

ZABYLI SAHAR

est. 2016

TASTE. COFFEE. MOMENTS



ABOUT OUR PROJECTS **JOY[∞]**
and fruit and berry garden in Sochi



BREAKFASTS all day



Constructor

- ☞ Big breakfast: scramble, croissant or tartine, mixed salad, butter, garden fig confiture
- with tambov ham 990
 - with trout 1050
- Farm breakfast: scramble, hash brown, mixed salad, tomatoes, cucumbers, grain bread and butter 690
- trout +470 | tambov ham +290
- Avocado toast with poached egg, mixed salad and truffle cream cheese 570
- Zucchini dranik with poached egg and sour cream 590
- Healthy breakfast with green buckwheat, avocado, poached egg and mixed salad ☞ 620
- Carrot waffle with guacamole, poached egg and mixed salad ☞ 650

Add to any dish

Poached egg	120
Sour cream	120
Truffle cream cheese	190
Parmesan avocado	250
Tambov ham	290
Chicken breast	290
Prawns lightly salted tuna	390
Trout	470
Confiture:	
– <u>garden fig</u> ☞	190
– wild strawberry	350



Croissant

Classic	250
With butter and jam	390

Eggs

Sunny-side up eggs, omelette or scramble from 3 eggs	370
French omelet or scrambled eggs with mozzarella and truffle cream	620
Draniki from green buckwheat with tambov ham, soft-boiled egg and oyster mushroom sauce	590
Benedict on hash brown with romaine lettuce trout +470 tambov ham +290	590



Porridges

We can cook on cow's milk and without additives

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

☞ Gluten-free syrniki

- ☞ With garden figs and sour cream 750
- With wild strawberries and sour cream 850



If you have any allergies or intolerances to any foods, please inform your server.

☞ berries and fruits from our garden in Sochi

☞ gluten free ☞ lactose free ☞ spicy

MAIN MENU all day

For start

Homebaked bread with butter	250
🍴 Chicken liver pate with <u>garden fig</u> and cherry confiture	590
🍴 Salad with chicken breast, pear, wheat germ and chimichurri sauce	590
🍴 Crispy eggplant with pink tomatoes and feta cheese	690
Caesar salad	
— with chicken	690
— with prawns	790
🍴 Greek salad	690
🍴 Bang Bang prawns	790
🍴 Salad with prawns, avocado, summer greens and wheat germ	790
🍴 Big green salad	850
🍴 Nicoise 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	1050

Here you will find photos of dishes



Main courses

Varenyky with potatoes, oyster mushrooms and lion's mane we sculpt ourselves	550
Chicken breast with zucchini and carrot tagliatelle with demi-glace sauce	650
🍴 Pike-perch fillet and orzo with avocado cream	690
Shawarma	
— with chicken	720
— with prawns and mango sauce	820
🍴 Minced turkey patties with root vegetable puree 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
🍴 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

🍴 Buckwheat noodles with prawns and broccoli	690
Carbonara with bacon	750
Tagliolini with chicken, mushrooms and parmesan and parmesan	770
Pappardelle with duck confit and sun-dried tomatoes	790
Gnocchi with prawns, sun-dried tomatoes, green peas and ricotta	870

Coffee our own roastery by Pa Pa Power

Espresso	290
Americano 250 350 ml	350 390
Hario V-60	370
Flat white 250 ml	370
Cappuccino 250 350 ml	370 420
☼ Latte 350 ml	420
☼ Chicory cappuccino 350 ml with coconut milk	450
Lemon latte with andaliman 350 ml	490
☼ Salted caramel latte 350 ml	490
Raf with bourbon vanilla 350 ml	490

☼ Plant-based 5YES! or lactose-free milk +110
Any coffee can be made on decaf



Wellness drinks WOW

with functional additives



Banana latte
with protein foam
MCT powder, cordyceps
and maca peruvian
Energy x stamina
420



Apple smoothie lemonade
with lime and mint,
spirulina, apple
fiber and psyllium
Detox x immunity
420



Hojicha with salted
caramel and pear
cordyceps, MCT powder
and lion's mane
Concentration x productivity
420

Matcha and cocoa 350 ml

☼ Matcha latte green blue pink	490
Cocoa with melted belgian chocolaty dark milk	520

Fresh juices 300 ml

Ripe apples	490
Sweet oranges	550

Cold drinks

Matcha-tonic 350 ml	420
Cold filter with tonka bean foam and non-alcoholic amaro 350 ml	350
Espresso-tonic 350 ml	420
Virgin Gin Tonic 350 ml	350
Orange bumble on juice fresh 350 ml	490 590
Homemade lemonades 350 ml	490
– wild strawberry with lemongrass and tarragon ☼	
– tropical with passion fruit and blood orange	
– ripe sea buckthorn-mango	
– fresh lime with mint	

Juice l'll Primo in assortment 200 ml	300
Water Aqua Russa sparkling still 500 ml	370
Coca-Cola zero 330 ml	390

☼ Warming drinks 500 ml

Ginger with apple	520
Sea buckthorn with ripe mango	550

☼ Selective teas and tisanes 470

Black | Black with bergamot
Green with jasmine | Oolong
Rooibos-lemongrass-currant leaf
Melissa-chamomile-cornflower
Taiga herbs ivan-tea, cedar, rowan
Moroccan mint

Functional additives 50

Protein
Marine collagen } protein source
Lion's mane + reishi + cordyceps
Sustainable energy and focus
MCT powder + peruvian maca
Endurance and concentration

Sprinkles 30

Orange | Currant
Explosive caramel | Caramel tonka
Asian citrus

☼ can be prepared cold ☼ lactose free

☼ berries and fruits from our garden in Sochi