

• PAIR UP WITH WINE •

Perfect pairings for perfect passtime



"Smoking Chef" cheese platter (for 5-6 persons) **8200**
Camembert, roquefort, edam, parmesan, cream cheese bisquits
Served with honey, nuts, fruits and grissini

Cheese platter (for 3-4 persons) **5500**
Camembert, roquefort, edam, parmesan
Served with honey, nuts, fruits and grissini

"Smoking Chef" meat platter (for 5-6 persons) **7500**
Bresaola, chorizo, soppressata, lomo, bacon
Served with hummus, olives and sun-dried tomato sauce

Meat platter (for 3-4 persons) **5000**
Bresaola, chorizo, soppressata, lomo, bacon
Served with hummus, olives and sun-dried tomato sauce

Meat and Cheese platter (for 3-4 persons) **6500**

Grissini breadsticks wrapped in prosciutto **2400**
Served with gamadari sauce

Crostini Lomo **2200**
Aged pork loin on white baguette, with cremette cheese, prunes, arugula and sun-dried tomatoes

Crostini with Salmon **3300**
Smoked salmon on black baguette, with cremette cheese, roasted almonds, parsley and lemon

• SANDWICHES •

Good, honest meat and bread



Burger "Smoking Chef" **3400**
Angus beef, processed cheese, coleslaw salad, barbecue and tartare sauce, guacamole sauce, onion chips, tomatoes, lettuce

Beef taco **6500**
Arugula, onion chips, barbecue sauce, guacamole sauce, tartare sauce and coleslaw salad

• BREAD BOARDS •

Freshly baked



Freshly baked focaccia, soft dinner rolls, wheat bread, rye bread **800**

Freshly baked focaccia, soft dinner rolls, wheat bread, rye bread **1400**

• GRILL HOUSE •

All of our dishes are freshly prepared on wood fire grill



Chicken

Grilled chicken breast with josper-grilled potatoes **3100**

Local Beef Cuts

Beef Tenderloin, 240 gr **6500**

Ribeye on bone
Aged minimum 60 days, 100 gr **2800**

Wagyu steak, 100 gr **25000**

Angus

Prime Angus Ribeye (bull), 400 gr **23500**

Calf Entrecote (angus), 100 gr **2900**

Prime Angus Striploin, 350 gr **14600**

Prime T-Bone, 100 gr **3900**

Tenderloin steak, 250 gr **16500**

Flank steak, 270 gr **8200**

Machete steak (skirt steak), 250 gr **5900**

Big Meat, 300 gr **4500**
Served with sweet chili sauce, chili pepper and cherry tomatoes

Pork

Pork Entrecôte, 350 gr **5500**

Fish | Seafood

Grilled Salmon fillet **9800**
Served with spinach prepared with roasted almonds, cremette cheese and hollandaise sauce

Grilled Trout fillet **4600**
Served with spinach prepared with roasted almonds, cremette cheese and hollandaise sauce

Tuna Steak **7500**
tuna, specialty sauce, lemon

Shrimps **13000**
shrimps, mix-salad, specialty sauce, lemon

• SALADS •

Healthy and delicious



Tabbouleh with grated cauliflower and courgette purée **3000**
Tomatoes, cucumber, bell pepper, grated cauliflower, mixed greens, parmesan, courgette purée, dressing

Burrata with Pesto & Artichoke **6500**
Burrata cheese, marinated artichokes, cherry tomatoes, pesto sauce, arugula, dressing

Hot-Smoked Trout salad **2900**
Homemade hot-smoked trout, lettuce, beet, cherry tomatoes, cucumber, chili pepper, croutons, roasted almonds, tartar sauce, dressing

Salad with black grapes, roquefort and honey sauce **3600**
Mix-salad, black grapes, walnut, roquefort, onion, honey sauce

Shrimp salad **4500**
Shrimps, soba noodles, cucumber, red cabbage, lettuce, cherry tomatoes, chili pepper, sesame seeds, coriander leaves, mint, special sauce

Steak salad **4600**
Grilled angus beef, onion, grilled vegetables, mix-salad, tomatoes, sun-dried tomatoes, roasted cashews, dijon sauce

Caesar with Salmon **6600**
salmon, mix-salad, avocado, capers, cherry tomatoes, sauce, parmesan, croutons

Tomato and mozzarella salad **2500**
Tomato, mozzarella, sweet sauce, pesto sauce, onion

Grilled Chicken and Avocado salad **3900**
Grilled chicken breast, avocado, tuna sauce, garlic, seasoned croutons, mix-salad, parmesan

Beef salad **3500**
Grilled angus beef, mix-salad, bell pepper, cucumber, sweet chili sauce, sesame seeds

Salad with Prunes **2800**
Prunes, dried apricot, bell pepper, mix-salad, almond, parmesan, dressing

Salmon & mix-salad **5900**
Grilled salmon, parmesan, cherry tomato, mix-salad, capers, spinach, mustard sauce, almond

Roastbeef salad **3500**
Roastbeef, mix-salad, bell pepper, cherry tomato, cucumber, roquefort sauce, dressing

Summer salad **2900**
Tomatoes, cucumber, bell pepper, lettuce, green onion, dressing

• Service fee • +10%

Small bites

Light meal

Full meal

I can't breathe

• TO SHARE WITH •

Cold, but
with warmth



Rye bread toasts with avocado, home-smoked trout, chili pepper, guacamole sauce, tartar sauce and roasted almonds _____ **3200**

Vegetable trio _____ **2400**

Hummus, mutabbal, tzatziki
Served with freshly baked pita bread

Salmon tartare with mango, beet, avocado and peanuts _____ **3600**
Served with mango sauce and japanese style aioli

Veal tenderloin tartar with black olive powder, tartar sauce, arugula and parmesan chips _____ **3200**

Tataki style veal tenderloin carpaccio _____ **3200**

Angus bresaola carpaccio with arugula and parmesan _____ **5500**

Thai fried spring rolls with shrimps _____ **4800**
Served with sweet chilli sauce and roasted peanuts

Thai fried spring rolls with vegetables roasted peanuts and funchose _____ **2500**
Served with sweet chilli sauce and roasted peanuts

Shrimp Tacos with pepper marmalade, coleslaw salad, roasted chickpeas, guacamole and hollandaise sauce _____ **3200**

Mussels in white wine and cream sauce _____ **5200**

Crispy eggplant with cherry tomato, sesame seeds and special sauce _____ **1400**

Walnut and bell pepper dip _____ **1500**



Smoking Chef

GRILL & WINE

Jeremyan
projects

• HOT DISHES •

Delicate and
appetizing



Duck confit with pumpkin puree _____ **8900**

Salmon with risotto _____ **11300**

Beef ribs with fresh potato _____ **25800**

Chicken breast with mozzarella _____ **2600**
Served with wasabi mashed potatoes

Chicken wings with teriyaki sauce _____ **3200**
Served with funchose

Lamb shoulder with special sauce _____ **9800**

Smoked beef brisket with mashed potatoes and onion chips _____ **7500**

Risotto with angus machete (skirt steak) _____ **3200**

Risotto Ai Fungi with truffle paste _____ **2800**

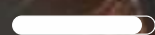
Beef with mushrooms and soba noodles _____ **4300**

Tagliolini with Shrimps _____ **6500**

Dynamite Shrimps _____ **5400**
shrimps tempura, dynamite sauce, sesame, green onion, mix-salad

Penne with smoked angus meatballs, white sauce and parmesan _____ **3600**

Potatoes with onion chips and blue cheese sauce _____ **2400**



• SOUP •

Hot and
flavorful



Seafood soup _____ **3700**

Musquee De Provence cream soup _____ **1600**

Zuppa di Funghi cream soup _____ **1800**

Asparagus and broccoli cream soup _____ **2400**

Chicken soup with truffle paste _____ **1800**

Tomato cream soup _____ **1600**



100% organic
meat



• SIDE DISHES •

Enhance your main
meal experience



Grilled Asparagus _____ **6500**

Any side dish ordered with steaks is charged at 1000 AMD, regardless of prices mentioned below

Mashed potatoes _____ **1200**

Fresh potatoes _____ **1200**

Black rice _____ **2500**

Josper-grilled vegetables _____ **1800**

Oven roasted potatoes _____ **1200**

Josper-grilled mushrooms _____ **1600**

Pan fried spinach with cremette cheese and almonds _____ **2400**

Sauces _____ **600**

Pepper mix sauce • Mushroom cream sauce • Blue cheese sauce • Hollandaise • Chimichurri • Spicy tomato sauce • Barbecue sauce



• DESSERT •

Finish your meal
on a sweet note



Paris-Brest Fruit _____ **2400**
Mascarpone cream, strawberry

La Flamme _____ **2400**
Cheesecake cream, pistachio and almond crumble, meringue

Profiteroles _____ **2200**
Baileys cream, chocolate sauce

Framboise _____ **2400**
Almond dacquoise, mousseline cream, raspberry

Pavlova _____ **2600**
Meringue with walnuts, butter cream, strawberry, mango and berry sauce

Pavlova Show _____ **15600**
(minimum 6 persons)

Show for Chocomaniacs _____ **18600**
Chocolate sphere, profiteroles with vanilla cream, chocolate sauce
(minimum 6 persons)

Summer Cake Show _____ **26000**
(minimum 10 persons)

"Summer" Fruit Platter _____ **8000**

"Exotic" Fruit Platter _____ **8000**

