



ZABYLI SAHAR

est. 2016

Breakfasts

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



On homebaked bread

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

Avocado toast with poached egg	490
trout +370 strachatella +200 prawns +320	
Creamy scramble with Tambov ham on grain bread	590
Tartine with red caviar	790



Eggs

Big breakfast: scramble, croissant or tartine, mix salad, <u>fig jam</u> , butter	
- with trout	890
- with Tambov ham	790
Croissant with poached egg	
- with trout	690
- with Tambov ham	590
☒ Egg white omelette with broccoli, baked paprika and zucchini	550
Zucchini pancake with poached egg and sour cream	490
trout +370 strachatella +200 Tambov ham +220	
Scramble with straciatella and truffle oil	670
Shakshuka with feta cheese and a Greek yogurt	720
Benedict	
- with Tambov ham, porcini mushrooms and pickled zucchini	690
- with trout and pickled zucchini	790
☒ Potato draniki	
- with Tambov ham and truffle cream	590
- with trout and sour cream	690
☒ Big green salad	670

Porridges

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

☒☒ Oatmeal with <u>garden fig</u> , <u>raspberry</u> and almonds on oat milk	420
☒ Rice with white chocolate mango ganache on coconut milk	520
☒ Greciotto with porcini mushrooms, poached egg and parmesan	590

All day

Gluten-free syrniki with sour cream ☒	
- and garden cherries	620
- and wild strawberries	690
Ricotta cake with mango and coconut mousse ☒ <i>limited</i>	490
Tofu syrniki with coconut caramel and banana ☒☒	570
Avocado toast with poached egg	490
trout +370 strachatella +200 prawns +320	
Tartine with red caviar	790
Zucchini pancake with poached egg and sour cream	490
trout +370 strachatella +200 Tambov ham +220	

Add to any dish

Poached egg	120	Prawns	320	Confiture:	150
Parmesan	200	Trout	370	☒ wild strawberry <u>fig</u>	
Strachatella	200	Tambov ham	220	cherry	
Avocado	250	Chicken breast	250		

Main menu

From 12:00

Starters

Homemade bread with butter	270
🍴 Chicken liver pate with <u>figs</u> and cherry jam	490
🍴 Big green salad	670
🍴 Crispy eggplant with pink tomatoes and feta cheese	550
🍴 Vegetable bowl with feta sauce and avocado	690
🍴 Bang Bang prawns	670
Caesar salad with chicken prawns	590 690
🍴 Bowl with trout, avocado, quinoa, tomatoes and edamame beans	790



Soups

🍴 Pumpkin cream soup on coconut milk	450
- with prawns	550
🍴🍴 Tom Yum with seafood and jasmine rice	890
🍴 Chicken broth with breast, celery root and romaine lettuce	470
🍴 Seafood bouillabaisse	890



Pasta

Can be cooked with gluten-free spaghetti

Carbonara with bacon	620
Penne with trout, broccoli and cream sauce	850
Tagliatelle with chicken and champignons	620
Pappardelle with duck confit and sun-dried tomatoes	690



Main courses

Chicken schnitzel with Caesar sauce and romaine lettuce	690
Shawarma	
- with chicken	570
- with prawns and mango sauce 🍴	670
Risotto with porcini mushrooms	690
Turkey cutlets with ptitim and coconut-spicy sauce	670
Salmon cutlets with mashed potatoes	890
Duck breast with sweet potato mousse, confit apples and lingonberries	850
Trout steak with broccoli and bisque sauce	1290



Russian dishes from Muka Cafe

Olivier with turkey 🍴	450
Borscht with beef, homemade lard and sour cream	650
Beef stroganoff with mashed potatoes and pickled cucumber tartare	990
Dumplings with cherries and tarragon	470
Homemade dumplings	
- with turkey and smoked sour cream	490
- with pork, beef and smoked sour cream	550

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>	270 350
Flat white	350
Cappuccino <small>s m</small>	320 370
☼ Latte	370
Filter <small>s m</small>	290 350
Brewed by the drip method	
☼ Chicory cappuccino	370
on coconut milk	
Lemon latte with andaliman	420
☼ Apple pie latte <small>on oatmeal milk</small>	420
☼ Salted caramel latte	420
Raf with bourbon vanilla	450
☼ Raf Raffaello	450
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	370
☼ Spicy bumble coffee with fresh orange juice	450

Matcha and cocoa

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

☼ Selective teas 390

Black	black with bergamot	puer
Green	green with jasmine	
Hibiscus-apple-papaya	pear-strawberry	
Rooibos-lemongrass-currant leaf		
Blackberry-melissa-cornflower		
Taiga herbs	willow-tea, cedar, mountain ash	

With homemade ice cream

Affogato	390
Glace	450
Chocolate vanilla milkshake	490
☼ Lactose-free mango-passion fruit cocktail with homemade sorbet	490

Fresh juices

Ripe apples juicy carrot	420
Apple-carrot	420
Sweet oranges rich grapefruits	470
Citrus mix	470

Homemade lemonades 450

☼ <u>Raspberry</u> -grapefruit berry passion fruit-orange

Smoothies ☼ ☼ 470

Banana-chia-pink <small>matcha</small>
Blueberry-avocado-banana
Detox <small>apple, spinach, cucumber, celery</small>

Garden fruit drinks 350

☼ <u>Raspberries</u> currants

Soft drinks

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

Sparkling wine

Spumante Pelagia Brut	550
Cava Pink Fizz Brut Rose	620

White wine

Vinho Verde Holly Blue	520
Riesling Miss Schmitt	590

Red wine

Tempranillo Conde de Monterroso	520
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Mulled wine

Spicy on red wine	650
Non-alcoholic on cherry juice	620

Beer and cider 550

Heidegger Lager
Blue Monkey Blanche
DADA Cider №2 <small>semi-dry</small>

Cocktails 620



Strawberry-violet Sour



Passion Spritz



Aperol Spritz



Bellini



Gin&Tonic



Negroni