

# FOOD & SUSHI

COLLECTION





GOOD MORNING

BREAKFAST  
*by*  
The Garden

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## EGGS & PANCAKES

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<b>Fried</b> Sunny Side-up, Over-easy	7
<b>Scrambled</b> Creamy, Hard	7
<b>Poached</b> Soft, Hard	7
<b>Omelette</b>	7
<b>Pancakes</b>	7
Sides:	
Spinach & leek	4
Forest mixed mushrooms with truffle	6
Smoked salmon	6
Asparagus	8
Maple pancetta	6
Prosciutto	6
Crab	6
Homemade mini sausages	5
Avocado quinoa tartare	5

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## SPECIAL

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<b>The Garden White Egg Omelette</b> With asparagus	13
<b>Baked Avocado And Egg</b> With smoked salmon	15
<b>Layered Pancakes</b> With smoked salmon, cream cheese & avocado	14
<b>Green Omelette</b> With spinach, ricotta & herbs	12
<b>Omelette With Roasted Vegetables</b> And smoked brezain cheese	13
<b>The Garden Shakshouka</b> With avocado	13
<b>Fluffy Frittata</b> With mixed forest mushrooms	11
<b>English Breakfast</b> With homemade sausages & fresh beans	13
<b>Sunny Side Up Savory Crepes</b> With spinach & provolone	13
<b>The Garden Quail Fried Eggs</b>	13
<b>Baked Haloumi with Homemade Fig Jam</b>	13

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## BREAD

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<b>Sourdough bread with Smoked Salmon</b> Cream Philadelphia cheese & rocket	12
<b>Classic Croque Monsieur</b> With sourdough bread	12
<b>The Garden Special Pizza</b> With haloumi, spinach, sesame, ricotta & egg	14
<b>Country Style Croissant</b> Choice of: Gruyere & prosciutto Scramble eggs, smoked salmon & avocado	12

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## RUSSIAN BREAKFAST

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<b>The Garden Syrniki</b> With homemade berry confit	14
<b>Classic Syrniki</b> With homemade berry confit	12
<b>Buckwheat with forest mixed mushrooms</b> And fried eggs	10
<b>Mixed Berry Vareniki</b> With mascarpone cream	9
<b>Raspberry Vatrushka</b>	5
<b>Oat Porridge</b> Sides: Strawberry, Dry fruits, Banana, Nuts, Homemade berry confit, Honey	5 2/each

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## LEBANESE BREAKFAST

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<b>Fatteh Eggplants</b>	10
<b>Mixed Sambousek</b> Spinach or cheese	1.50/pc
<b>Balila (Chickpeas)</b> With tahini sauce & cumin or fresh vegetables & olives	8
<b>Manakeesh</b> Served with tomato, cucumber, olives and fresh mint Sides: Cheese, Zaatar, Labneh	8/each

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# STARTERS

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<b>Gillardeau Oysters</b>	6/pc	<b>Foie Gras Pear Tarte Tatin</b>	24
<b>Tsarskaya Oysters</b>	6/pc	Served with homemade raspberry sauce	
<b>Oyster Tartare with Scallop &amp; Salmon</b>	9/pc	<b>Lebanese Maza</b>	19
With ginger lemon grass dressing		Four Lebanese dips: houmous, moutabal, tabouleh & homemade mini sausage	
<b>Salmon Tartare</b>	13	<b>The Garden Black Angus Pelmeni</b>	15
Fresh salmon fillet with wasabi avocado, chives & salmon caviar		Traditional Russian homemade meat dumplings	
<b>Tuna Tartare</b>	17	<b>The Garden Iberico Pelmeni</b>	16
Fresh tuna fillet in sesame ginger dressing with avocado sorbet		With truffle sour cream	
<b>Wild Mussels:</b>	19	<b>Vareniki</b>	11
Mariniere		With cèpes & potato	
Provençale			
Thermidor		<b>Homemade Spring Rolls 4pcs</b>	
<b>Halibut Ceviche &amp; Saint-Jacques</b>	19	Served with sweet & sour sauce	
Thin sliced halibut fillet & scallops. Served with mango		Cheese	11
<b>Gambas Alex Catalonia</b>	16	Shrimp	16
Tiger prawns, pan seared with fresh herbs & chili pepper.		Pulled duck	14
Served with freshly baked bread		<b>Homemade Sambousek Mix</b>	16
<b>The Garden Dim Sum</b>	19	Fried stuffed pastry with cheese, spinach & meat	
Homemade seafood dumplings. Served with homemade sweet & sour sauce		<b>Mix Gourmet Platter</b>	23
<b>Beef Carpaccio</b>	18	Served with nuts, dried fruits & homemade berry marmalade	
With rocket & parmesan		<b>Baked Halloumi Honey with Homemade Figs Jam</b>	13
<b>Lebanese Style Beef Tartare</b>	18		
Smoked raw beef mixed with cracked wheat & herb			

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# SOUPS

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<b>The Garden Bouillabaisse</b>	19	<b>Roasted Cherry Tomato &amp; Truffle Burrata</b>	15
Seafood stew by the Chef		Soup made of organic fire roasted cherry tomato.	
<b>Tom Yam Goong</b>	14	Served with baby spinach	
Mild spicy Thai soup with shrimps		<b>Welsh Chicken</b>	14
<b>Chef's Miso</b>	11	Traditional Welsh soup with chicken & root vegetable	
Prawns, shiitake mushrooms, seaweed, spring onion & soya bean paste, tofu		<b>Gazpacho with Crab Meat</b>	15
<b>Tsarsky Borsch</b>	15	<b>Ukha with Beluga Vodka</b>	22
Traditional Russian beetroot soup with Black Angus beef.		Sturgeon soup	
Accompanied by dumplings with purple potato & sour cream			

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# SALADS

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**The Garden Ribeye Steak** 23

Asparagus spears wrapped in ribeye steak. Served with crispy mixed salad, sweet potato, homemade pomegranate balsamic sauce & wood fired roasted vegetables

**Royal Duck** 20

Duck breast, foie gras, caramelized pear with orange sauce & pine nuts

**Warm Cèpes** 18

Cèpes & shrimps fried with pine nuts, rocket, cherry tomatoes, parmesan. Served with citronade dressing

**Marafi with Quinoa** 15

Organic quinoa, rocket, mixed salad, avocado, sundried tomato, cherry tomato, artichoke, Mediterranean dressing

**Baby Burrata** 17

With mixed cherry tomato & avocado

**Seafood à La Provençale** 19

Warm seafood with sauce à la provençale

**Tataki Tuna** 18

With smoked eggplants, tabouleh salsa & quinoa

**Fusion King Crab** 19

With avocado, mango, pickled ginger & baby herbs. Served with lemon dijon vinaigrette

**Chevre Chaud** 16

Baked goat cheese on a bed of fruit bread, beetroot & mix salad. Served with homemade fig balsamic dressing

**Caesar** 15

With grilled sous-vide chicken breast or grilled prawns

**Smoked Olivier with Sous-Vide Turkey Breast** 16

With green peas, boiled quail eggs, carrots, pickles, potatoes & homemade mayonnaise

**Faraiya** 13

With smoked eggplants, tomato, cucumber & rocket. Served with dressing of olive oil & lemon

**Cretan-Greek** 13

Served with feta cheese & crunchy rye rusks

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# PIZZA

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**The Garden** 19

Beef carpaccio, fresh mushrooms, rocket, capers & parmesan

**Creamy Burrata & Prosciutto** 18

With grilled artichoke

**Polo** 16

Grilled chicken, green bell peppers, olives, sweet corn & onion

**Buffalo & Caramelized Spek** 17

With baby rocket

**Frutti de Mare à La Provençale** 18

With scallops, prawns, calamari & mussels

**Four Cheese** 15

**Pepperoni** 17

**Margherita** 13

With buffalo mozzarella

**Wood Fired Roasted Vegetables** 15

With fresh mozzarella

**Pear Blue Cheese & Honey** 15

**Focaccia Parmesan** 9

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# PASTA & RISOTTO

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**Lobster Spaghetti** 14/100gr

Homemade fresh spaghetti with fresh lobster & red caviar, cooked in a choice of: saffron cheesy cream or in white wine tomato & herbs sauce

**Spaghetti Frutti de Mare** 23

Homemade fresh spaghetti with scallops, prawns, clams, mussels & calamari. Cooked in white wine tomato & herbs sauce

**Spaghetti à l'Huile d'Olive with Pesto Sauce** 16

Fresh spaghetti with cherry tomato & homemade pesto sauce

**Truffle Pappardelle** 18

Homemade fresh pappardelle with grilled chicken breast, cèpes, baby rocket & truffle cream sauce

**Panciotti Asparagus, Mascarpone Cheese & Vegetable Ratatouille** 17

**Panciotti with Scallops & Norwegian Prawns** 23

Served with king crab meat in white wine cream sauce

**Lasagna Verde with Arrabbiata Sauce** 14

Homemade fresh spinach lasagna with grilled vegetables & arrabbiata sauce

**Crispy Duck Somen Noodles** 18

Roast duck, mixed vegetables, sesame & teriyaki sauce

**Risotto With Forest Mixed Mushrooms & Truffle** 18

With creamy burrata

**Saffron Seafood Risotto** 23

Served with rocket salad

**Thai Fried Soft Shell Crab Rice** 19

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# FISH & SEA FOOD

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**Lobster Thermidor** 14/100gr

Lobster baked with Thermidor sauce

**Grilled King Prawns** 42

Grilled king prawns. Served with grilled fresh pineapple & grande mariniere sauce

**Halibut** 36

Halibut baked in lemongrass, ginger & lemon. Served with edamame spinach

**Mediterranean Sea Food Platter** 49

Sea bass fillet, king prawns, scallops in the shell, calamari & octopus. Served with vegetables, olive oil & lemon dressing

**Nobu Style Black Cod** 39

Grilled miso glazed black cod, mashed purple potato. Served with cherry tomato, pine nuts, spinach, pan seared in olive oil

**Scallop Teriyaki** 32

Served with quinoa & ratatouille vegetables

**Baked Jambo Prawns & Scallops Thermidor** 36

Jumbo prawns & scallops baked with Thermidor sauce

**Baked Sea Bass in Himalayan Salt** 31

Served with spinach & mashed potatoes

**Baked Sea Bass** 29

**Sicilian Style**

Sea Bass, baked in oven with baby potatoes, cherry tomato, red onion, olives, fresh oregano, olive oil & lemon juice

**Moroccan Style**

Sea bass baked with baby potatoes & cherry tomato, turmeric & cumin

**Sultan Brahim** 29

Red mullet, pan fried in olive oil with garlic & herbs. Served with quinoa & roasted vegetables

**Grilled Salmon** 26

Served with mixed vegetables in parmesan cream sauce

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# WOOD FIRE CORNER - MEAT

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**The Garden Steak** 41  
Grilled black angus beef fillet with foie gras & caramelized pear.  
Served with new potatoes, cèpes pan seared in olive oil

**L'Entrecôte** 39  
Black angus Creekstone ribeye, cooked on the grill.  
Served with new potatoes, baby spinach & cèpes pan seared in olive oil

**Julia's Veal Bourguignon** 31  
Veal fillet braised in Fleurie Rouge wine & cream sauce, pearl onions & button mushrooms. Served with truffle mashed potato

**Swiss Meat Loaf** 32  
Grilled beef fillet stuffed with asparagus, gruyere cheese & spinach. Served with new potatoes, pan seared with cèpes

**French Style Lamb Racks** 31  
Served with oriental rice pilaf in phyllo pastry

**Kleftiko** 19  
Roasted with fresh herbs & vine leaves lamb shank. Served with truffle mashed potato

**The Garden Burger** 19  
320gr prime black angus burger, caramelized onion & mushrooms, provolone cheese, coleslaw salad. Served with home-made style fried steak potatoes & thousand island dressing

**Iberico Special Burger** 24  
Finely chopped Spanish Iberico pork meat with foie gras, provolone cheese, caramelized onions, truffle creamy sauce. Served with homemade style fried sweet potatoes & coleslaw

**Cuban Style Pork Chops** 19  
Marinated Cuban style pork chops cooked on the grill. Served with homemade fried steak potatoes

**Teriyaki Beef Brochette** 21  
Beef brochette, cooked on the grill. Served with edamame, pan seared new potatoes, cherry tomatoes & baby spinach

**Lamb & Haloumi Brochette** 22  
Grilled lamb fillet with haloumi cheese. Served with fatoush salad & homemade fried steak potatoes

**Beef Masala** 21  
Beef fillet cooked in indian sauce masala. Served with rice pilaf

**Duck Breast with Cherry Port Sauce** 25  
Served with truffle mashed potatoes

**Chicken Brochette** 16  
Marinated chicken fillet, cooked on the grill with spring onion. Served with mashed potatoes

**Mexican Sous Vide Chicken** 18  
Chicken fillet with vegetables pan seared in mexican piquant cream sauce

**Curry Chicken** 17  
Chicken fillet, cooked in curry sauce with vegetables. Served with rice pilaf

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# SPECIAL MAKI

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**The Garden Maki 8pcs** 17  
Salmon, prawn, mixed vegetables tempura, slice avocado, orange tobiko teriyaki sauce, Japanese mayonnaise

**Julia Salmon Maki 8pcs** 17  
Salmon tataki, avocado, salmon torch, iceberg & Japanese mayonnaise

**Philadelphia Maki 10pcs** 15  
Smoked salmon, philadelphia cheese, cucumber, lollo rosso

**The Sesame Maki 10pcs** 15  
Grilled salmon, iceberg, cucumber, black sesame, sesame sauce, spicy Japanese mayonnaise

**Crazy California Maki 8pcs** 19  
Fresh king crab meat, avocado, wassabi tobikko, cucumber, Japanese mayonnaise

**Spicy Tuna Maki 8pcs** 14  
Tuna, prawn tempura, avocado, cucumber, spring onion, spicy sesame sauce

**Fujiyama Maki 8pcs** 12  
Marinated grilled beef, philadelphia cheese, cucumber, tomato, oshinko

**King Crab California Maki 10pcs** 19  
Fresh king crab meat, cucumber, marinated prawn, iceberg, orange tobikko, Japanese mayonnaise

**Five Treasure Maki 8pcs** 17  
Salmon, tuna, hamachi, sea bass, crab meat, tobiko, spring onion, spicy sesame sauce

**Tricolor California Maki 10pcs** 16  
Prawn, salmon, tuna, tobikko, cucumber, sesame seeds, iceberg, Japanese mayonnaise

**Unagi Maki 8pcs** 18  
Fresh king crab, smoked eel, avocado, cucumber, Japanese mayonnaise

**Dragon Maki 8pcs** 18  
Tempura king prawns fried in almond flakes, cucumber, orange tobikko, iceberg, Japanese mayonnaise

**Vegetarian Tempura Maki 8pcs** 9  
Tempura (zucchini, carrot, eggplant), lollo rosso, teriyaki sauce

**Osaka Maki 10pcs** 14  
Roast duck tempura, carrot, broccoli, green beans, teriyaki sauce

**Soft Crab Maki 10pcs** 15  
Fried soft-shell crab, orange tobikko, avocado, cucumber, iceberg salad, lollo rosso, Japanese mayonnaise

**Dynamite Maki 8pcs** 14  
Prawn tempura, spicy salmon, spring onion, avocado, cucumber

**Caesar Maki 8pcs** 11  
Grilled chicken breast, iceberg, parmesan, avocado, Caesar sauce

**Salmon Skin Maki 8pcs** 8  
Salmon skin, sesame seeds, iceberg, Japanese mayonnaise

## MINI MAKI

6 Rolls of Seaweed Wrapped Rice Enclosed with One Filling

**Sake Maki** 10  
Salmon, rice vinegar, seaweed (optional spicy)

**Tekka Maki** 10  
Tuna, rice vinegar, seaweed (optional spicy)

**Ebi Maki** 10  
Prawn, rice vinegar, seaweed

**Unagi Maki** 12  
Eel, rice vinegar, seaweed

**Kappa Maki** 7  
Cucumber, sesame seeds, rice vinegar, seaweed

**Oshinko Maki** 7  
Pickled radish, rice vinegar, seaweed

**Avocado Maki** 7  
Avocado, rice vinegar, seaweed



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# SUSHI

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## SASHIMI

5 Slices of Raw Fish

<b>Maguro Red Tuna</b>	14
<b>Sake Salmon</b>	10
<b>Hotate-Gai Scallop</b>	15
<b>Unagi Eel</b>	14
<b>Ebi Prawn</b>	10
<b>Hamachi Yellowtail</b>	17
<b>Ikura Salmon Roe</b>	14
<b>Tobico Flying Fish Roe</b>	13

## NIGIRI SUSHI

2 Pieces of Raw Fish Laid on Cooked Vinegared Rice

<b>Hamachi Yellowtail</b>	9
<b>Tamago Egg Omelette</b>	6
<b>Orange Tobiko Flying Fish Caviar</b>	12
<b>Wasabi Tobiko Flying Fish Caviar</b>	12
<b>Maguro Red Tuna</b>	11
<b>Sake Salmon</b>	8
<b>Hotate Scallop</b>	9
<b>Unagi Eel</b>	9
<b>Ebi Shrimp</b>	8

## SUSHI GUNKAN

2 Pieces of Battleship Shaped Seaweed Wraps with Fillings

<b>Ikura</b>	11
Salmon roe	
<b>Orange Tobikko Sushi</b>	11
Flying fish caviar	
<b>Wasabi Tobikko Sushi</b>	11
Flying fish caviar	
<b>Spicy Tuna Sushi</b>	12
Tuna in its own juice, chili, spring onion, Japanese mayonnaise	
<b>Smoked Salmon Sushi</b>	11
Smoked salmon, Philadelphia cheese, cucumber	
<b>King Crab Sushi</b>	14
King crab meat, flying fish orange caviar, avocado, cucumber, Japanese mayonnaise	
<b>Ebi Sushi</b>	11
Prawn, pineapple, avocado	

## TEMAKI

2 Pieces of Rolled Cone of Seaweed Wrapped Around Rice & Fillings

<b>California Temaki</b>	12
Crab stick, prawn, avocado, tobiko, cucumber, Japanese mayonnaise	
<b>Tempura Temaki</b>	12
Prawn tempura, avocado, wasabi mayonnaise sauce	
<b>Spicy Tuna Temaki</b>	12
Spicy tuna, spring onion, Japanese mayonnaise	
<b>Yasai Temaki</b>	12
Oshinko, avocado, cucumber, ajizuke nikanpyo, teriyaki sauce	
<b>Kaiso Sarada Salad</b>	8
Seaweed salad with cashew nut & sesame sauce	
<b>Japanese Big Set 41pcs</b>	82
Ebi sushi prawn 2pcs	
Sake sushi salmon 2pcs	
Maguro sushi tuna 2pcs	
Sea bass sushi 2pcs	
Unagi sushi eel 2pcs	
Sake sashimi salmon 2pcs	
Maguro sashimi tuna 2pcs	
Ebi sashimi prawn 2pcs	
Hamachi sashimi yellowtail 2pcs	
Soft crab maki 5pcs	
Philadelphia maki 5pcs	
King crab maki 5pcs	
Crazy california maki 4pcs	
The Garden maki 4pcs	
<b>Japanese Small Set 23pcs</b>	50
Ebi sushi shrimp 2pcs	
Sake sushi salmon 1pc	
Maguro sushi tuna 1pc	
Yellowtail 1pc	
Ikura sushi salmon roe 1pc	
Crazy california maki 4pcs	
The Garden maki 4pcs	
King crab maki 5pcs	
Philadelphia maki 4pcs	



LET'S FINISH ON A  
**SWEET**  
NOTE

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# DESSERT

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<b>Berry Cheesecake (Seasonal)</b>	10
<b>Homemade Macha Honey Cake</b> With matcha & pistachio cream.	10
<b>Fondant O'Chocolate</b> Chocolate lava cake. Served with a choice of vanilla, strawberry ice cream or mint, lime sorbet	12
<b>Pavlova Mascarpone</b> Light meringue base dessert decorated with passion fruit, strawberries & kiwi	10
<b>Millefeuille</b>	8
<b>Tiramisu</b>	9
<b>Strudel</b> With apple, grapes & walnuts in vanilla sauce. Served with vanilla ice cream	9
<b>Pana Cota</b> Creamy Italian pudding with vanilla pod in berry sauce	8
<b>Cherry Pancakes</b> Pancakes with philadelphia cream & cherry sauce	9
<b>Fruit Delight</b> Fresh fruit cocktail with mango & strawberry sauce, pistachio ice cream & almonds flakes. Served with lemon lime sorbet	8
<b>Chilled Strawberry Soup (Seasonal)</b> Served with lemon lime sorbet	8
<b>Tarte with Creme Patisserie &amp; Seasonal Fruits</b>	8
<b>Fruit Salad</b>	10
<b>Mixed Berry Vareniki</b> With marscapone cream	10