



ZABYLI SAHAR
One Trinity Place

Breakfasts with a complimentary glass of sparkling wine
from 9:00 until 14:00 on weekdays and until 15:00 on weekends

WELLNESS SHOTS 290

Beauty boost grapefruit, collagen, lemon, jerusalem artichoke, acai

Energy & detox orange, spirulina, green apple, matcha, celery, parsley


EGGS

^{new} Sunny-side-up eggs with tartin, chanterelles confit and uzbek tomatoes	490
^{new} Egg-white omelette with zucchini and Uzbek tomatoes	420
Scramble with parmesan and truffle	560
^{new} Benedict with chanterelles confit, tambov ham and pickled zucchini	630
Scramble with langoustines, avocado and arugula	750
^{new} Crab with poached egg on zucchini and sweet potato pancake*	880
Scramble with scallops and cauliflower	690
Benedict with Murmansk salmon and red caviar	890
Healthy breakfast with green buckwheat, avocado, poached egg and spinach salmon + 300 langoustines + 300 crab + 600	450
^{new} Quinoa bowl with asparagus, avocado and poached egg salmon + 300 langoustines + 300 crab + 600	550

ON BREAD cook gluten free + 50

Avocado toast poached egg + 90 stracciatella + 200 salmon + 300 crab + 600	390
Duck breast with parmesan and broccoli	630
Bread and butter with red caviar	790
Toast with prosciutto and stracciatella	590

PORRIDGE

 Oatmeal with figs, raspberries and almonds	350
Green buckwheat with morels and pine nuts	520
^{new} Rice with coconut milk, ripe mango and kaffir lime ganache spirulina + 90	590

COTTAGE CHEESE


^{new} Ricotta pie with raspberry jam, fresh strawberries and coconut mousse	450
^{new} Syrniki with black currant confiture and sour cream	550
Syrniki with wild strawberry jam and sour cream	590

TOPPINGS FOR ANY DISH

Poached egg	90
Mashed avocado Parmesan Truffle Ham Stracciatella	200
Salmon Red caviar Langoustines Spinach Chanterelles confit	300
Crab	600

@zabylisahar.rest



 figs from our garden in Sochi



ZABYLI SAHAR
One Trinity Place

Main menu from 13:00 on weekdays and from 15:00 on weekends

We can cook any dish gluten-free except *

STARTERS

	Bread with tomato butter	230
new	Crushed olives	290
new	Uzbek tomatoes with stracciatella, strawberries and yuzu sauce	650
🍷	Chicken pâté with figs and cherry jam	520
new	Bowl with salmon, avocado, quinoa, tomatoes and edamame beans	720
new	Half of avocado with langoustines and bisque sauce	660
new	Romano salad with turkey and baked potatoes	550
	Seared broccoli with avocado and yogurt	620
	Green salad with avocado, broccoli and kiwi cream	590
new	Chanterelles confit with zucchini and salad mix	790
new	Tacos with duck confit and pickled onions	560

RAW

	Salmon ceviche with mango and avocado	750
	Beef tartare with parmesan mousse and truffle	590
	Tuna tartare with ponzu and avocado	690
new	Salmon tartare with guacamole	750

SOUPS

	Chicken broth with roasted thigh and asparagus	450
	Tomato seafood	690
new	Uzbek tomato gazpacho with scallop, strawberries and crispy cucumber langoustines + 300 crab + 600	550
new	Okroshka on kvass with warm beef cheeks	570

SPECIAL

Sauteed seafood 890 | 1590
for one | two persons

Fresh oysters on weekends 390
please ask your waiter for availability

MAIN COURSES

new	Duck breast with carrot cream, asparagus and coriander sauce	720
	Paccheri pasta with rabbit confit in cherry caramel and parsnip cream	790
	Halibut with green buckwheat and bisque sauce	1190
new	Green buckwheat greccotto with rabbit, demiglace sauce and chanterelles confit	590
new	Scallops with cauliflower, ponzu sauce and chanterelles confit	890
	Salmon with broccoli and grapefruit beurre blanc	1090
new	Beef cheek with potato cappuccino and demiglace sauce	790
	Tagliatelle pasta with scallops, cauliflower and truffle	890
🍷	Moroccan octopus with potatoes, figs and lemon pesto	1990
new	Argentine beef with seasonal vegetables and red wine sauce	1390
new	Broiler chicken with truffle puree, morels and jerusalem artichoke root	890
new	Burger with rabbit cutlet, chanterelles and truffle *	790
	Poached spinach Chanterelles confit	300
	Asparagus	490

@zabylisahar.rest



🍷 figs from our garden in Sochi



ZABYLI SAHAR
One Trinity Place

DESSERTS

Black truffle	470
Yuzu	490
Macadamia	480
Bergamot	470
Strawberry-rhubarb-basil	490
Fig-raspberry	490
Passion fruit	490
Lavender honey cake	490
Cauliflower-raspberry	490
Mango	550
Mango cream mochi	490
Smetannik	450
Basque cheesecake with berry jam	490
Tonka bean bon-bon	150
Almond pecan bon-bon	150
Syrniki with sour cream	
and wild strawberry jam	590
and black currant confiture	550
Affogato with homemade vanilla ice cream	390

PASTRY

Croissants	
classic	160
with butter and jam	260
with pistachio cream	320

Signature puff pastry pies
with white chocolate cream, vanilla biscuit and seasonal berries
Please ask your waiter for the assortment and price