



Gayane's

## COLD STARTER

|  |     |
|--|-----|
| Trout tartare and avocado 170g . . . . .   | 820 |
| Assorted meat 250g . . . . .<br><i>traditional snack — basturma, sudjuck, snack of own preparation: boiled pork, gentle chicken roll, beef tongue</i>            | 970 |
| Gavurma 150/10g . . . . .<br><i>winter dish — beef prepared in rendered fat</i>  | 710 |
| Mojoj 1pc . . . . .<br><i>marinated pork</i>   | 170 |
| 🌿 Vegetable bouquet 500g . . . . .<br><i>tomatoes, cucumbers, pepper</i>   | 730 |
| Assorted greens 100g . . . . .<br><i>coriander, fennel, basil, estragon, parsley, green onion</i>  | 370 |
| Hot pepper 1pc . . . . .   | 270 |
| Armenian cheese plate 250/50g . . . . .<br><i>chechil, chanah, lori, soft cheese, sheep cheese</i>   | 750 |
| Rolls of eggplant 150g . . . . .<br><i>fried eggplants stuffed by cheese, walnut, garlic and greens</i>  | 490 |
| Mutabal 120g . . . . .   | 410 |
| 🌿 Aveluk 130g . . . . .<br><i>it is also called «horse sorrel», brought from Armenia, prepared by the ancient recipe — fried onion, garlic, walnut and green</i> | 390 |
| 🌿 Lobi 150g . . . . .<br><i>red string bean with walnut, onion, garlic and pomegranate</i>   | 380 |
| Kamats Matsun 150g . . . . .<br><i>traditional sour-milk product prepared by an ancient armenian method. Ferment secrets pass from father to son</i>             | 330 |
| Traditional matsun 200g . . . . .  | 270 |
| Assorted pickle 300g . . . . .<br><i>marinated lady's finger, shushan, sindrick (armenian herbs), cucumber, cabbage, tomatoe, hot pepper</i>                     | 570 |
| Olives 100g . . . . .  | 250 |

## SALAD

|   |     |
|---|-----|
| Salad «Ani» 200g . . . . .<br><i>baked veal fillet, fried eggplant, romano, tomato, salty cheese. Dressed with homemade sauce of parsley and mustard.</i> | 820 |
| Aunt Afijan's salad 200g . . . . .<br><i>beef tongue, chicken fillet, field mushrooms, celery and fresh green in sour cream sauce</i>                     | 480 |
| 🌿 Vegetable salad 200g . . . . .<br><i>tomato, cucumber, green and red onion refueled by sour cream or olive oil</i>                                      | 390 |
| Salad of grilled pears 200g . . . . .<br><i>mix salad, cheese, almond and mustard sauce</i>   | 470 |
| Salad with pickled salmon, romano and tomato. Dressed with tuna sauce 200g . . . . .  | 830 |
| 🌿 Salad of eggplants and tomatoes . Dressed with chili sauce, tarragon and mint 200g . . . . .  | 530 |

## SOUP

|  |     |
|--|-----|
| Fish soup 300g . . . . .   | 770 |
| Putuk 300g . . . . .<br><i>traditional mutton Armenian chick-pea soup</i>  | 430 |
| Spas 300g . . . . .<br><i>useful armenian soup with old history — on the basis of matsun (sour-milk product), wheat and coriander</i>  | 330 |
| Red beans soup 300g . . . . .  | 330 |
| Soup with lentil and sorrel 300g . . . . .   | 350 |
| Vanakhash 450/50g . . . . .<br><i>soup, according to the ancient recipe of armenian product choratan, beef, lentil and onion. The dish is served by lavash chips and garlic.</i> | 570 |
| Legendary soup-hero "Hash" 500g . . . . .<br><i>one of the most ancient armenian dishes. Beef broth served with lavash, garlic and radish.</i>                                   | 710 |

## MAIN COURSE

|  |      |
|--|------|
| Coral trout 1pc . . . . .  | 1450 |
| Dorado 1pc . . . . .   | 850  |
| Trout fillet, bulgur and fresh salad of tomatoes, green peas and cilantro 200/100g . . . . .   | 850  |
| Beef steak and asparagus 170/80g . . . . .   | 1300 |
| Kyufta 200g . . . . .<br><i>shaken beef, served with butter and hot pepper</i>   | 710  |
| Ishly kyufta 2pcs . . . . .<br><i>shaken beef with bulgur. It is prepared by an ancient armenian recipe</i>  | 680  |
| Hashlama 400g . . . . .<br><i>gentle mutton, stuffed tomato, pepper, potato and onion served with or without the broth</i>   | 790  |
| Tolma in grape leaves 200/50g . . . . .<br><i>one of the most popular dishes in Armenian cuisine. Gentle forcemeat, rice, onion and spices in grape leaves. Served with matsun</i> | 540  |
| Ker-u-sus 250g . . . . .<br><i>it means "eat-and-be silent". Tender veal, pepper, served with green pea, marinated cucumber and fried potato</i>                                   | 850  |
| Tzhvzhik 200g . . . . .<br><i>fried beef liver, onion</i>  | 440  |
| Juicy pieces of chicken, pepper, tomato, mushroom and cheese 230g . . . . .  | 680  |
| Harisa 300g . . . . .<br><i>armenian wheaten «rizzotto», chicken and butter</i>  | 490  |
| Pasta with mushroom sauce 300g . . . . .   | 670  |
| Wheat pilaf 250g . . . . .<br><i>armenian beech pilaf with fried mushroom and onion</i>  | 410  |

\* Ask your waiter 🌿 Suitable for vegetarian

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## SCRAMBLED EGGS

|  |     |
|--|-----|
| fried eggs and basturma 140g . . . . . | 390 |
| fried eggs and tomatoes 400g . . . . . | 420 |

## ASSORTED OF KEBAB

|                              |     |
|------------------------------|-----|
| Veal 150/50/20g . . . . .    | 490 |
| Chicken 150/50/20g . . . . . | 450 |
| Lamb 150/50/20g . . . . .    | 510 |

## BARBECUE

|                                     |      |
|-------------------------------------|------|
| Pork 170/50/20g . . . . .           | 570  |
| Pork ribs 200/50/20g . . . . .      | 610  |
| Lamb 170/50/20g . . . . .           | 830  |
| Lamb brisket 180/50/20g . . . . .   | 970  |
| Lamb ribs 170/50/20g . . . . .      | 750  |
| Veal 170/50/20g . . . . .           | 1300 |
| Chicken breast 170/50/20g . . . . . | 460  |
| Trout 150/40/10g . . . . .          | 850  |
| Salmon 150/40/10g . . . . .         | 980  |

## SIDE DISHES

|  |     |
|--|-----|
| Eggplant 1 pc . . . . .  | 270 |
| Pepper 1 pc. . . . .   | 230 |
| Tomato 1 pc . . . . .  | 250 |
| Hot pepper 1 pc . . . . .  | 230 |
| Potato 150g . . . . .  | 240 |
| Baked mushroom 150g . . . . .  | 350 |
| Baked vegetables 200g . . . . .  | 570 |
| Grilled vegetables 180g . . . . .<br><i>eggplant, zucchini, pepper, tomato, corn</i> | 570 |
| Bulgur and vegetables 180g . . . . .   | 320 |
| Fried potatoes 180g . . . . .  | 290 |
| Rice 180g . . . . .  | 240 |
| Green bean and fried eggs 180g . . . . .   | 420 |
| Baked potatoe 180g . . . . .   | 290 |

## SAUCE

|                                 |     |
|---------------------------------|-----|
| Shashlik 50g . . . . .          | 80  |
| Adjika 50g. . . . .             | 70  |
| Matsun with garlic 50g. . . . . | 80  |
| Tgemali 50g. . . . .            | 110 |
| Narsharab 50g. . . . .          | 110 |
| Doshab 50g. . . . .             | 180 |

## BAKED GOODS

|   |     |
|---|-----|
| «Zhingalov Hats» is the gift of Karabah 170/50g . . . . .<br><i>appetizing thin wheaten flat cake with spicy herbs — mountain coriander, fennel, green onion, sorrel, spinach</i> | 420 |
| Lamadjo 150g . . . . .<br><i>thin flat cake with juicy beef forcemeat, onion and greens</i>   | 390 |
| «Khachapuri» Adzharian 350g. . . . .<br><i>wheaten hot cake with cheese Suluguni and an egg</i>   | 470 |
| «Khachapuri» Imeretian 450g. . . . .<br><i>wheaten hot cake with cheese Suluguni</i>  | 490 |

## BREAD

|                                  |     |
|----------------------------------|-----|
| Lavash 150g. . . . .             | 120 |
| Bread «Matnakash» 220g . . . . . | 120 |

## DESSERTS

|  |     |
|--|-----|
| Baklava 80g . . . . .<br><i>hot baklava with walnuts and honey</i>                           | 370 |
| Gata 90g . . . . .<br><i>baked puff pastry with melted butter and sugar</i>                  | 270 |
| Honey cake 100g . . . . .  | 450 |
| Firm cake «Gayane's» 150g . . . . .<br><i>light chocolate cake</i>                           | 470 |
| Cake «Mikado» 100g . . . . .   | 440 |
| Assorted of jam 150g . . . . .<br><i>fig, white cherry, quince, cornelian cherry, walnut</i> | 230 |

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