



#  
**BUFFET STYLE**  
LUNCH / DINNER  
MENU

# VEGETARIAN

**PRICE PER PERSON: 10.000 AMD**

## **Soup**

*Creamy pumpkin soup with roasted sunflower seeds*

## **Cold dishes**

*Eggplant caponata on the crispy baguette*

*Quinoa salad with greens and vegetable concasse*

*Sliced tomato salad with capers and creamy balsamic vinegar*

*Vegetarian tortilla rolls*

*Crunchy seasonal vegetable salad*

*Bread assortment*

## **Hot dishes**

*Mushroom risotto with truffle oil*

*Pan-fried vegetable sauté*

*Honey-glazed popcorn broccoli*

*Fried eggplant with Panko breadcrumbs*

## **Sweets**

*Chocolate banana sushi*

*Fruit assortment*

*Coffee, tea assortment, soft drinks*

*All the above-mentioned rates include 20% VAT.*

*In case of any food allergy or dietary restrictions, please, inform Chef in advance.*

## **Soup**

*Italian chickpea soup*

## **Cold dishes**

*Noodle salad with avocado, pepper and ginger vinaigrette*

*Spinach pancake rolls with vegetables and sauce*

*Couscous salad with broccoli and feta cheese*

*Apple and chicken salad with fresh mint*

*Healthy salad bar*

*Healthy bread assortment*

## **Hot dishes**

*Pesto chicken meatballs with a garlic butter sauce*

*Salmon fish sticks with Parmesan and herbs*

*Paella with vegetables and artichokes*

## **Sweets**

*Dark chocolate hazelnut cake*

*Chia pudding with almond milk and fruits*

*Coffee, tea assortment, soft drinks*

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## **Soup**

*Lentil soup with vegetables*

## **Cold dishes**

*Bruschetta assortment on a crispy baguette; tomatoes, artichokes, marinated olives*

*Italian antipasto: Parma ham, mortadella, salami, grissini, homemade focaccia*

*Pasta salad with mozzarella and vegetable concoction*

*Caprese salad with homemade pesto sauce*

*Mediterranean chickpea salad*

*Bread assortment*

## **Hot dishes**

*Chicken breast milanese style with lemon*

*Risotto Primavera with Parmesan cheese*

*Homemade pizza assortment*

*Fried eggplant with tomato concasse and green basil*

## **Sweets**

*Italian crostata with jam*

*Classic tiramisu in a glass*

*Coffee, tea assortment, soft drinks*

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## **Soup**

*Local yogurt soup Spas*

## **Cold dishes**

*Local cheese and meat selection with tandoori lavash*

*Gandzak salad with beef and eggplant*

*Assortment of local vegetables and greens*

*Eggplant rolls with strained yogurt and greens*

*Pickles assortment*

*Bread assortment*

## **Hot dishes**

*Local pork BBQ with Armenian tomato salsa*

*Grape leaves dolma with dried fruits and local yogurt*

*Seasonal grilled vegetables*

## **Sweets**

*Local gata with dried fruits*

*Seasonal fruit assortment*

*Coffee, tea assortment, homemade compote*

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## **Soup**

*Seafood soup Bouillabaisse*

## **Cold dishes**

*Nicoise salad with marinated tuna and soft-boiled egg*

*Crunchy salad with avocado and cherry tomato*

*Mini pancake with salmon gravlax and cream cheese*

*Pear and blue cheese salad*

*Hot ham and cheese sandwich Croque Monsieur*

*Bread assortment*

## **Hot dishes**

*Trout fillet with béarnaise sauce*

*Chicken fricassee*

*Quiche lorraine*

*Sauteed carrots with orange juice and tarragon*

*Pumpkin puree with oregano and cream*

## **Sweets**

*Lemon souffles cake*

*Paris Brest dessert*

*Coffee, tea assortment, soft drinks*

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# MEDITERRANEAN

**PRICE PER PERSON: 13.200 AMD**

## **Soup**

*Local fish soup with mussels and green basil*

## **Cold dishes**

*Traditional Greek salad with marinated onion*

*Bagels with avocado and roasted almonds*

*Quinoa salad with pan fried vegetables*

*Canned tuna salad with crunchy lettuce*

*Giardiniera (traditional pickled vegetables)*

*Bread assortment*

## **Hot dishes**

*Salmon with a piccata sauce*

*Shrimp skewers with vegetables*

*Roasted vegetables and barley*

*Pan-Fried potatoes with herbs and Parmesan*

## **Sweets**

*Persian love cake*

*Peanut butter and banana yogurt in glass*

*Coffee, tea assortment, soft drinks*

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