



ZABYLI SAHAR
One Trinity Place

taste. coffee. moments

Breakfast is served from 9:00 to 14:00 on weekdays and until 15:00 on weekends
We complement your morning with a complimentary glass of sparkling wine

We can prepare any dish without gluten, except*



Photo-menu

FOR IMMUNITY AND HEALTH

Healthy habit for the start of the day ^{WOW} 420

A functional green bowl containing 50% of the daily fiber intake

Kale, beet microgreens, kiwi, chia seeds, dried cranberries



Shot Beauty boost grapefruit, collagen, lemon, jerusalem artichoke syrup, acai 490

Shot Energy & detox orange, spirulina, green apple, matcha, celery, parsley 490

Shot Immunity ginger, lemon, honey 490

CONSTRUCTOR

Potato dranik with mixed salad and sour cream*	550
Zucchini dranik with a poached egg	590
Healthy breakfast with green buckwheat, avocado, poached egg and spinach	750
^{new} Green buckwheat draniki with duck egg and chanterelles	990
[👑] Big breakfast: scramble, avocado, mixed greens, uzbek tomatoes, lime cream cheese, multigrain bread	1290
[👑] Big green salad*	950

We recommend adding: trout +690 | tambov ham +290 | langoustines +750 | chicken breast +350 | crab +1290

EGGS

can prepare any egg dish without dairy products

^{new} French omelet with creamy bisque trout + 690 langoustines +750 crab + 1290	550
Egg-white omelet with zucchini and uzbek tomatoes	690
Scrambled eggs with parmesan and truffle	770
Sunny-side-up eggs with uzbek tomatoes, olives and homemade tartine	690
^{new} Collagen-enriched scrambled quail or chicken eggs with parmesan and truffle	850
^{new} Scrambled eggs with chanterelles and stracciatella	890
[👑] Shakshuka with feta cream and greek yogurt	970
Scrambled eggs with langoustines, avocado and arugula	1290



[🌿] Figs, persimmons, and raspberries from our garden in Sochi [👑] Chef's recommendation [🌿] Lactose free

PROTEIN

Egg-white omelet with charred broccoli and chicken breast ^{29 g protein}	590
[👑] Protein ricotta cake with blackcurrant confiture and ricotta cream* ^{16 g protein}	750
[🌿] Asai bowl with chia seeds, mango, passion fruit, and chocolate-nut crumble ^{43 g protein}	1390

ON OUR HOMEMADE BREAD

prepare using a gluten-free sun-dried tomato base +100

Avocado toast stracciatella + 390 trout +690 crab + 1290	590
^{new} Benedict with tambov ham, chanterelles and pickled zucchini	920
^{new} Muffin with a marbled beef patty, cheddar cheese and roasted pepper sauce	950
Red caviar and butter sandwich	1250
[👑] Benedict with trout and pickled zucchini	1290
Croissant with butter and jam* wild strawberries or garden cherries of your choice	450

PORRIDGES

we recommend adding plant-based protein 20g protein +100

[🌿] Oatmeal with garden figs, raspberries and almonds organic gluten free grain +50	490
Grechotto with chanterelles, poached egg and parmesan	890
Rice on coconut milk with australian mango and kaffir lime ganache spirulina + 90	990

COTTAGE CHEESE

we recommend adding high-protein chocolate spread 10g protein +100

Gluten-free syrniki	
[👑] – with garden cherry jam and sour cream	790
[👑] – with wild strawberry jam and sour cream	950
– with royal raisins, lingonberry confiture and sour cream	890
^{new} [🌿] Lactose-free syrniki with blackcurrant confiture and mint*	950
^{new} Lactose-free whipped cottage cheese with cherry confiture, granola and almonds	550

ADD TO ANY DISH

Poached egg	170
Parmesan Tambov ham Avocado	290
Chicken breast Uzbek tomatoes	350
Truffle	320
Chanterelles Stracciatella	390
Red caviar	490
Trout	690
Langoustines	750
Crab	1290
Confiture	
– garden cherries	250
– wild strawberries	390

ABOUT OUR PROJECTS [🌿] [👑] [🌿] and fruit and berry garden in Sochi





ZABYLI SAHAR
One Trinity Place

taste. coffee. moments

Main menu available from 13:00 on weekdays and from 15:00 on weekends.

We can prepare any dish without gluten, except*



Photo-menu

APPETIZERS

Homemade bread with tomato butter*	320
Crushed olives	390
👑 Chicken pate with garden figs, cherry confiture and homemade tartine	590
👑 Big green salad*	950
trout + 690 langoustines + 750 crab + 1290	
new Beef tenderloin tartare with roasted sweet potato, guacamole and jerusalem artichoke chips	950
new Selected uzbek tomatoes with fennel, yalta onion and aromatic oil	970
Caesar salad	
– with chicken	950
– with langoustines	1290
– with crab	1890
new Salad with langoustines, avocado, summer greens and wheat sprouts	1090
new Greek salad	1290
Bowl with trout, avocado, quinoa, tomatoes, edamame beans and sweet chili sauce	1290

SOUPS

Chicken broth with sous vide chicken breast, noodles and broccoli	490
new Homemade okroshka with kvass and tambov ham*	650
new Gazpacho with stracciatella and uzbek tomatoes	890
Pumpkin cream soup with parmesan mousse	590
langoustines + 750 crab + 1290	
Tom Yum with seafood and jasmine rice	1550

CONSCIOUS STREET FOOD

👑 Shawarma*	
– with chicken and yogurt sauce	890
– with langoustines, octopus, and parmesan cream	1390
– with crab and caesar dressing	2150
👑 Burger with a marbled beef or lamb patty and cheddar cheese*	1290

PASTA AND DOUGH

we can substitute any pasta with a gluten-free option

new Tagliatelle with chanterelles, parmesan and demi-glance sauce	920
Orzo with rabbit and stracciatella	1190
👑 Tagliatelle with scallops, cauliflower and truffle	1490
👑 Tagliatelle with langoustines, tomatoes and olives	1590
new Varenky with potatoes, chanterelles and lion's mane*	890
new Beef dumplings with ghee and farmhouse sour cream*	950

we it make ourselves



MAIN COURSES

new Chopped turkey patties with green buckwheat, broccoli and chanterelles	970
Chicken breast with red quinoa, avocado, broccoli and parmesan sauce	1390
new Trout patty with beetroot risotto and gorgonzola cream	1490
Beef steak with chanterelles, poached egg and caramel truffle demi-glance	1550
👑 Lamb steak with uzbek tomatoes and mint pesto	1590
new Beef Stroganoff with chanterelles, lightly salted cucumber, and crushed potatoes green buckwheat	1690
new Halibut with bulgur, chanterelles and mint pesto	1890
Beef fillet with cauliflower puree, spinach and demi-glance sauce	1890
👑 Moroccan octopus with potatoes, bisque sauce and parmesan mousse	1970
new Trout fillet with quinoa on grated avocado and pickled fennel in an uzbek lemon dressing	1890

BREAKFAST ALL DAY

Potato dranik with mixed salad and sour cream*	550
Zucchini dranik with a poached egg	590
Avocado toast	590
We recommend adding: trout + 690 langoustines + 750 crab + 1290	
Grechotto with chanterelles, poached egg and parmesan	890
Red caviar and butter sandwich	1250
Gluten-free syrniki	
👑 – with garden cherry jam and sour cream	790
👑 – with wild strawberry jam and sour cream	950
– with royal raisins, lingonberry confiture and sour cream	890
new Lactose-free syrniki with blackcurrant confiture and mint*	950