



ZABYLI SAHAR
est. 2016

Breakfasts

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



Eggs

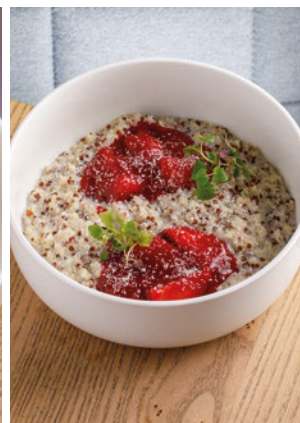
- Big breakfast: scramble, croissant or tartine, mix salad, butter, garden fig confiture
 - with Tambov ham 850
 - with trout 990
- Farm breakfast: scramble, hash brown, mixed salad, tomatoes, cucumbers, grain bread and butter
 - trout +420 | tambov ham +220 570
- English breakfast: omelette, chicken sausages, baked beans, champignons, tomatoes, mixed salad and tartine 990
- Sunny-side up eggs, omelette or scramble from 3 eggs 350
- Sunny-side up eggs with chicken breast, broccoli and parmesan sauce 590
- Benedict on a hash brown with spinach 550
 - trout +420 | tambov ham +220
- Croissant with poached egg
 - and Tambov ham 650
 - and trout 790
- Big green salad 770



Porridges

We can cook on cow's milk and without additives

- Oatmeal with garden fig, raspberry and almonds on oat milk 490
- Rice white chocolate ganache and mango on coconut milk 570
- Quinoa with garden strawberry and raspberry on coconut milk 590
- Creamy green buckwheat with mushrooms, spinach and poached egg 650



All day

- Gluten-free syrniki with sour cream
 - and garden cherries 690
 - black raisin and lingonberry confiture 720
 - and wild strawberries 790
- Tofu syrniki with coconut caramel and banana 590
- Homemade granola with fresh berries and mango coconut or Greek yogurt 690
- Avocado toast with poached egg, mixed salad and truffle cream cheese
 - trout +420 | strachatella +250 | prawns +350 550
- Carrot waffle with mashed avocado, poached egg and mixed salad
 - trout +420 | prawns +350 | tambov ham +220 570
- Zucchini pancake with poached egg and sour cream
 - trout +420 | strachatella +250 | tambov ham +220 570
- Potato draniki
 - with Tambov ham and truffle cream 670
 - with trout and sour cream 820

Add to any dish

Poached egg	120	Prawns	350	Confiture:	
Parmesan	250	Trout	420	- garden cherry	160
Strachatella	250	Tambov ham	220	- garden fig	200
Avocado	250	Chicken breast	250	- wild strawberry	200

Main menu

From 12:00

For start

Homebaked bread with butter	220
🍷 Chicken liver pate with <u>garden fig</u> and cherry confiture	550
🍷 Garden salad	590
🍷 Greek salad	790
Mixed salad with quinoa, strawberry, mango and ricotta	770
🍷🍷 Big green salad	770
🍷 Crispy eggplant with pink tomatoes and feta cheese	620
🍷 Bang Bang prawns	750
Caesar salad	
– with chicken	670
– with prawns	750

Bowls

🍷 Big with avocado, green lentils, crispy tofu and soy walnut aioli	820
trout +420 chicken breast +250 prawns +350	
With green buckwheat, avocado, mixed salad and feta cheese sauce	750
poached egg +120 trout +420 prawns +350	
🍷 With quinoa, avocado, tomatoes, edamame beans and sweet chili sauce	750
trout +420 prawns +350	



Soups

🍷🍷 Pumpkin cream soup on coconut milk	490
– with prawns	620
🍷 Chicken broth with breast, celery root and romaine lettuce	490
🍷🍷 Gazpacho from ripe tomatoes	550
prawns +350	
🍷🍷 Tom Yum with seafood and jasmine rice	1090

Homemade pasta

Can be cooked with gluten-free pasta

Pasta al pomodoro	590
Carbonara with bacon	690
Penne with trout, broccoli and cream sauce	890
Tagliolini with chicken, mushrooms and parmesan	720
Pappardelle with duck confit and sun-dried tomatoes	790
Gnocchi with prawns, sun-dried tomatoes, green peas and ricotta	820



Main courses

Chicken schnitzel with Caesar sauce and romaine lettuce	770
Shawarma	
– with chicken	650
– with prawns and mango sauce 🍷🍷	750
Turkey cutlets with ptitim and coconut-spicy sauce	720
🍷 Chicken breast with sautéed vegetables and demi-glace sauce	850
Stewed beef cheek with oat, demi-glace sauce and lingonberry	950
🍷 Beef marble steak with potato stone, mixed salad and pesto	790
Duck breast with carrot-vanilla puree and cherry demi-glace sauce	950
🍷🍷 Trout steak with quinoa, broccoli, mixed salad and soy walnut aioli	1450
🍷 Dorado Acqua Pazza	1490



Russian dishes from Muka Cafe

Olivier with turkey 🍷	570
Borscht with beef, homemade lard and sour cream	850
Dumplings with cherries and tarragon	490
Homemade dumplings	
– with turkey and smoked sour cream	630
– with pork, beef and smoked sour cream	650

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

Coffee our own roastery Pa Pa Power

Espresso	220
Americano <small>250 350 ml</small>	290 370
Filter <small>250 350 ml</small> <small>brewed by the drip method</small>	290 370
Flat white <small>250 ml</small>	390
Cappuccino <small>250 350 ml</small>	330 390
☼ Latte <small>350 ml</small>	390
☼ Chicory cappuccino <small>350 ml</small> <small>on coconut milk</small>	420
Lemon latte with andaliman	490
☼ Salted caramel latte	490
Raf with bourbon vanilla	490

☼ Plant-based 5YES! or lactose-free milk +100
Any coffee can be made on decaf



Seasonal drinks 350 ml

all syrups are made by ourselves

Latte Earl Grey	470
<small>creamy coffee drink with bergamot</small>	
Strawberry tea with mashed pears	390
<small>fruit tea with hibiscus</small>	
Orange bumble with juice fresh juice	420 550
Matcha tonic	390
Espresso tonic	420

Homemade lemonades 350 ml

☼ Strawberry with lemongrass and tarragon	450
Chokeberry with rosemary	450
Tropical with passion fruit and blood orange	490

With homemade ice cream

Affogato Glace	450
Milkshake <small>chocolate vanilla</small>	490
☼ Lactose-free mango-passion fruit shake <small>with homemade sorbet</small>	550

Matcha and cocoa 350 ml

☼ Matcha latte <small>classic blue pink</small>	450
Cocoa with melted belgian chocolate <small>milk or dark</small>	470

Fresh juices

Juicy carrot apple-carrot	450
Ripe apples	490
Sweet oranges	520
Citrus mix rich grapefruits	550

☼ Smoothies <small>300 ml</small>	490
Banana-chia-pink matcha black currant-basil	
Blueberry-avocado-banana	

Garden fruit drinks 300 ml

☼ Raspberries | strawberries

Selective teas and tisanes

Black | green 390

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

☼ Garden raspberry and black currant tea	490
Sea buckthorn tea with ripe mango and ginger	

Soft drinks

Juices I'll Primo in assortment	290
Coca-Cola zero	420
Water Petroglyph sparkling or still <small>375 750 ml</small>	370 670

Sparkling wine

125 ml

Spumante Pelagia Brut 590

White wine

Riesling Miss Schmitt 590

Red wine

Tempranillo Conde de Monterroso 590

Beer and cider

590

Heidegger Lager
DADA Cider №2 semi-dry

Cocktails

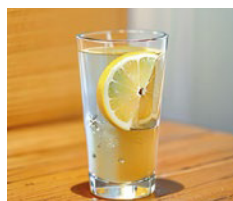
690



Strawberry-
violet Sour



Aperol
Spritz



Gin&Tonic



Negroni