

ZABYLI SAHAR

est. 2016



ABOUT OUR PROJECTS **JOY**^{co}
and fruit and berry garden in Sochi



BREAKFASTS all day



Croissants

- Classic 250
- With jam and butter 390

Mixed breakfast

- ☞ Big: scramble, croissant or tartine, mixed salad, butter, garden fig confiture
 - and tambov ham 890
 - and trout 1050
- Farm: scramble, hash brown, mixed salad, tomatoes, cucumbers, grain bread and butter 690
- trout +470 | tambov ham +250

- Avocado toast with poached egg, mixed salad and truffle cream cheese 570
- Healthy breakfast with green buckwheat, avocado, poached egg and mixed salad 620
- Carrot waffle with mashed avocado, poached egg and mixed salad 650

Add to any dish

- Poached egg 120
- Truffle cream cheese 190
- Parmesan | avocado 250
- Tambov ham 250
- Chicken breast 290
- Prawns | low-salt tuna 390
- Trout 470
- Confiture: garden fig ☞ | wild strawberry 290



Eggs

- Sunny-side up eggs, omelette or scramble from 3 eggs 370
- French omelette or scramble with mozzarella and truffle cream 620
- Zucchini pancake with poached egg and sour cream 590
- Benedict on a hash brown with spinach 590
- ☞ We recommend to add: trout +470 | prawns +390 | tambov ham +250



Porridges

We can cook it on classic milk and without addings

- ☞ ☞ ☞ Oatmeal with garden fig, raspberry and almonds on oat milk 490
- ☞ Rice white chocolate ganache and mango on coconut milk 650
- ☞ Creamy green buckwheat with mushrooms, spinach and poached egg 720

Pancakes and granola

- Classic pancakes 350
- trout +470 | sour cream +120 | wild strawberry +290
- Granola with high-protein yogurt 690



☞ **Gluten-free syrniki**

- ☞ With garden fig and sour cream 770
- With wild strawberries and sour cream 850

MAIN MENU

Here you will find photos of the dishes



For start

Homebaked bread with butter	250
☞ Chicken liver pate with <u>garden fig</u> and cherry confiture	590
☞ Crispy eggplant with pink tomatoes and feta cheese	690
Caesar salad	
- with chicken	690
- with prawns	790
☞ Mixed salad with quinoa, baked pumpkin and feta cheese	820
☞ Prawns Bang Bang	790
☞ Big green salad	850
☞ Nicoise salad	890
☞ Greek salad	890



Bowls

☞ With quinoa, avocado, tomatoes, edamame beans and sweet chili sauce	790
trout +470 prawns +390	
☞ Big with avocado, green lentils, crispy tofu and soy walnut aioli	870
trout +470 chicken breast +290 prawns +390	



Soups

Chicken broth with homemade noodles and egg	490
☞ Pumpkin cream soup on coconut milk	520
- with prawns	670
☞ Tom Yum with seafood and jasmine rice	1190



Main courses

Chicken breast with baked pumpkin and demi-glace sauce	690
Shawarma	
- with chicken	720
- with prawns and mango sauce	820
☞ Turkey cutlets with mashed root vegetables and truffle sauce	790
☞ Potato draniki	
- with tambov ham and sour cream	750
- with trout and sour cream	890
Chicken schnitzel with Caesar sauce and romaine lettuce	850
☞ Beef marble steak with potato stone, mixed salad and pesto	850
Zander fillet with parsnip puree and spinach saute	1190
☞ Stewed beef cheek with mashed baked celery and spiced apples	1290
☞ Trout steak with quinoa, broccoli, mixed salad and soy walnut aioli	1690

Side dishes

Mashed potatoes	190
Jasmine rice green buckwheat	190
Quinoa	270



Homemade pasta

Can be cooked with gluten-free pasta

Carbonara with bacon	750
Tagliolini with chicken, mushrooms and parmesan	770
Pappardelle with duck confit and sun-dried tomatoes	790
Gnocchi with prawns, sun-dried tomatoes, green peas and ricotta	870
Tagliatelle with seafood, tomatoes and basil	1190

Coffee our own roastery by Pa Pa Power

Espresso	270
Americano <small>250 350 ml</small>	320 390
Hario V-60	370
Flat white <small>250 ml</small>	370
Cappuccino <small>250 350 ml</small>	370 420
☒ Latte <small>350 ml</small>	420
☒ Chicory cappuccino <small>350 ml</small> on coconut milk	450
Lemon latte with andaliman <small>350 ml</small>	490
☒ Salted caramel latte <small>350 ml</small>	490
Raf with bourbon vanilla <small>350 ml</small>	490

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



Seasonal drinks

all syrups are made by ourselves

Hodzicha raf <small>350 ml</small>	520
Citrus latte with white chocolate <small>350 ml</small>	550
Pink hot chocolate <small>350 ml</small>	520

Matcha and cocoa 350 ml

☒ Matcha latte classic blue pink	490
Cocoa with melted belgian chocolate milk or dark	520



☒ Warm teas 500 ml

Coniferous with candied cones and rosemary	490
With rosehip	490
Ginger and apple	490
Sea buckthorn with ripe mango	550

☒ Selective teas and tisanes 450

Black black with bergamot
Green with jasmine oolong
Rooibos-lemongrass-currant leaf
Melissa-chamomile-cornflower
Taiga herbs ivan-tea, cedar, rowan



Fresh juices 300 ml

Ripe apples	520
Sweet oranges	590

Cold drinks

Matcha tonic <small>350 ml</small>	420
Espresso tonic <small>350 ml</small>	420
Orange bumble with juice fresh juice <small>350 ml</small>	490 590
Homemade lemonade <small>350 ml</small>	490
- strawberry with lemongrass and tarragon ☒	
- tropical with passion fruit and blood orange	

Juices I'll Primo in assortment <small>200 ml</small>	300
Water Aqua Russa sparkling or still <small>500 ml</small>	370
Coca-Cola zero <small>330 ml</small>	390