

## BREAKFAST ALL DAY



**Carrot waffle with mashed avocado, poached egg and mixed salad** 550  
trout +390 | tambov ham +230

**Cheese waffle with mashed avocado, poached egg and mixed salad** 550  
trout +390 | tambov ham +230



**Avocado toast with poached egg, mixed salad and truffle cream cheese** 520  
trout +390 | tambov ham +230 

✖ **Gluten-free syrniki with sour cream**  
- and garden figs from our garden in Sochi 590  
- and wild strawberries 720  
- black raisins and lingonberry confiture 690

✖ **Tofu syrniki with coconut caramel and banana** 590



**Bowl with green buckwheat, avocado, mixed salad and feta cheese sauce** 650   
poached egg +90 | trout +390

**Zucchini pancake with poached egg and sour cream** 530  
trout +390 | tambov ham + 230



### Add to any dish:

- poached egg 90  
- avocado 230  
- trout 390  
- tambov ham 230  
- confiture: wild strawberry | garden fig from our garden in Sochi 190

## COFFEE

roasted by us in Sochi


## PA PA POWER COFFEE

Espresso 220  
Americano 260  
Cappuccino s | m 280 | 330  
Flat white 300  
Latte 330  
☞ Chicory cappuccino 390  
on coconut milk

Any coffee can be made on decaf

☞ Plant-based 5YES! or lactose-free milk +100

## SPECIAL COFFEE

Lemon latte with andaliman 420   
Salted caramel latte 420  
Raf with bourbon vanilla 420

## MATCHA AND COCOA

Matcha latte 370  
classic | blue | pink  
Cocoa with melted belgian chocolate milk 420  
milk or dark



## WATER AND LEMONADES


Water Aquadew sparkling or still 290  
Lemonades Gate | Meda  370

## TEA AND HERBS

Black | black with bergamot 270  
Green with jasmine | pear-wild strawberry  
Taiga herbs ivan-tea, cedar, rowan

### Add to drinks:

classic milk | cream | salted caramel +50

We make all the syrups ourselves and grow fruits and berries in our own garden in Sochi 

☞ vegan ✖ gluten-free