

# cafe ansari

## ANTIPASTI

Stuffed Carrots with walnuts, onions, saffron and herbs H, L  
6,00 (vegan possible)

Variation of Three Spreads sheep cheese and yogurt rolled in Za'tar, eggplant- and red beet spread with baguette A, G, N  
7,00

Eggplant Roll with walnut filling, fresh herbs, pomegranate seeds and bread H, L  
6,50

Red Beet Salad with parsley, coriander, dill and herring C, D  
6,00

Salad of Smoked Eggplants with pomegranate seeds and nuts H  
6,50 (vegan)

Hommus: chickpea spread with olives, vegetables sticks, served with pita bread A, N  
6,00 (vegan)

Georgian Salad with Adjika Sauce  
6,50

Variety of Antipasti for 2 or more persons  
PER PERSON 15,00

## APPETIZERS

Summer salad with cream cheese and watermelon H  
10,00

Chicken Fillet on quinoa salad with blackberry sauce  
13,00

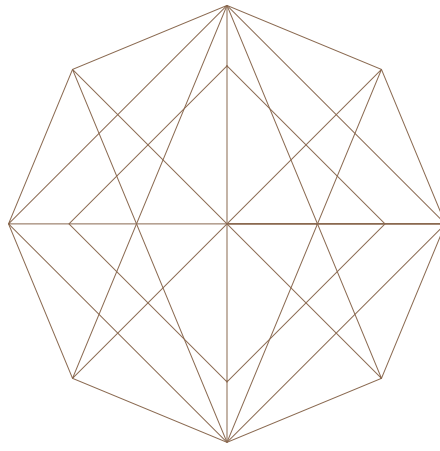
Beef Tartare with adjika sauce, pickled mustard vegetables and pita bread A, C, G, M  
12,00

Slices of beef filet on beluga lentil-tabouleh with caper aioli C, L, M  
15,00

Khachapuri: flat yeast dough cake with mozzarella and soft cheese filling A, G  
8,00

## SOUPS

Red Lentil Soup with tahina-yogurt and pomegranate seeds G, L, N  
5,50



## ANSARI RECOMMENDS

Slices of beef filet on beluga lentil-tabouleh with caper aioli B, C, L (entremets)  
15,00

## MAIN DISHES

Kwerebi: Georgian Ravioli with potato and cheese filling, with sage butter (app. 15 min) A, C, G 14,00

Summer vegetables with artichokes, green beans, king oyster mushrooms & cauliflower cream F, G 16,50

Grilled Eggplant with oriental mango-yogurt dip and herbal millet G 15,50

Pita Bread filled with Roasted Chicken Strips and vegetables, served with a spicy aydjika-dip A, C, G, L, M, N 15,00

Khinkali: dumplings with meat filling (app. 20 min) A, C 15,00

Borani: Roasted Chicken Filet on leaf spinach with roasted almonds and cinnamon yogurt A, G, H 17,00

Tshakapuli: Braised Tarragon Lamb with fresh tarragon, snow pea and creamy polenta G 17,50

## Side dishes

Creamy polenta G 3,70

Lettuce salad M 4,90

Georgian-style Salad with Adjika dressing G, L 6,10

## DESSERTS

Duett of Crème Brûlée lemongrass-ginger and cardamom, with raspberry coulis C, G 9,00

Tarragon-curd cream with a coulis of berries, sesame-krumkake and violet-blossom sugar A, G, N 8,50

Chocolate Lava Cake (Fondant) with chilli-kumquats & rum & raisin ice-cream (15 min) A, C, G 9,50

Sorbet of mango, peach and raspberries on fresh fruit 8,50

Dessert Variation for 2 or more people (15 min) per person 14,50

