



# ZABYLI SAHAR

est. 2016

# Breakfast

from 10:00 to 13:00 on weekdays and until 15:00 on weekends



## On our homemade bread

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

Avocado toast with poached egg	490
salmon +300   stracciatella +200   prawns +250	
Creamy scramble with Tambov ham	550
on grain bread	
Tartine with red caviar	890
Baked tomatoes with stracciatella	620
and pesto on tartine	



## Eggs

☞ Big breakfast: scramble, croissant, mixed salad, fig jam, butter	
- with salmon	690
- with Tambov ham	670
English breakfast: scramble   omelet, bacon, champignons, baked beans, tartine	790
Croissant with poached egg and	
- salmon	580
- Tambov ham	470
☞ Egg-white omelet with broccoli, baked paprika and zucchini	450
Zucchini pancake with poached egg	490
salmon +300   stracciatella +200   Tambov ham +200	
Scramble with stracciatella and truffle oil	690
Shakshuka with farm cheese and yogurt	690
Benedict	
- with Tambov ham, porcini mushrooms and pickled zucchini	620
- with Murmansk salmon, and pickled zucchini	720
Potato draniki	
- with Tambov ham and truffle cream	490
- with salmon and sour cream	590

## Porridges

Can be cooked with cow's milk and without additives

☞ Rice with coconut milk, ripe mango and kaffir lime ganache	690
☞ Oatmeal with figs, raspberries and almonds	390
Greciotto with porcini mushrooms, poached egg and parmesan	570

## Serve all day

Syrniki and sour cream ☞	
- with garden cherries	520
- with wild strawberries	650
Ricotta cake with mango and coconut mousse <sup>limited</sup>	490
Tofu syrniki with coconut caramel and banana ☞	470
Avocado toast with poached egg	490
salmon +300   stracciatella +200   prawns +250	
Tartine with red caviar	890
Zucchini pancake with poached egg	490
salmon +300   stracciatella +200   Tambov ham +200	

## Add to any dish

Poached egg	110	Mashed avocado	190	Prawns	250
Parmesan	200	Salmon	300	Confiture:	110
Stracciatella	200	Tambov ham	200	☞ fig   wild strawberry   cherry	
Avocado	220	Chicken breast	200		

☞ berries and fruits from our garden in Sochi

☞ gluten-free

☞ lactose-free

We grow figs, persimmons, strawberries and raspberries in our garden in Sochi and use them in dishes, desserts and syrups



# Main menu

from 12:00

## Starters

Homemade bread with butter	220
☞ Chicken liver pate with <u>figs</u> and cherry jam	490
☞ Big green salad	590
Crispy eggplant with pink tomatoes and feta cheese	470
Bang Bang prawns	620
Caesar with chicken   prawns	490   550
☞ ☞ Vegan Caesar	620
☞ ☞ Bowl with salmon, avocado, quinoa, tomatoes and edamame beans	790
☞ Vegetable bowl with feta sauce and avocado	620
Half an avocado with prawns and mango sauce	690

## Soups

☞ ☞ Pumpkin cream soup with coconut milk - with prawns	390 450
Seafood bouillabaisse	850
☞ ☞ Tom Yam with seafood and jasmine rice	820
☞ Roasted paprika soup with stracciatella	550
☞ Chicken broth with breast, celery root and romaine lettuce	450



## Pasta

Can be cooked with gluten-free spaghetti

Carbonara with bacon	490
Penne with salmon, broccoli and cream sauce	790
Tagliolini with chicken and champignons	550
Pappardelle with duck confit and sun-dried tomatoes	650
☞ Arabiata	590
Lasagna with parmesan mousse	650

## Main courses

Stuffed cabbage rolls with rabbit, truffle mousse and porcini mushrooms	650
Chicken schnitzel with Caesar sauce and romaine lettuce	520
Shawarma	
- with chicken	490
- with prawns and mango sauce	590
Risotto with porcini mushrooms	550
Turkey cutlets with ptitim and coconut-spicy sauce	550
Salmon cutlets with mashed potatoes	780
☞ Duck breast with sweet potato mousse, confit apples and lingonberries	690
Salmon steak with broccoli and bisque sauce	1120
☞ Halibut with mashed potatoes and tarragon bermonte	1250



## Side dishes

Sweet potato fries with aioli sauce	190
Jasmine rice	190
Spinach sauté   Greciotto with parmesan	220
Mashed potatoes	250

## Russian dishes from Muka Cafe

Olivier with turkey ☞	390
Borscht with beef, homemade lard and sour cream	490
Beef stroganoff with mashed potatoes and pickled cucumber tartare	890
Dumplings with cherries and tarragon	350
Homemade dumplings	
- with chicken and smoked sour cream	390
- with pork, beef and smoked sour cream	420
Crepes	
- with chicken and mushroom julienne	420
- with Tambov ham and cheese	490

If you have an allergy or intolerance to any foods, please let your waiter know

Photo-menu



## Coffee roasted in Sochi by ourselves



Espresso	150
Americano s M	220 250
Flat white	250
Cappuccino s M	250 320
⊗ Latte	350
Filter s M	220 250
⊗ Salted caramel latte	350
Raf with bourbon vanilla	390
Lemon latte with andaliman	350
Raf spiced banana	390
Latte raffaello	390
🍷 Latte <u>raspberry</u> -coconut	390
Glasse   Affogato	390
Cappuccino chicory coconut milk	320

Plant milk +100

Cheese foam +70

Any coffee can be made on decaf

## Matcha and cocoa

⊗ Matcha latte green   blue   pink	350
Banana cocoa	390
Cocoa with melted belgian chocolate milk or dark	350



## Warm drinks 450

- Sea buckthorn tea
- 🍷 Raspberry and currant tea

## Tea and herbal collection 350

Assam | Te Guan Yin | Sencha | Fruity  
Blackberry-lemon balm-cornflower  
Chamomile-rosemary-sage

## Cold drinks

Espresso tonic	350
Iced latte	350
Bumble on Orange Friche	420
🍷 <u>Raspberry</u> -grapefruit lemonade	370
Lemonade tarhoun-mint	370
Citrus lemonade	370
Passion fruit lemonade	390



## Smoothie 450

Banana-chia-pink matcha  
Blueberry-avocado-banana  
Detox apple, spinach, cucumber, celery, spirulina

## Fresh juices

Apple   carrot	350
Grapefruit   orange   citrus mix	390

## Garden fruit drinks 350

🍷 Raspberries | strawberries | currants

## Juices and water

Franz Josef Rauch	
cherry   apple   orange 200 ml	290
Petroglyph with gas   without gas 330 ml	350
Dausuz with gas   without gas 800 ml	450

## Milkshakes 420

Chocolate | Vanilla  
🍷 strawberry | coffee

## Beer and cider

Heidegger lager 500 ml	490
Blue monkey blanche 500 ml	490
Rouge de fleur cherry fruit 500 ml	490
DADA №2 semi-dry 500 ml	490
Fournier Rose dry 150 ml	390
St. Anton dry 150 ml	390