

• PAIR UP WITH

WINE •

Perfect pairings for perfect passtime



"Smoking Chef" cheese platter (for 5-6 persons) **6800**

Includes: camembert, blue cheese, edam, cream cheese bisquits, parmesan
Served with honey, nuts, fruits and grissini

Cheese platter (for 3-4 persons) **4800**

Includes: camembert, blue cheese, edam, parmesan
Served with honey, nuts, fruits and grissini

"Smoking Chef" meat platter (for 5-6 persons) **7500**

Includes: bresaola, chorizo, soppressata, lomo, bacon
Served with hummus, olives and sun-dried tomato sauce

Meat platter (for 3-4 persons) **5000**

Includes: 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 **2000**

Served with gamadari peanut sauce

Crostini Lomo **2200**

Cured pork loin on white baguette, with cremette cheese, prunes, arugula and sun-dried tomatoes

Crostini with Salmon **2600**

Smoked salmon on black baguette, with cremette cheese, roasted almonds, parsley and lemon

• BREAD BOARDS •

Freshly baked



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

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

• Service fee • +10%

Small bites

Light meal

Full meal

I can't breathe

• GRILL HOUSE •

All of our dishes are freshly prepared on wood fire grill



Chicken

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

Local Beef Cuts

Beef Tenderloin, 240 gr **5300**

Ribeye on bone (Aged for at least 30 days), 500 gr **9500**

Angus

Machete steak (skirt steak), 250 gr **5300**

Marbled Ribeye (cow), 400 gr **8700**

Prime Angus Striploin, 350 gr **12500**

Prime Angus Ribeye (bull), 400 gr **16900**

Tenderloin steak, 250 gr **15900**

Prime T-Bone, 450 gr **15900**

Flank steak, 270 gr **7200**

Big Meat, 400 gr **4500**

Served with sweet chili sauce, chili pepper and cherry tomatoes

Lamb

Lamb Entrecôte (New Zealand), 400 gr **12000**

Pork

Pork Entrecôte, 350 gr **4200**

Pork Entrecôte, 500 gr **5500**

Fish

Grilled Salmon fillet **8800**

Served with roasted almonds, hollandaise sauce and spinach fried with cremette cheese

Grilled Trout fillet **4600**

Served with roasted almonds, hollandaise sauce and spinach fried with cremette cheese

• SANDWICHES •

Good, honest meat and bread



Burger "Smoking Chef" **2900**

Angus beef, processed cheese, coleslaw salad, barbecue sauce, guacamole sauce, onion chips, tomatoes, romaine lettuce

Beef tacos with arugula, onion chips, barbecue sauce, guacamole sauce and coleslaw salad **3600**

• SALADS •

Healthy and delicious



Tabbouleh with cauliflower mince and courgette purée **3000**

Tomatoes, cucumber, cauliflower mince, parsley, green onion, courgette purée, bell pepper, coriander leaves, dill, basil, lemon juice, parmesan

Beet and pumpkin salad with special sauce **1500**

Beet, pumpkin, honey, kumquat, ricotta cheese

Hot-Smoked Trout salad **2900**

Homemade hot-smoked trout, romaine lettuce, roasted almonds, beet, cherry tomatoes, chili pepper, cucumber, croutons, tartar sauce, lemon sauce

Salad with black grapes, gorgonzola cheese and honey sauce **3600**

Romaine lettuce, arugula, black grapes, walnut, gorgonzola cheese, red onion, honey sauce

Shrimp salad **4200**

Shrimps, soba noodles, cucumber, red cabbage, cherry tomatoes, chili pepper, sesame seeds, coriander leaves, mint, lime and soy sauce

Steak salad **4200**

Grilled angus beef, red onion, grilled vegetables, arugula, romaine lettuce, tomatoes, sun-dried tomatoes, roasted cashews, dijon sauce

Grilled Chicken and Avocado salad **3600**

Grilled chicken breast, avocado, tahini and parmesan sauce, garlic, seasoned croutons, romaine lettuce, arugula, parmesan

Beef salad **3500**

Grilled angus beef, romaine lettuce, bell pepper, arugula, cucumber, sweet chili sauce, sesame seeds

Salad with Prunes **2800**

Prunes, bell pepper, arugula, romaine lettuce, almond, dried apricot, grana padano cheese, dressing

Grilled romaine lettuce salad with tarragon and basil sauce **3400**

Romaine lettuce, courgette, chicken breast, garlic, sesame seeds

Summer salad **1800-2900**

Tomatoes, cucumber, bell pepper, romaine lettuce, green onion, dressing

• 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 Includes: hummus, mutabbal, tzatziki Served with freshly baked pita bread	2400
Salmon tartare with mango, beet, avocado and peanuts Served with mango sauce and japanese style aioli	3600
Veal tenderloin tartare with black olive powder, tartar sauce and arugula	3200
Tataki style veal tenderloin carpaccio	3200
Thai fried spring rolls with shrimps Served with sweet chilli sauce and roasted peanuts	4500
Japanese Gyoza with angus beef, ginger and green onion Served with special sauce	2900
Fried spring rolls with vegetables, roasted peanuts and glass noodles	2500
Shrimps with vegetables in white wine, lemongrass and tomato sauce	6000
Mussels in white wine and lemon cream sauce	5200
Mussels with saffron flower and turmeric	5000
Angus bresaola carpaccio with arugula and parmesan	3600
Shrimp Tacos with pepper marmalade, roasted chickpeas, coleslaw salad and hollandaise sauce	3200
Walnut and bell pepper dip	1500
Crispy eggplant with sesame seeds and special sauce	1400
Hot Cheese	1100

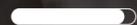


• SOUP •

Hot and flavorful



Seafood soup	2900
Musquee De Provence cream soup	1600
Zuppa di Funghi cream soup	1800
Asparagus and broccoli cream soup	2400
Soy beef soup	2400



• SIDE DISHES •

Enhance your main meal experience



Side dishes ordered with steaks are charged at 1000 AMD, regardless of prices mentioned here

Mashed potatoes	1200
Brown rice	2900
Josper-grilled vegetables	1600
Oven roasted potatoes	1200
Josper-grilled mushrooms	1600
Pan fried spinach with cremette cheese and almonds	2200
Mesfouf with dried fruits	1100
Sauces	600
Pepper mix sauce • Mushroom cream sauce • Blue cheese sauce • Hollandaise • Chimichurri • Spicy tomato sauce • Mint and tarragon sauce	

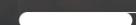


• HOT DISHES •

Delicate and appetizing



Salmon with anchovy sauce	8000
Beef with mushrooms and soba noodles	3800
Trout fillet rolls Served with tarragon sauce	4200
Risotto with angus machete (skirt steak)	2800
Risotto Ai funghi	2400
Lamb Shoulder with special sauce	9800
Chicken breast with mozzarella Served with wasabi mashed potatoes	2600
Smoked beef brisket with mashed potatoes and onion chips	4600
Tagliolini with Shrimps	6000
Duck meat with sweet chili sauce Served with soba noodles	9000
Potatoes with onion chips and blue cheese sauce	2400
Chicken wings with teriyaki sauce Served with glass noodles	2600
Penne with smoked angus meatballs, white sauce and parmesan	3200



• DESSERT •

Finish your meal on a sweet note



Berry Paris-Brest Mascarpone cream, strawberry	2400
La Flamme Cheesecake cream, pistachio and almond crumble, meringue	2000
Profiteroles Baileys cream, chocolate sauce	2200
Framboise Almond dacquoise, mousseline cream, raspberry	2400
Pavlova Meringue with walnuts, butter cream, fruits, berry sauce	2600
Pavlova Show (for at least 6 persons)	15600
Show for chocomaniacs Chocolate sphere, profiteroles with vanilla cream, chocolate sauce (for at least 6 persons)	18600



Smoking Chef

GRILL & WINE

Jeremyan
projects

100% organic meat

