



ZABYLI SAHAR
One Trinity Place

Breakfasts from 9:00 until 14:00 on weekdays and until 15:00 on weekends
We serve a glass of sparkling wine as a compliment

We can cook any dish gluten-free

FOR IMMUNITY AND HEALTH

Wellness shot Beauty boost	290
grapefruit, collagen, lemon, jerusalem artichoke, acai	
Wellness shot Energy & detox	290
orange, spirulina, green apple, matcha, celery, parsley	
^{new} Wellness shot Immunity	290
ginger, lemon, honey	
^{new} Smoothie pear-ginger-almond	450

ON OUR HOMEMADE BREAD

serve on gluten-free sun-dried
tomato bread + 50

Avocado toast	420
stracciatella +200 salmon +300 crab +600	
Sandwich with red caviar	790
^{new} Confit rabbit with parmesan and broccoli	550
^{new} 🌿 Toast with stracciatella and persimmon confiture	490
^{new} 🌿 Toast with stracciatella and fig confiture	550

EGGS

we can prepare any egg dish
without dairy products

^{new} Sunny-side up eggs with tartine, olives and uzbek tomatoes	490
^{new} Zucchini and pumpkin pancake with poached egg and - salmon	920
- crab	1090
Scramble with scallops and cauliflower	690
Egg-white omelette with zucchini and uzbek tomatoes	420
Benedict with murmansk salmon, red caviar and pickled zucchini	920
Healthy breakfast with green buckwheat, avocado, poached egg and spinach	490
salmon +300 langoustines +300 crab +600	
Scramble with parmesan and truffle	560
^{new} Bowl with quinoa, poached egg and green salad	650
salmon +300 langoustines +300 crab +600	
^{new} Benedict with porcini mushrooms, tambov ham and pickled zucchini	670
Scramble with langoustines, avocado and arugula	890

🌿 Figs, persimmons and raspberries from our garden in Sochi
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PORRIDGE

🌿 Oatmeal with figs, raspberries and almonds	390
organic gluten-free cereal +50	
Rice with coconut milk, ripe mango and kaffir lime ganache	620
spirulina +90	
^{new} Greciotto with porcini mushrooms, poached egg and parmesan	570

COTTAGE CHEESE

^{new} 🌿 Ricotta cake with persimmon and coconut mousse	490
Syrniki with wild strawberry jam and sour cream	650
^{new} Syrniki with cherry confiture and sour cream	590

WE RECOMMEND TO ADD

Poached egg	110
Mashed avocado Truffle	200
Parmesan Stracciatella	200
Chicken breast Ham	200
Salmon Red caviar Langoustines	300
Spinach	300
Crab	600



Photo-menu



ZABYLI SAHAR
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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
Crushed olives	290
Chicken pâté with figs and cherry jam	420
Bowl with salmon, avocado, quinoa, tomatoes and edamame beans	790
Guacamole with uzbek tomatoes and <u>chips</u> with beets and garlic	550
Vegan Caesar with spirulina and rock salt <u>chips</u> chicken breast +200 langoustines +300 crab +600	590
Half of avocado with langoustines and bisque sauce	690
Green salad with avocado, broccoli and kiwi cream	690
Pumpkin hummus with turmeric and rock salt <u>chips</u>	390
yeast-free buckwheat chips from Len and Grechka Bakery	

RAW

Beef tenderloin tartare with truffle cream on rye bread	690
Salmon ceviche with mango, avocado and yuzu juice	860
Tuna crudo with shiso-lemongrass sauce	790
Salmon tartare with guacamole	750

PASTA

we can cook any pasta with gluten-free spaghetti, except*

Ravioli with eggplant and sun-dried tomatoes*	680
Homemade spaghetti with sautéed seafood	980
Paccheri pasta with rabbit confit in cherry caramel and parsnip cream	790
Tagliatelle pasta with scallops, cauliflower and truffle	890

SOUPS

Chicken broth with sous vide breast and romaine lettuce	450
Seafood bouillabaisse	790
Tomato soup with stracciatella	650

Figs, persimmons and raspberries from our garden in Sochi

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STREET FOOD

Shawarma with chicken breast and yogurt sauce*	550
Shawarma with scallops, langoustines and parmesan sauce*	690
Taco with crab and shiso sauce	840
Tacos with duck confit and pickled onions	650
Burger with rabbit or beef cutlet and truffle mousse*	890

MAIN COURSES

Chopped turkey cutlet with green buckwheat, broccoli and porcini mushrooms	590
Halibut with green buckwheat and bisque sauce	1190
Sautéed seafood for one two persons	890 1590
Sous vide chicken breast with red quinoa, avocado, broccoli and parmesan sauce	990
Salmon cutlet with fresh vegetable salad	890
Scallops with cauliflower, ponzu sauce and mushroom bisque	890
Salmon steak with red quinoa, avocado, broccoli and bisque sauce	1290
Duck breast with carrot cream, broccoli and coriander sauce	720
Cauliflower steak with truffle mousse	590
Beef cheek with mashed potatoes and demi-glace sauce	790
Moroccan octopus with potatoes, figs and lemon pesto	1990
Salmon with broccoli and grapefruit beurre blanc	1290
Argentine beef with seasonal vegetables and red wine sauce	1390
Sous vide chicken breast with root vegetable cream and truffle mousse	790

BREAKFASTS ALL DAY

Avocado toast stracciatella +200 salmon +300 crab +600	420
Sandwich with red caviar	790
Zucchini and pumpkin pancake with poached egg and	
- salmon	920
- crab	1090
Greciotto with porcini mushrooms, poached egg and parmesan	570
Syrniki with sour cream and	
- wild strawberry jam	650
- cherry confiture	590



Photo-menu