

BREAD SPECIALITIES

Veal khinkali (4 pcs.)	125
Lamb khinkali (4 pcs.)	125
Chebureki with veal	86
Chebureki with lamb	86
Qutab with cheese	79
Qutab with meat	85
Samosa with lamb	98
Adjaruli khachapuri	120
Megruli khachapuri	165
Ajapsandali khachapuri	120
Cabbage khachapuri	128
Mushrooms khachapuri	154
Veal kubdari	168
Manti with lamb (4 pcs.)	112
Flatbread	35

HOT APPETIZERS

Pancakes made of zucchini and chilli peppers	120
Rolls of baked eggplants with veal and suluguni cheese	148
Veal liver boiled with onion	146
Bean lobio	96
Dolma with veal	138

APPETIZERS

Appetizer with cheese, mint and tomato	152
Special appetizer Eggplant with shrimps, cheese, and cherry tomatoes	198
Traditional Uzbek kazy with marinated onions	320
Eggplant rolls with tomatoes and walnuts	135
Assorted low-western appetizers (beans and beets meze, Baba ghanoush)	135
Assorted phalli (eggplant, beet, beans, carrots, spinach)	142
Slightly-salted salmon with lemon, herbs, and sesame seeds	250
Veal tartar in baked pepper, with walnuts and sauce	190
Caviar from grilled vegetables	138
Herring with potatoes and onions	146
Hummus with pita chips	85
A plate of fresh vegetables with herbs (tomatoes, cucumbers, radishes, onions, creeps, parsley, cilantro)	170
Cheese from cheese factory (suluguni, imeretian, nadugi, smoked suluguni)	207
Cheese plate (camembert, dorblue, brie, berries, nuts)	270
Pickles from barrels (cucumbers, tomatoes, cabbage, garlic, chilli pepper, eggplant with adjika)	186
Meat delicacies (sudjuk, basturma, baked lamb, veal tongue)	270
Pike caviar with onions and croutons	290
Chicken pate with raspberries, croutons and raspberry sauce	145
Shrimps with garlic and herbs 100 gr	265
Appetizer with roast beef	165

SALADS

Light salad of young cabbage	85
Salad of veal, sweet pepper and avocado in honey and mustard sauce	220
Salad with duck breast, smoked Caucasian cheese with cranberry sauce	198
Salad with tongue, salted cucumber, mushrooms and homemade sauce	165
Georgian vegetable salad, herbs and walnuts	120
Salad with pastrami, cucumbers, celery, cherry tomatoes and walnuts	128
Salad with radish, tomatoes, cucumbers and sour cream	134
Salad with baked eggplants and walnuts	149
Salad «Lazat» with veal, fried in Unagi sauce, cucumbers and tomatoes	155
Salad with chicken breast, cherry tomatoes, ramen leaves and Caesar sauce	160
Salad «Sultan» with veal, peas pods, tomatoes, spinach, oyster mushrooms and champignons	164
Salad with lamb tongue and chilli pepper	180
Salad with marinated salmon, cherry tomatoes and arugula	215

SOUPS

Okroshka with mackerel	90
Bozbash with lamb	119
Borsch with calf ribs	115
Cream soup with eggplant	98
Shurpa with lamb	139
Soup with vegetables and rooster	98
Ugra Osh (chicken broth with homemade vermicelli)	115
Fish broth	175
Laghman	142
Kharcho	118

HOT DISHES

Rack of New Zealand lamb with Ivy Sauce	350
Naryn (traditional meat dish of Turkic peoples)	228
Chaikaneh pilaf with lamb and barberry	215
Festive pilaf with veal, chickpeas, and dried fruits	199
Duck leg with couscous nuts and dried fruits	280
Veal cheeks with vegetables	164
Flattened and grilled chicken	248
Salmon buglama	315
Trout with potatoes and herbs	275
Laghman in cream sauce with salmon	205
Veal laghman	198
Veal rib with the baked mashed potatoes	242
Mackerel with mint and potatoes	185

BARBECUE / TANDOOR

Calf rib roast chalagach	150
Veal calf rib roast	175
Duck breast	180
Quail 1 pcs	185
Mackerel 1 pcs	160
Dorado	139
Salmon	250
<i>Price per 200g prepared for roasting meat:</i>	
Sheep tongues	260
Lamb skewers	305
Veal skewers	299
Chicken skewers	160
Turkey skewers	178
<i>Price per 100g prepared for roasting fish:</i>	
Chicken luleh-kebab	138
Veal luleh-kebab	150
Lamb luleh-kebab	165
Lamb luleh-kebab with eggplants	175

SIDE DISHES

Baked Potatoes / Mashed Potatoes	58
Grilled vegetables	98
Buckwheat / boiled rice / bulgour with vegetables	58
Grilled maize	58

SAUCES (50g)

Tkemali	40
Adjika	40
Narsharab	40
Satsebeli	40
Bazhe	50
Matsoni with herbs and garlic	40
Asian sour-sweet	50
Saffron	50

HOMEMADE MILK DRINKS

Ayran	40
Matsoni drink	40

Branded drinks

Fruit drink	40
Uzvar	40
Basil kompot	40
Tarkhun	40

DESSERTS

Souffle cake with almonds	110
Oriented sweets platter	250
Assorted dried fruit	290
Chocolate cake	130
Cheesecake	125
Nut cake/ Napoleon/Nuts with condensed milk	96
Rahat-lakoum	185
Halvah/pakhlava/glazed almonds	95
Homemade jam to tea	47
Fruits per 100 g	56
Berries per 100 g	120
Ice-cream/sorbets	47

This collection contains materials about the products and their manufacturers, which is implemented in the territory of catering «BAKLAZHAN». The original menu is located in the corner of the consumer and shall be presented upon request.

Prices in national currency – the hryvnia.