

# LAMB

friends | wine | food





## DEAR FRIENDS!

Welcome to the new project of Stroganoff Group —  
restaurant of delicious cuisine — LAMB!  
We are glad to see each of you and to give you a journey  
through the tastes and aromas of the southern regions  
of Russia, the Caucasus and Central Asia.

LAMB is a place where history and traditions are subtly  
intertwined with modernity and embodied in every dish.  
Agree that if the dish has reached this day —  
this is a tradition!

Spicy pilaf, Caucasus kebabs, juicy khinkali and crispy  
pasties. To develop the recipes, we involved experts  
from different regions, studied customs  
and purchased authentic spices.  
We have created our own fresh take on oriental delicacies,  
Crimean delicacies, sunny shades of Central Asian cuisine,  
using many years of experience and professionalism of the  
Stroganoff Group team, the skill and talent of our chefs.

We created LAMB to make it delicious for you!

Come with friends, fill your glasses and let the notes  
of joy and happiness sound in your hearts,  
and we will do everything to make your visit filled  
with care, comfort and gastronomic pleasure!

Bon appetit!

Sincerely your Stroganoff Group team



# SUMMER OFFER

## SIGNATURE COCKTAILS

<b>POMEGRANATE SPRITZ</b> <i>Vodka Tselovalnik, pomegranate-raspberry cordial, sparkling, pomegranate seeds</i>	<b>tselovalnikъ</b>	150 ml	<b>630</b>
<b>SOUTH GIMLET</b> <i>Gin Tselovalnik, cordial strawberry-feijoa, mint</i>	<b>tselovalnikъ</b>	100 ml	<b>630</b>
<b>CHERRY ELIXIR</b> <i>Coffee elixir Tselovalnik, cordial cherry-cinnamon, lemon</i>	<b>tselovalnikъ</b>	150 ml	<b>590</b>
<b>APEROL ORANGE</b> <i>Aperol, freshly squeezed orange juice, sparkling</i>		250 ml	<b>790</b>
<b>CUCUMBER GIN AND TONIC</b> <i>Gin, fresh cucumber, tonic</i>		280 ml	<b>530</b>
<b>BUMBLE</b> <i>Non-alcoholic cocktail: double espresso, orange juice, caramel syrup</i>		300 ml	<b>360</b>
<b>ESPRESSO TONIC</b> <i>Non-alcoholic cocktail: espresso, tonic, lemon juice</i>		300 ml	<b>360</b>

## FRESH BERRIES

<b>WATERMELON</b>		500 g	<b>860</b>
<b>STRAWBERRY</b>		200 g	<b>690</b>
<b>CHERRIES</b>		200 g	<b>630</b>



# HUMMUS AND MEZE

## GREAT MOROCCAN PLATTER

*Baked beet hummus, baked pumpkin hummus, Muhammara, Lyabne cheese, Babaganush, Matbukha, Shoti croutons*

1750

## HUMMUS

310

*Baked beet, sesame and sunflower seeds*

*Baked pumpkin and chickpeas*

*Classic*

## MEZE

*A variety of vegetable, meat and fish snacks, traditionally served in small bowls and complemented with spicy sauces and flatbreads.*

### GREEN OLIVE TAPENADE

*Grated Georgian olives with olive oil*

310

### CHEESE LYABNE

*Delicate Turkish cream cheese with olives and green oil*

310

### MUTABAL

*Baked eggplants with olive oil, sesame seeds and matsoni*

310

### MUHAMMARA

*Baked ramiro peppers with walnuts and Narsharab sauce*

310

### TZATZIKI

*Greek yogurt with lightly salted cucumbers and herbs*

310

### MATBUKHA

*Roasted tomatoes and ramiro peppers*

310

### BABAGANUSH

*Baked eggplant, sesame and tomatoes*

310

### SHOTI LAVASH CROUTONS

160



## COLD APPETIZERS

BASTURMA, SUJUK, LORI ( <i>smoked pork belly</i> ), KAZYLYK ( <i>horse meat</i> )	Armenia, Georgia, Uzbekistan	<b>980</b>
AGED DRY-CURED LAMB WITH SPICY FLATBREAD	Caucasus	<b>790</b>
BADRIJANI ( <i>5 pcs.</i> ) <i>Eggplant rolls</i>		
Walnut		<b>490</b>
Spinach	Georgia	<b>490</b>
PKHALI		
Beans		<b>360</b>
Spinach		<b>360</b>
Beet	Georgia	<b>360</b>
BAKED EGGPLANT APPETIZER	Armenia	<b>360</b>
BAKED PEPPERS WITH CHEESE CREAM AND CRISPY WRAPPER	Georgia	<b>510</b>
BAKED EGGPLANT WITH TOMATOES, HERBS AND CHEESE CREAM	Georgia	<b>510</b>
HUMMUS WITH CRISPY WRAPPER	Near East	<b>360</b>
CHICKEN SATSIVI WITH WALNUT OIL	Georgia	<b>490</b>
HERRING WITH BROKEN SMOKED POTATOES	Russia, Crimea	<b>390</b>
FRESH VEGETABLES AND HERBS	Azerbaijan	<b>890</b>
HOMEMADE PICKLES	Caucasus	<b>480</b>
OLIVES WITH BUTTERCREAM AND CHILI	Turkey	<b>410</b>
PICKLED PEPPERS WITH SOFT CREAM CHEESE	Turkey	<b>530</b>
CAUCASUS CHEESE	Caucasus	<b>790</b>



## SALADS

<b>YANGIYUL SALAD</b> <i>Fresh vegetable salad with stewed beef and spicy herbs</i>	<i>Uzbekistan</i>	<b>430</b>
<b>ACHCHIK-CHUCHUK</b> <i>Tomatoes and red onion</i>	<i>Uzbekistan</i>	<b>530</b>
<b>VEGETABLE SALAD WITH KAKHETIAN OIL AND WALNUTS</b>	<i>Georgia</i>	<b>490</b>
<b>SALAD WITH CHICKEN AND ALMOND BAZHE</b>	<i>Georgia</i>	<b>590</b>
<b>WARM SALAD WITH GREEN BEANS AND CHICKEN LIVER</b>	<i>Caucasus</i>	<b>460</b>
<b>WARM SALAD WITH CRISPY EGGPLANT, TOMATOES AND CILANTRO</b>	<i>Caucasus</i>	<b>610</b>
<b>CRIMEA SALAD</b> <i>Fresh vegetable salad with aromatic oil and roasted sunflower seeds</i>	<i>Crimea, Russia</i>	<b>480</b>
<b>CHOBAN SALAD</b> <i>Fresh vegetable salad with spicy herbs and lemon dressing</i>	<i>Azerbaijan</i>	<b>430</b>



## HOT APPETIZERS

<b>LAMB DOLMA</b>	<i>Armenia</i>	<b>580</b>
<b>FRIED CHUCHVARA</b> <i>Fried small dumplings</i>	<i>Uzbekistan</i>	<b>290</b>
<b>ADJAPSANDAL</b> <i>Stewed eggplants with bell peppers, tomatoes and herbs</i>	<i>Azerbaijan</i>	<b>290</b>
<b>RAPANA</b> <i>In tomato sauce</i>	<i>Russia, Sochi</i>	<b>730</b>
<i>In creamy sauce</i>	<i>Russia, Crimea</i>	<b>730</b>
<b>BAKED CHAMPIGNONS WITH SULUGUNI CHEESE</b>	<i>Georgia</i>	<b>390</b>



# SOUPS

## COLD SOUPS

<b>CRIANTELI</b> <i>Cold soup with cherry broth and spicy herbs, vegetables and walnuts</i>		<b>460</b>
<b>MATSUN SOUP</b> <i>Cold soup on ayran, with beef, vegetables and herbs</i>		<b>490</b>
<b>CRIMEA BORSCHT WITH PRUNES</b> <i>(vegetarian)</i>	<i>Russia, Crimea</i>	<b>390</b>
<b>KHARCHO WITH LAMB</b>	<i>Georgia</i>	<b>560</b>
<b>SHURPA</b> <i>Rich broth with vegetables and lamb</i>	<i>Uzbekistan</i>	<b>430</b>
<b>DUSHBARA</b> <i>Broth with small dumplings</i>	<i>Azerbaijan</i>	<b>330</b>
<b>CHICKEN SOUP WITH HOMEMADE NOODLES</b>	<i>Russia, Sochi</i>	<b>330</b>
<b>CREAMY FISH SOUP</b>	<i>Russia, Sochi</i>	<b>610</b>
<b>RED LENTIL SOUP WITH LAMB AND RAMIRO PEPPER</b>	<i>Turkey</i>	<b>380</b>
<b>HASH</b> <span style="border: 1px solid black; padding: 2px;">Only on Saturday, Sunday and Monday</span>	<i>Armenia</i>	<b>530</b>
<b>HASH WITH LAMB LEG</b> <span style="border: 1px solid black; padding: 2px;">Only on Saturday, Sunday and Monday</span>	<i>Armenia</i>	<b>690</b>





# HOT DISHES

<b>FERGANA PILAF</b>	<i>Uzbekistan</i>	<b>730</b>
<b>OJAKHURI</b> <i>Roast pork with stewed vegetables</i>	<i>Georgia</i>	<b>560</b>
<b>CHAKAPULI</b> <i>Stewed lamb with spicy herbs and Tkemali sauce</i>	<i>Georgia</i>	<b>490</b>
<b>LAMB CUTLETS</b> <i>With prunes, walnuts and mashed potatoes</i>	<i>Caucasus</i>	<b>790</b>
<b>LEG OF LAMB WITH COUSCOUS AND DEMI-GLACE SAUCE</b>	<i>Caucasus</i>	<b>980</b>
<b>CHICKEN CHAKHOKHBILI</b>	<i>Georgia</i>	<b>460</b>
<b>CHKMERULI</b> <i>Fried chicken in creamy garlic sauce</i>	<i>Caucasus</i>	<b>690</b>
<b>FARM CHICKEN CUTLETS</b>	<i>Russia</i>	<b>510</b>
<b>FRIED SURMULLET WITH TARTAR SAUCE</b>	<i>Russia, Crimea</i>	<b>860</b>
<b>GURIAN STYLE MULLET</b> <i>Mullet with new potatoes, tomatoes and cheese Suluguni baked in cream sauce</i>	<i>Georgia</i>	<b>680</b>
<b>BAKED SEVAN WHITEFISH</b> <i>With capers and olives</i>	<i>Armenia</i>	<b>980</b>
<b>SAJ</b> <i>(dish for two)</i>		
<i>Lamb pulp</i>		<b>1 980</b>
<i>Pork</i>		<b>1 560</b>
<i>Veal</i>		<b>1 790</b>
<i>Chicken</i>	<i>Azerbaijan</i>	<b>1 390</b>
<b>LAMB SHOULDER</b> <i>(dish for two)</i>	<i>Caucasus</i>	<b>2 950</b>



## DISHES ON THE GRILL

### SHASHLIK

<i>Beef marbled</i>		<b>1 390</b>
<i>Lamb pulp</i>		<b>1 160</b>
<i>Lamb loin</i>		<b>1 490</b>
<i>Veal</i>		<b>1 130</b>
<i>Pork</i>		<b>680</b>
<i>Chicken</i>	<i>Caucasus</i>	<b>590</b>

### LAMB SEEDS

<i>Chopped lamb ribs</i>	<i>Caucasus</i>	<b>690</b>
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### LAMB TONGUES

<i>Caucasus</i>	<b>810</b>
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### TROUT ON THE GRILL

<i>Caucasus</i>	<b>1 290</b>
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## LULEH KEBAB

LAMB	<i>Near East</i>	<b>690</b>
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VEAL	<i>Near East</i>	<b>680</b>
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Additionally, we recommend you to add **one** of the toppings of your choice to the classic kebab: pistachios, hazelnuts, chili, herbs

**90**

POTATO	<i>Near East</i>	<b>260</b>
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Additionally, we recommend you to add **one** of the toppings of your choice to the potato kebab: cheese, dill, baked garlic, chili

**90**



# DOUGH DISHES

<b>KHINKALI</b> (1 pcs.)		
Lamb		<b>110</b>
Beef and pork		<b>110</b>
Pumpkin		<b>110</b>
Cheese and tomatoes	Georgia	<b>110</b>
<b>KURZE</b>		
Dumplings with lamb and tomatoes	Dagestan	<b>430</b>
<b>CHEBUREK</b> (1 pcs.)		
Lamb		<b>350</b>
Beef and pork		<b>350</b>
Cheese, herbs and tomatoes	Russia, Crimea	<b>350</b>
<b>KHACHAPURI</b>		
Adjarian		<b>510</b>
Megrelian		<b>560</b>
Smoked cheese		<b>560</b>
Herbs	Georgia	<b>490</b>
<b>KUBDARI</b>		
Closed meat pie, with lamb and herbs	Georgia	<b>690</b>
<b>SHOTI LAVASH</b>		
	Georgia	<b>160</b>
<b>UZBEK WRAPPER</b>		
	Uzbekistan	<b>160</b>
<b>SPICY WRAPPER</b>		
	Georgia	<b>160</b>
<b>BALON EKMEK</b>		
Turkish fluffy wrapper	Turkey	<b>160</b>



## GARNISHES

TASHMIJABI		<b>290</b>
<i>Mashed potatoes with Suluguni cheese</i>		
FRIED POTATOES WITH THICK DOCK		<b>260</b>
VEGETABLES ON THE GRILL		<b>380</b>
BOILED NEW POTATOES WITH DILL		<b>260</b>
FRENCH BEAN		<b>280</b>
BASMATI RICE WITH SAFFRON		<b>210</b>
COUSCOUS		<b>210</b>

## SAUCES

MATSONI	<i>Georgia</i>	<b>90</b>
ADJIKA	<i>Georgia</i>	<b>110</b>
TSITSAKA	<i>Georgia</i>	<b>110</b>
SATSEBELI	<i>Georgia</i>	<b>110</b>
TKEMALI	<i>Georgia</i>	<b>110</b>
TARTAR	<i>Georgia</i>	<b>110</b>
NARSHARAB	<i>Azerbaijan</i>	<b>160</b>



## DESSERT

CAKE "POMEGRANATE"	<i>Russia</i>	<b>490</b>
TURKISH BAKLAVA WITH ICE CREAM	<i>Turkey</i>	<b>730</b>
NAPOLEON	<i>Russia</i>	<b>410</b>
DONUT WITH CUSTARD	<i>Georgia</i>	<b>360</b>
CHURCHKHELA	<i>Georgia</i>	<b>310</b>
MATSONI WITH LINDEN HONEY AND NUTS	<i>Georgia</i>	<b>260</b>
JAM		
<i>Walnut</i>		<b>210</b>
<i>Mulberry</i>		<b>210</b>
<i>Figs</i>		<b>210</b>
<i>White cherry</i>		<b>210</b>
<i>Dogwood</i>	<i>Caucasus</i>	<b>210</b>
BUCKWHEAT HONEY		<b>210</b>
ASSORTED ORIENTAL DRIED FRUITS	<i>150 g</i>	<b>490</b>
ICE CREAM		
<i>Rum-raisin</i>		<b>190</b>
<i>Halva</i>		<b>190</b>
<i>Creamy ice cream</i>		<b>190</b>
<i>Pistachio</i>		<b>190</b>
<i>Blackcurrant sherbet</i>		<b>190</b>
<i>Pomegranate sherbet</i>		<b>190</b>

# BAR

## WINES BY GLASSES

125 ml

### SPARKLING WINE

2022 ENDEMICIS RKATSITELI BRUT, DAGESTAN, RUSSIA	390
2021 CAVA BONAVAL BRUT, CATALONIA, SPAIN	490

### WHITE WINE

2021 TSINANDALI, CHATEAU MANAVI, KAKHETI, GEORGIA	430
2021 MILDIANI. TVISHI. NATURAL SEMI-SWEET, KAKHETI, GEORGIA	460
2022 PINOT GRIGIO, SANVIGILIO, ITALY	490
2021 GRUNER VELTLINER "UNA", GOLSER WEIN, AUSTRIA	530
2022 SHY ALBATROSS, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	790

### RED WINE

2023 KINDZMARALI, BESINI, SEMI-SWEET, KAKHETI, GEORGIA	460
2022 MUKUZANI, GVARIANI, KAKHETI, GEORGIA	490
2022 CHIANTI VIA CASSIA, CASTELLANI, TOSCANA, ITALY	530
2021 SHIRAZ, CAMDEN PARK, AUSTRALIA	590
2019 EL COTO 1970 RIOJA, SPAIN	630

### NON-ALCOHOLIC WINE

2021 LE NATUREL ZERO ZERO BLANCO, SPAIN (NON-ALCOHOLIC WINE)	690
2020 LE NATUREL ZERO ZERO TINTO, SPAIN (NON-ALCOHOLIC WINE)	690

## HOUSE WINES (IN A JUG)

500 / 1000 ml

WHITE DRY	1 190 / 2 380
WHITE SEMI-SWEET	1 190 / 2 380
RED DRY	1 190 / 2 380
RED SEMI-SWEET	1 190 / 2 380

If the VINTAGE listed in this Card is no longer available, another available Vintage may be offered.

## WINE IN MINI BOTTLES

375 ml

2020 CHABLIS ALBERT BICHOT, BURGUNDY, FRANCE	4 290
2018 BODEGAS RAMON BILBAO, CRIANZA, RIOJA DOC, SPAIN	3 290

## SPARKLING AND CHAMPAGNE WINE

750 ml

NV AHSO BRUT, GEORGIA	2 990
NV PROSECCO BRUNI BRUT, VENETO, ITALY	3 490
NV ASTI GANCIA, PIEDMONT, ITALY	3 690
NV CHAMPAGNE THIERRY FOURNIER RESERVE EXTRA BRUT, FRANCE	13 990

## WHITE WINE

750 ml

2020 AGSUFRA SULTAN, AZERBAIJAN	2 990
2022 MULLER THURGAU SOBER BASH, KRASNODAR REGION, RUSSIA	3 290
2022 SAUVIGNON BLANC MOUNTAIN EAGLE, DAGESTAN, RUSSIA	3 390
2022 PINOT GRIGIO CASERE, VENETO, ITALY	3 690
2022 KISI ASKANELI BROTHERS, GEORGIA	3 890
2020 RKATSITELI QVEVRI ARTWINE ASKANELI BROTHERS, KAKHETI, GEORGIA	3 990
2021 RIESLING SIKORY, KRASNODAR REGION, RUSSIA	3 990
2021 RKATSITELI SKIN CONTACT MOUNTAIN EAGLE, DAGESTAN, RUSSIA	3 990
2021 CHATEAU MUKHRANI PARFUM D'ETE, KARTLI, GEORGIA	5 990
2022 PETIT CHABLIS DOMAINE VENTOURA, BURGUNDY, FRANCE	5 990
2018 RIESLING AK ARBA, KAZAKHSTAN	6 990
2020 CHARDONNAY GALITSKY & GALITSKY, KRASNODAR REGION, RUSSIA	7 290
2022 GEWURZTRAMINER PAVEL SHVETS, RUSSIA	16 990

If the VINTAGE listed in this Card is no longer available, another available Vintage may be offered.

## ROSE WINE

750 ml

**2020** MARANI SAPERAVI ROSE, GEORGIA **2 990**

## RED WINE

750 ml

**2021** CINAR SULTAN, AZERBAIJAN **2 990**

**2021** MUKUZANI ASKANELI BROTHERS, GEORGIA **3 290**

**2022** FORTISSIMO CASA SANTOS LIMA,  
ALENTEJO, PORTUGAL **3 490**

**2022** KINDZMARAU LI ASKANELI BROTHERS, GEORGIA **3 490**

**2020** PINOT NOIR WINEMAKER & SOMMELIER,  
KRASNODAR REGION, RUSSIA **3 490**

**2022** USADBA DIVNOMORSKOE YUZHNYI LES,  
KRASNODAR REGION, RUSSIA **3 890**

**2019** EL COTO CRIANZA, RIOJA, SPAIN **3 990**

**2019** VOSKEVAZ ARENI, ARMENIA **3 990**

**2019** ZIOBAFFA BIOLOGICO CASTELLANI, TOSCANA, ITALY **3 990**

**2022** MONTEPULCIANO D'ABRUZZO  
DOP COLLE CAVALIERI, ITALY **3 990**

**2021** INCIENSO MALBEC, ARGENTINA **3 990**

**2020** AZARIA WINERY HAGHTANAK, ARMENIA **3 990**

**2018** PROKUPAC VIRTUS, SERBIA **5 390**

**2016** BRIEGO TIEMPO CRIANZA,  
RIBERA DEL DUERO, SPAIN **5 990**

**2021** PAPA ZKARASI PASAELI, FRAKIA, TURKEY **5 990**

**2019** SAPERAVI CABERNET SAUVIGNON GIUAANI,  
KAKHETI, GEORGIA **5 990**

**2021** CHATEAU MUKHRANI TAVKVERI RED,  
KARTLI, GEORGIA **5 990**

**2019** TERRE DEL BRUNO CHIANTI DOCG RISERVA /  
POGGIO AI FALCHI, ITALY **7 190**

**2021** MARANI KHVANCHKARA, GEORGIA **8 990**

**2020** COSAQUE KRASNAYA GORKA  
GALITSKIY & GALITSKIY, RUSSIA **8 990**

**2019** BAROLO LECINQUEVIGNE DAMILANO, PIEDMONT, ITALY **9 990**

**2021** LE DIFESE TENUTA SAN GUIDO, TOSCANA, ITALY **9 990**

**2019** ASPIRANT DE BEYCHEVELLE, SAINT-JULIEN,  
BORDEAUX, FRANCE **9 990**

**2020** PROMIS GAJA CA MARCANDA,  
TOSCANA IGT, ITALY **12 990**

**2021** SYRAH SEVASTOPOL OLEG REPIN, RUSSIA **15 990**

**2019** PAVEL SHVETS PAVEL SHVETS  
CABERNET SAUVIGNON / MERLOT **16 990**

**2013** CHATEAU GISCOURS,  
MARGAUX AOC 3-ME GRAND CRU, FRANCE **29 990**

## FRUIT WINE

750 ml

KAMAR POMEGRANATE ORGANIC  
RED SEMI-SWEET, ARMENIA **2 490**

## RUSSIAN AND FOREIGN VODKA

40 ml

CZAR'S ORIGINAL, RUSSIA **220**

CHISTYE ROSY FROM BARLEY GRAIN, RUSSIA **360**

THAIKOVSKY, RUSSIA **380**

SPELTA ORGANIC VODKA, RUSSIA **590**

CHINGGIS KHAN, MONGOLIA **690**

REIKA, ICELAND **1 390**

## FRUIT VODKA

40 ml

POMEGRANATE **260**

APRICOT **260**

DOGWOOD **260**

MULBERRY **260**

## RUSSIAN BREAD WINE

40 ml

POLUGAR "RUSSIAN VODKA ROOM №1  
*Exclusively for Stroganoff Group* **690**

POLUGAR №4 NONEY & ALLSPICE **790**

POLUGAR №5 HORSERADISH **790**

POLUGAR AGED IN OAK **990**

## **AUTHENTIC DISTILLATES AND CHACHA** 40 ml

CHACHA MUSKATNAYA FANAGORIA 40%, RUSSIA	<b>290</b>
CHACHA ACHARA ABKHAZIAN 55%, ABKHAZIA	<b>390</b>
CHACHA ASKANELI GOLD 40%, GEORGIA	<b>490</b>
DISTILLATE ARTSAKH APRICOT 51%, ARMENIA	<b>630</b>
CHACHA ASKANELI PREMIUM RKATSITELI QVEVRI 45%, GEORGIA	<b>640</b>
DISTILLATE HONEY ANASEULI 38%, GEORGIA	<b>710</b>
DISTILLATE ANASEULI TKEMALI 40%, GEORGIA	<b>720</b>
DISTILLATE FEIJOA ANASEULI 38%, GEORGIA	<b>740</b>

## **STRONG ALCOHOLIC DRINKS** 40 ml

GIN GORDON'S LONDON DRY, GREAT BRITAIN	<b>690</b>
ROM BRUGAL ANEJO, DOMINIKAN REPUBLIC	<b>690</b>
TEQUILA OLMECA BLANCO, MEXICO	<b>690</b>

## **WHISKEY FROM VARIOUS CONTINENTS** 40 ml

BALANTINE'S FINEST, SCOTLAND	<b>490</b>
BUSHMILS ORIGINAL, IRELAND	<b>590</b>
JACK DANIEL'S TENNESSEE WHISKEY, USA	<b>690</b>
TENJAKU PURE MALT, JAPAN	<b>890</b>
SINGLETON 12 Y.O., SCOTLAND	<b>990</b>

## **COGNAC AND BRANDY** 40 ml

COGNAC ASKANELI 8 Y.O., ARMENIA	<b>390</b>
COGNAC SARAJISHVILI VS, GEORGIA	<b>490</b>
COGNAC TSAR TIGRAN 12 Y.O., ARMENIA	<b>590</b>
KOKTEBEL RARITET 15 Y.O., CRIMEA, RUSSIA	<b>790</b>
CHATEAU DE MONTIFAUD, SPECIAL CASK №346 FOR STROGANOFF GROUP	<b>1 090</b>
CHATEAU DE MONTIFAUD SILVER XO, COGNAC, FRANCE	<b>1 890</b>

## **BITTERS AND TINCTURES** 40 ml

7 VEGETABLES ABRAU-DURSO, RUSSIA	<b>290</b>
MAMONT BLOOD BITTER, RUSSIA	<b>390</b>
ONEGIN "GOURMET" DRIED APRICOTS, SEA BUCKTHORN AND PHYSALIS 20%, RUSSIA	<b>490</b>
ONEGIN "GOURMET" CHERRY, BARBERRY AND POMEGRANATE 20%, RUSSIA/	<b>490</b>
ONEGIN «GOURMET» GRAPEFRUIT, ALMOND AND LIME 20%, RUSSIA	<b>490</b>
JAGERMEISTER, GERMANY	<b>690</b>

## **BRANDED TINCTURES OF OUR OWN PRODUCTION** 40 ml

PRUNE-ROSEHIP	<b>290</b>
ON DRIED CHERRIES	<b>290</b>
DOGWOOD	<b>290</b>
APRICOT	<b>290</b>

## **PORT AND SHERRY** 75 ml

JEREZ FINO LA INA, EMILIO LUSTAU, SPAIN	<b>590</b>
PORTO FINE CALEM RUBY, PORTUGAL	<b>690</b>
TAKAR RUBY PORT, ARMENIA	<b>790</b>

## **BEER ON TAP** 400 ml

BEER SOCHI LIGHT 4.7%	<b>430</b>
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## **BOTTLED BEER**

GYUMRI GOLD 4.7%, ARMENIA	330 ml	<b>390</b>
APRICOT ALE 6.0%, ARMENIA	330 ml	<b>590</b>
FLENSBURGER WEIZEN 5.1%, GERMANY	500 ml	<b>790</b>
NON-ALCOHOLIC BEER	330 ml	<b>490</b>



## NON-ALCOHOL DRINKS

AYRAN	200 ml	190
BREAD KVASS	200 ml	190
HOMEMADE CRANBERRY MORS	200 ml	190
HOMEMADE COMPOTE <i>Dogwood, quince, white cherry</i>	200 ml	190
"LAGIDZE" LEMONADE <i>Pear, tarragon, feijoa, lemon, cherry</i>	200 ml	290
HOMEMADE LEMONADE <i>Ginger+lemon, mango+orange, cucumber+tarragon</i>	Light, 1 L Rich, 1 L	750 900
COLA	330 ml	260
TONIC	250 ml	260
ROSEHIP JUICE	200 ml	190
JUICE <i>Apple, orange, tomato, grape, pomegranate</i>	200 ml	190
FRESH JUICES <i>Orange, apple, carrot</i>	200 ml	390
PINEAPPLE FRESH JUICE	200 ml	490
POMEGRANATE FRESH JUICE	200 ml	590

## AUTENTIC MINERAL WATER

DRINKING WATER OF THE FIRST CATEGORY, "LAGIDZE WATERS", RUSSIA, SPARKLING / STILL <i>Special for Stroganoff Group</i>	500 ml	260
JERMUK, SPARKLING MINERAL WATER, ARMENIA	330 ml	290

## HOT BEVERAGES

TEA "ASSAM" <i>Black, green</i>	350 ml	390
FRENCH LEAF TEA "KUSMI TEA" <i>Prince Vladimir (black tea with citrus fruits, vanilla and spices) Anastasia (black tea with orange, lemon and bergamot) Detox (green tea with mate and grapefruit)</i>	350 ml	790
COFFEE <i>Espresso, Americano, Cappuccino, Latte Double espresso</i>		230 290
ORIENTAL COFFEE	100 ml	330

## TEA AND COFFEE SUPPLEMENTS

MILK, CREAM	50 ml	60
ALTERNATIVE MILK <i>Banana, lactose-free, coconut, almond, vegetable with chocolate</i>	50 ml	60
THYME, SAGAN DAYLYA, LINDEN, ROSE HIPS, MINT	10 g	60
UZBEK LEMON	30 g	90
ASSORTED ORIENTAL DRIED FRUITS	150 g	490



We will be glad to hear your wishes and suggestions for dishes that you would like to see on the menu



RESTAURANT GROUP  
Stroganoff