

**MENU**

VEGETARIAN

SPICY (please tell us how spicy you prefer)

SALADS**BEET & GOAT CHEESE**

refreshing plate of cooked beet over grated goat cheese, strained yogurt, crushed peanuts, sherry vinaigrette dressing 1,700

FATUSH ✓

tomatoes, cucumbers, sweet peppers, lettuce, onions, purslane & mint (seasonal), toasted pita bread, sumach, lemon & olive oil dressing 1,400 / 2,000

ARMENIAN SUMMER ✓

tomatoes, cucumbers, sweet peppers, lettuce, onions & light vinaigrette dressing 1,200

GOAT CHEESE

pistachio coated goat cheese-balls over leaves of beet & spinach, grapefruit, drizzled with pomegranate sauce 2,100

SHREDDED DUCK

crisped shredded duck over leaves of beet & spinach with brandied berries sauce 2,800

SPICY THAI CHICKEN ✘

shredded chicken, grated white & red cabbage, crushed peanuts, sweet peppers, cucumbers, carrots, red chili & thai spices 2,200

CRETE FETA

sheppard's dry bread, topped with grated tomatoes, feta cheese, capers, oregano & olive oil 1,800

GREEK

tomatoes, cucumbers, sweet peppers, onions, topped with feta cheese, oregano & olive oil 1,700

VEGETABLE MEDLEY ✓

sautéed mushrooms, baby corn, beet leaves, red cabbage, tomatoes, cucumbers, lettuce, green onions & balsamic vinaigrette 1,800

CAESARlettuce, grated parmesan cheese, croutons & light caesar dressing 1,600
with grilled sliced chicken breast 2,200
with sautéed shrimp 2,800**SOUPS****DAILY SPECIAL**

1,400

CREAM OF MUSHROOM

1,600

SPICY RED BEAN ✓ ✘red kidney beans, sweet peppers, carrots, broccoli, cauliflower & spices 1,600
with chicken breast cubes 1,900**ZESTY TOMATO**

fresh tomatoes, coconut milk, béchamel sauce & spices 1,600

RED LENTIL ✓

red lentils, onions, mint & cumin 1,600

CREAM OF CORNprepared with sweet peppers & oregano 1,600
with chicken breast cubes 1,900**APPETIZERS & SIDES****CALAMARI**

lightly fried & grilled squid, seasoned with garlic & parsley, served with lemon 2,800

STUFFED GRAPE LEAVES ✓

1,300

"THE PRIEST FAINTED" ✓

also known as Imam Bayildi, roasted eggplant dish, prepared with roasted tomatoes, onions, garlic & olive oil (seasonal) 1,200

EGGPLANT MUTABAL ✓

eggplant dip, blended with tahini, olive oil, lemon & garlic 1,100

BEETROOT & WALNUT MUTABAL ✓

beetroot dip, blended with tahini, olive oil, lemon, garlic & crushed walnuts 1,100

HUMMUS ✓

chickpea dip, blended with tahini, olive oil, lemon & garlic 1,100

LABNE

strained yogurt dip, sprinkled with mint herb, red pepper spice & olive oil 1,000

TZATZIKI

strained yogurt dip with cucumbers, vinegar, garlic & mint herb 1,100

SEASONED OLIVES ✓

marinated green & dark olives 800

CHICKEN WINGS ✘

choice of spicy wings or sweet whisky wings, served with a light creamy roquefort dip 2,600

NACHOS

our own corn tortilla chips, topped with salsa sauce, refried beans, sweet & jalapeño peppers, tomatoes & melted mozzarella cheese 2,600

CHEESE PIE

1,500

ASSORTED CHEESE PLATE

1,900 / 3,800

SAGANAKI

fried halumi cheese (seasonal) 1,800

NEW JERSEY POUTINE

french fries topped with mozzarella cheese & brown gravy 1,300

HOME FRIES

chunky sliced potatoes, lightly fried, baked & seasoned 800

FRENCH FRIES

600

BAKED POTATO

with sour cream 600

ASSORTED BREAD

200 / 400

TORTILLA BREAD

200 (each)

MAINS**TOMATO-OUZO PENNE** ✓ ✘penne pasta in a special sauce, prepared with fresh tomatoes, ouzo, sweet & jalapeño peppers, green onions, fresh garlic, herbs & spices 2,200
with sliced grilled chicken breast 2,800
with sautéed shrimp 3,400**CREAMY-CURRY FUSILLI** ✘fusilli pasta in a creamy-curry sauce prepared with sweet peppers, pistachios, onions, fresh garlic & spices 2,200
with grilled chicken breast 2,800
with sautéed shrimp 3,400**PAD THAI NOODLES** ✘

Thai stir-fried noodles with cabbage, onions, fish sauce, crushed peanuts, scrambled egg & sesame oil 2,600

BIRIYANI ✓ ✘Indian spiced rice with mixed vegetables 2,200
with chicken breast & vegetables 2,400
with beef fillet & vegetables 2,600
with shrimp & vegetables 3,100**VEGETABLE STIR-FRY** ✓ ✘

stir-fried vegetables of sweet peppers, onions, cauliflower, carrots, broccoli & mushrooms, served with rice 2,800

EECH ✓

Armenian light dish of fine bulgur, simmered in a sauce of fresh tomatoes, onions, olive oil & parsley, served with a side garden salad 1,300

FALAFEL WRAP ✓

flour tortilla wrap with chickpea cutlets, tomatoes, lettuce & garlic-tahini sauce 1,200

MANTI

Armenian minced beef ravioli in chicken broth & garlic-yogurt 2,900

KOFTA IN YOGURT SOUP

traditional Western-Armenian dish of ground beef koftas in a yogurt soup with mint herb 2,900

DDMASH

tender beef stew, prepared with dried plums, pumpkin & quince slices, sweet red peppers, onions, local herbs & a sweet butter sauce (seasonal) 3,300

BEEF FILLET SHAWARMA

sliced seasoned top beef grade fillet in a flour tortilla, topped with lettuce, tomatoes & garlic-tahini sauce, served with fries 3,000

CHILI BEEF WRAP ✘

flour tortilla wrap with sliced beef fillet, sweet peppers, onions, grilled with Mexican spices & served with fries 2,400

CHICKEN FAJITA WRAP ✘

flour tortilla wrap with sliced chicken breast, sweet peppers, onions, grilled with Mexican spices & served with fries 2,300

SPINACH ENCHILADA

two flour tortillas filled with sautéed spinach, tomatoes, sweet peppers, onions, mozzarella cheese & béchamel sauce, served with refried beans & corn chips 2,200

QUESADILLA ✘flatbread filled with grilled vegetables, jalapeño peppers & mozzarella cheese, served with salsa or sour cream 2,300
with grilled sliced chicken breast 2,900
with sliced beef fillet 3,300**PULLED PORK** ✘

slowly cooked pork with chipotle chile sauce, served over thin-cut fries or mashed potatoes & a side order of coleslaw 4,400

ROASTED RABBIT

roasted rabbit prepared with carrots & Provençal herbs, served with tagliatelle pasta with broccoli & green olives 5,400

GRILLED HEN

served with fries 3,200

CHICKEN SOUVLAKI

chicken breast on sticks, marinated with lemon juice, Mediterranean herbs, garlic & olive oil, served with tomato slices, garlic yogurt dip & fries 3,500

CHICKEN FAJITA PLATE ✘

sliced chicken breast, stir-fried with Mexican spices, sweet peppers & onions, served with rice 3,600

CHICKEN TIKKA MASALA ✘

Indian-style roasted chicken breast cubes in a spicy red sauce, prepared with sweet red peppers, onions & coconut milk, served with rice 3,500

INDIAN CURRY CHICKEN ✘

traditional Indian dish of roasted chicken breast cubes in a spicy curry sauce with peanuts & onions, served with rice 3,200

IZMIR KEBAB

seasoned beef kebabs, served over tomato sauce, yogurt, flat bread & a side order of fries 3,600

CHILI BEEF PLATE ✘

sliced beef fillet, stir-fried with Mexican spices, sweet peppers & onions, served with rice 3,800

CHEF'S SIGNATURE STEAK

flavourful 8oz beef tenderloin steak, marinated & dressed in a red wine gravy with mushrooms, sweet peppers & peppercorn, served with a baked potato topped with sour cream 5,800

BEEF TENDERLOIN8oz tenderloin steak 5,600
served with your choice of sauce:
walnut-pomegranate
red wine gravy
roquefort
creamy mushroom
your choice of side order:
grilled vegetables
fries
rice
baked potato**LEG OF LAMB**

roasted leg of lamb prepared with carrots, sweet peppers, onions, herbs & our special sauce of worcester, tomatoes & soy, served with roasted potato slices or emmer wheat 5,800

SALMON

grilled salmon dressed with tartar sauce, served with lemon & grilled vegetables 6,100

"ISHKHAN" TROUT

Armenian trout steamed with herbs, served with rice & lemon slices 4,100

SAUTÉED SHRIMP ✘

dish of large shrimp sautéed in a spicy tangy sauce with sweet peppers, onions & garlic, served with rice 7,100

BARBECUE STERLET

(please order in advance) 5,100/kg

DESSERTS**ORANGE CAKE**

Charentsi 28's signature moist luscious dessert 1,400

CHOCOLATE CAKE

moist chocolate lava cake, served with vanilla ice cream 1,600

MINI ALMOND COOKIES

dish of bite-size almond cookies 600

PROFITEROLE

choux pastry buns, filled with vanilla ice cream & dressed with chocolate syrup 1,400

LEMON YOGURT MOUSSE

1,000

ICE CREAM

800

BEVERAGES**NATURAL JUICES**

600

LEMONADE

Charentsi 28's real lemonade 1,100

SOFT DRINKS

Coca-Cola, Sprite or Fanta 250ml 400

ICED TEA

700

ICED CAFFÈ AMERICANO

1,000 (also decaffeinated)

ICED CAPPUCCINO

1,200 (also decaffeinated)

BOTTLED WATER

spring or carbonated 500

ESPRESSO

800 (also decaffeinated)

ARMENIAN BLACK COFFEE

600

CAFFÈ AMERICANO

1,000 (also decaffeinated)

CAPPUCCINO

1,200 (also decaffeinated)

CAFFÈ LATTE

1,400 (also decaffeinated)

LOOSE LEAF TEAS

700 - 1,200 (please ask the waiter for choices)

TEA

500

ALCOHOLIC BEVERAGES**APÉRITIF & DIGESTIF** 50ml

Martini Bianco 900

Limocello 900

Ouzo (served with water) 1,200

BRANDY 50ml

Ararat (7 years) 1,800

Akhtamar (10 years) 2,400

Nairi (20 years) 4,400

WHISKY/WHISKEY 50ml

Johnnie Walker Red 1,100

Jack Daniel's 1,800

Johnnie Walker Black 2,100

GIN 50ml

Gordon Dry 1,000

Bombay 1,200

VODKA 50ml

Svedka 700

Finlandia 900

Absolut 900

TEQUILA 50ml

Olmeqa 1,600

BEER

Kotayk, Kotayk Gold, Kilikia 500ml 800

Aleksandrapol 450ml 1,000

WE ALSO SERVE A GREAT VARIETY OF OLD WORLD & NEW WORLD WINES.

PLEASE CONTACT US FOR MORE DETAILS.

THIS MENU HAS BEEN PUBLISHED FEBRUARY 2016.