120 ₪



**SEASONAL FRUIT
PLATE**
季节性的水果盘

500 g
750 ₪

**SEASONAL FRUIT
PLATE**
季节性的水果盘

1000 g
1350 ₪

DESSERT TOPPINGS:

WALLNUT 核桃 (10 g) – 50 ₪

ALMOND 杏仁 (15 g) – 50 ₪

PISTACCHIO 开心果 (15 g) – 80 ₪

CHOCOLATE CHIPS 巧克力片 (10 g) – 50 ₪

STRAWBERRY 草莓 (30 g) – 80 ₪

HONEY 草莓 (25 g) – 50 ₪

STRAWBERRY TOPPING 草莓酱 (15 g) – 50 ₪

HOME MADE JAM 草莓酱 (100 g) – 180 ₪

BALSAMIC CREAM 意大利香醋酱 (10 g) – 30 ₪

CARAMEL TOPPING 焦糖酱 (15 g) – 50 ₪

