



Fruit, Yogurt, Cereal

Yogurt and Granola V | 12

Sugar free seasonal fruit compote, low fat yogurt, granola, organic honey

Bircher Muesli | 13

Rolled oats, almonds, honey, milk, low fat yogurt, hazelnut, grated apple, sultanas

Brownie Batter Overnight Oatmeal | 16

Oats, cocoa powder, skim milk, chocolate chips

Fruit Slices | 18

Selection of seasonal fruits

Kellogg's Wholegrain and Family Favorites | 12

Healthy Start

Quinoa Fruit Salad | 18

Strawberries, local melon, orange segment, kiwi, quinoa, honey, lime juice

Fiber Dose

Avocado and Egg | 30

Poached "Siyezen" egg, avocado, "Zira" tomato, rye loaf, pumpkin seeds

Indulge

Grain Crust French Toast V | 17

Wholegrain slice, strawberries, cinnamon, maple syrup

Nutella Pancake V | 20

Vanilla pancake, Nutella, crushed hazelnuts, caramelized banana

Waffle | 11

Whipped cream, maple syrup

Local

Azerbaijani Scrambled Egg | 16
Eggs, "Zira" tomatoes, butter

Turkey Ham and Cheese Sandwich | 18
Locally handmade traditional gogal roll,
feta, turkey ham, cheddar, onion jam

Azerbaijani Breakfast Set | 22
Boiled egg, butter, honey, chicken sausage,
tomato, cucumber, mix olives, shor, feta

Cage Free Eggs

Two Eggs Any Style | 12
Plain omelette, sunny side up, over easy,
boiled, poached, scrambled

Egg Benedict | 12
Poached eggs, English muffin, Canadian bacon,
hollandaise sauce

Egg White Omelette | 12
Sautéed spinach, tomato, local herbs,
hash brown

Build Your Own Omelette | 12
Turkey, bacon (P), chili, mushroom, tomato, onion,
Swiss cheese, bell pepper, spinach, local herbs

Sides

Bakeries | 13
Muffin, danish, croissant, toast

Hash Brown | 8

Sautéed Spinach | 8

Pork Bacon | 8

Beef Bacon | 8

Chicken Sausage | 8

Grilled Tomatoes | 12

Baked Beans | 12

Sautéed Mushroom | 12

Chef de Cuisine: Muharrem Ucar

V – vegetarian dishes, P – dishes that contain pork
Allow us to fulfil your needs – please let us know if you have any
special dietary requirements, food allergies or food intolerances.
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We levy no service charge.

Teas

Azerçay	9
Lankaran tea	10
Chamomile	10
Darjeeling Summer Gold	10
Earl grey	10
Fancy Sencha	10
Herbs & Ginger	10
Jasmine Gold	10
Oolong peach	10

Coffee

Espresso	6
Ristretto	6
Macchiato	8
Doppio	8
Cappuccino	8
Latté	8
Americano	8
Turkish	8

Cold pressed juice & blends

Fresh prepared juices	15
Jetlag Cure (pineapple, parsley, grapefruit, celery)	17
Rejuvenate (carrot, ginger, apple)	15

Soft drinks

7 up	7
Pepsi	7
Light Pepsi	7
Chilled juice	7
Ginger ale	10
Milk shake	12
Mirinda	7
Soda water	7
Tonic	8
Freshly squeezed juice (orange, apple, grapefruit, carrot)	12
Freshly squeezed pineapple juice	15

Water

Still

Badamli	7
Damla 75cl	7
Sole Arte 33cl	14
Sole Arte 75cl	17

Sparkling

Badamli	7
Selters 27cl	14
Selters 75cl	17

Starters

(V) Homemade hummus 15

Warm grilled pita bread

(V) Meze platter 25

Mutabbal, hummus, muhammara labneh served with warm pita bread

(V) Mediterranean antipasti 25

Ezine feta cheese, kalamata olive, artichoke, grilled halloumi cheese, grilled vegetables, cheese stuffed chili

Lebanese hot starter board 26

Falafel, kibbeh, fatayer, cheese sambousek, beef sujuk with selections, home-made sauces

Salads

Caesar 16

Caesar chicken 19

Caesar prawn 25

Crisp romaine lettuce, caesar dressing, shaved parmesan, crouton

(V) Fattoush salad 17

Tomatoes, cucumber, onion, red radish, sumac, pomegranate, lemon dressing

Chargrilled lemon chicken 25

Quinoa salad, roasted bell pepper, hummus, mix herbs

Tabouleh and lamb 26

Grilled spit kofta, parsley salad, yogurt, cucumber dip, pita bread

Warm salmon nicoise 28

Baby potatoes, olives, artichokes, piquillo peppers, baby romaine, red onion, french vinaigrette

Tuna 34

Freshly seared tuna, quinoa, orange, avocado, tomato, rocket leaves, viola organic olive oil

Soups

(V) Lentil 15

Lemon, pita crouton

(V) Tomato 16

Mozzarella cheese, garlic crouton

Chicken vegetables soup 16

Lemon, garlic crouton

Please ask our associate for the daily soup offering

Sandwiches

Zest burger 36

Wagyu beef Pattie, cheddar cheese,
lettuce, tomato, onion, fries

BBQ chicken 25

Provolone cheese, jalapeños,
caramelized onion, toasted whole
grain, barbecue sauce

Steak sandwich 34

Toasted baguette, seared tenderloin
strips, pickled cucumber,
coriander leaves

(P) Zest club 25

Roast turkey, bacon, egg,
tomato, lettuce, mayonnaise

Grilled vegetable focaccia 24

Red pesto, rocket salad, feta cheese

All sandwiches are served with fries or greens

Baked

Lahmajun 16

Turkish style pizza, minced lamb,
tomatoes, red onions, flat parsley

Cheesy sujuk pide 16

Parsley, spicy pepper and yoghurt dip
sliced lemon

(V) Pizza margherita 20

Tomato sauce, mozzarella cheese

Pizza peperoni 28

Tomato sauce, mozzarella cheese,
peperoni

Pizza BBQ chicken 26

Tomato sauce, mozzarella cheese,
chicken and BBQ sauce

Mains

Manti 25

Meat stuffed Turkish dumpling,
tomato sauce and yogurt

Tagliatelle with prawns 36

Sauté prawns, chili, garlic, butter, verde

Chicken shashlik 27

Grilled skewered chicken, steamed
rice, tomato and onion salad, sumac

Roasted chicken 39

Roasted marinated chicken, root
vegetables, potato wedges, rocket
pesto

Grilled New Zealand lamb chops 55

Minted mash, organic vegetable,
lamb glaze

Grilled salmon 45

Apple and celery remoulade, tossed
chickpeas, pomegranate reduction

Lemon sea bass fillet 47

Sautéed spinach, potato, carrot,
lemon sauce

250gr Australian Rib eye steak 55

Herb crushed potato cake, cherry
tomato, green peppercorn glaze

200gr Australian beef Tenderloin 62

Creamy mashed potatoes, sauté
vegetables, and rosemary jus

Grilled vegetables flatbread 24

Mutabbal, grilled vegetables, garden
greens, feta cheese

Desserts

Crème Catalan 17

Caramel crust, orange peel, cinnamon

Passion fruit chiboust 15

Meringue, almonds, mango sorbet

Chocolate and salted

caramel tart 24

Vanilla ice cream, hazelnuts

Cheese plater 36

International cheese, honey, dry fruit,
cracker

Ice-creams 5

Vanilla, strawberry, chocolate, mint,
stracciatella

Sorbet 5

Green apple, passion fruit, raspberry

Seasonal fruits plater 21

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Aperitif

Campari	8
Martini Bianco	7
Martini Extra Dry	7
Martini Rosso	7
Efe Green Grapes	14

Vodka

Smirnoff	8
Absolut	8
Absolut Flavors	8
Russian Standard	8
Stolichnaya	8
Beluga	16
Beluga Gold Line	35

Tequila

Olmecca Silver	12
Olmecca Gold	12

Rum

Captain Morgan	9
Bacardi Superior	8

Gin

Gordon's	9
Beefeater	10
Bombay Sapphire	10

Whiskey

Highland

Glenmorangie 10 years	18
Macallan Select Oak	28
Glenfiddich 12 years	14
Glenlivet 12 years	18

Blend from Scotland

Johnnie Walker Red Label	9
Johnnie Walker Black Label	11
J&B	9
Chivas Regal 12 years	12

Irish Whisky

Jameson	12
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American Whiskey

Jack Daniel's	11
Jim Beam Black	11
Woodford Reserve	18

Cognac

Hennessy VS	15
Hennessy VSOP	25
Hennessy XO	52
Remy Martin VSOP	22
Remy Martin XO	50

Brandy

Tovuz XO	30
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Liqueur

Baileys	9
Cointreau	8
Kahlua	8

Beers

Xirdalan	50cl	Azerbaijan	7
33 Export	50cl	Azerbaijan	7
Efes	33cl	Turkey	10
Corona	33cl	Mexico	12
Heineken	33cl	Netherlands	12
Erdinger	50cl	Germany	16
Erdinger dark	50cl	Germany	16

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Champagne



Moët & Chandon Brut Imperial,
France

280

Sparkling

Grandial Demi-Sec, France

15 60

Casa Defra Prosecco, Italy

16 75

Rose

Allegrini, Bardolino Chiaretto,
Veneto, Italy

88

Villa Doluca Classic Rose, Turkey

15 70

Whites

Calvet Semillion/Sauvignon Blanc,
France

16 70

Zeni Soave Classico, Italy

16 75

Sacchetto Pinot Grigio Veneto, Italy

16 75

Mapu Sauvignon Blanc/Chardonnay,
Chile

16 75

Ganja Chardonnay, Azerbaijan

10 45

Villa Doluca Classic White, Turkey

15 70

Reds

Calvet Merlot/Cabernet Sauvignon,
France

16 70

Scanavino Barbera D'Asti, Italy

16 75

Mapu Cabernet Sauvignon, Chile

16 75

Ganja Cabernet, Azerbaijan

10 45

Villa Doluca Classic Red, Turkey

15 70

Cocktails with Purpose

Bluegrass Smash

18

Kentucky Bourbon, raw honey syrup, fresh lemon,
fresh orange, fresh rosemary

Green Orchard Highball

18

Apple brandy, unfiltered apple juice, lemon juice,
raw honey syrup, fresh tarragon, ginger beer

Tranquility Fix

18

Rye whiskey, chamomile honey syrup, lemon juice,
celery bitters