

STARTERS & SALADS

WATERMELON & FETA (V/O/L)	36
Rosemary compressed watermelon, feta mousse, balsamic caviar	
STEAK SALAD	39
Mesclun, edamame beans, Thai dressing, confit tomato	
	
JW GARDEN SALAD (V)	42
JW herb dressing, avocado, cucumber, blue cheese, sunflower seeds, onion rings	
FRIED AUBERGINE SALAD (O/L)	32
JW Garden coriander, pomegranate dressing	
GREEK SALAD (V/O/L)	29
Tomato, onion, cucumber, bell pepper, olives, feta cheese, oregano	
CAESAR SALAD CLASSIC/CHICKEN/PRAWNS	29/34/42
Crispy romaine lettuce, shaved parmesan, dried tomato, brioche bread	
CHICKEN/PRAWN POP CORN	32/35
Barbeque mayo, hibiscus gel / tarator sauce, citrus gel	
CRISPY CALAMARI	35
Tarator sauce, lemon wedge	
BURRATA, TOMATO AND RUCOLA (V/L)	36
Balsamic glaze, rucola, olive oil	
POLENTA FRIES (V)	29
Garlic Mayo	

SOUPS

SOUP OF THE DAY (L)	32
TRUFFLE MUSHROOM (V)	39
Oyster mushroom, button mushroom, truffle, cream	

TASTE OF MIDDLE EAST

Your choice of mezze served with warm pita	
1 mezze - 18 3 mezzes - 49	
HUMMUS (V/VG/O)	
Chickpeas, tahini, olive oil, lemon juice	
TZATZIKI (V/O/L)	
Cured cucumber, Greek yogurt, garlic, mint, olive oil	
ATOM (V/O/L)	
Eggplant, garlic yogurt, chili oil, walnut, sundried chili peppers	
AJILI EZME (V/VG/L)	
Crushed vegetables, pomegranate molasses, chili	

V - vegetarian, VG - vegan, P - pork, A - alcohol, O - organic,
L- local product, GF- gluten free, LF- lactose free
Allow us to fulfill your needs - please let us know if you have any special dietary requirements, food allergies or food intolerances. All prices are in AZN and inclusive of government taxes.
We levy no service charge.

CAVIAR TASTING

A luxurious set of caviar with condiments hard-boiled egg yolk, egg white, chive, crème fraîche, sour cream, capers, red onion, crispy lavash, butter milk blini, lemon, lime	
Osetra 50 gr 580 (L)	Beluga 50 gr 680 (L)
Osetra 113 gr 980 (L)	Beluga 113 gr 1600 (L)

STEAKS

WAGYU		
<i>Australian Wagyu cattle have bloodlines that can be traced back to Japanese Wagyu cattle. Leaner and meatier than the Japanese counterpart, this halal-certified Wagyu beef has an exquisite tenderness and marbling, with a rich, juicy, buttery, and beefy aroma.</i>		
WAGYU FILLET	200gr	360
WAGYU RIB EYE	300gr	395
AMERICAN ANGUS STEAKS		
<i>Originally from Scotland, Angus or Aberdeen Angus beef has thrived in the US. Lean yet juicy, this mouthwatering beef has a unique taste and it is renowned for its fine marbling texture and superlative eating qualities.</i>		
TENDERLOIN	200gr	175
RIB EYE	300gr	205
STRIPLOIN	300gr	160
AUSTRALIAN BLACK ANGUS		
<i>Free range & full of flavor. Cattle raised on the verdant pastures of southern New South Wales and Victoria benefit from clean air and sophisticated farming techniques that produce a nourishing and balanced diet that yields meat of the finest eating quality.</i>		
TENDERLOIN	200gr	170
RIB EYE	300gr	185
MIRATORG BLACK ANGUS		
<i>Legendary breed of hornless cattle, well treated, halal-certified meat with a specific taste.</i>		
RIB EYE	300gr	165
SHARING		
<i>This order will be serving with 2 chooice of side dishes and 3 chooice of sauce. This should be pre-order 1 day in advance.</i>		
TOMAHAWK	per 100gr	35
PORTER HOUSE	per 100gr	35
ROYAL MEAT BOARD (L)		175
CHEF'S CHOOICE MEATS (L)		
DRY AGED TENDERLOIN (MBS 4-5)		95
RIB EYE BONE-IN		125
T-BONE		185
SIDES (V/L) (all sides 12)		
Baked potatoes with tarragon	Josper grilled vegetables (VG/O)	
Onion rings	Steak fries (VG)	
Mashed potatoes	Steamed broccoli	
Mushroom gratin	Creamy spinach	
Bulgur pilaf (VG)		
<i>All steaks come with a sauce of your choice:</i>		
<i>steak sauce, green peppercorn, duo of mustard, red wine, signature bourbon barbeque sauce, roasted pepper chimichurri sauce, béarnaise sauce</i>		

BURGERS

FIREWORKS SIGNATURE TRUFFLE BURGER	62
Wagyu burger, oyster mushroom, caramelized onion, truffle mayo, cheddar cheese, steak fries	
CRISPY CHICKEN / JW BEEF BURGER	45/58
Garlic mayo, lettuce, tomato, jalapeno, fried egg, cheese, caramelized onion	
FIREWORKS BEEF WRAP	52
Bell pepper, white onion, green salad, chili flakes, steak fries, cheddar cheese sauce, soy sauce	
SLIDER FEAST	68
Wagyu, Black Angus, Crispy Chicken	
Avocado, fried egg, lettuce, tomato, caramelized onion, garlic mayo, gherkins, jalapeno, truffle potato chips	

MAINS

BRAISED BEEF CHEEK (L)	72
Barley mascarpone keskek, green oil, beef jus	
48 HRS SHORT RIBS (L)	95
Truffle mashed potato, beef jus, honey glaze vegetable	
TRADITIONAL KAYSERI MANTI	42
Turkish manti filled with beef, garlic yogurt, Chef's spices	
STEAM WILD SALMON	80
Buckwheat, corn, edemame, orange blanc sauce	
PIKE PERCH (L)	56
Potato fondant, sautéed spinach, bearnaise sauce	
PAN SEARED SEABASS	79
Fondant potato, sautéed spinach, anchovy crumbles	
GRILLED VILLAGE CHICKEN	49
Plum and pomegranate glaze	
CELERIAC BLOSSOM (V/VG/GF/LF)	35
Celeriac puree, coconut milk, garlic oil, celeriac dust	
ROASTED EGGPLANT (V/VG/GF/LF)	35
Slow cooked vegetables, tomato sauce, sour bread crumbs	
LAMB SHANK (L)	105
Fregola, lamb jus, lamb demi glace sauce	
SLOW COOKED OCTOPUS	145
Corn polenta, chimmichurri, green oil	
KEBABS	
All kebabs served with lavash, yogurt, sumac onion, grilled chili and tomato	
SHISH TAWOOK (L)	44
AGHJABADI LAMB (L)	52
ADANA BEEF (L)	46
BEEF BASDIRMA (L)	54
FIREWORKS ROYAL MEAT BOARD (L)	175