

APAGA RESORT



Starters

Bread basket	800 ₺
Homemade Cheese	2 100 ₺
Sheep Cheese	2 500 ₺
Assorted Armenian Cheeses	2 900 ₺
Lori, Chanakh, Chechil, Horats	
Cold Cuts	4 500 ₺
Basturma, Sujukh, Salami, Ham	
Assorted Fresh Greens	1 300 ₺
Vegetable Basket	1 900 ₺
Homemade Pickles	1 900 ₺
Homemade pickled mix	
Matsoun	1 100 ₺
Homemade yogurt	
Strained matsoun	1 400 ₺
Rezhan	2 000 ₺
Strained cream	
Hummus	2 100 ₺
Classic hummus with a twist of Tavush	
Mutabal	1 800 ₺
Baked eggplants with aromatic spices	
Chicken Pâté	3 200 ₺
A delicate pâté with pistachios. Served with crispy baguette, onion confiture and orange jam	
Yenokavan	1 900 ₺
Refreshing appetizer made with homemade yogurt and local herbs	

Hot Appetizers

Aveluk Tart 2 800 ₺

Combines the tangy flavors of horse sorrel with the smoothness of goat cheese, creating the perfect combination of flavors and textures

Forest Oyster Mushrooms 2 300 ₺

Crispy Tavush mushrooms with sour cream and nut sauce

Yenokavan Smbuk 3 700 ₺

Baked eggplant stuffed with mozzarella cheese, fried until crispy, served with Neapolitan sauce and local herb pesto

Fried Hummus 1 900 ₺

A delightful combination of tender chickpeas, bold spices, and creamy chimichurri

Salads

Summer Breeze 1 900 ₺

Tabbouleh 2 300 ₺

Steamed bulgur and quinoa mixed with chopped greens and tomatoes, seasoned with olive oil and lemon juice

Crispy Spinach 3 300 ₺

Spinach leaves with pear, crispy bacon, Gorgonzola cheese, strawberries and citrus-bacon vinaigrette sauce

Village Special 2 800 ₺

Crispy potato pie, fried chicken fillet, dressed vegetables and lettuce

Trout Citrus Delight 3 500 ₺

Light salad with lightly salted trout, bright citrus slices, and fresh vegetable slices

Roast Beef Salad 3 900 ₺

Flavorful roasted vegetables, juicy lettuce, tender roast beef, seasoned with original sauce and breaded egg

Soups

Chicken noodles 2 100 ₺

Farm chicken broth with homemade
noodles and carrots

Borsch 4 000 ₺

Spas 1 600 ₺

Traditional yogurt based soup with wheat kernels

Oxtail and Chickpea Soup 3 600 ₺

Hangover soup with pieces of meat, vegetables and chickpeas,
rich broth with the addition of bright tomato salsa

Dishes from wood burning stove

Margarita 2 800 ₺

Peperoni 3 300 ₺

Hunters 3 600 ₺

Diablo 3 600 ₺

Carbonara 4 200 ₺

Quattro Formaggi 3 600 ₺

Beef Sandwich 2 900 ₺

Mozzarella Tomatoe Sandwich 2 400 ₺

Main dishes

Dolma 2 800 ₺

Seasoned ground beef wrapped
in grape leaves

Arishta Lamb Stew 3 400 ₺

Lamb stewed in the oven in a delicate creamy
sauce with herbs and homemade noodles

Arishta Trout 3 900 ₺

Highland trout in a fresh and spicy tomato sauce and
homemade rejean with bright notes of tarragon

Lamb Khashlama 4 600 ₺

Tavush lamb stewed with farm vegetables and herbs

Trout Spinach Glaze 4 800 ₺

Homemade trout fillet glazed with homemade sauce,
carrot orange gel, spinach and holandaise sauce

Dzavar Prochetta 3 800 ₺

Wheat kernels in creamy cheese sauce with pieces
of aromatic tender pork

Chicken Mashed Potatoes 3 200 ₺

Spicy crispy chicken, mashed potatoes with grainy
mustard, green onions and parmesan

Pepper Sauce Meat Pie 3 800 ₺

Melting pieces of beef and pork with mushrooms,
simmered in dark beer, wrapped in crispy puff pastry

Table Dishes

Pork Knuckle Bigus 2 300 ₺
Baked pork knuckle with spicy cabbage
and pickled tomatoes /100 g

Leg of Lamb 4 500 ₺
Oven-stewed leg of lamb with aromatic rice and dried fruits /100 g

Josper Set Pork 13 500 ₺
Pork pulp, chicken and beef lula, chicken kebab,
vegetables and sauce

Garnishes

French Fries 1 300 ₺

Country Style Potatoes 1 500 ₺

Mashed Potatoes 1 200 ₺

Spaghetti 1 400 ₺

Boiled Rice 1 000 ₺

Buckwheat 1 000 ₺

Souses

Ketchup 500 ₺

Spicy 500 ₺

Mayonnaise 500 ₺

Cheesy 500 ₺

Garlic 700 ₺

BBQ 700 ₺

Vegetables on an open fire

Potatoes.....	1 300 ₺
Vegetables mix	2 000 ₺
Mushrooms.....	1 950 ₺
Corn	1 000 ₺

Dishes on an open fire

Barbecue Chicken	2 900 ₺
Barbecue Chicken Wings	2 900 ₺
Barbecue Lamb Pulp	4 600 ₺
Pork Tenderloin	4 200 ₺
BBQ Pork Pulp	4 000 ₺
Lamb Kebab	2 500 ₺
Chicken Kebab.....	1 800 ₺
Beef Kebab	2 400 ₺
Grilled Trout	4 450 ₺

Desserts

Creme Brulee..... 2 300 ₺

Delicate vanilla cream covered with a thin layer of
crispy caramelized cane sugar crust

Salted Caramel Brownie..... 1 800 ₺

A dessert with a delicate texture and a rich taste of
chocolate and salted caramel

Pakhlava 1 600 ₺

Traditional Armenian Pakhlava

Strawberry Millefeuille..... 2 500 ₺

Thin puff pastry with delicate cream, raspberry
sauce and fresh strawberries

Seasonal fruits 3 800 ₺

Jam..... 1 300 ₺
/50 g

Honey..... 1 200 ₺
/50 g