

**STARTERS**

**Italy**

- Olives • 2200
- Pan-fried artichokes with parmesan • 5300
- Tonnato peppers • 3700
- Vitello Tonnato • 4500
- Oven-roasted cauliflower with anchovy sauce • 3700
- Parmigiana di melanzane • 4600
- D.O.P. meat delicacies • 5900

**Middle East**

- Homemade pickled hot peppers • 2000
- Labneh with cucumbers • 2400
- Labneh with tomatoes • 2400
- Hummus with eggplant • 3300
- Muhammara, sweet pepper and olive oil dip • 2600
- Baba ghanoush, mashed eggplant with herbs and olive oil • 2500

**Crudo**

- Beef carpaccio • 6200
- Salmon carpaccio • 7200



**SALADS**

- Caprese salad with burrata cheese • 6200
- Tabbouleh • 3500
- Fattoush, the famous Lebanese salad • 4700
- Kamchatka crab salad with avocado and grapefruit • 9500
- Warm veal salad • 7900

**SOUPS**

- Chicken soup with homemade noodles • 3000
- Agnolini, meat-stuffed pasta with broth • 4400
- Minestrone, light Tuscan soup with season vegetables • 3200
- Seafood soup • 9500
- Bean soup • 3000

**HOMEMADE BREAD** Focaccia • 1900

**AIRY  
PIZZA NAPOLETANA**

WOOD-FIRED OVEN

- Margherita • 4900
- Four cheese • 5900
- Salami • 5900
- Ham and mushrooms • 6400
- Truffle • 11500
- Prosciutto di parma and arugula • 8500
- Mortadella and pistachios • 6300
- Ham and truffle cream • 8500
- Nutella and pistachios • 6200

**PASTA**

- Ravioli del plin with veal and parmesan • 6600
- Maccheroncini with crab • 11000
- Tagliolini with tiger prawns and zucchini • 7500
- Ravioloni with robiola cheese and mushrooms • 7900
- Tortelli with burrata and black truffle • 9500
- Tagliatelle with rabbit • 7300
- Maltagliati with duck ragout • 7500
- Spaghetti frutti di mare • 10500
- Spaghetti al pomodoro • 5400
- Cacio e pepe • 6000

**RISOTTO**

- Risotto with veal cheeks • 9400
- Seafood risotto • 9800



**MEAT**

- Lamb kefta with Sardinian fregola • 10200
- Lamb shank with vegetables • 9500
- Tagliata, young beef on the grill with pommes frites and bearnaise sauce • 14500
- Filetto al pepe nero – young beef fillet in pepper sauce with mushrooms • 18500

**FISH**

- Fritto misto, crunchy seafood with aioli • 9200
- Grilled salmon • 11200
- Sicilian style octopus • 16500
- Wolf fish all'acqua pazza • 14900

**POVLTRY**

- Duck confit • 9900
- Stuffed cabbage rolls with turkey • 5900

**PERFECT FOR SHARING,  
FOR 2-3 GUESTS**

- Ribeye steak on the grill, price for 100 g • 6900
- Slow-cooked lamb shoulder • 22000



WE KINDLY ASK YOU TO KEEP IN MIND  
THAT WE TAKE FOOD ORDERS AT 11:30 PM THE LATEST.

BRAND-CHEF: ARAM MNATSAKANOV HEAD MANAGER: LAURA PARSADANYAN

## APERITIVO

### COCKTAILS

Aperol Spritz • 4900  
Limoncello Spritz • 6500  
Ararat Spritz • 5700

Bellini • 4900  
Kir Royal • 4500

Negroni • 6500  
Sgroppino • 3900  
Gin Tonic • 7500  
Whiskey Sour • 7500

### SPARKLING WINE BY GLASS

Signature AM Prosecco  
Veneto, Italy • 3200

Signature AM Prosecco Rosé  
Veneto, Italy • 3200

### BEER

Alexandrapol 0,33 L • 1400

### HOMEMADE LEMONADE

Passion fruit with peach 1 L • 4900  
Raspberry with mint 1 L • 4900  
Grapefruit-oriental spices 1 L • 4900

### LEMONADES

Coca-Cola / Coca-Cola Zero 0,33 L • 1000  
Fentimans Tonic 0,2 L • 3200

### JVICES

Fresh juice • 2000  
orange, grapefruit

Noyan juices • 1600  
apple, orange, tomato

### WATER

Byuregh still 0,5 L • 500  
Jermuk sparkling 0,5 L • 500



WE WOULD BE ETERNALLY GRATEFUL  
IF YOU COULD FOLLOW A FEW BASIC RULES:

We only serve dishes listed on the menu.

Please let us know in advance if you have any food allergies.

Unfortunately, dogs and other pets are not permitted in the restaurant,  
but they are welcome in our garden.

Please, be aware that our restaurant space is not an office.  
Please do not work on laptops in our restaurant. Just enjoy!

Please do not bring your own balloons or any other extra decorations to your celebration.

Bodyguards are not allowed in the dining area.

We kindly ask you to switch your mobile phones to silent mode.

We are always happy to receive your feedback.  
Please, contact our manager or email Aram Mnatsakanov directly at:  
[aram@am-rest.com](mailto:aram@am-rest.com)

