

Main menu

Signature dishes, Armenian specialities, steaks and seafood.

Updated: 2026-10-17

Please check availability and service arrangements with the restaurant.

Please check ingredients and allergens with our team before ordering.

Starters

Traditional pickles platter

Bruschetta with artichokes and Parmesan

Edamame with sea salt

Bruschetta with tomatoes and cheese cream

Seasoned olives

Armenian cheese platter

Hummus with lavash crisps

Selection of speciality meats

120 g

Cheese platter

160 g

Roasted beef bone marrow

Bruschetta with ricotta and sun-dried tomatoes

Bruschetta with cream cheese and olives

Beef tartare

180 g

Squid rings

150 g

Salmon tartare

180 g

Salads

Accento salad with beetroot

Arietta salad with chicken

Gioioso salad with beef

Dilijan salad

Prelude of Flavours salad

Summer salad

Tabbouleh

Italian salad with artichokes and Parmesan

Caesar salad

Greek salad

Prawn salad

Caesar salad with prawns

Soups

Cream of broccoli soup

Cream of pumpkin soup

Tanapur (Armenian yoghurt soup)

Cream of tomato soup

Cream of mushroom soup

Cream of pumpkin soup with seafood

Cream of tomato soup with seafood

Aveluk soup

An Armenian soup made with aveluk, a traditional wild green.

Main courses

Beef

Black Angus beef steak

T-bone steak

Aged tomahawk steak

1.5 kg

Short loin steak

Porterhouse steak

Ribeye steak

New York striploin steak

Skirt steak

Club steak

450–550 g

Fillet steak (filet mignon)

Shank with Asian sauce

1 kg

Classic entrecôte

Sous-vide beef shank

Sous-vide beef shank

Beef entrecôte with pepper sauce

Beef short ribs with vegetable purée

Beef in wine sauce

Milanese-style beef shank

for up to 6 guests

Ossobuco

450–650 g

Pork

‘Delicacy’ pork steak

Pork neck steak

Dilijans

Bacon and mushrooms with cream, garlic and Parmesan

Fried rice with bacon

Broccoli and bacon in cream sauce

Pork knuckle

1.1 kg

Pork ribs

Pork with hunter’s sauce

Pork in creamy garlic and mushroom sauce

Pork tenderloin

Lamb

Greek-style lamb chops

Lamb shank

Lamb with pesto

Poultry

Chicken steak

Turkey breast steak

Duck leg

Chicken breast stuffed with asparagus

Chicken with curry sauce

Kung Pao chicken

Chicken Stroganoff

Magret duck breast

Chicken breast with mustard, cream and white wine

Chicken with Parmesan

Chicken piccata

Sous-vide chicken with creamy mushroom sauce

White turkey chilli

Chicken with teriyaki sauce

Turkey dolma with berry sauce

Fish

Whole grilled whitefish

Whole trout

Grilled trout fillet

Flounder, grilled or oven-cooked

Cod with pil-pil sauce

Norwegian salmon steak

Sterlet steak

Fried sea bream with garlic sauce

Fried sea bass

Tilapia fillet

Seafood

Grilled prawns

Classic mussels

Cooked prawns on ice

Stuffed squid

Mussels in cream sauce

Baked mussels

Scallops with lemon, garlic and butter

Scallops in creamy garlic sauce

Dishes to share

Steak platter

for 4 guests

Steak platter

for 6 guests

Steak platter

for 8 guests

Other main courses

Spanish paella

Sides & bread

Sides

Country-style potatoes

Grilled vegetables

Asparagus

French fries

Mashed potatoes with truffle

Bread

Lavash

Matnakash bread

Bread and lavash

OLD DILIJAN bread

Desserts & pastries

Carrot cake

Gata

Classic croissant

Sachertorte

‘Eskimo’ dessert

Austrian apple strudel

Belgian waffle with Nutella and banana

French crêpe with Nutella and banana

Croissant with chocolate and hazelnut
