

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)

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

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

sushi

sashimi

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

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

<i>beef nigiri</i>	1420
torched prime beef tartare, ponzu, ginger, black truffle (160g/5pcs)	
<i>pirikara maki</i>	980
spicy seabass, marinated daikon, avocado and wasabi mayo (210g/8pcs)	
<i>sake ikura</i>	1780
salmon, caviar, tenkasu, wasabi (190g/5pcs)	
<i>california roll</i>	1320
crab, avocado, cucumber, mayonnaise, tobiko roe (230g/8pcs)	
<i>philadelphia roll</i>	890
salmon, cream cheese, avocado, prawn (230g/8pcs)	
<i>unagi eel</i>	1230
unagi eel with avocado and sweet omelet tomago (230g/8pcs)	
<i>ararat sake maki / ararat salmon</i>	2020
crab meat, salmon, philadelphia, chives (180g/8pcs)	
<i>maguro tartar</i>	890
tuna tartar, avocado, ponzu sauce (80g)	
<i>chukka sarado</i>	480
chukka salad, peanut sauce (145g)	
<i>kani sarada / crab sabad</i>	990
(120g)	

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 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 & sudjukh (80g)

cheese selection from armenia 1220

lori, chanakh, goat dzor, chechil (200g)

<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 cooked 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

andalusian gazpacho 690

chilled tomato soup, bread crouton, smoked olive oil (250g)

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)

kerala spiced tandoori salmon 1690

green coriander, tomato gravy, jasmine rice (260g)

shashlik

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

kebab

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

your choice of side dish

mix tomato salad (120g)	400
roasted potato with shiso butter (180g)	400
grilled vegetable (120g)	400
mashed potato (120g)	400

your choice of sauce

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

ice cream specialties

biscocho double decker 650

chocolate and vanilla ice cream between fudge cookies,
forest berries and honey (200g)

lactose free tropicana 650

mango and coconut sorbet, pineapple salad and
passion fruit drizzle (150g)

deconstruction lemon meringue 650

biscuit crumbs, lemon curd, lemon sorbet, meringue (190g)

pistachio & strawberry paris brest 650

almond coated pate au choux, pistachio gelato and
strawberry salsa (170g)

botanical inspired dessert

<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>watermelon plate</i> (220g)	550
<i>selection of sorbets</i> (50g/scoop)	210
raspberry, passion fruit, lemon, coconut	
<i>selection of ice cream</i> (50g/scoop)	210
vanilla, chocolate, strawberry, salted caramel espresso, nougat	

create your own gin & tonic

gin (45ml)

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)

chartreuse verte, france	800
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botanical tonics (125ml)

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