

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 trout +470 prawns +390 | 790 |
| ☞ Big with avocado, green lentils, crispy tofu and soy walnut aioli trout +470 chicken breast +290 prawns +390 | 870 |



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 |