



Gayane's

# La-La-Lunch

On weekdays from 12:00 till 16:00



290₽

Khachapuri  
+ Armenian coffee (tea/compote)



from 450₽

Salad (cold starters) or soup  
+ Hot dish (dish on the coal)  
+ garnish (for your choice) +  
Armenian coffee (tea/compote)



from 580₽

Salad (cold starters) + Soup  
+ Hot dish (dish on the coal)  
+ garnish (for your choice)  
+ Armenian coffee (tea/compote)

Dessert of day  
**70₽**

In addition

Tea (black/green) / Americano (espresso)

**40₽**

1/4, 2nd Smolensky Lane, +7 499 795-11-60, www.gayanes.ru

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## COLD STARTERS

- 🌿 Lobi 80 g  
*red string bean with walnut, onion, garlic and pomegranate*
  
- Appetizer of chopped spinach, walnuts and pomegranate seeds 80 g
  
- 🌿 Aveluk 80 g  
*it is also called «horse sorrel», brought from Armenia, prepared by the ancient recipe — fried onion, garlic, walnut and green*
  
- Appetizer of fried eggplant 80 g  
*with nuts and parsley*
  
- 🌿 Mutabal 80 g  
*eggplant caviar and tahini*

## SALADS

- 🌿 Salad “My village” 130 g  
*Armenian translation of this word is «my village». Fresh vegetable salad: tomatoes, cucumbers, green and red onion refueled by sour cream or olive oil*
  
- 🌿 Salad of eggplants and tomatoes 130 g  
*dressed with chili sauce, tarragon and mint*
  
- Summer salad: mix salad, cucumbers and caramelized walnuts. Dressed with lemon oil 150 g
  
- 🌿 Green salad with avocado broccoli, zucchini, cucumber and celery dressing 150 g

## SOUPS

- Spas 250 g  
*useful armenian soup with old history – on the basis of matsun (sour-milk product), wheat and coriander*
  
- 🌿 Sorrel soup and lentil 250 g
  
- Borsh 250 g
  
- Summer soup with broccoli and cress 250 g
  
- Cold soup “Armenian okroshka” based on matsun 250 g
  
- Chicken broth 250 g

## HOT DISHES

- «Khachapuri» Adzharian 180 g  
*wheaten hot cake with cheese Suluguni and an egg*
  
- «Khachapuri» Imeretian 180 g  
*wheaten hot cake with cheese Suluguni*
  
- Chicken (1/2 portion)  
*Цыпленок табака*
  
- Ishly kyufta (1/2 portion)  
*shaken beef with bulgur. It is prepared by an ancient armenian recipe*
  
- Fried kyufta 100 g  
*fried shaken beef*
  
- Tzhvzhik 150 g  
*fried beef liver, onion*
  
- Sibeh fried with eggs 100 g

- Beet tops fried with eggs 100 g
  
- 🌿 Beech pilaf 130 g  
*armenian beech pilaf with fried mushrooms and onion*
  
- «Mum’s Dolma» in grape leaves 4 pcs  
*one of the most popular dishes in armenian cookery. Gentle forcemeat from beef with rice, onion and spices, in grape leaves served with matsun*
  
- Trout (boiled or fried) \* (1/2 portion)

## DISHES ON THE COAL

- Lyulya-kebab and shashlik sauce 100 g  
*Veal / chicken / mutton \**
  
- Juicy shashlik 120 g  
*pork pulp / chicken breast / salmon \* (1/2 portion)*

## SIDES

- Baked vegetables “Horovats” 150 g
  
- Fried potatoes 130 g
  
- Baked potatoe 130 g  
*Served with butter*
  
- Rice 130 g
  
- Green bean and fried eggs 130 g