



# CHAIHONA No.1

BY VASILCHUKI

## menu

### COLD STARTERS

{R}	<b>Salmon Tartar</b>	85
	Salmon tartar served with truffle oil, champignon cream, fresh radish and fennel	
{R}	<b>Carabineros</b>	89
	Prawns with tomatoes, basil, olive oil and watercress	
{R}	<b>Sea Bass Carpaccio</b>	95
	Barramundi carpaccio served with yuzu poznu sauce, tomatoes and watercress salad	
	<b>Homemade Vegetable Roe</b>	39
	Eggplant, zucchini, tomatoes, carrots, onions and capsicum Roe served with Roti Paratha on the side	
	<b>Green Olives</b>	45
	Warm olives served in olive oil and orange zest	
{N}	<b>Sweet Potato Hummus</b>	45
	Appetizer made from chickpeas, aromatic spices and baked sweet potato	

### SALADS

	<b>Burrata</b>	80
	Burrata with Tomatoes served with basil and olive oil	
{V}	<b>Vegetable Salad</b>	45
	Fresh vegetables and greens served with lemon juice and mint, dressed with vegetable oil	
	<b>Achichuk Salad</b>	40
	Finely sliced pink tomatoes, onions, capsicums and salad mix	
{N}	<b>Caesar Salad</b>	79
	Grilled chicken breast with romaine lettuce, tomatoes, croutons parmesan cheese served with Caesar dressing	
	<b>Prawns Green Salad</b>	79
	Prawns with tomatoes, basil, olive oil and watercress	
{N}	<b>Beef tongue Rocket Salad in Satay Sauce</b>	75
	Beef tongue on Rocket Salad topped with Satay Sauce served with pink tomatoes and parmesan cheese	
{S}	<b>Crab Salad</b>	95
	Crab salad with avocado, tomatoes and basil, served with Snappere sauce and aromatic oil	
{V}	<b>Green Salad</b>	55
	Mix greens, broccoli, edamame beans, avocado, zucchini, cucumbers and sesame seeds dressed with olive oil	
	<b>Steak Salad</b>	85
	Marbled beef tenderloin with baked eggplant, zucchini and bell pepper, fresh herbs and red onion dressed with chimichurri sauce	
	<b>Green Mango Salad</b>	175
	Green Mango Salad with smoked veal, cheese, mixed greens and feta cheese dressed with balsamic and homemade olive oil	
{R}	<b>Salmon &amp; Quinoa Bowl</b>	110
	Salmon fillet with marinated cherry tomatoes, cucumbers, mango, avocado and carrots seasoned with lemon juice	
{R}	<b>Tuna Bowl</b>	110
	Tuna fillet with marinated cherry tomatoes, cucumbers, mango, avocado and carrots seasoned with lemon juice	

### HOT STARTERS

	<b>Tomato Fried Suluguni</b>	59
	Tomato Fried Suluguni served with green onions and watercress	
	<b>Figs Camembert</b>	65
	Camembert served with figs and cherry syrup	

### SHAWARMAS

	<b>Veal Shawarma</b>	59
	Braised veal with tomatoes, lettuce, pickles and garlic sauce in a crispy lavash	
	<b>Lamb Shawarma</b>	59
	Braised lamb with tomatoes, lettuce, pickles and garlic sauce in a crispy lavash	
	<b>Chicken Shawarma</b>	49
	Braised chicken with tomatoes, lettuce, pickles and garlic sauce in a crispy lavash	

### STEAMED

	<b>Lamb Khinkali/3 pcs</b>	45
	Khinkali with lamb, spicy spices and cilantro	
	<b>Beef Khinkali/3 pcs</b>	45
	Khinkali with beef, spicy spices and cilantro	

### FRIED

	<b>Pumpkin Picha-Non</b>	39
	Thin baked flatbread stuffed with pumpkin	
	<b>Lamb Picha-Non</b>	42
	Thin baked flatbread stuffed with lamb	
	<b>Herbs &amp; Cheese Picha-Non</b>	39
	Thin baked flatbread stuffed with herbs and cheese	
	<b>Vegetable Picha-Non</b>	39
	Thin baked flatbread stuffed with mushrooms, onion and carrots	
	<b>Marbled Beef Picha-Non</b>	45
	Thin baked flatbread stuffed with marbled beef	
	<b>Mini Cheburek with Crabs &amp; Prawns</b>	65
	8 pieces mini cheburek with crabs and prawns served with parsley powder	
	<b>Lamb Cheburek</b>	45
	Lamb Cheburek with fragrant cilantro	

### BAKED

	<b>Lahmacun</b>	59
	A Turkish baked flatbread with aromatic minced lamb, fresh and sun-dried tomatoes, chili pepper and parsley	
	<b>Cheese Lahmacun</b>	63
	A Turkish baked flatbread with aromatic minced lamb, mozzarella cheese, fresh and sun-dried tomatoes, chili pepper and parsley	
	<b>Megrelian Cheese Khachapuri</b>	65
	Mix cheese Georgian pie	

### SOUPS

	<b>Homemade Chicken Soup</b>	55
	Chicken broth with chicken breast, carrots and parsley	
	<b>Homemade Borsch with Pampushka Bun &amp; Beef Ribs</b>	79
	A rich broth cooked with beef ribs, herbs and vegetables. served with sour cream and pampushka bun	
	<b>Lamb Brisket Shurpa</b>	65
	A fragrant meat broth cooked with lamb, potatoes and herbs	

{V} Vegetarian {VG} Vegan {N} Nuts {S} Shellfish {R} Raw

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment. All prices are in UAE Dirhams and are inclusive of Municipality fees, Service charge and Value Added Tax.



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### GRILLED

<b>Kufta</b> 95 Lamb Kufta with tomatoes, onions, spicy spices and fresh herbs	<b>Grilled Salmon</b> 129 Grilled salmon served with lemon and cheese sauce
<b>Ribeye/per 100 g</b> 149 Australian Ribeye grade 9+ served with pepper sauce	{N} <b>Grilled Sea Bass</b> 139 Grilled Sea Bass served with sweet chilli and pesto sauce
<b>Beef Tenderloin Medallions</b> 139 Beef Tenderloin Medallions served with pepper sauce and olive oil	

### HOT DISHES

<b>Truffle Pasta</b> 95 Truffle pasta served with champignon truffle cream and fresh truffles	
<b>Braised Rabbit Pasta</b> 95 Pasta with Braised Rabbit served with parmesan cheese, cream and fresh herbs	
<b>Chicken Cutlets</b> 75 Chicken cutlet with mashed potato served and mushroom sauce	
<b>Homemade Veal Cutlets</b> 75 Homemade veal meatballs with mashed potato served with truffle sauce	
<b>Lamb Simmered Shank</b> 119 Simmered Shank served with carrots, celery, juniper berries and Italian spices served with mashed potatoes on the side.	
<b>Old School Double Burger</b> 79 Potato bun with a beef patty, cheddar cheese, pickles, red onion and pepper sauce	
<b>Beef Burger</b> 75 Potato bun with a beef patty, cheddar cheese, onion rings, red onion and truffle sauce	

### SIDES

<b>Mashed Potato</b> 35	
<b>Baked Potato</b> 35	
<b>Fries</b> 35	
<b>Rice</b> 35	
<b>Fried Spinach with Green Onions</b> 35	
<b>Grilled Vegetables</b> 42	
<b>Baby Carrots with Rosemary</b> 35	
<b>Cauliflower Steak</b> 55	

### DESSERTS

<b>Medovik Layer Cake</b> 49 Served with vanilla sauce and ice cream	<b>Chocolate Cake</b> 45 Made from thin chocolate layers and chocolate cream, topped with groundcherries
<b>Cheesecake</b> 52 A delicate dessert made from cremette cheese, served with cocoa and yoghurt sauce	<b>Tiramisu</b> 55 A classic dessert with savoiardi cookies and delicate mascarpone cheese cream
<b>Napoleon Layer Cake</b> 55 Served with strawberry and vanilla sauce	{N} <b>White Chocolate Nut Ganache</b> 45 A white chocolate-nut ganache layer cake with creamy toffee and chocolate glaze
<b>Pavlova</b> 59 A light meringue with the most delicate mascarpone, fresh berries and an original mango sauce	{N} <b>Mixed Nuts</b> 45 Mixed nuts served with condensed milk and peanuts

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# BAR

## MOCKTAILS

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Watermelon/Mint/Ginger	35
Raspberry/Passion Fruit	35
Lychee/Peach	35
Virgin Pina Chocolate	35
Pineapple/Lemongrass	35
Virgin Mojito	35
Virgin Spritz	60
Tarragon Lemonade	65
Pear Lemonade	65

## SMOOTHIE & DETOX

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Mango/Pink Pepper	45
Avocado/Lemongrass/Coconut Milk	45
Red /Grapefruit, strawberry, raspberry, rosemary, hibiscus tea/	30

## MILKSHAKES

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Oreo Vanilla	45
Coconut	40

## COFFEE

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Proudly roasted by  
ABC COFFEE ROASTERS 

Espresso	20
Double Espresso	25
Turkish coffee	25
Americano	25
Cappuccino	30
Latte	30
Flat White	30
Cortado	30
Spanish latte	30
Matcha Latte	30
Vanilla Raf	30
Cocoa	30
V 60	30

## ICED COFFEE

Cold Brew	25
Nitro Coffee	30
Spanish Latte	30
Bumble Coffee	30
Espresso Tonic Elderflower	30

## ICED TEA

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Matcha Tonic Yuzu	35
Matcha Latte Ice Peach	35
Matcha Iri Genmaicha Cold Brew (sugar-free)	30
Coconut Water/White Chocolate/Matcha cream	35
Hibiscus Tea/Lychee/Citrus/Mint	35

## TEA

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WHITE TEA	Bamboo Snow White	30
	Yunnan – Bai Ya Wild Tea Buds	35
GREEN TEA	Matcha Iri Genmaicha	35
	Jasmine Phoenix Pearls	35
	Organic Spring Mao Feng Tin	30
	Superior Qian Tang Long Jing Dragon Well	35
OOLONG	Tie Guan Yin	35
	Milk Oolong	35
BLACK TEA	Jin Jun Mei	55
	Organic Golden Yunnan Tin	35
	Majestic Earl Grey	30
	Smoky Lapsang Souchong	30
PU ERH	Golden Pu erh	45
	Organic King of Pu Erh	35
ADDITIVES 2 GR	Pink Rosebuds Tea	10
	Organic Chamomile Blossoms	5
HERBAL TEA	Organic Hibiscus Flowers	30
	Botanical Reboot	30

## BERRY TEA

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Feijoa/Strawberries	40
Cherry/Mint	40
Rush Hour Berry (sugar-free)	40
Moroccan Tea	40

## SOFT DRINKS

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Coca-Cola	20
Coca-Cola Zero	20
Sprite	20
Fanta	20
The London Essence INDIAN TONIC	25
The London Essence BLOOD ORANGE & ELDERFLOWER TONIC	25
The London Essence DELICATE GINGER ALE	25
Spiced Tomato Mix	25

## FRESH JUICE

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Orange 200 ml	30
Pomegranate 200 ml	40
Grapefruit 200 ml	35
Apple 200 ml	30
Carrot 200 ml	25
Celery 50 ml	15
Pineapple 200 ml	35

## WATER

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Antipodes 1l	40
Still Water/Sparkling Water	
Antipodes 0.5 l	25
Still Water/Sparkling Water	

## NON-ALCOHOLIC SPARKLING WINE

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Vintese Prestige Cuvee, Belgium 150 ml/750 ml	45/205
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## NON-ALCOHOLIC WINE

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Vintese Terra, Riesling/Gewurztraminer, Belgium Organic 150 ml/750 m	25/125
Vintense Les Galets, Syrah/Grenache, Belgium Organic 150 ml/750 m	35/175

## NON-ALCOHOLIC BEER & KVASS

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Peroni Nastro Azzurro 0.0%, Italy	40
Bière des Amis 0.0%, Belgium	45
Homemade kvass	30