

ZABYLI SAHAR

est. 2016



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



BREAKFAST from 9:00 to 13:00 on weekdays and until 14:00 on weekends



Croissants

Classic	250
With butter and jam	420
With tambov ham and poached egg	690
With trout and poached egg	850



Constructor

Big breakfast: scramble, croissant or tartine, mixed salad, butter, confiture from garden figs or cherries	
– with tambov ham	990
– with trout	1050
English breakfast: omelette, chicken sausages, baked beans, champignons, tomatoes, mixed salad and tartine	1050
Farm breakfast: scramble, hash brown, mixed salad, tomatoes, cucumbers, grain bread and butter	690
trout +490 tambov ham +290	
Avocado toast with poached egg, mixed salad and truffle cream cheese	570
Healthy breakfast with green buckwheat, avocado, poached egg and mixed salad	650
Carrot waffle with guacamole, poached egg and mixed salad	650
Zucchini dranik with poached egg and sour cream	550
Big green salad	850

Eggs

Sunny-side up eggs, omelette or scramble from 3 eggs	390
Benedict on hash brown with romaine lettuce	590
trout +490 tambov ham +290	
French omelet or scrambled eggs with mozzarella and truffle cream	590
Green buckwheat draniki with tambov ham, soft-boiled egg and oyster mushroom sauce	590
Sunny-side up eggs with chicken breast, broccoli and parmesan sauce	650



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	590
Creamy green buckwheat with mushrooms, spinach and poached egg	650



Gluten-free syrniki

With garden figs and sour cream	690
With royal raisins, blackcurrant confiture and sour cream	690
With wild strawberries and sour cream	820
Tofu syrniki with coconut caramel and banana	650

Add to any dish					
Poached egg	130	Prawns	390	Sour cream	130
Hashbrown 2 pcs	150	Trout	490	Confiture:	
Parmesan Avocado	270	Chicken breast	290	– garden cherry	190
Tambov ham	290	Coconut caramel	250	– garden fig	190
				– wild strawberry	350

MAIN MENU all day

For start

- Homebaked bread with butter 250
- Chicken liver pate with garden fig and cherry confiture 590
- Salad with chicken breast, pear, wheat germ and chimichurri sauce 590
- Crispy eggplant with pink tomatoes and feta cheese 650
- Caesar salad
 - with chicken 690
 - with prawns 790
- Greek salad 720
- Bang Bang prawns 820
- Salad with prawns, avocado, summer greens and wheat germ 820
- Big green salad 850
- Nicoise salad 850



Bowls

- With quinoa, avocado, tomatoes, edamame beans and sweet chili sauce 790
trout +490 | prawns +390
- Big with avocado, green lentils, crispy tofu and soy walnut aioli 850
trout +490 | chicken breast +290 | prawns +390

Soups

- Chicken broth with homemade noodles and egg 490
- Pumpkin cream soup on coconut milk
 - with prawns 520
 - with prawns 650
- Tom Yum with seafood and jasmine rice 1050

Pasta and dough

Can be cooked with gluten-free pasta

- Varenyky with potatoes, oyster mushrooms and blackberry we sculpt ourselves 650
- Carbonara with bacon 690
- Buckwheat noodles with prawns and broccoli 690
- Tagliolini with chicken, mushrooms and parmesan 750
- Pappardelle with duck confit and sun-dried tomatoes 790
- Gnocchi with prawns, sun-dried tomatoes, green peas and ricotta 870

Here you will find photos of dishes



Main courses

- Potato draniki
 - with tambov ham and sour cream 690
 - with trout and sour cream 850
- Minced turkey patties with root vegetable puree and truffle sauce 750
- Shawarma
 - with chicken 690
 - with prawns and mango sauce 790
- Chicken breast with zucchini and carrot tagliatelle with demi-glace sauce 690
- Pike-perch fillet and orzo with avocado cream 790
- Beef marble steak with potato stone, mixed salad and pesto 850
- Chicken schnitzel with Caesar sauce and romaine lettuce 790
- Trout cutlet with green buckwheat and gorgonzola cream 950
- Trout steak with quinoa, broccoli, mixed salad and soy walnut aioli 1490

Side dishes

- Mashed potatoes 190
- Jasmine rice | Green buckwheat 190
- Quinoa 250

All day

- Classic croissant 250
- Gluten-free syrniki with sour cream
 - and garden figs 690
 - royal raisins and blackcurrant jam 690
 - and wild strawberries 820
- Tofu syrniki with coconut caramel and banana 650
- Zucchini draniki with poached egg and sour cream 550
- Avocado toast with poached egg, mixed salad and truffle cream cheese 570
- Healthy breakfast with green buckwheat, avocado, poached egg and mixed salad 650
- Carrot waffle with guacamole, poached egg and mixed salad 650

We recommend to add:
trout +490 | prawns +390 | tambov ham +290

Coffee our own roastery by Pa Pa Power

Espresso

Americano 250|350 ml

Filter 250|350 ml
brew using the drip method

Flat white 250 ml

Cappuccino 250|350 ml

☼ Latte 350 ml

☼ Chicory cappuccino 350 ml
with coconut milk

Lemon latte with andaliman 350 ml

☼ Salted caramel latte 350 ml

Raf with bourbon vanilla 350 ml

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

Add to any drink

Functional additives

Protein
Marine collagen
Lion's mane + reishi + cordyceps
MCT powder + peruvian maca

protein source

90

Sprinkles

Orange | Currant | Explosive caramel
Caramel tonka | Asian citrus

30

Seasonal drinks 350 ml
we make all the syrups ourselves

Cold filter with tonka bean foam and non-alcoholic amaro 390

Virgin Gin Tonic 450
a refreshing classic made with non-alcoholic gin, tonic and rosemary syrup

Espresso-tonic | Matcha-tonic 470

Orange bumblebee on juice | fresh 490|590

Vanilla milkshake 490

Homemade lemonade 350 ml

Ripe sea buckthorn-mango 420

Fresh lime with mint 420

☼ Wild strawberry with lemongrass and tarragon 420

Tropical with passion fruit and blood orange 420

Wellness drinks WOW
with functional additives



Banana latte with protein foam
MCT powder, cordyceps and maca peruvian
Energy x stamina
450



Apple smoothie lemonade with lime and mint, spirulina, apple fiber and psyllium
Detox x immunity
450



Hojicha with salted caramel and pear
cordyceps, MCT powder and lion's mane
Concentration x productivity
450

Matcha and cocoa 350 ml

☼ Matcha latte green | blue | pink 450

Cocoa with melted belgian chocolatey dark | milk 490

☼ Selective teas and tisanes 500 ml

Black | black with bergamot | pear-wild strawberry 470

Green with jasmine | moroccan mint 470

Ulung Te guan yin | melissa-chamomile-cornflower 470

Rooibos-lemongrass-currant leaf | taiga herbs 470

Ginger with apple 490

Sea buckthorn with ripe mango 590

Fresh juices 300 ml

Ripe Apples | Sweet Oranges 550

Rich Grapefruits | Citrus Mix 550

Bottled drinks

Juice I'll Primo in assortment 320

Coca-Cola zero 390

Water Aqua Russa sparkling | still 390

Lunches from 12:00 to 16:00 on weekdays | 2 dishes + drink = 790 | 3 dishes + drink = 890

Choose from different sections to suit your taste

Salads

Caesar with chicken

Juicy with squid, apple and mango 🍌

Bulgur bowl with crispy tofu and walnut soy aioli 🌱

Soups

Creamy root vegetable soup with crispy tofu and shiitake mushrooms 🌱

Nutty Miso Ramen with Chicken and Homemade Noodles

Pumpkin cream soup with coconut milk and croutons 🌱

Homemade bread +50



Hot

Pasta with chicken, mushrooms and parmesan

Mini chicken schnitzel with cheese sauce and orange coleslaw

Orecchiette pasta with shrimp and pesto

Turkey cutlets with creamy green buckwheat 🌱

Drinks

Berry lemonade

Tea black, green or fruity

Espresso or americano

Classic milk +50 | Alternative +100