

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, 390
lemon, jerusalem artichoke syrup, acai
- Wellness shot Energy & detox orange, spirulina, 390
green apple, matcha, celery, parsley
- 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, 670
poached egg and spinach
- ^{new} Viennese waffle with celery and poached egg* 790
- ^{new}  Big breakfast: scramble, avocado, salad mix, 1090
uzbek tomatoes, lime cream cheese,
multigrain bread

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 650
and tartine
- 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 850
and marinated zucchini
- Scramble with langoustines, avocado and arugula 990
-  Benedict with salmon and pickled zucchini 1090
-  Big green salad* 850
salmon +620 | langoustines +620 | crab +990



ON OUR HOMEMADE BREAD

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

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

PORRIDGE AND GRANOLA

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

GLUTEN-FREE SYRNIKI

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

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
new  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
new  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
new  Gazpacho from uzbek tomatoes	570
langoustines +620 crab +990	
new 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
new 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
new Paccheri with rabbit confit in cherry caramel and parsnip cream	1250
 Tagliatelle with langoustines, tomatoes and olives	1350



MAIN COURSES

new Chopped turkey cutlets with green buckwheat, broccoli and chanterelles	890
Chicken breast with red quinoa, avocado, broccoli and parmesan sauce	1190
new Beef steak with chanterelles, poached egg and caramel-truffle demi-glace	1250
new Chicken breast with orzo pasta, morels and truffle cream*	1090
new  Lamb steak with uzbek tomatoes and mint pesto	1450
Argentine beef with seasonal vegetables and red wine sauce	1790
new  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

DESSERTS

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
Strawberry-rhubarb-basil	☐ ✕ 🌿	690
Apricot-peach		770
Berry basket	☐ ✕ 🌿	990
Basque cheesecake with berry jam		720



Bon-bon handmade		250
coffee-tonka-caramel date-walnut	🌿 ☐ ✕	
almond-pecan coconut truffle	☐ ✕	

Dubai chocolate 50 g		500
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🌿 vegan ✕ gluten-free ☐ sugar-free

🌿 figs, persimmons and raspberries from our garden in Sochi

PASTRY

Classic croissant	290
Croissant with butter and jam of your choice wild strawberry garden cherries	390
Cookies with filling matcha-banana chocolate-salted caramel	390
Chausson with apple, pecan and vanilla cream	390
Denish with pineapple, coconut and English cream	390
Puff with pistachio cream	450
Signature puff pastry pie with white chocolate cream, vanilla sponge and seasonal berries	from 1 190



HOMEMADE ICE CREAM

Soft vanilla of our own production	390
Recommend to add jam garden cherry +180 wild strawberry +250 fresh raspberry +250	🌸