



Intourist Hotel was built in 1934 by architect A.V. Shchusev. In 2015, it was restored in its original form. The concept of the Intourist restaurant is the cuisine of the former Soviet republics.

STARTER

Molokan pickles (V)	10
Herbs and vegetables (V)	10
Smorrebrod with salmon and cottage cheese	10
Eggplant rolls with walnut	10
Studen with beef wild marinated mushrooms and horseradish cream	12
Azeri mezze plate	12
Vorschmack with red onion, quail eggs, sour cream and mustard	14
Hot smoked tongue with walnuts dressing	16
Cheese plate	22
Spinach pancake with cream cheese and smoked salmon	20

SALADS

Green salad with duck and goat cheese	10
Salad with chicken and apples	10
“Choban” salad (V)	10
Olivier salad with poached quails egg, provencal mayo and smoked tongue	10
“Pomegranate bracelet” salad	10
“Lazzat” salad with beef	10
“Manqal” salad with grilled vegetables (V)	10
Salad with marinated salmon and fresh herbs	14

HOT APPETIZERS

Mushroom Julienne	10
Pancake with chicken creamy sauce	10
Pan roasted quail with mushrooms, onion and sour cream	16
Gurza stuffed with lamb meat and herbs served yogurt sauce and mint oil	16

SOUPS

Homemade chicken noodles	10
Ukrainian borsch with garlic pampushka	10
Mushroom cream soup	10
Green schi with poached egg and sour cream	10
Lentil soup	10

“Dushbara” soup with small lamb dumplings	10
Nordic cream soup with salmon and terragon croutons	18
Solanka with slow roasted trout	18

HOT DISHES

Grilled vegetables (V)	10
Tika kabab	12
Grilled chicken in lemon marinade	15
Fish levengi with rice and pomegranate spinach	16
Uzbek pilaf	16
Traditional Azerbaijan “Dolma” in vine leaves	16
“Shah pilaf” with lamb, chestnuts and raisins	17
Lula kabab - minced lamb on grill	18
“Chicken Kiev” with pea puree and potato saute	19
Barberry crusted lamb chops with home style potato and grilled eggplants	22
Pan roasted duck served with apples, braised cabbage and red currant sauce	24
Beef “Stroganoff”	24
Sturgeon Sirdag	25
“Sadj” kabab with chicken (portion for two)	19
Trout with wild rice	32

“Sadj” kabab with beef (portion for two)	34
“Sadj” kabab with lamb (portion for two)	26
Sturgeon kabab	35
Mix Grill kabab (portion for two)	42
Sturgeon sadj (portion for two)	55

DESSERTS

“Medovik” honey pie	10
“Napoleon”	10
“Kama” mousse with berries and yogurt	10
Walnut pakhlava	10
“Ptichye moloko” milk cake	10
“Skazka” cake	10
Assortment of jams	10
Abscheron tart	12
Azery sweets	14
Fruit Plate	15
Ice cream (per scoop)	3

V - Vegetarian food