


Breakfasts from 9:00 until 14:00 on weekdays and until 15:00 on weekends
We serve a glass of sparkling wine as a compliment

We can cook any dish gluten-free except *

FOR IMMUNITY AND HEALTH

Wellness shot Beauty boost grapefruit, collagen, lemon, jerusalem artichoke syrup, acai	390
Wellness shot Energy & detox orange, spirulina, green apple, matcha, celery, parsley	390
Wellness shot Immunity ginger, lemon, honey	390





MIXED BREAKFAST

Potato dranik with salad mix and sour cream	490
Zucchini pancakes with poached egg*	550
Healthy breakfast with green buckwheat, avocado, poached egg and spinach	670
^{new} Viennese waffle with celery and poached egg*	790
^{new}  Big breakfast: scramble, avocado, salad mix, uzbek tomatoes, lime cream cheese, multigrain bread	1090

Recommend to add: salmon +620 | tambov ham +220 | langoustines +620 | chicken breast +270 | crab +990

EGGS



we can prepare any egg dish
without dairy products

Sunny-side up eggs with uzbek tomatoes, olives and tartine	650
Egg-white omelette with zucchini and uzbek tomatoes	650
Scramble with parmesan and truffle	670
 Shakshuka with feta cheese and Greek yoghurt	890
^{new}  Benedict with Tambov ham, chanterelles and marinated zucchini	850
Scramble with langoustines, avocado and arugula	990
 Benedict with salmon and pickled zucchini	1090
 Big green salad* salmon +620 langoustines +620 crab +990	850




ON OUR HOMEMADE BREAD



serve on gluten-free sun-dried
tomato bread + 100

 Avocado toast stracciatella +370 salmon +620 crab +990	570
Toast with red caviar	1050
^{new}  Swedish toast with salmon and red caviar	1290
Croissant with butter and confiture* wild strawberries or garden cherries to choose from	390

PORRIDGE AND GRANOLA

 Oatmeal with garden figs, raspberries and almonds organic gluten-free cereal +50	490
^{new} Grechotto with chanterelles, poached egg and parmesan	870
 Rice with ripe mango, kaffir lime ganache and coconut milk spirulina + 90	990
^{new} Granola with blue matcha, cashews and dried mango coconut or greek yogurt of your choice	590

GLUTEN-FREE SYRNIKI

With garden cherry confiture and sour cream	770
 With wild strawberry confiture and sour cream	890
 With black raisin, lingonberry confiture and sour cream	790

WE RECOMMEND TO ADD






Poached egg	150
Parmesan Tambov ham	220
Avocado	250
Chicken breast Uzbek tomatoes	270
Truffle	300
Chanterelles	350
Stracciatella	370
Red caviar	450
Salmon Langoustines	620
Crab	990
Confiture	
– garden cherry	180
– wild strawberry	250

 Figs, persimmons and raspberries from our garden in Sochi
 The chef recommends


Main menu from 13:00 on weekdays and from 15:00 on weekends

We can cook any dish gluten-free except *




STARTERS

Bread with tomato butter*	320
Smashed olives	490
  Chicken pâté with garden figs and cherry confiture	550
<small>new</small>  Bowl with quinoa, beetroot cream and half of avocado*	990
chicken breast +270 langoustines +620 crab +990	
Beef tenderloin tartare with truffle and parmesan mousse	990
Bowl with salmon, avocado, quinoa, tomatoes and edamame beans	1190
Caesar salad with	
– chicken	890
– langoustines	1050
– crab	1790
<small>new</small>  Garden salad	990
 Big green salad	850
salmon +620 langoustines +620 crab +990	

SOUPS



Chicken broth with sous vide breast, romaine lettuce and celery root	490
<small>new</small>  Gazpacho from uzbek tomatoes	570
langoustines +620 crab +990	
<small>new</small> Okroshka with beef cheeks on kvass*	590
Tom yum with seafood and jasmine rice	1290

STREET FOOD

 Shawarma with chicken breast and yogurt sauce*	790
Burger with beef and cheddar cheese*	990
<small>new</small> Burger with lamb patty and cheddar cheese*	970
Shawarma with scallops, langoustines and parmesan sauce*	990
  Burger with Moroccan octopus, garden fig and cherry caramel*	1890





PASTA

can be cooked with gluten-free pasta



Paccheri Cacio e pepe	820
 Orzo with rabbit and stracciatella	990
Tagliatelle with scallops, cauliflower and truffle	1250
<small>new</small> Paccheri with rabbit confit in cherry caramel and parsnip cream	1250
 Tagliatelle with langoustines, tomatoes and olives	1350



MAIN COURSES

<small>new</small> Chopped turkey cutlets with green buckwheat, broccoli and chanterelles	890
Chicken breast with red quinoa, avocado, broccoli and parmesan sauce	1190
<small>new</small> Beef steak with chanterelles, poached egg and caramel-truffle demi-glace	1250
<small>new</small> Chicken breast with orzo pasta, morels and truffle cream*	1090
<small>new</small>  Lamb steak with uzbek tomatoes and mint pesto	1450
Argentine beef with seasonal vegetables and red wine sauce	1790
<small>new</small>  Dorado fillet with olives, sun-dried tomatoes and spinach	1890
 Salmon steak with red quinoa, avocado, broccoli and bisque sauce	2190
 Moroccan octopus with potatoes, bisque sauce and parmesan mousse	2350

BREAKFASTS ALL DAY

Zucchini pancakes with poached egg*	550
salmon +620 langoustines +620 crab +990	
Avocado toast	570
salmon +620 langoustines +620 crab +990	
Toast with red caviar	1050
Gluten-free syrniki with sour cream	
– and garden cherry confiture	770
– and wild strawberry confiture 	890
 Gluten-free syrniki with black raisin, lingonberry confiture and sour cream	790



ZABYLI SAHAR
One Trinity Place



@zabylisahar.rest

DESSERTS

Macadamia	670
Lychee-wild strawberry	790
Ripe mango	750
Lavender honey cake	650
Black truffle	690
Raspberry-mango	770
Cauliflower-raspberry	590
Caramel-banana-passion fruit	770
Basque cheesecake with berry jam	720
Bon-bon handmade	250
coffee-tonka-caramel prunes-raisins	
almond-pecan coconut truffle	
date-walnut	
Dubai chocolate 50 g	500
Cookies with filling	390
matcha-banana chocolate-salted caramel	

Vanilla ice cream with raspberry jam and fresh raspberries	750
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PASTRY

Croissant with butter and jam of your choice	290
wild strawberry garden cherries	390
Puff with pistachio cream	450
Signature puff pastry pie	from 1190
with white chocolate cream, vanilla sponge and seasonal berries	

vegan gluten-free sugar-free

figs, persimmons and raspberries from our garden in Sochi