ZABYLI SAHAR

est. 2016

Breakfasts *all day*

Croissants

Classic	220
With jam and butter	390

Eggs

Big breakfast: scramble, croissant or tartine, mix salad, butter, fig jam	
– with Tambov ham	820
– with trout	950
Sunny-side up eggs or scramble from 3 eggs	370
Egg white omelette with broccoli, baked paprika and zucchini	570
French omelette or scramble with mozzarella and truffle cream	570
Benedict on a croissant with mashed avocado	
– and Tambov ham	720
– and trout	820
Zucchini pancake with poached egg and sour cream trout +390 | Tambov ham +220	520
Cheese waffle with mixed salad, poached egg	
– and Tambov ham	690
– and trout	790

On homebaked bread

Avocado toast with poached egg, mix salad and truffle cream trout +390 | prawns +320	520
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, almonds on oat milk	470
Rice with white chocolate mango ganache on coconut milk	550
Creamy green buckwheat with mushrooms, spinach and poached egg	620

Gluten-free syrniki

With garden fig and sour cream	620
With wild strawberries and sour cream	750

berries and fruits from our garden in Sochi · gluten-free · lactose-free · spicy

Main menu

Starters

Homebaked bread with butter	320
Chicken liver pate with figs and cherry confiture	550
Big green salad	720
Vegetable bowl with feta sauce and avocado	720
Niçoise salad	690
Caesar salad	
– with chicken	620
– with prawns	720
Bowl with avocado, quinoa, tomatoes and edamame beans	650

trout +390 | prawns +320

Soups

Chicken broth with breast, celery root and romaine lettuce	490
Pumpkin cream soup on coconut milk	490
– with prawns	590
Hearty soup with beef cheeks and seasonal vegetables	650
Tom Yum with seafood and jasmine rice	950

Main courses

Potato draniki	
– with Tambov ham and truffle cream	620
– with trout and sour cream	750
Turkey cutlets with ptitim and coconut-spicy sauce	690
Shawarma	
– with chicken	590
– with prawns and mango sauce	690
Duck breast with sweet potato mousse, confit apples and lingonberries	890
Trout steak with broccoli and bisque sauce	720

Pasta

Can be cooked with gluten-free pasta

Carbonara with bacon	650
Tagliolini with chicken, mushrooms and parmesan	670
Pappardelle with duck confit and sun-dried tomatoes	750
Orzo with prawns and baked pepper	690
Casarecce with prawns and artichokes	850

Add to any dish

Poached egg	120	Tambov ham	220	Tuna	290
Mozzarella	150	Chicken breast	250	Confiture: wild strawberry | fig | cherry	160
Parmesan	200	Avocado	250		
Trout	390	Prawns	320		

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

Coffee our own roastery Pa Pa Power

Espresso	190
Americano s|m	270|350
Hario	290
Cappuccino s|m	320|380
Flat white	380
❄ Latte	380
Chicory cappuccino on coconut mil	370
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 and black currant tea	490
Sea buckthorn tea with ripe mango and ginger	490
❄ Orange bumble with spices	450

Matcha and cocoa

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

Selective teas

Black | black with bergamot Oolong | green with jasmine	390
Pear-strawberry Melissa-chamomile-cornflower Rooibos-lemongrass-currant leaf Taiga herbs ivan-tea, cedar, rowan	420

Soft drinks

Juices in assortiment	290
Petroglyph 375 | 750 ml sparkling or still	350|650

Homemade lemonades

Tarragon-mint | Berry	420

Fresh juices

Ripe apples	450
Sweet oranges	490

Sparkling wine

	125 ml
Pelagia Spumante Brut, Italy	620
Cava Mvsa Brut Vallformosa, Spain	620

White wine

Miss Schmitt Riesling Landwein, Germany	620

Red wine

Conde de Monterroso Tempranillo, Spain	550

Mulled wine

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

Cocktails

Strawberry-violet Sour 650

Aperol Spritz 650

Passion Spritz 650

Negroni 650

❄ can be made cold lactose-free sugar-free berries and fruits from our garden in Sochi