



Grill plate:

<i>Pork and chicken kebabs</i>	<i>250 gr / 250 gr</i>
<i>French fries</i>	<i>300 gr</i>
<i>Grilled vegetables (tomatoes, bell peppers, eggplant, zucchini, mushrooms)</i>	<i>200 gr</i>
<i>Fresh vegetables with herbs (tomatoes, cucumbers, bell peppers, dill, parsley, green onion)</i>	<i>300 gr</i>
<i>Pita bread and homemade adjika</i>	<i>200 gr / 100 gr</i>
Total price	2000 rub.

Combo grill:

<i>Pork kebabs</i>	<i>500 gr</i>
<i>French fries</i>	<i>300 gr</i>
<i>Grilled vegetables (tomatoes, bell peppers, eggplant, zucchini, mushrooms)</i>	<i>300 gr</i>
<i>Fresh vegetables with herbs (tomatoes, cucumbers, bell peppers, dill, parsley, green onion)</i>	<i>300 gr</i>
<i>Pita bread and homemade adjika</i>	<i>200 gr / 100 gr</i>
Total price	2200 rub.



Big basket grill a set for a big company:

<i>Pork and chicken kebabs</i>	<i>500 gr / 500 gr</i>
<i>French fries</i>	<i>300 gr</i>
<i>Grilled vegetables (tomatoes, bell peppers, eggplant, zucchini, mushrooms)</i>	<i>400 gr</i>
<i>Fresh vegetables with herbs (tomatoes, cucumbers, bell peppers, dill, parsley, green onion)</i>	<i>300 gr</i>
<i>Pita bread and homemade adjika</i>	<i>200 gr / 200 gr</i>
Total price	3100 rub.

Meat glade grill a set for gourmets:

<i>Pork and lamb kebabs</i>	<i>250 gr / 250 gr</i>
<i>Chicken and lamb cutlet</i>	<i>200 gr / 200 gr</i>
<i>Chicken wings and french fries</i>	<i>300 gr / 150 gr</i>
<i>Grilled vegetables (tomatoes, bell peppers, eggplant, zucchini, mushrooms)</i>	<i>200 gr</i>
<i>Fresh vegetables with herbs (tomatoes, cucumbers, bell peppers, dill, parsley, green onion)</i>	<i>200 gr</i>
<i>Pita bread and homemade adjika</i>	<i>200 gr / 200 gr</i>
Total price	3500 rub.



Grilled meat on a fire

<i>from mutton</i>	<i>200 gr</i>	<i>450 rub.</i>
<i>from pork</i>	<i>200 gr</i>	<i>400 rub.</i>
<i>from chicken</i>	<i>200 gr</i>	<i>320 rub.</i>

Kebab

<i>from mutton</i>	<i>150 gr</i>	<i>320 rub.</i>
<i>from pork</i>	<i>150 gr</i>	<i>300 rub.</i>
<i>from chicken</i>	<i>150 gr</i>	<i>280 rub.</i>

Sausages for beer(3 types of juicy sausages with mustard, fresh tomato and sauerkraut) *700 gr 500 rub.*

Tobacco chicken(gherkin chicken marinated according to a traditional recipe) *320/80 gr 400 rub.*



Food on the grill

<i>Rack of lamb (served with salsa sauce)</i>	<i>250 gr</i>	<i>700 rub.</i>
<i>Pork loin</i>	<i>200 gr</i>	<i>380 rub.</i>
<i>Chicken wings</i>	<i>300 gr</i>	<i>300 rub.</i>
<i>The quail grill (home of the quail with spices)</i>	<i>220 gr</i>	<i>380 rub.</i>
<i>Salmon steak (with aromatic oil and spices)</i>	<i>150 gr</i>	<i>600 rub.</i>
<i>Grilled Dorado (served with grilled lemon)</i>	<i>300 gr</i>	<i>750 rub.</i>
<i>Sea bass on the grill</i>	<i>300 gr</i>	<i>570 rub.</i>
<i>Grilled tiger prawns</i>	<i>150 gr</i>	<i>600 rub.</i>
<i>Grilled vegetables (tomatoes, bell peppers, eggplant, mushrooms)</i>	<i>180 gr</i>	<i>350 rub.</i>
<i>Ajapsandal (eggplant, tomato, sweet pepper, onion, coriander, garlic, salt, pepper, vegetable oil)</i>	<i>200 gr</i>	<i>300 rub.</i>