Main menu

Signature dishes, Armenian specialities, steaks and seafood.

Updated: 2026-10-31

Please check availability and service arrangements with the restaurant.

Please check ingredients and allergens with our team before ordering.

Starters

Artichoke Bruschetta with Parmesan

Bruschetta with ricotta and dried Tomatoes

Bruschetta with cream cheese and olives

Bruschetta classic with tomatoes

Roasted Bon Morrow

Edamame

Meatloaf

Meat aspic

Pâté

Hummus with lavash chips

Bread "Old Dilijan"

For wine

Seasoned olives

Cheese platter

Meat platter

Salads

"Prelude of Tastes"

Gioioso (with Angus beef)

Accento (with beets)

Arietta (with chicken)

Seasonal salad

Salad “Dilijan”

Tabbouleh

Greek salad

Caesar salad

Salad with artichokes and Parmesan

Panzanella

Soups

Pumpkin Cream Soup

Mushroom cream soup

Thanapur

Tomato cream soup

Broccoli cream soup

Main courses

Beef

Black Angus Steak

T-Bone Steak

Tamahafk 1.7-2 kg

Short Loin Steak

Porterhouse steak

Steak Ribeye

Striploin steak

Skirt steak

Club Steak 450-550g

Steak Filet Mignon

Shank with Asian sauce
1 kg

Classic entrecôte

Sous-vide beef shank

Sous-vide beef shank

Beef entrecôte with pepper sauce

Beef short ribs with vegetable purée

Beef in wine sauce

Milanese-style beef shank
for up to 6 guests

Ossobuco
450–650 g

Pork

Pork steak

Pork neck steak

Dilijans

Bacon and mushrooms with cream, garlic and Parmesan

Fried rice with bacon

Broccoli and bacon in cream sauce

Pork knuckle
1.1 kg

Pork ribs

Pork with hunter’s sauce

Pork in creamy garlic and mushroom sauce

Pork tenderloin

Lamb

Greek-style lamb chops

Lamb shank

Lamb with pesto

Poultry

Chicken steak

Turkey steak

Duck leg

Chicken breast stuffed with asparagus

Chicken with curry sauce

Kung Pao chicken

Chicken Stroganoff

Magret duck breast

Chicken breast with mustard, cream and white wine

Chicken with Parmesan

Chicken piccata

Sous-vide chicken with creamy mushroom sauce

White turkey chilli

Chicken with teriyaki sauce

Turkey dolma with berry sauce

Fish

Whole grilled whitefish

Whole trout

Grilled trout fillet

Flounder, grilled or oven-cooked

Cod with pil-pil sauce

Norwegian salmon steak

Sterlet steak

Fried sea bream with garlic sauce

Fried sea bass

Tilapia fillet

Seafood

Grilled prawns

Classic mussels

Cooked prawns on ice

Stuffed squid

Mussels in cream sauce

Baked mussels

Scallops with lemon, garlic and butter

Scallops in creamy garlic sauce

Dishes to share

Steaks platter
for 4 persons

Steaks platter
for 6 persons

Steaks platter
for 8 persons

Other main courses

Spanish paella

Sides & bread

Sides

Country-style potatoes

Grilled vegetables

Asparagus

French fries

Mashed potatoes with truffle

Bread

Lavash

Matnakash bread

Bread and lavash

Desserts & pastries

Carrot cake

Gata

Classic croissant

Sachertorte

'Eskimo' dessert

Austrian apple strudel

Belgian waffle with Nutella and banana

French crêpe with Nutella and banana

Croissant with chocolate and hazelnut