

# 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	5
Smoked salmon	5
Asparagus	7
Maple pancetta	5
Prosciutto	5
Crab	5
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	12
<b>Baked Avocado And Egg</b> With smoked salmon	14
<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>	12

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## BREAD

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<b>Sourdough bread with Smoked Salmon</b> Cream Philadelphia cheese & rocket	11
<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>	22
		Served with homemade raspberry sauce	
<b>Tsarskaya Oysters</b>	6/pc	<b>Frog legs a La Provençale</b>	16
		Beer soaked & pan seared with fresh herbs, lemon juice & white wine	
<b>Oyster Tartare with Scallop &amp; Salmon</b>	8/pc	<b>Lebanese Maza</b>	19
With ginger lemon grass dressing		Four Lebanese dips: houmous, moutabal, tabouleh & homemade mini sausage	
<b>Salmon Tartare</b>	12	<b>The Garden Black Angus Pelmeni</b>	14
Fresh salmon fillet with wasabi avocado, chives & salmon caviar		Traditional Russian homemade meat dumplings	
<b>Tuna Tartare</b>	16	<b>The Garden Iberico Pelmeni</b>	15
Fresh tuna fillet in sesame ginger dressing with avocado sorbet		With truffle sour cream	
<b>Wild Mussels:</b>	19	<b>Vareniki</b>	10
Mariniere		With cèpes & potato	
Provençale		<b>Homemade Spring Rolls 4pcs</b>	
Thermidor		Served with sweet & sour sauce	
<b>Halibut Ceviche &amp; Saint-Jacques</b>	17	Cheese	10
Thin sliced halibut fillet & scallops. Served with mango		Shrimp	15
<b>Gambas Alex Catalonia</b>	15	Pulled duck	13
Tiger prawns, pan seared with fresh herbs & chili pepper. Served with freshly baked bread		<b>Homemade Sambousek Mix</b>	15
<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>	22
<b>Beef Carpaccio</b>	17	Served with nuts, dried fruits & homemade berry marmalade	
With rocket & parmesan		<b>Baked Halloumi Honey with Homemade Figs Jam</b>	12
<b>Lebanese Style Beef Tartare</b>	17		
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>	14
Seafood stew by the Chef		Soup made of organic fire roasted cherry tomato. Served with baby spinach	
<b>Tom Yam Goong</b>	14	<b>Welsh Chicken</b>	12
Mild spicy Thai soup with shrimps		Traditional Welsh soup with chicken & root vegetable	
<b>Chef's Miso</b>	10	<b>Gazpacho with Crab Meat</b>	14
Prawns, shiitake mushrooms, seaweed, spring onion & soya bean paste, tofu		<b>Ukha with Beluga Vodka</b>	19
<b>Tsarsky Borsch</b>	14	Sturgeon soup	
Traditional Russian beetroot soup with Black Angus beef. Accompanied by dumplings with purple potato & sour cream			

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# SALADS

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<b>The Garden Ribeye Steak</b>	22	<b>Fusion King Crab</b>	18
Asparagus spears wrapped in ribeye steak. Served with crispy mixed salad, sweet potato, homemade pomegranate balsamic sauce & wood fired roasted vegetables		With avocado, mango, pickled ginger & baby herbs. Served with lemon dijon vinaigrette	
<b>Royal Duck</b>	19	<b>Chevre Chaud</b>	15
Duck breast, foie gras, caramelized pear with orange sauce & pine nuts		Baked goat cheese on a bed of fruit bread, beetroot & mix salad. Served with homemade fig balsamic dressing	
<b>Warm Cèpes</b>	17	<b>Caesar</b>	13
Cèpes & shrimps fried with pine nuts, rocket, cherry tomatoes, parmesan. Served with citronade dressing		With grilled chicken breast or grilled prawns	
<b>Marafi with Quinoa</b>	15	<b>Smoked Olivier with Turkey Breast</b>	14
Organic quinoa, rocket, mixed salad, avocado, sundried tomato, cherry tomato, artichoke, Mediterranean dressing		With green peas, boiled eggs, carrots, pickles, potatoes & homemade mayonnaise	
<b>Baby Burrata</b>	16	<b>Faraiya</b>	12
With mixed cherry tomato & avocado		With smoked eggplants, tomato, cucumber & rocket. Served with dressing of olive oil & lemon	
<b>Seafood à La Provençale</b>	18	<b>Cretan-Greek</b>	12
Warm seafood with sauce à la provençale		Served with feta cheese & crunchy rye rusks	
<b>Tataki Tuna</b>	17		
With smoked eggplants, tabouleh salsa & quinoa			

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# PIZZA

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<b>The Garden</b>	18	<b>Four Cheese</b>	14
Beef carpaccio, fresh mushrooms, rocket, capers & parmesan		<b>Pepperoni</b>	16
<b>Creamy Burrata &amp; Prosciutto</b>	17	<b>Margherita</b>	12
With grilled artichoke		With buffalo mozzarella	
<b>Polo</b>	14	<b>Wood Fired Roasted Vegetables</b>	14
Grilled chicken, green bell peppers, olives, sweet corn & onion		With fresh mozzarella	
<b>Buffalo &amp; Caramelized Spek</b>	16	<b>Pear Blue Cheese &amp; Honey</b>	14
With baby rocket		<b>Focaccia Parmesan</b>	8
<b>Frutti de Mare à La Provençale</b>	17		
With scallops, prawns, calamari & mussels			

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# PASTA & RISOTTO

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<b>Lobster Spaghetti</b>	12/100gr	<b>Panciotti with Scallops &amp; Norwegian Prawns</b>	21
Homemade fresh spaghetti with fresh lobster & red caviar, cooked in a choice of: saffron cheesy cream or in white wine tomato & herbs sauce		Served with king crab meat in white wine cream sauce	
<b>Spaghetti Frutti de Mare</b>	19	<b>Lasagna Verde with Arrabbiata Sauce</b>	12
Homemade fresh spaghetti with scallops, prawns, clams, mussels & calamari. Cooked in white wine tomato & herbs sauce		Homemade fresh spinach lasagna with grilled vegetables & arrabbiata sauce	
<b>Spaghetti à l'Huile d'Olive with Pesto Sauce</b>	14	<b>Crispy Duck Somen Noodles</b>	17
Fresh spaghetti with cherry tomato & homemade pesto sauce		Roast duck, mixed vegetables, sesame & teriyaki sauce	
<b>Truffle Pappardelle</b>	17	<b>Risotto With Forest Mixed Mushrooms &amp; Truffle</b>	18
Homemade fresh pappardelle with grilled chicken breast, cèpes, baby rocket & truffle cream sauce		With creamy burrata	
<b>Panciotti Asparagus, Mascarpone Cheese &amp; Vegetable Ratatouille</b>	16	<b>Saffron Seafood Risotto</b>	18
		Served with rocket salad	
		<b>Thai Fried Soft Shell Crab Rice</b>	17

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# FISH & SEA FOOD

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<b>Lobster Thermidor</b>	12/100gr	<b>Baked Sea Bass in Himalayan Salt</b>	29
Lobster baked with Thermidor sauce		Served with spinach & mashed potatoes	
<b>Grilled King Prawns</b>	39	<b>Baked Sea Bass</b>	26
Grilled king prawns. Served with grilled fresh pineapple & grande marinere sauce		<b>Sicilian Style</b>	
<b>Halibut</b>	31	Sea Bass, baked in oven with baby potatoes, cherry tomato, red onion, olives, fresh oregano, olive oil & lemon juice	
Halibut baked in lemongrass, ginger & lemon. Served with edamame spinach		<b>Moroccan Style</b>	
<b>Mediterranean Sea Food Platter</b>	48	Sea bass baked with baby potatoes & cherry tomato, turmeric & cumin	
Sea bass fillet, king prawns, scallops in the shell, calamari & octopus. Served with vegetables, olive oil & lemon dressing		<b>Wood Fired Sturgeon Brochette</b>	26
<b>Nobu Style Black Cod</b>	38	With pan-fried baby potato & onion	
Grilled miso glazed black cod, mashed purple potato. Served with cherry tomato, pine nuts, spinach, pan seared in olive oil		<b>Sultan Brahim</b>	26
<b>Scallop Teriyaki</b>	27	Red mullet, pan fried in olive oil with garlic & herbs. Served with quinoa & roasted vegetables	
Served with quinoa & ratatouille vegetables		<b>Grilled Salmon</b>	24
<b>Baked Jambo Prawns &amp; Scallops Thermidor</b>	33	Served with mixed vegetables in parmesan cream sauce	
Jumbo prawns & scallops baked with Thermidor sauce			

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# WOOD FIRE CORNER - MEAT

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<b>The Garden Steak</b>	39	<b>Cuban Style Pork Chops</b>	18
Grilled black angus beef fillet with foie gras & caramelized pear. Served with new potatoes, cèpes pan seared in olive oil		Marinated Cuban style pork chops cooked on the grill. Served with homemade fried steak potatoes	
<b>L'Entrecôte</b>	36	<b>Teriyaki Beef Brochette</b>	19
320gr black angus Creekstone ribeye, cooked on the grill. Served with new potatoes, baby spinach & cèpes pan seared in olive oil		Beef brochette, cooked on the grill. Served with edamame, pan seared new potatoes, cherry tomatoes & baby spinach	
<b>Julia's Veal Bourguignon</b>	29	<b>Lamb &amp; Haloumi Brochette</b>	21
Veal fillet braised in Fleurie Rouge wine & cream sauce, pearl onions & button mushrooms. Served with truffle mashed potato		Grilled lamb fillet with haloumi cheese. Served with fatoush salad & homemade fried steak potatoes	
<b>Swiss Meat Loaf</b>	31	<b>Beef Masala</b>	21
Grilled beef fillet stuffed with asparagus, gruyere cheese & spinach. Served with new potatoes, pan seared with cèpes		Beef fillet cooked in indian sauce masala. Served with rice pilaf	
<b>French Style Lamb Racks</b>	29	<b>Duck Breast with Cherry Port Sauce</b>	24
Served with oriental rice pilaf in phyllo pastry		Served with truffle mashed potatoes	
<b>Kleftiko</b>	19	<b>Chicken Brochette</b>	15
Roasted with fresh herbs & vine leaves lamb shank. Served with truffle mashed potato		Marinated chicken fillet, cooked on the grill with spring onion. Served with mashed potatoes	
<b>The Garden Burger</b>	18	<b>Mexican Sous Vide Chicken</b>	17
320gr prime black angus burger, caramelized onion & mush- rooms, provolone cheese, coleslaw salad. Served with home- made style fried steak potatoes & thousand island dressing		Chicken fillet with vegetables pan seared in mexican piquant cream sauce	
<b>Iberico Special Burger</b>	23	<b>Curry Chicken</b>	16
Finely chopped Spanish Iberico pork meat with foie gras, provo- lone cheese, caramelized onions, truffle creamy sauce. Served with homemade style fried sweet potatoes & coleslaw		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** 16  
Salmon, prawn, mixed vegetables tempura, slice avocado, orange tobiko teriyaki sauce, Japanese mayonnaise

**Julia Salmon Maki 8pcs** 16  
Salmon tataki, avocado, salmon torch, iceberg & Japanese mayonnaise

**Philadelphia Maki 10pcs** 14  
Smoked salmon, philadelphia cheese, cucumber, lollo rosso

**The Sesame Maki 10pcs** 14  
Grilled salmon, iceberg, cucumber, black sesame, sesame sauce, spicy Japanese mayonnaise

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

**Spicy Tuna Maki 8pcs** 13  
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** 18  
Fresh king crab meat, cucumber, marinated prawn, iceberg, orange tobikko, Japanese mayonnaise

**Five Treasure Maki 8pcs** 16  
Salmon, tuna, hamachi, sea bass, crab meat, tobiko, spring onion, spicy sesame sauce

**Tricolor California Maki 10pcs** 15  
Prawn, salmon, tuna, tobikko, cucumber, sesame seeds, iceberg, Japanese mayonnaise

**Unagi Maki 8pcs** 17  
Fresh king crab, smoked eel, avocado, cucumber, Japanese mayonnaise

**Dragon Maki 8pcs** 17  
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** 13  
Roast duck tempura, carrot, broccoli, green beans, teriyaki sauce

**Soft Crab Maki 10pcs** 14  
Fried soft-shell crab, orange tobikko, avocado, cucumber, iceberg salad, lollo rosso, Japanese mayonnaise

**Dynamite Maki 8pcs** 13  
Prawn tempura, spicy salmon, spring onion, avocado, cucumber

**Caesar Maki 8pcs** 10  
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** 9  
Salmon, rice vinegar, seaweed (optional spicy)

**Tekka Maki** 9  
Tuna, rice vinegar, seaweed (optional spicy)

**Ebi Maki** 9  
Prawn, rice vinegar, seaweed

**Unagi Maki** 11  
Eel, rice vinegar, seaweed

**Kappa Maki** 6  
Cucumber, sesame seeds, rice vinegar, seaweed

**Oshinko Maki** 6  
Pickled radish, rice vinegar, seaweed

**Avocado Maki** 6  
Avocado, rice vinegar, seaweed



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# SUSHI

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## SASHIMI

5 Slices of Raw Fish

<b>Maguro Red Tuna</b>	13
<b>Sake Salmon</b>	9
<b>Hotate-Gai Scallop</b>	14
<b>Unagi Eel</b>	13
<b>Ebi Prawn</b>	9
<b>Hamachi Yellowtail</b>	16
<b>Ikura Salmon Roe</b>	13
<b>Tobico Flying Fish Roe</b>	12

## NIGIRI SUSHI

2 Pieces of Raw Fish Laid on Cooked Vinegared Rice

<b>Hamachi Yellowtail</b>	8
<b>Tamago Egg Omelette</b>	5
<b>Orange Tobiko Flying Fish Caviar</b>	11
<b>Wasabi Tobiko Flying Fish Caviar</b>	11
<b>Maguro Red Tuna</b>	10
<b>Sake Salmon</b>	7
<b>Hotate Scallop</b>	8
<b>Unagi Eel</b>	8
<b>Ebi Shrimp</b>	7

## SUSHI GUNKAN

2 Pieces of Battleship Shaped Seaweed Wraps with Fillings

<b>Ikura</b> Salmon roe	10
<b>Orange Tobikko Sushi</b> Flying fish caviar	10
<b>Wasabi Tobikko Sushi</b> Flying fish caviar	10
<b>Spicy Tuna Sushi</b> Tuna in its own juice, chili, spring onion, Japanese mayonnaise	11
<b>Smoked Salmon Sushi</b> Smoked salmon, Philadelphia cheese, cucumber	10
<b>King Crab Sushi</b> King crab meat, flying fish orange caviar, avocado, cucumber, Japanese mayonnaise	13
<b>Ebi Sushi</b> Prawn, pineapple, avocado	10

## TEMAKI

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

<b>California Temaki</b> Crab stick, prawn, avocado, tobiko, cucumber, Japanese mayonnaise	11
<b>Tempura Temaki</b> Prawn tempura, avocado, wasabi mayonnaise sauce	11
<b>Spicy Tuna Temaki</b> Spicy tuna, spring onion, Japanese mayonnaise	11
<b>Yasai Temaki</b> Oshinko, avocado, cucumber, ajizuke nikanpyo, teriyaki sauce	11
<b>Kaiso Sarada Salad</b> Seaweed salad with cashew nut & sesame sauce	7
<b>Japanese Big Set 41pcs</b>	79
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>	47
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>	9
<b>Homemade Macha Honey Cake</b> With matcha & pistachio cream.	9
<b>Fondant O'Chocolate</b> Chocolate lava cake. Served with a choice of vanilla, strawberry ice cream or mint, lime sorbet	11
<b>Pavlova Mascarpone</b> Light meringue base dessert decorated with passion fruit, strawberries & kiwi	9
<b>Millefeuille</b>	7
<b>Tiramisu</b>	8
<b>Strudel</b> With apple, grapes & walnuts in vanilla sauce. Served with vanilla ice cream	8
<b>Pana Cota</b> Creamy Italian pudding with vanilla pod in berry sauce	7
<b>Cherry Pancakes</b> Pancakes with philadelphia cream & cherry sauce	8
<b>Fruit Delight</b> Fresh fruit cocktail with mango & strawberry sauce, pistachio ice cream & almonds flakes. Served with lemon lime sorbet	7
<b>Chilled Strawberry Soup (Seasonal)</b> Served with lemon lime sorbet	7
<b>Tarte with Creme Patisserie &amp; Seasonal Fruits</b>	7
<b>Poached Pear with Walnut Brownie</b> Served with vanilla ice cream	9
<b>Fruit Salad</b>	10
<b>Mixed Berry Vareniki</b> With marscapone cream	9