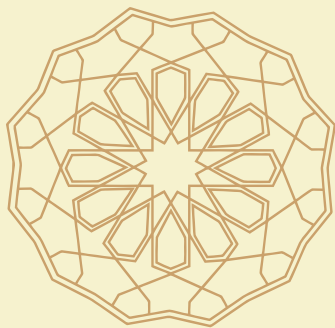




MENU



ARMENIAN

BAR - RESTAURANT - LOUNGE

Est 1968

Vegetarian and Vegan Starters

Soup

SPICY LENTIL SOUP [VG] £7.50

BORSCH £7.50

Famous Ukrainian beetroot and vegetable soup
– served with sour cream and brown bread [VG]

VEGETARIAN SHARING PLATTER – £9.50

Orders are for a minimum of 2 people and prices are per person

Meze Rich selection of tasty vegetarian starters:

hummus, ikra, tabbouleh, babaghanoush, mutabal, panirov borek & falafel
served with lavash bread

Cold Salads and Dips

All dips are served with warm pita bread

JAJUK £7.00

Yoghurt shredded cucumber and chopped dill and garlic [V]

ARMENIAN SPECIAL SALAD £6.95

Fresh assorted greens topped with pomegranate
and mulberry sauce [VG]

HUMMUS £6.95

Chickpeas puree, tahini & garlic blended with
olive oil & lemon juice [VG]

IKRA £7.50

Minced aubergine, sweet peppers & fresh greens
cooked in olive oil [VG]

MUTABAL £7.50

Grilled aubergine dip with tahini, olive oil & garlic [VG]

ARMENIAN VEGETABLE SALAD £7.50

Tomato and cucumber mixed with greens, onions and herbs [VG]

TTU £7.50

Assorted pickles [VG]

TABBOULEH £7.00

A mixture of bulgur (cracked wheat) & chopped vegetables,
mint, olive oil & lemon juice [VG]

BABAGHANOUSH £7.50

Grilled aubergine with chopped tomatoes, onion,
peppers, parsley, oil & lemon [VG]

ROLLS OF AUBERGINE £7.50

Fried aubergine slices rolled with spicy cheese [V]

[V] Vegetarian | [VG] Vegan Ask your waiter for allergy advice

Hot Vegetarian and Vegan Starters

MEGRELSKY KHACHAPURY £10.50
Double cheese bread pastry [V]

FETA IN FILO £8.50
Feta cheese wrapped in filo pastry, dressed with honey and sesame seeds [V]

FALAFEL £7.00
Made with ground mixture of broad beans, chickpeas, sun coriander, cumin fried in oil [V]

PANIROV BOREK £6.50
Deep fried filo pastries filled with spinach & cheese [V]

MUSHROOM BLINI £6.95
Fried, chopped mushrooms & onion wrapped in pancake [V]

Meat and Fish Starters

Soup

SOLYANKA £12.00
Soup with a sour flavor, smoked meats, gherkins, potatoes, olives, lemon served with soured cream

MEAT SHARING PLATTER – £10.95

Orders are for a minimum of 2 people and prices are per person

Rich selection of tasty meat starters:

Ararat pie, kofta, dolma, olivieh, babaganoush, mutabal, hummus, tabbouleh

Meat and Fish Cold Starters

SELODKA £7.50
Salted herring with boiled potatoes, dill & fresh onion rings

SELODKA POD SHUBOY £8.00
Salted herring garnished with layers of cooked, chopped vegetables, olive oil eggs covered with mayonnaise

BASTURMA £8.50
Finely sliced, air-dried cured beef

OLIVIEH £7.50
A mixture of potatoes, green peas, carrots, gherkins, beef & mayonnaise, parsley, dill & olive oil

Meat and Fish Hot Starters

YEREVAN KHACHAPURI (*Ajaruly Khachapury*) £12.50

Slightly spicy basturma, baked in home made bread, topped with egg & melted cheese

KOFTA (*Kololak*) £7.95

Balls of spicy minced lamb, mixed with onion, tomatoes & Armenian spices

YERSHIG £7.95

Home-made lamb sausage cooked in spicy tomato sauce with fresh herbs

ARARAT PIE £7.50

Deep fried savory pastries filled with minced lamb, parsley, nutmeg & egg

DZKNIK £8.00

Whitebait tossed in flour, deep fried, served with lemon & special sauce [F]

GARIDES £11.50

King prawns cooked in garlic butter & white wine sauce with fresh chilly peppers

OCTOPUS £12.95

Delicately marinated and charcoal grilled served with special sauce

KALAMARI £8.95

Deep fried fresh squid served with special sauce [F]

Vegetarian and Vegan Main Course

ARMENIAN STYLE VEGETABLE MUSSAKA £16.95

Layers of potatoes, aubergine, peppers, courgettes and mushrooms topped with bechamel sauce [VG]

STUFFED AUBERGINE £15.95

Grilled aubergine stuffed with mixed vegetable topped with cheese [VG] [V]

MUSHROOM BLINI £14.95

Dried chopped mushrooms and onion wrapped in pancake – served with fresh salad [V]

PASUS DOLMA £15.95

Traditional Armenian dish, marinated cabbage stuffed with grated vegetables [VG]

MUSHROOM STROGANOFF £15.95

Mushrooms with fried onions in sour cream sauce served with rice [V]

VARENIKY £14.50

Dumpling with mushrooms & mashed potatoes [V]

[V] Vegetarian [VG] Vegan [F] Flour Ask your waiter for allergy advice

Meat and Fish Main Course

Khorovats – Charcoal Grill

All charcoal grilled dishes are served with sprinkled fresh onions and herbs. All are charcoal grill and gluten free.

SHISH KHOROVADZ £19.95

Marinated cubes of lean lamb

SHASHLIK £20.95

Lamb chops delicately marinated with special spices and served with Armenian special salad

MIXED KHOROVADZ £21.95

Lamb chops, chicken thighs & pork served with Armenian special salad

KHOZY KHOROVADZ £17.95

Fine cut of pork marinated with Armenian spices

TAVARI SHISH KHOROVADZ £25.95

Traditional village style marinated rib-eye, charcoal grilled

HAVI KHOROVADZ £16.50

Marinated chicken thighs

TRCHNY £17.95

The Armenian traditional home-made minced chicken and turkey lulu kebab

NUR HAVI £17.95

Chicken breast marinated in pomegranate sauce

MADZUNOV KHOROVADZ £18.95

Two skewers of spicy minced lamb served on pita bread, topped with yogurt

Fish

All fish dishes are charcoal grilled and served with vegetables.

GARIDES £23.95

King prawns cooked in garlic butter & white wine sauce with fresh chilly peppers

WHOLE SEA BASS £23.50

SALMON STEAK £21.95

Ask your waiter for allergy advice.

Main Course

CHICKEN KYIV £17.95

Minced Chicken breast coated in breadcrumbs & stuffed with herbs and garlic butter served with mashed potato

TAPAKAC CHUT £19.95

Pan fried baby chicken served with mashed potatoes

ARMENIAN GOULASH £23.95

An Armenian favorite stew made with lamb, cooked in a rich tomato sauce with vegetables served with rice

LCONAC SMBUK £16.95

Aubergine stuffed with spiced minced lamb – served with spicy carrot salad

GARAN MATER £21.95

Lamb-chops cooked in pomegranate sauce, herbs – served with mashed potatoes

SIBERIAN PELMENI (other options available, ask waiter) £15.95

In broth (mix of pork and beef)

KHINKALI (other options available, ask waiter) £16.95

Traditional Georgian dumplings with minced veal and pork special spices

TAVARI KHASHLAMA £19.95

Beef ribs cooked with aubergine, garlic & fresh herbs

DOLMA £16.95

Vine leaves stuffed with minced meat, rice, onion & herbs – served with jajuk

GOLUBTSY £16.95

Cabbage rolls stuffed with minced chicken, rice and herbs, cooked in tomato sauce served with sour cream

Sides and Breads

Armenian garlic bread £4.50

Armenian garlic topped with ajika £4.95

Chef's lavash bread £2.50

Home-made thin traditional bread of Armenia baked in tandoori

Brown bread £3.00

Pita bread £2.00

Mixed basket £4.95

Olives £4.50

Chips £3.50

Rice £2.95

Mashed potato £3.95

Banquets

ARMENIAN MEAT BANQUET – £36.95

Minimum of 2 people

HOT & COLD STARTERS

Plentiful selection of tasty meat starters

Ararat pie, kufta, dolma, olivieh, babaghanoush, hummus, tabbouleh, mutabal served with lavash bread

MAIN COURSE

Selection of chef's mixed kebab

Chicken, lamb and pork cooked over charcoal served with rice

ARMENIAN SPECIAL BANQUET – £45.00

Orders are for a minimum of 6 people and prices are per person

COLD STARTERS

Olivieh, tershu, hummus, selodka

HOT STARTERS

Mushroom blini, Ararat pie

MAIN COURSE

Selection chef's mixed khorovats & golubtsy

VEGETARIAN BANQUET – £27.95

Orders are for a minimum of 2 people and prices are per person

HOT & COLD STARTERS

Rich selection of tasty vegetarian starters:

Hummus, Ikra, tabbouleh, babaghanoush, mutabal, borek & falafel served with lavash bread

MAIN COURSE

Mushroom Stroganoff, Pasus dolma

(grilled aubergine, pepper & tomato chopped in oil and herbs)

Ask your waiter for allergy advice.

Early Bird Menu

Not available Bank Holidays and between 15th of November to
01th of January Available Monday to Friday from 12.00–5.00 p.m.

2 COURSES £19.95

Starter

SPICY LENTIL SOUP

[VG]

BORSCH

Famous Ukrainian beetroot & mixed vegetable soup
served with sour cream & brown bread [VG]

HUMMUS

A chickpea purée, tahini & garlic—blended with
olive oil & lemon juice—served with pita [VG]

TABBOULEH

A mixture of bulgur (cracked wheat), chopped vegetables,
mint, olive oil & lemon juice [VG]

FALAFEL

A ground mixture of broad beans, chickpeas, coriander,
cumin & turmeric—fried in oil [V]

DZKNIK

Whitebait tossed in flour, deep fried – served with lemon [F]

BABAGHANOUSH

Grilled aubergine with chopped tomatoes, onion,
peppers, parsley, oil & lemon [VG]

PANIROV BOREK

Deep fried savory pastries filled with spinach & cheese [V]

ARARAT PIE

Filo pastries filled with spiced minced lamb, parsley, nutmeg

Main

KOFTE

Balls of spicy minced lamb meat, mixed with onion,
parsley & spices, served with rice

SAUSAGE OMELETTE

A mixture of spicy sausage pieces with eggs, tomatoes,
peppers, topped with sumac

GOLUBTSY

Cabbage rolls stuffed with minced chicken, rice and herbs,
cooked in a tomato sauce, served with sour cream

KOOKOO OMELETTE

Armenian style vegetable omelet

HAVI KHOROVADZ

Marinated chicken thighs – served with vegetables

PASUS DOLMA

Pickled cabbage leaves stuffed with bulgur wheat, red kidney beans,
lentil, chickpeas, fried onion and Armenian herbs

[V] Vegetarian [VG] Vegan [F] Flour 12.5% service charge will be added to your bill
Ask your waiter for allergy advice

DESSERTS MENU

<i>Honey Cake</i>	£7.50
<i>Honeymoon Cake</i>	£7.50
<i>Caramel Cake</i>	£7.00
<i>Armenian Traditional Paklava</i>	£7.50
<i>Chocolate Fudge Cake (Served with ice cream)</i>	£7.50
<i>Armenian Taverna Special</i> <i>(Ice cream rolled in pancake with summer fruit)</i>	£8.50

HOT DRINKS

Coffee

<i>Armenian Coffee</i>	£3.50
<i>Single Espresso</i>	£2.75
<i>Double Espresso</i>	£3.00
<i>Americano</i>	£3.25
<i>White Americano</i>	£3.50
<i>Cappachino</i>	£3.95
<i>Latte</i>	£4.50
<i>Liquor Coffee (Please ask for available flavored liquor)</i>	£7.95
<i>Irish Coffee</i>	£7.50
<i>Armanian Cognac Coffee</i>	£8.50

Tea

<i>English Breakfast Tea</i>	£2.75
<i>Herbal Teas</i>	£3.25
<i>Armenian Mix Herbal Tea</i>	£3.50
<i>Armenian Mountain Tea</i>	£4.00

Ask your waiter for allergy advice.

Armenian Restaurant has served authentic
Armenian cuisine in Manchester since
1968. Family-run and rooted in tradition,
the restaurant combines fresh,seasonal
ingredients with classic Armenian recipes
and warm hospitality.Guests enjoy rich
flavours, charcoal-grilled dishes,and a
welcoming atmosphere
inspired by Armenia's culinary heritage.



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