



ZABYLI SAHAR
est. 2016

Breakfasts

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



Eggs

- 🍴 Big breakfast: scramble, croissant or tartine, mix salad, butter, fig jam
- with Tambov ham 820
- with trout 950
- Croissant with poached egg
- with Tambov ham 590
- with trout 720
- 🍴 Egg white omelette with broccoli, baked paprika and zucchini 570
- Zucchini pancake with poached egg and sour cream 520
trout +390 | strachatella +250 | Tambov ham +220
- Scramble with straciatella and truffle oil 690
- Shakshuka with feta cheese and a Greek yogurt 750
- Benedict
- with Tambov ham, porcini mushrooms and pickled zucchini 720
- with trout and pickled zucchini 820
- 🍴 Potato draniki
- with Tambov ham and truffle cream 620
- with trout and sour cream 750
- 🍴 Big green salad 720

On homebaked bread

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

- Avocado toast with poached egg, mixed salad and truffle cream cheese 520
trout +390 | strachatella +250 | prawns +320
- Creamy scramble with Tambov ham on grain bread 620



Porridges

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

- 🍴🍴 Oatmeal with garden fig, raspberry and almonds on oat milk 450
- 🍴 Rice with white chocolate mango ganache on coconut milk 550
- 🍴 Creamy green buckwheat with mushrooms, spinach and poached egg 620

All day

- Gluten-free syrniki with sour cream 🍴
- and garden cherries 650
- and wild strawberries 750
- Ricotta cake with mango and coconut mousse 🍴 *limited* 520
- Tofu syrniki with coconut caramel and banana 🍴🍴 590
- Avocado toast with poached egg, mixed salad and truffle cream cheese 520
trout +390 | strachatella +250 | prawns +320
- Zucchini pancake with poached egg and sour cream 520
trout +390 | strachatella +250 | Tambov ham +220

Add to any dish

Poached egg	120	Prawns	320	Confiture:	160
Parmesan	200	Trout	390	🍴 wild <u>fig</u> cherry wild	
Strachatella	250	Tambov ham	220	strawberry	
Avocado	250	Chicken breast	250		

Main menu

From 12:00

Starters

Homemade bread with butter	320
🍴 Chicken liver pate with figs and cherry confiture	550
🍴 Big green salad	720
🍴 Crispy eggplant with pink tomatoes and feta cheese	590
🍴 Vegetable bowl with feta sauce and avocado	720
🍴 Bang Bang prawns	720
Caesar salad	
- with chicken	620
- with prawns	720
🍴 Bowl with avocado, quinoa, tomatoes and edamame beans	650
trout +390 prawns +320	



Soups

🍴 Pumpkin cream soup on coconut milk	490
- with prawns	590
🍴🍴 Tom Yum with seafood and jasmine rice	950
🍴 Chicken broth with breast, celery root and romaine lettuce	490
🍴 Seafood bouillabaisse	950



Pasta

Can be cooked with gluten-free pasta

Carbonara with bacon	650
Penne with trout, broccoli and cream sauce	890
Tagliolini with chicken, mushrooms and parmesan	670
Pappardelle with duck confit and sun-dried tomatoes	750
Casarecce with prawns and artichokes	850



Main courses

Chicken schnitzel with Caesar sauce and romaine lettuce	720
Shawarma	
- with chicken	590
- with prawns and mango sauce 🍴	690
Risotto with porcini mushrooms	750
Turkey cutlets with ptitim and coconut-spicy sauce	690
Salmon cutlets with mashed potatoes	890
Duck breast with sweet potato mousse, confit apples and lingonberries	890
Trout steak with broccoli and bisque sauce	1290



Russian dishes from Muka Cafe

Olivier with turkey	520
Borscht with beef, homemade lard and sour cream	690
Dumplings with cherries and tarragon	490
Homemade dumplings	
- with turkey and smoked sour cream	550
- with pork, beef and smoked sour cream	590

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	380
Cappuccino <small>s m</small>	320 380
☕ Latte	380
Filter <small>s m</small>	290 350
Brewed by the drip method	
☕ Chicory cappuccino	370
on coconut milk	
☕ Apple pie latte on oatmeal milk	420
Lemon latte with andaliman	450
☕ Salted caramel latte	450
Raf with bourbon vanilla	470
☕ Raf Raffaello	470

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

Warm drinks

☕☕ Garden raspberry	490
and black currant tea	
☕ Sea buckthorn tea with ripe mango	490
and ginger	
Spicy tea latte	390
☕ Orange bumble with spices	450

Matcha and cocoa

☕ Matcha latte classic blue pink	420
Hazelnut cocoa	420
Cherry cocoa with milk chocolate	420
Cocoa with melted belgian	420
chocolate milk or dark	

☕ Selective teas

Black black with bergamot	
Green green with jasmine	390
Hibiscus-apple-papaya	
Puer pear-strawberry	
Melissa-chamomile-cornflower	
Rooibos-lemongrass-currant leaf	420
Taiga herbs ivan-tea, cedar, rowan	

With homemade ice cream

Affogato	420
Glace	490
Chocolate vanilla milkshake	490
☕ Lactose-free mango-passion fruit	490
cocktail with homemade sorbet	

Fresh juices

Juicy carrot apple-carrot	420
Ripe apples	450
Sweet oranges rich grapefruits	490
Citrus mix	490

Homemade lemonades 450

☕ Raspberry-grapefruit berry	
passion fruit-orange	

Smoothies ☕ ☕ 470

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

Garden fruit drinks 350

☕ Raspberries currants	
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Soft drinks

Juices I'll Primo in assortment	290
Coca-Cola zero	390
Petroglyph sparkling or still 375 ml 750 ml	350 650

Sparkling wine

Spumante Pelagia Brut	550
Cava Pink Fizz Brut Rose	650

White wine

Vinho Verde Holly Blue	550
Riesling Miss Schmitt	620

Red wine

Tempranillo Conde de Monterroso	550
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Mulled wine

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

Beer and cider 570

Heidegger Lager	
Blue Monkey Blanche	
DADA Cider №2 semi-dry	

Cocktails 650



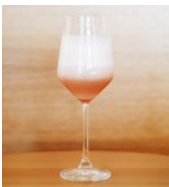
Strawberry-violet Sour



Passion Spritz



Aperol Spritz



Bellini



Gin&Tonic



Negroni