

PARTY
MENU
FOR
10
GUESTS

MINA

Yerevan

COST
ABOUT
33 THOU
SAND
DRAMS
PER GUEST



STARTERS SERVED ON THE TABLE

Homemade pickled hot peppers
Labneh with cucumbers
Labneh with tomatoes
Hummus with eggplant
Tonnato peppers
Muhammara, sweet pepper and olive oil dip
Baba ghanoush, mashed eggplant with herbs and olive oil
Fattoush, the famous Lebanese salad
Focaccia



HOT STARTERS SERVED ON THE TABLE

Stuffed cabbage rolls with turkey
Oven-roasted cauliflower with anchovy sauce



MAIN DISH OF EACH GUEST'S CHOICE

Slow-cooked lamb shoulder
Lamb kefta with Sardinian fregola
Duck confit
Grilled salmon



DESSERTS SERVED ON THE TABLE

Apricots, stewed in the oven, with a tender mascarpone mousse
White chocolate candy with pistachio and orange ganache filling



BEVERAGES

Mineral water
Tea/Coffee



WINE

Branded prosecco AM Selection 1,5 l
White wine Tus Reserve 0,75 l
Red wine Bordeaux AM Selection 1,5 l



PARTY
MENU
FOR
16
GUESTS

MINA

Yerevan

COST
ABOUT
36 THOU
SAND
DRAMS
PER GUEST



STARTERS SERVED ON THE TABLE

Vitello Tonnato
Salmon carpaccio
Kamchatka crab salad with avocado and grapefruit
Labneh with tomatoes
Muhammara, sweet pepper and olive oil dip
Hummus with eggplant
Focaccia



HOT STARTERS SERVED ON THE TABLE

Pan-fried artichokes with parmesan
Pizza ham and truffle cream



MAIN DISH OF EACH GUEST'S CHOICE

Slow-cooked lamb shoulder
Sea-bass all'acqua pazza
Duck confit
Maccheroncini with crab



DESSERT

Tiramisu



BEVERAGES

Mineral water
Tea/Coffee



WINE

Branded prosecco AM Selection 1,5 l
White wine Tus Reserve 0,75 l
Red wine Bordeaux AM Selection 1,5 l

