



ZABYLI SAHAR
est. 2016

Breakfasts *all day*



Croissants

Classic	190
With jam and butter	370

Eggs

☞ Big breakfast: scramble, croissant or tartine, mix salad, butter, <u>fig jam</u>	
- with Tambov ham	790
- with trout	890
Sunny-side up eggs or scramble from 3 eggs	350
Egg white omelette with broccoli, baked paprika and zucchini	550
Zucchini pancake with poached egg and sour cream	450
trout + 350 Tambov ham + 200	
French omelette or scramble with mozzarella and truffle cream	550
Benedict on a croissant with mashed avocado	
- and Tambov ham	650
- and trout	750
Cheese waffle with mixed salad, poached egg	
- and Tambov ham	690
- and trout	750



On homebaked bread

Avocado toast with poached egg, mix salad and truffle cream	490
trout + 350 prawns + 250	
Creamy scramble with Tambov ham on grain bread	550



Porridges

☞☞☞ Oatmeal with <u>garden fig</u> , <u>raspberry</u> , almonds on oat milk	420
✂ Rice with white chocolate mango ganache on coconut milk	490
Green buckwheat with mushrooms, spinach and poached egg	490

We can cook any porridge on cow's milk and without additives



✂ Gluten-free syrniki

☞ With <u>garden fig</u> and sour cream	590
With wild strawberries and sour cream	690



Main menu

Starters

Homebaked bread with butter	270
🍷 Chicken liver pate with <u>figs</u> and cherry confiture	450
🍷 Big green salad	650
🍷 Vegetable bowl with feta sauce and avocado	620
🍷 Niçoise salad	690
Caesar salad with chicken prawns	590 650



Soups

🍷 Chicken broth with breast, celery root and romaine lettuce	450
🍷 Pumpkin cream soup on coconut milk	420
- with prawns	520
🍷 Tom Yum with seafood and jasmine rice	850



Main courses

🍷 Potato draniki	
- with Tambov ham and truffle cream	550
- with trout and sour cream	650
Shawarma	
- with chicken	550
- with prawns and mango sauce 🍷	620
Duck breast with sweet potato mousse, apples confit and lingonberry	790
Turkey cutlets with ptitim and coconut-spice sauce	620
Carbonara with bacon	620
Tagliolini with chicken and mushrooms	620
Pappardelle with duck confit and sun-dried tomatoes	690
Orzo with prawns and baked pepper	690
🍷 Any pasta can be cooked gluten-free	



Add to any dish

Poached egg	120	Tambov ham	200	Tuna	290
Mozzarella	150	Chicken breast	200	Confiture: wild strawberry	150
Parmesan	180	Avocado	250	🍷 <u>fig</u> cherry	
Trout	350	Prawns	250		

Please let us know if you have an allergy or intolerance to any food

Coffee roasted in Sochi by ourselves

Espresso	190
Americano <small>s m</small>	250 320
Hario	270
Cappuccino <small>s m</small>	290 350
Flat white	290
☿ Latte	350
☼ Chicory cappuccino on coconut mil	350
Salted caramel latte	390
Raf with bourbon vanilla	390
☼ Raf Raffaello	390
☼ Apple pie latte on oatmeal milk	390

Plant-based or lactose-free milk +100

Any coffee can be made on decaf

Warm drinks

☼☼ Garden <u>raspberry</u> and black currant tea	490
☼ Sea buckthorn tea with ripe mango and ginger	490
Spicy tea latte	350
☿ Spicy bumble coffee with fresh orange juice	450



Matcha and cocoa

☿ Matcha latte classic blue pink	350
Cocoa with melted belgian chocolate <small>milk or dark</small>	390
Hazelnut cocoa	390
Cherry cocoa with milk chocolate	390

☼ Selective teas 390

Black | black with bergamot
Oolong | green with jasmine

Pear-strawberry
Rooibos-lemongrass-currant leaf
Blackberry-melissa-cornflower
Taiga herbs willow-tea, cedar, mountain ash

Soft drinks

Juices in assortment	290
Petroglyph water <small>375 ml 750 ml</small> sparkling or still	350 650

Homemade lemonades

Tarragon-mint Berry	390
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Fresh juices

Ripe apples	390
Sweet oranges	450

Sparkling wine

	125 ml
Pelagia Spumante Brut, Italy	550
Cava Musa Brut Vallformosa, Spain	590

White wine

Miss Schmitt Riesling Landwein, Germany	590
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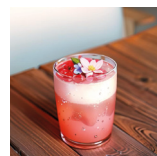
Red wine

Conde de Monterroso Tempranillo, Spain	550
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Mulled wine

Spicy on red wine	590
Non-alcoholic on cherry juice	550

Cocktails



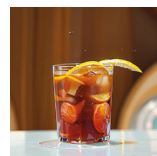
Strawberry-
violet Sour



Aperol Spritz



Passion Spritz



Negroni