



**ZABYLI SAHAR**  
est. 2016

# Breakfasts

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 +420   stracciatella +200   prawns +300	
Creamy scramble with Tambov ham on grain bread	590
Tartine with red caviar	890



## Eggs

Big breakfast: scramble, croissant or tartine, mix salad, butter, fig jam	
- with salmon	850
- with Tambov ham	750
Croissant with poached egg	
- and salmon	650
- and Tambov ham	550
Egg white omelette with broccoli, baked paprika and zucchini	550
Zucchini pancake with poached egg	490
salmon + 420   strachatella + 200   Tambov ham + 220	
Scramble with stracciatella and truffle oil	690
Shakshuka with pickled cheese and yogurt	690
Benedict	
- with Tambov ham, porcini mushrooms and pickled zucchini	650
- with salmon and pickled zucchini	790
Potato draniki	
- with Tambov ham and truffle cream	550
- with salmon and sour cream	670

## Porridges

We can cook it with cow's milk and without additives

Oatmeal with figs, raspberries and almonds on oatmeal milk	420
Rice with coconut milk, ripe mango and kaffir lime ganache on coconut milk	790
Greciotto with porcini mushrooms, poached egg and parmesan	590

## All day breakfasts

Syrniki and sour cream	
- with garden cherries	590
- with wild strawberries	650
Ricotta cake with mango and coconut mousse <i>limited</i>	490
Tofu syrniki with coconut caramel and banana	520
Avocado toast with poached egg	490
salmon +420   stracciatella +200   prawns +300	
Tartine with red caviar	890
Zucchini pancake with poached egg	490
salmon + 420   strachatella + 200   Tambov ham + 220	

## Add to any dish

Poached egg	120	Mashed avocado	220	Prawns	300
Parmesan	200	Salmon	420	Confiture:	150
Stracciatella	200	Tambov ham	220	fig, cherry, wild strawberry	
Avocado	250	Chicken breast	250		

🌿 berries and fruits from our garden in Sochi    🌱 vegan    ✂️ gluten-free    🥛 lactose-free

In dishes, desserts and syrups, we use figs, persimmons, raspberries and strawberries, which we ourselves grow in the mountains of Sochi

# Main menu

from 12:00

## Starters

Homemade bread with butter	250
🍷 Chicken liver pate with <u>figs</u> and cherry jam	490
Pink tomatoes with strachatella and pesto on tartine <small>SUMMER</small>	570
🍷🍷 Big green salad	620
Crispy eggplant with pink tomatoes and feta cheese	520
Bang Bang prawns	650
Caesar with chicken   prawns   vegan 🍷🍷	550   650   650
🍷🍷 Bowl with salmon, avocado, quinoa, tomatoes and edamame beans	790
🍷 Vegetable bowl with feta sauce and avocado	650
🍷 Salad with pink tomatoes, avocado, strawberries and rosemary sour cream <small>SUMMER</small>	590

## Soups

🍷🍷 Pumpkin cream soup with coconut milk - with prawns	420 490
🍷🍷🍷 Gazpacho from seasonal tomatoes <small>SUMMER</small>	490
🍷🍷 Tom Yam with seafood and jasmine rice	850
🍷 Chicken broth with breast, celery root and romaine lettuce	450
Seafood bouillabaisse	870



## Pasta

Can be cooked with gluten-free spaghetti

Carbonara with bacon	550
Penne with salmon, broccoli and cream sauce	790
Tagliolini with chicken and champignons	590
Pappardelle with duck confit and sun-dried tomatoes	690

## Main courses

Chicken schnitzel with caesar sauce and romaine lettuce	650
Shawarma	
- with chicken	520
- with prawns and mango sauce 🍷	650
Risotto with porcini mushrooms	650
Cutlets from	
- turkey with ptitim and coconut-spicy sauce	620
- salmon with mashed potatoes	820
Duck breast with sweet potato mousse, confit apples and lingonberries	750
Salmon steak with broccoli and bisque sauce	1350
🍷 Halibut with mashed potatoes and tarragon bermonte	1290



## Russian dishes from Muka Cafe

Olivier with turkey 🍷	420
Borscht with beef, homemade lard and sour cream	590
Beef stroganoff with mashed potatoes and pickled cucumber tartare	890
Vareniki with cherries and tarragon	450
Homemade pelmeni	
- with chicken and smoked sour cream	470
- with pork, beef and smoked sour cream	520

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

## Coffee own roasting in Sochi



Espresso	190
Americano s M	250 290
Flat white	290
Cappuccino s M	270 350
☼ Latte	350
Filter s M	230 270
Glasse   Affogato	390
Chicory cappuccino on coconut milk	350
Lemon latte with andaliman	390
☼ Salted caramel latte	390
Raff with bourbon vanilla	420
☾ Raff Raffaello	420

Plant-based or lactose-free milk +100  
Any coffee can be made on decaf



## Cold drinks

Espresso-tonic	390
Ice-latte	370
Bumble coffee with fresh orange juice	450
☾ Lemonade grapefruit-raspberry	420
Lemonade passion fruit-orange	420
Lemonade tarragon-mint	420
Citrus lemonade	420

## Matcha and cocoa

☼ Matcha latte green   blue   pink	390
Banana cocoa	450
Cocoa with melted belgian chocolate milk or dark	390



## Tea collection and herbs

Black   Green   Puer	390
Te Guan Yin   Fruit mix	
Blackberry-lemon balm-cornflower	390
Chamomile-rosemary-sage	390
Sea buckthorn tea	470
☾ Raspberry and currant tea	470

## Smoothie

Banana-chia-pink matcha	450
Blueberry-avocado-banana	450
Detox apple, spinach, cucumber, celery, spirulina	450

## Fresh juices

Apple   carrot	390
Grapefruit   orange   citrus mix	450

## Garden fruit drinks

☾ Raspberries   strawberries   currants	350
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## Milkshakes

Chocolate   vanilla	450
☾ Strawberry   coffee	450

## Juices and water

Juices in a bottle	290
Petroglyph sparkling or still 330 ml	350
Dausuz sparkling or still 800 ml	450