ANTIPASTI

Carpaccio di Manzo 54
Sliced filet of beef, truffle sauce, goat cheese cream, parmesan, Lankaran orange segment

Vitello Tonnato 39
Sous vide veal loin, tuna sauce, olive powder, caper berries, sweet-sour onion

Chicken Arugula Salad 32
Balsamic dressing, arugula, beetroot, pecan walnut, mandarin, gorgonzola cheese

Italian Cheese and Cold Cuts (P) 68
Italian cured meat and cheese board, Gakh honey, dry fruits and grissini

JW garden

Burrata Caprese Salad (V/L) 36
Zira tomato, burrata cheese, fresh basil from JW garden, olive powder, oregano and EVOO

7 Greens Salad (VG) 40
White balsamic vinaigrette, celery stick, crispy fennel, pine nuts

Beetroot Ravioli (V) 29
Citrus dressing, goat cheese mousse, beetroot pure, JW garden herbs oil

Salmon Tartare 52
Salmon tartare served with avocado, apple and spring onion

Parmesan Souffle (V) 34
Mini garden greens, mandarin, cashew nuts, balsamic reduction

Mozzarella Stick (V) 32
With cherry sauce

Arancini Sciliani (V) 29
Mashed peas, parmesan snow, truffle mayo

Frittura Italiana 46
Crispy fried Mediterranean calamari, shrimps, anchovies, tempura fried zucchini, paprika, ginger and lime mayonnaise

SOUP

Minestrone Soup (VG/O/L) 25
Traditional Italian seasonal vegetables soup

Soup of the Day (L) 25
Prepared with local ingredients

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
Osetra 113 gr | 980
Beluga 50 gr | 680
Beluga 113 gr | 1600

PASTA AND RISOTTO

Fresh Tagliatelle with Lamb and Beef Ragù (L) 48
Fresh pasta tagliatelle, Beylagan lamb and beef bolognese sauce, parmesan velouté and jus

Lasagna alla Bolognese 48
Bolognaise sauce, bechamel, mozzarella, beef stock

Tagliolini Al Burro (V) 35
Parmesan cream sauce, crispy garlic

Ravioli di Castagne e Ricotta (V) 42
Chestnut, ricotta filled ravioli, beurre noisette, gorgonzola foam

Chicken Tortellini 54
House tortellini with chicken in a creamy Remy sauce, morel mushrooms and aromatic truffle paste

Ruby Beetroot Gnocchi (V) 45
Soft potato gnocchi with beetroot, light cream sauce with Parmesan, fresh lemon zest

JW garden

Linguine Pesto Genovese (V/O/L) 42
Stracciatella, sundried tomato, JW garden basil pesto

Casarecce with Sea Food 52
Fresh pasta casarecce with fresh tomato and octopus sauce, octopus, mussels, shrimp and herbs from JW garden

Porcini Mushroom and Goat Cheese Risotto (V) 49
Risotto, porcini mushrooms, goat cheese, fresh thyme from JW garden, stir-fried mushrooms

Macaroni all'Arrabbiata (V) 45
Spicy garlic and chili tomato sauce, JW garden basil , stracciatella

Penne Pomodoro (VG/GF) 38
Gluten free penne pasta served with tomato sauce, Zira tomato and basil from JW garden

PIZZA

JW garden

Margherita (V/O) 34
Tomato sauce, fior di latte mozzarella, fresh basil from JW garden

Diavola (P) 38
Tomato sauce, mozzarella, spicy salami, fresh spring onion, black olive and chili oil and basil from JW garden

Smoked Turkey & Pesto Pizza 57
Smoked turkey, rocket salad, pecan nuts, sundried tomato, parmesan cheese, balsamic dressing

Bresaola and Rucola 44
Tomato sauce, fior di latte mozzarella, rocket salad, sliced parmesan, balsamic vinegar reduction, bresaola

4 Formaggi (V) 42
Mozzarella, gorgonzola, provolone, parmesan shavings

Tartufata e Funghi (V) 46
Fior di latte mozzarella, truffle cream, grana padano, sautéed mushrooms

SECONDI

JW garden

Salmon ala Plancha 80
Seared salmon, sweet and sour bell red pepper sauce, potato pavé, spinach sauté *and* fresh basil from JW garden

Truffle Kale Roll (VG) 42
Mushroom rice, yellow bell pepper velvet, JW garden pomegranate reduction

Caspian Sturgeon (L) 96
Vegetable lasagna, cauliflower pure, WW sauce

Sessame Seared Tuna (A) 95
White wine sauce, butter glazed vegetable with sage

Seared Scallops al Guanciale (P) 79
Guanciale, pumpkin pure, green peas pure, white wine sauce

Australian Lamb Loin 155
Australian prime lamb loin, asparagus, truffle potato puree' and jus

Duck Leg (A) 68
Slow cooking duck leg, Chianti jus, spinach sauté and celery root puree

Corn Fed Chicken Breast 57
Slow-cooked corn fed chicken breast, served with mushroom sauce, polenta with gorgonzola cheese

STEAK

Dry Aged Beef Tenderloin 110

US Beef Rib Eye 215

US Beef Tenderloin 185

Wagyu Beef Rib Eye 405

Wagyu Beef Tenderloin 370

All steaks served with patate a gofret, celery root pure, beef jus, garlic confit

V - vegetarian, VG - vegan, P - pork, A - alcohol, O - organic,
L - local product, GF - gluten 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.