

raw & simply prepared

coconut prawn ceviche 1390

coconut milk, coriander, mango
served in authentic thai coconut (90g)

salmon tartare 1190

chopped raw salmon, avocado, salmon roe, orange ponzu (130g)

tuna tataki 1390

raw cut prime tuna, with braised red onion (130g)

scallop crudo 990

sliced scallops with pickled nashi pear, yuzu koshu dressing
pink radish (70g)

salmon roe (50g / 100g) 1560 / 2600

astrakhan sturgeon caviar (57g / 125g) 17800 / 34500

sushi

sashimi

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|------------------------|-----|
| prawn (45g/3pcs) | 550 |
| scallop (45g/3pcs) | 580 |
| squid (45g/3pcs) | 550 |
| salmon (45g/3pcs) | 550 |
| smoked eel (45g/3pcs) | 550 |
| tuna (45g/3pcs) | 580 |
| yellow tail (45g/3pcs) | 890 |

nigiri

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|-----------------------|-----|
| prawn (30g/1pc) | 260 |
| scallop (30g/1pc) | 260 |
| squid (30g/1pc) | 290 |
| salmon (30g/1pc) | 290 |
| smoked eel (30g/1pc) | 290 |
| tuna (30g/1pc) | 450 |
| yellow tail (30g/1pc) | 450 |

signature

beef nigiri 1420

torched prime beef tartare, ponzu, ginger, black truffle (160g/5pcs)

pirikara maki 980

spicy seabass, marinated daikon, avocado
and wasabi mayo (210g/8pcs)

sake ikura 1780

salmon, caviar, tenkasu, wasabi (190g/5pcs)

maguro tartar 890

tuna tartar, avocado, ponzu sauce (80g)

california roll 1320

crab, avocado, cucumber, mayonnaise, tobiko roe (230g/8pcs)

philadelphia roll 890

salmon, cream cheese, avocado, prawn (230g/8pcs)

unagi eel 1230

unagi eel with avocado and sweet omelet tomago (230g/8pcs)

chukka sarado 480

chukka salad, peanut sauce (145g)

botanical inspired appetizer

crab bao bun 990

whole chunks of crab meat, smothered in butter lemon aioli
served with buttered bao bun (80g)

supergreen edemame hummus 890

focaccia bread, organic avocado olive oil, tomato salsa (200g)

eggplant mutabala style 850

charred grilled eggplant, pomegranate
tahina, sumac, tzatziki (150g)

stracciatella tartufata 1160

stracciatella cheese, shave cauliflower, burned tomato
truffle, bruschetta bread (190g)

parmigiana di zucchini 990

zucchini parmigiana with provolone cheese (190g)

beef tartare 1690

hand cut raw beef, tropea red onion, baguette crouton (220g)

botanical inspired appetizer

garden burrata 1360
carrot, asparagus, fennel, tomato, pickle strawberry
basil oil (200g)

veal carpaccio tonnato 1360
thin veal carpaccio with truffle tuna sauce, pickle mushroom
parmesan cracker (130g)

kamchatka crab bruschetta 2150
avocado, crab, spring onion baked tomato (240g)

armenian cold cuts 820
basturma & sudjikh (80g)

cheese selection from armenia 1220
lori, chanakh, goat dzor, chechil (200g)

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| <i>botanical inspired salad</i> | |
| <i>cut vegetable from ararat valley</i> | 990 |
| tomato, cucumber, hot pepper, sweet pepper with cheese onion (400g) | |
| <i>tabbouleh with fresh mint</i> | 680 |
| parsley, tomato, cucumber, lemon, mix herbs (150g) | |
| <i>the greenest goddess salad</i> | 1100 |
| avocado, green sprouts, baby spinach, raspberry green apple, pine nut, walnut (250g) | |
| <i>conservatory</i> | 1280 |
| feta cheese, burned avocado, romaine lettuce, cucumber heirloom tomato, pickle strawberry, pomegranate olive powder, served in balloon bread (250g) | |
| <i>caesar tokyo</i> | 1380 |
| romaine lettuce, miso marinate chicken pickle cucumber, parmesan cheese, wafi sauce (280g) | |
| <i>your choice of salad accompaniment</i> | |
| grilled chicken breast (100g) | 480 |
| grilled tiger shrimp (100g) | 640 |

pasta & soup

risotto / spaghetti frutti di mare 1460
risotto or spaghetti coked in a rich seafood sauce (480/450g)

rigatoni 1290
slow-cooked lamb rigatoni, tomato
smoked mozzarella cheese (330g)

raviolo alla parmigiana 1290
stuffed with eggplant, baked tomato sauce
burrata mousse (350g)

russian okroshka cold soup 690
kvas, vegetable, beef, ham, horseradish, sour cream (250g)

miso soup
tofu (200g) 500

seafood (200g) 690

soup of the day (250g) 690

fish

black cod 2850

miso marinated black cod, green asparagus salad (280g)

robata salmon teriyaki 1590

pickle cucumber, mixed green, bok choy (250g)

from the grill and tandoor

smokehouse burger 1290

homemade prime cut beef patty, caramelized onion
emmental cheese and our own smoky bbq sauce (500g)

steak tagliata 3290

sliced beef ribeye, arugula, truffle ponzu (350g)

chicken mukhanwalla 1490

chicken, tomatoes, cashew nuts, chili, coriander
steamed rice, pita bread (290g)

shashlik

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| chicken thigh (250g) | 1650 |
| pork neck (250g) | 1850 |
| veal rack (250g) | 2270 |
| lamb rack (250g) | 2270 |

kebab

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| chicken (200g) | 1490 |
| veal (200g) | 1590 |
| lamb gigot (200g) | 1690 |

your choice of side dish

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|---|-----|
| mix tomato salad (120g) | 400 |
| roasted potato with shiso butter (180g) | 400 |
| teriyaki grilled sweet potato (230g) | 450 |
| grilled vegetable (120g) | 400 |

your choice of sauce

nasharab / red plum tkemali / green plum tkemali / tomato sauce

botanical inspired dessert

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| <i>urban tiramisu</i> | 720 |
| coffee scented dacquoise, espresso ganache mascarpone air (240g) | |
| <i>chocolate eton mess</i> | 680 |
| chocolate 72%, merengue, whipped ganache (170g) | |
| <i>new style baklava</i> | 790 |
| toffee ice cream, walnut salted caramel (200g) | |
| <i>delizia al limone</i> | 780 |
| cheese mousse, lemon confit, coconuts soil (170g) | |
| <i>rhum babba</i> | 680 |
| torrone ice gelato, cream chantilly marinated forest berries (200g) | |
| <i>fruit plater</i> | 990 |
| seasonal fruits (250g) | |
| <i>selection of sorbets</i> (50g/scoop) | 210 |
| raspberry, mango, strawberry, apple, lime, passion fruit | |
| <i>selection of ice cream</i> (50g/scoop) | 210 |
| vanilla, chocolate | |

create your own gin & tonic

gin (45ml)

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| beefeater | 950 |
| bombay sapphire | 1050 |
| gin mare | 1470 |
| gordon's | 800 |
| hendricks | 1200 |
| monkey 47 | 1580 |
| purple gin | 1200 |
| tanqueray ten | 1260 |
| the botanist | 1600 |

herbal liqueur (45ml)

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| chartreuse verte, france | 800 |
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botanical tonics (125ml)

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| light tonic water | 300 |
| tonic water | 300 |
| herbal tonic water | 300 |
| pink grapefruit tonic water | 300 |

non alcoholic cocktails

giza fruit garden (150ml) 590
mango, pineapple, passion fruit, fresh rosemary, rosemary syrup

lemonade barberry-cinnamon-apple (350ml) 670

juniper-basil lemonade (350ml) 670

watermelon frappe (300ml) 670
watermelon, lemon juice, watermelon syrup

raspberry sorbet (300ml) 670
raspberry sorbet, lemon juice, cherry juice

fresh juice (220ml)

orange, grapefruit, apple, carrot, celery 650

pineapple 950

mango, pomegranate, strawberry 1690/1890

home made beverage (220ml)

rosehip 420

healing tea selection (250ml)

chamomile 620

high source of antioxidants, calm the nervous system

thyme 620

boosts memory, increase concentration

ginger 620

promotes weight loss, stimulates cerebral circulation

fresh mint 620

helps to control blood cholesterol, deal with headache

fruit garden 620

blend of hibiscus flowers, orange peels and rosehip, acts as antidepressant agent

sea-buckthorn 640

soothes skin and improves sight

foxberry 640

awakens your appetite and cheer you up