

COLD STARTERS

Marinated Tomatoes (v) A must on every Russian table!	£6·50	Satsivi Aromatic walnut sauce with chicken, pomegranates and flavoured with garlic	£7·90
Pickled Cucumbers (v) Traditional Russian "zakuska" Goes best with Vodka!	£6·90	Yazik Cooked veal tongue served with horseradish or mustard	£7·90
Sauerkraut (v) "Kvashenaya Kapusta" - finely cut pickled cabbage served with fresh onions	£6·90	Armenian Basturma Thinly sliced cured beef coated with spices	£7·90
Marinovanniye Gribi (v) Marinated mushrooms served with chopped onion, parsley and olive oil	£6·90	Selodka Po Russky Salted herring served in a traditional Russian style: with boiled potatoes, fresh onion rings and dill	£7·90
Karmir Bibar (v) Roasted red peppers marinated according to a traditional Armenian recipe with garlic and fresh parsley	£6·90	Peryets Farshirovannyi (v) Roasted red peppers marinated and stuffed with stir-fried vegetables, garlic and fresh parsley	£8·50
Baklajan (Garlic) (v) Fried aubergines with garlic & parsley	£7·50	Yaitsa Farshirovanniye Halved eggs with a special filling topped with Red Caviar	£7·50
Baklajan (Walnuts) (v) Fried aubergines with garlic, parsley & walnuts and pomegranates	£8·50	Yaitsa Farshirovanniye Halved eggs with a special filling topped with Black Caviar	£9·50

Kholodets Chicken and beef in jelly broth with garlic and bay leaves served cold with horse-radish or mustard	£7·50	Smoked Duck Breast Served with horseradish or mustard	£9·50
Salo Traditional Ukrainian salt-cured pork fatback served with garlic	£7·50 SHARING	Smoked Venison Served with horseradish or mustard PLATTERS	£12·50
Soleniya (v) Assortment of Russian pickles - goes best with vodka!	£10·90	Mysnoye Assorty Assortment of Russian salami and smoked meat - served with mustard	£16·90
Cheese Platter (v) Selection of Russian and Caucasian cheeses	£11·50	Ribnoye Assorty Assorted smoked and salted fish platter served with lemon	£19·50
Armenian Platter (v) Feta cheese, parsley, cucumbers, pepper, tomatoes, dill, coriander, radish and spring onion	£11·50		
	SAI	LADS -	
Vesna (v)	£6·50	Selodka Pod Shuboy	£7·50

SALADS -			
Vesna (v) Tomatoes, cucumbers, red pepper, onions, lemon juice, fresh parsley, dill and sour cream or olive oil	£6·50	Selodka Pod Shuboy Salted herring garnished with layers of cooked chopped vegetables, eggs and covered with mayonnaise	£7·50
Olivye Potatoes, green peas, carrots, gherkins, chicken and mayonnaise	£6·90	Lobio (v) Red kidney beans with garlic, walnuts, pomegranates and garnished with fresh onions, dill and coriander	£7·90
Vinegrette (v) Sauerkraut, beetroots, carrots, red kidney beans, potatoes, fresh onions, parsley, dill and olive oil	£7·50	Yazik Veal-tongue salad with gherkins, spring onions, red peppers, eggs, green peas, potatoes and	£8·50

mayonnaise

Mimosa Salmon-layered salad with potatoes, eggs, carrots, fresh onions, cheese and mayonnaise	£7·50	Prawn Salad With cucumber, dill and a special sauce made from mayonnaise	£8·50	
Emanbajade (v) Slightly spiced Armenian salad with fried aubergines, garlic, green and red peppers, carrots, onions and tomatoes	£7·50	Crab Salad With red peppers, cucumbers, sweetcorn, cooked eggs, rice, parsley and mayonnaise	£8·50	
	HOT ST	ARTERS -		
Jingyalov Hats (v) Thin flat bread filled with various greens and herbs. Recommended with yoghurt drink Ayran	£7·50	Armenian Pizza "Laimajo" With minced lamb, finely chopped, tomato sauce, herbs and red peppers	£9·50	
Chebureki Lamb Patties served with a slightly-spicy adjika sauce	£8·50			
	KHACH	APURY		
Erebuni (v) Cheese-filled pastry	£7·90	Adjarskiy (v) A boat-shaped hot pie with melted cheese and egg	£10·00	
Imeretian (v) Cheese bread	£8·50			
	BLII	NIS -		
Russian Pancakes				
Plain (each) (v)	£2·00	with Minced Meat	£7·90	
with Fruit (v)	£5·50	with Smoked Salmon	£9·50	

£5·50

with Cottage Cheese (v)

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Creamy sauce topped and grilled with cheese served in a small ramekin

with Mushrooms (v)

£6.50

with Veal Tongue &

£7.90

Mushrooms

with Chicken & Mushrooms

£7.50

PIROSHKI

Oven baked buns

with Mashed Potatoes (v) £3.00

with Minced Veal

£3.00

with Cabbage & Carrots (v) £3.00

SOUPS

Borsh £6.50 Gribnoy (v) £7.50

Ukrainian soup with beef,
potatoes, beetroot, cabbage and
carrots - served with sour cream
and sprinkled with fresh dill

Mushroom soup with noodles, potatoes and fresh herbs

Spas (v) £6.50

5·50 Solyanka

£8.90

Armenian soup made with yoghurt, wheat and coriander

A thick soup with a sour flavour with cooked smoked meats, gherkins, potatoes and cream - served with olives, lemon, dill and parsley

Kharcho £6.90 Khash

£10.00

Georgian soup with beef, rice, gherkins, special Georgian spices, garlic and fresh coriander Known as one of the most festive Armenian dishes, made from slowcooked beef calves in a thick broth – served with garlic and dried layash bread

Red Bean (v)

£6·50

Ukha Domashnaya

£10.90

Made with red kidney beans, potatoes and herbs

Clear fish broth is made from sturgeon and salmon, potatoes, carrots and fresh herbs - served with lemon, olives and dill

Chicken £6.50 Ukha Tsarskaya £12.90

Made with chicken, noodles, potatoes, carrots and sprinkled with fresh dill

Soup with sturgeon, salmon, halibut, potatoes, carrots, red peppers, tomato sauce, gherkins and sour cream - served with lemon, olives and dill

Krchik (v) £7.50

Sauerkraut soup with potatoes and hulled wheat

DUMPLINGS

Siberian Pelmeny £8.50 Vareniky (v) £8.90

(choice of lamb or pork and veal) with Mashed Potatoes

Vareniky (v) £8.90 Vareniky (v) £8.90

with Cottage Cheese with Sour Cherry

Siberian Pelmeny £10.50 Siberian Pelmeny £10.50

in Broth (choice of lamb or pork Fried (choice of lamb or pork and and veal)

Khinkali £12.50

Traditional Georgian dumplings with special spices (choice of lamb or pork and veal)

CAVIAR

Red Caviar

10grams - £12.00

15grams - 18.00

25grams - £28.00

Black Caviar

10grams - £40.00

15grams - £50.00

25grams - £90.00

MAINS

Harissa Traditional Armenian chicken and wheat kernel stew	£14·50	Jarkoye Home-made fried potatoes with onions and a choice of diced lamb, pork or beef	£16·90
Chakhokhbili Traditional Georgian baby chicken and tomato stew - served with rice	£14·50	Indeyka v Mindale Tender turkey breast fillet coated in almonds and golden fried served in an orange cream sauce with fried baby potatoes	£14·90
Chicken Fillet Stuffed with mushrooms, fried onions, tomatoes, red peppers, fresh parsley and mayonnaise - served with fried baby potatoes	£14·50	Indeyka s Ovashami Tender strips of turkey breast fillet fried with vegetables served with rice or fried baby potatoes	£14·90
Chicken Otbivnaya Chicken fillet baked with cheese and served with a mushroom sauce and fried baby potatoes	£14·90	Chanakhy Georgian stew with tender lamb, potatoes, aubergines, tomatoes, fresh herbs and slightly spiced cooked and served in a clay pot	£15·90
Otbivnaya Pork fillet baked with cheese and served with a mushroom sauce and fried baby potatoes	£15·90	Kotleta Po Domashnemu Russian pan-fried veal patties served with rice or mashed potatoes (Chicken available)	£15·90
Russian Golubtsy Cabbage rolls with minced beef, rice and herbs, cooked in a tomato sauce and served with sour cream	£14·90	Khashlama Lamb chops with tomatoes, potatoes, red and green peppers, onions, fresh dill and coriander cooked in beer	£15·90
Armenian Dolma Vine leaves stuffed with minced lamb, rice and herbs - served with a garlic-flavoured yoghurt	£14·90	"Ker U Sus" ("Eat & Be Quiet") Armenian dish made with beef fillet strips, tomatoes, green and red peppers, peas, gherkins and fresh coriander - served with fried baby potatoes	£16·50

Chicken Kiev Tender chicken breast coated in golden breadcrumbs and stuffed with herbs, garlic and butter - served with fried baby potatoes	£16·90	Chicken Tabaka Whole baby chicken flattened & marinated in spices and lemon juice: Grilled and garnished with garlic and fresh parsley - served with fried baby potatoes	£18·90
Yazik Teliachy Tender strips of veal tongue in a light creamy sauce with mushrooms - served with rice	£16·90	Plov Rice "pilav" with tender lamb fillet, carrots, onions and mixed with spices and barbaris	£19·50
Krolic Rabbit fillet in a creamy mushroom sauce served with rice	£18·90	Quails Marinated quails fried and served with fried baby potatoes and a special home-made sauce on the side	£19·90
Duck Breast Fillet stuffed with mushrooms, fried onions, red peppers and tomatoes - served fried baby potatoes	£18·90	Beef Stroganoff Tender strips of veal sautéed in a rich red wine and sour cream sauce with mushrooms - served with rice or fried baby potatoes	£21·50

CHARCOAL

Specially marinated and grilled on skewers:

Lulya Kebab (Armenian minced lamb or chicken kebab) £18.90

Grilled Baby Chcicken £18.90

Shashlyk Lamb (shish kebab with or without bone) £18.90

Shashlyk Pork (shish kebab with or without bone) £18.90

Shashlyk Chicken (shish kebab) £18.90

Khorovats Ischkan (grilled trout) £18.90

Pheasant £21.50

Grilled Quails (whole) £21.90

Venison £24.90

Wild Boar £24.90

Erebuni Exclusive (Sturgeon kebab) £29.90

served in Armenian lavash with onions, fresh parsley and rice or fried baby potatoes

Vegetable Khorovats (grilled aubergine, red pepper & tomato - served whole or chopped) £12.90 (v)

VEGETARIAN

Vegetarian Dolma (v)

£12.90

Hailasan (v)

£14.50

Vine leaves with rice, lentils and herbs can be served hot or cold

Fried aubergines, red and green peppers, onions, green beans, tomatoes, carrots and fresh herbs - served with rice

Vegetarian Golubtsy (v)

£12.90

Kartoshka (v)

£14.50

"Pasuts Tolma" Armenian dish with red kidney beans, lentils, chick peas, bulgur, rice, fried onions and tomatoes in cabbage leaves - can be served hot or cold

Home-made fried potatoes with fried onions and mushrooms

Mushroom Stroganoff (v)

£14.90

Mushrooms with fried onions in a sour cream sauce - served with rice or fried baby potatoes

SEAFOOD

Crispy Prawns

£11.90

£19.90

Coated in crispy breadcrumbs served with sweet chilli sauce Baked salmon served in a white wine creamy sauce - served with fried baby potatoes

Grilled Salmon

£18.90 Halibut £21.90

Served with lemon and fried baby potatoes

Grilled halibut steak served with lemon, olives, fresh herbs and fried baby potatoes

Ischkan

£18.90

Osetrina

Losos

£29.90

Rainbow trout cooked in a special Armenian sauce with vegetables

Pan fried tender Sturgeon fillet topped with mashed egg, mayonnaise, freshly chopped parsley and red caviar - served with fried baby potatoes

SIDES

£3.00 Rice (v) Mashed Potatoes (v) £3·50 £3.50 Fried Baby Potatoes (v) £3.50 Fries (v)

£4.50

Kartoshka (v) Fried potatoes with mushrooms Grechka (v)

Russian style buckwheat

£5.00

Some dishes may contain traces of nuts. Please make us aware of any allergies.

	BREAD B	BASKET -	
Rye Bread	£2·00	Armenian Lavash	£2·00
Bread Rolls	£2·50	Armenian Flat Bread	£2·50
	DESSE	RTS	
Blini (each) Pancakes served with honey or jam	£2·00	Napolean Russian pastry with vanilla cream	£5·00
Cottage Cheese Blinis Pancakes with cottage cheese	£5·50	Armenian Baklava Armenian pastry with nuts, honey and mild spices	£5·00
Fruit Blinis Pancakes with fruit	£5·50	Honey & Walnut Cake	£5·50
Ice-Cream Chocolate Strawberry or Vanilla	£5·00	Chocolate Cake	£5·50
Russian Eclair	£5·50	Fruit Platter	£6·50
	HOT DE	RINKS	
Black Tea		Green Tea	
Small Pot	£2·50	Small Pot	£3·00
Large Pot	£5·00	Large Pot	£6·00
Mint Tea		Fruit Tea	
Small Pot	£3·00	Small Pot	£3·00
Large Pot	£6·00	Large pot	£6·00
Coffee	£2·50	Armenian Coffee	£3·00
Armenian Coffee with Armenian Brandy	£5·00		