



MENU

CAFE AND RESTAURANT

Appetizers (Veg)

Houbová Polévka <i>Creamy mushroom soup seasoned with marjoram and cumin, served warm</i>	\$ 41.38
Bruschetta <i>Sliced toasted bread rubbed with garlic, topped with finely chopped onions and tomatoes and finished with a drizzle of high quality olive oil</i>	\$ 56.47
Kizartma <i>Fried vegetables consisting of potatoes, chilli peppers, eggplants and zucchini served with a thick sauce</i>	\$ 58.79
Guacamole <i>Healthy blend of mashed avocados, onions and chilli peppers topped with coriander</i>	\$ 42.10
Onion Rings <i>Dipping onion rings in batter and deep-frying them until golden and crispy</i>	\$ 27.88
Caponata <i>Delicately piquant appetizer consisting of capers, olives, onions, pine nuts, almonds, raisins and friggitello peppers, seasoned with a pinch of sugar and simmered in vinegar</i>	\$ 85.49

Soups

<h2>Gazpacho</h2> <p><i>A cold soup consisting of crushed tomatoes, finely chopped cucumbers, onions, croutons, and vinegar</i></p>	\$ 74.99
<h2>Ribollita</h2> <p><i>A fresh soup consisting of leftover bread, cannellini beans, tuscan kale, onions, carrots, and cabbage</i></p>	\$ 52.36
<h2>Lobster Bisque</h2> <p><i>Thick, creamy, rich puréed soup which includes cream, lobsters, cognac, wine, and a combination of spices</i></p>	\$ 157.94
<h2>Miso Soup</h2> <p><i>Soy-based soup made from a stock called dashi, miso paste, seaweed and tofu</i></p>	\$ 126.58
<h2>Borscht</h2> <p><i>Comforting soup made with fermented beetroot juice, pork, meat stock, and sautéed vegetables</i></p>	\$ 83.41
<h2>Pozole</h2> <p><i>Large, dried corn kernels pre-cooked in an alkaline solution with herbs, spices and chicken</i></p>	\$ 101.55
<h2>New England Clam Chowder</h2> <p><i>Creamy stew made with briny clams, chunks of salt pork, sweet onions, potatoes, and milk</i></p>	\$ 59.03
<h2>Soupe à l'oignon</h2> <p><i>Broth made with caramelized onions, meat stock, and croûtes–pieces of crispy baked bread covered with cheese</i></p>	\$ 140.67
<h2>Menestrón</h2> <p><i>Soup prepared with beef stock, beef, local vegetables such as carrots and potatoes, salsa verde made with onions, garlic, and spinach, garnished with cilantro</i></p>	\$ 103.72

Appetizers (Non-Veg)

Chicken

Orange Chicken <i>Battered chicken fried with sweet and sour orange and chilli sauce</i>	\$ 85.76
Buffalo Wings <i>Mouth-watering chicken wings deep-fried and served with hot sauce</i>	\$ 115.90
Korean Fried Chicken <i>Battered and deep-fried chicken pieces tossed in vegetable oil and rice wine</i>	\$ 98.33
Chicken 65 <i>Deep-fried chicken marinated in ginger, lemon, red chilli, and a variety of other spices</i>	\$ 100.29
Chicken Parmigiana <i>Breadcrumbs-coated chicken breasts topped with tomato sauce and cheese, then baked until the cheese melts</i>	\$ 126.32
Pozharsky Cutlet <i>Ground chicken breaded and fried with butter, served with roasted potatoes and green beans</i>	\$138.75
Barberton Chicken <i>Fresh chicken pieces deep-fried until golden and crispy, served with french-fries, a vinegar based colesaw and a spicy concoction of rice, tomatoes and hot sauce</i>	\$ 159.53
Chef's Special Fried Chicken <i>Deep-fried chicken tossed with butter and served with spicy hot sauce - one of Chef's specials</i>	\$ 270.00

Fish

Fish and Chips (Regular/Cod) <i>Freshly fried fish fillets and sliced fried potatoes</i>	\$69.30 / \$ 92.61
Lutefisk <i>Dried whitefish treated with lye and served with boiled potatoes, mashed green peas, melted butter and pieces of fried bacon</i>	\$ 134.55
Grilled Sardines <i>Fresh sardines grilled with bread, boiled potatoes and sautéed vegetables</i>	\$ 66.84
Saba Sushi (6 pcs) <i>Sushi topped with marinated mackerel fillet</i>	\$ 210.47
Sole Meunière <i>Classic French seafood dish prepared with sole fillets breaded in plain flour and pan-fried in butter</i>	\$ 120.95
Baccalà Mantecato <i>Salted cod boiled in water and milk enriched with olive oil and garlic, served with toasted crispy bread</i>	\$ 87.22
Tian Bu La <i>Taiwanese fish cakes made with a thick paste of whitefish fillets, eggs, potato and tapioca flour served with a brown sauce made with chilli paste, soy sauce, miso and sugar</i>	\$ 117.51
Ryba Smażona <i>Polish fried fish butterfly fillets served with boiled potatoes, fries, and drizzled with lemon juice</i>	\$ 60.54
Baliq Kebab <i>Rich fish marinated, skewered and grilled with chopped dill and lemon juice, served with sliced onions, tomatoes and lemon wedges</i>	\$ 157.29

Lamb

Döner kebab <i>Grilled pieces of lamb shaved into a flatbread, served with vegetables and seasoned with fresh herbs and spices</i>	\$156.84
Païdakia <i>Lamb chops grilled on traditional charcoal barbecues paired with potatoes, lemons and creamy tzatziki sauce</i>	\$ 113.80
Arrosticini <i>Sizzling hot grilled pieces of skewers with rich flavor</i>	\$ 92.17
Hünkär Beğendi <i>Flavorful lamb stew served on top of a creamy roasted eggplant purée thickened with milk and cheese and garnished with freshly chopped parsley</i>	\$ 120.36
Roasted Lamb with Mint Sauce <i>Roasted racks of lamb flavoured with garlic and herbs paired with a flavorful mint sauce</i>	\$ 153.69
Sosatie <i>Pieces of lamb marinated in a sauce made with onions, garlic, hot peppers and tamarind juice, and skewered and barbecued with apricots and mushrooms</i>	\$ 99.06
Fried Lamb Ribs <i>Lamb ribs fried in ginger, cloves, turmeric and oil</i>	\$ 85.63
Colonial Goose <i>Mutton leg deboned and stuffed with a mixture of honey, dried apricots, breadcrumbs and onions, seasoned with parsley and served with pumpkins and potatoes</i>	\$ 174.99

Seafood

Crab Cake <i>Minced crab meat flavored with mustard, Worcestershire sauce, and fresh herbs</i>	\$79.42
Fried clams <i>Whole soft-shell clams dipped in milk and cornflour, then deepfried until golden</i>	\$ 140.53
Takoyaki <i>Diced octopus pieces grilled in soy sauce enriched egg batter seasoned with sliced scallions, pickled ginger and dried fish flakes</i>	\$ 278.39
Lobster roll <i>Cooked lobster meat drizzled with melted butter and placed into hotdog rolls along with lettuce and lemon juice</i>	\$ 167.44
Ebi Furai <i>Black tiger shrimps dipped in egg wash, coated in panko breadcrumbs, then deep-fried</i>	\$ 256.90
Oysters Rockefeller (8 pcs) <i>Baked oysters served on half shells topped with butter sauce, breadcrumbs and parsley</i>	\$ 205.00
Escargot <i>Fresh snails cooked with garlic butter, chicken stock and wine, placed in shells and served with garlic and thyme</i>	\$ 191.68
Salt and Pepper Squid <i>Bite-sized pieces of squid mixed with Shaoxing wine, dredged in flour and deep-fried in garlic oil until golden</i>	\$ 249.01

Breakfast (Non-Veg)

Frittata <i>Whisked eggs fried in a mixture of butter and oil with prosciutto, grated cheese and sautéed onions</i>	\$ 78.51
Huevos Rancheros <i>Egg tortilla consisting of beans and meats, covered with tomato-chili-sauce, avocado slices and garlic-chile-sauce</i>	\$94.13
Shakshouka <i>Eggs poached in a spicy tomato sauce with salty feta cheese on top, served sizzling hot</i>	\$ 68.57
Eggs Benedict <i>Toasted halves of an English muffin topped with a slice of ham, bacon, poached eggs and sauce Hollandaise</i>	\$71.88
Tamagoyaki <i>Folded eggs omelette seasoned with sugar, mirin and soy sauce</i>	\$53.09
Sfiha <i>Open-faced meat pie consisting of minced lamb, chopped onions and tomatoes, spices, olive oil and yoghurt</i>	\$ 98.16
Weißwürste <i>White sausages consisting of a mixture of pork, veal and pork fat, seasoned with parsley, pepper and lemon, served hot with pretzels</i>	\$ 81.25
Breakfast Burrito <i>Tortilla stuffed with eggs, bacons, potatoes, tomatoes, cheese, ham, spinach and beans, served with nachos</i>	\$ 110.76

