



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
Tandoori Chicken <i>Chicken meat marinated in yogurt, seasoned with tandoori masala, nutmeg, and cumin, then cooked at high temperatures in clay ovens called tandoor</i>	\$ 200.29
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
Hünkâr 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 Laver Sauce <i>Roasted racks of lamb flavoured with garlic and herbs paired with a flavorful laver 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 Calamari <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
Burek <i>Layers of phyllo dough stuffed with savory fillings such as ground beef, onions, spinaches and potatoes</i>	\$ 93.04
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

Breakfast (Veg)

Croissant <i>Flaky golden-coloured, crescent-shaped pastries made with pure butter and a slightly sweet yeast dough</i>	\$ 111.77
Arepa <i>Crispy brown corn bread stuffed with beans, cheese and avocado</i>	\$ 58.96
Börek <i>Baked dish consisting of a savory sweet filling wrapped in thinly stretched sheets of dough made with flour and salt</i>	\$69.53
Churros <i>Elongated, crispy, crunchy and intensely fragrant deep-fried yeast dough encrusted with cinnamon sugar</i>	\$ 72.30
Medialunas <i>Soft and moist crescent rolls made with butter</i>	\$ 88.36
Idli <i>Savory Indian cake made with a batter consisting of fermented lentils and rice, which is then steamed</i>	\$ 44.35
Syrniki <i>Fried cottage cheese pancakes (eggless) that are garnished with honey, sour cream and apple sauce</i>	\$ 95.63
Home Fries <i>Fried chunks of potatoes in butter and oil until crispy and golden</i>	\$ 48.29

Snacks

Nachos <i>Plate of tortilla chips, melted cheese, and jalapeños topped with corn, lettuce, onions, tomatoes and meat</i>	\$ 107.85
Spring Rolls (Veg/Chicken) <i>Thin sheets of dough filled with various ingredients</i>	\$ 61.30
Falafel <i>Protein-packed chickpea fritters flavoured with parsley, coriander, cumin and onions</i>	\$ 79.24
Poutine <i>French fries drowned in a thick brown gravy dotted with clumps of pale, soft, semi-creamy cheese curds</i>	\$ 93.62
Bánh xèo <i>Sizzling pancakes made with rice flour, combined with water, turmeric and coconut cream</i>	\$ 64.98
Shawarma <i>Marinated meat flavored with dried lime, spicy paprika, garlic, ginger, and lemon tucked inside a warm flatbread</i>	\$ 114.83
Pizzette <i>Small version of pizza topped with sauces, cheeses and various other ingredients</i>	\$ 75.16
Corn on the Cob <i>Roasted sweet corn seasoned with salt and smeared with butter</i>	\$ 46.21

Main Course

Rice

Biryani (Veg/Egg/Chicken/Mutton) <i>Basmati rice cooked with meat, potatoes, eggs, yogurt, onions, and saffron</i>	\$220/ \$250/ \$310/ \$350
Fried Rice (Veg/Egg/Chicken/Mixed) <i>Rice dish consisting of eggs, vegetables, meat, and shrimps, flavored with soy sauce</i>	\$200/ \$220/ \$270/ \$300
Seafood Paella <i>Saffron-flavored rice which includes meat, seafood, and vegetables with a crispy bottom layer</i>	\$ 329.37
Nasi Goreng <i>Pre-cooked rice fried in oil, spiced up with shallots, garlic, chili, and ginger, flavored with sweet soy sauce</i>	\$ 304.58
Nasi lemak <i>Rice cooked in coconut milk served with anchovies, cucumbers, peanuts, and boiled eggs, spiced up with a chili paste called sambal</i>	\$ 282.31
Mandi (Chicken/Lamb) <i>Fragrant basmati rice cooked with lamb or chicken in the tandoor, accompanied with spicy tomato chutneys</i>	\$300/ \$370
Duck Rice <i>Rice served with roasted duck, doused in a thick soy-based sauce, accompanied by tofu, vegetables and hard-boiled eggs</i>	\$ 400.00
Galinhada <i>Brazilian stew made with rice and chicken, served with hot sauce and garnished with finely diced green onions</i>	\$ 352.00

Panta Ilish <i>Soaked rice served with fried ilish fish, onions, tomatoes, fresh chili peppers, generously seasoned with turmeric, chili powder and other spices</i>	\$ 360.40
Jollof Rice <i>Rice cooked in a rich tomato sauce with chicken, onions, coconut milk, nutmeg, and partminger</i>	\$ 204.57
Khao Phat <i>Stir-fried jasmine rice with onions, garlic, fish sauce, thin soy sauce, scrambled eggs, drizzled with fresh lime juice</i>	\$ 375.00
Plov <i>Rice added in a layer of sautéed meat, carrots, and onions, topped with water and simmered until the rice is full cooked</i>	\$ 264.97
Mussels with Rice <i>Rice combined with mussels and onions, carrots and bell peppers chopped and sautéed in butter</i>	\$ 340.50
Risotto ai Funghi <i>Sautéed Carnaroli rice in butter with mushrooms, parmesan cheese, finely chopped onions, and shallots</i>	\$ 405.60
Kimchi Bokkeumbap <i>Combination of fried rice and kimchi, topped with a fried egg and garnished with sesame seeds and green onions</i>	\$ 347.00
Arroz Chaufa <i>Rice fried with shredded chicken, salami, garlic, ginger, slivered almonds, eggs, chicken stock, soy sauce, and pineapple chunks</i>	\$ 358.11

