

The logo for TUFENKIAN HERITAGE HOTELS features a red line-art silhouette of a mountain range above the brand name. The name "TUFENKIAN" is written in a large, bold, serif font, with "HERITAGE HOTELS" in a smaller, all-caps, sans-serif font centered below it.

TUFENKIAN
HERITAGE HOTELS



Haykanoush Restaurant
MAIN MENU

SALADS AND APPETIZERS

- **"DILIJAN" SALAD** AMD 1800
Black olives, chickpeas, bell peppers, fresh greens and local spices.
- **SPINACH AND BERRIES SALAD** AMD 2300
Fresh spinach and coriander leaves mixed with raspberry and cranberry, sprinkled with Armenian aged cheese, lime juice and oil dressing.
- **WILD MUSHROOM SALAD** AMD 2200
Fried wild mushrooms and eggplants, seasoned with tahini and hazelnut sauce.
- **NETTLE SALAD (SEASONAL)** AMD 1500
Fresh nettle leaves, potato, eggs and regional spices, served with oil and lemon juice dressing.
- **TOMATO AND CUCUMBER SALAD** AMD 2000
Sliced tomato and cucumber, Armenian fresh herbs and lemon dressing.
- **DRAINED MATSUN SALAD WITH CHIPS** AMD 2000
A creamy matsun dip with chopped tomatoes, olives and garlic. Served with herbed lavash chips.
- **BEET LEAVES SALAD** AMD 2000
Boiled beet leaves mixed with tahini, spices, garlic and lemon juice.
- **EGGPLANT SALAD** AMD 2000
Fried eggplant salad with walnuts, seasoned with onions, garlic and greens.



VEGETARIAN VEGAN

The menu prices do not include 10% service charge

ASSORTED CHEESE PLATTER AMD 3200
Selection of Armenian cheeses.

● EGGPLANT PUREE WITH MINT AMD 2000
AND ALMONDS
Puree made from grilled eggplants, mixed with creamy matsun, chopped almond, mint, lemon juice and garlic.

DRAINED MATSUN (YOGURT) AMD 1500
Sprinkled with paprika and chopped walnuts.

REJAN AMD 1700
Village sour cream.

BREAD/LAVASH AMD 300



VEGETARIAN



VEGAN

The menu prices do not include 10% service charge

SOUPS & STEWS

- | | full portion / ½ portion |
|--|--------------------------|
| <p>● WILD MUSHROOM SOUP
Light soup prepared with fresh wild mushrooms, potatoes, onions and rice. Garnished with greens.</p> | AMD 1700 |
| <p>● MUSHROOM AND APRICOT SOUP
Creamy mushroom soup prepared with dried apricots, served with sour cream and fresh parsley.</p> | AMD 2000 |
| <p>● SORREL SOUP
Sorrel, fried onions, potatoes, wheat and walnuts.</p> | AMD 1500 |
| <p>SPAS (MATSUN SOUP)
A light Eastern Armenian version of this traditional soup of matsun and shelled wheat with mint.</p> | AMD 1500 |
| <p>● "VAN" MATSUN SOUP
Creamy matsun (yogurt) soup with lentils, dried lavash and caramelized onions on top.</p> | AMD 2000 |
| <p>LAMB STEW WITH GREEN BEANS AND BLACK PLUM
Lamb stewed with green beans and black plum, flavored with lemon juice and cinnamon, topped with black pepper.</p> | AMD 3200/2000 |
| <p>LAMB AND APRICOT STEW
Lamb stewed in apricot and lemon juice, served with cinnamon.</p> | AMD 3200/2000 |
| <p>BEEF STEW WITH POMEGRANATE
Beef stewed in pomegranate juice, with a mixture of herbs and spices.</p> | AMD 3200/2000 |
| <p>BEEF AND CELERY STEW
Beef stew, cooked with celery, chickpeas, carrots and a blend of spices.</p> | AMD 3200/2000 |
| <p>● PUMPKIN BORANI
Interesting combination of pumpkin, chickpeas, bell peppers, raisins and dried apricots.</p> | AMD 2200 |



VEGETARIAN



VEGAN

The menu prices do not include 10% service charge

MAIN COURSES

SMYRNA KUFTA	AMD 4200
Lightly spiced ground beef balls pan fried and served in rich tomato gravy, accented with Armenian spices. Served with side dish on your choice.	
RASPBERRY LEAF DOLMA (SEASONAL)	AMD 3500
Fresh raspberry leaves stuffed with ground meat, onion and spices.	
PILAF "VAN" STYLE	AMD 3000
Traditional "van" pilaf, with bulgur, fried local pork, onions and tomatoes.	
KARNEE YARIK	AMD 3000
Fried eggplants stuffed with ground meat (Beef ground with bell peppers, spices and onions) and cooked in tomato sauce.	
PAN FRIED BEEF FILLET	AMD 6200
Cooked in red wine and served with your choice of fried potatoes, plain rice pilaf or bulgur pilaf with celery.	
LAMB KHASHLAMA IN WHITE WINE	AMD 4500
Lamb slowly cooked in its own broth, with vegetables and white wine.	
TAVOUSH STYLE FRIED PORK	AMD 4000
Small pieces of local pork, pan fried with onions, potatoes and cornelian cherries. Served in a clay pot.	
CHICKEN KHOKHOB	AMD 3900
Boneless chicken cooked with onions and dried plums in pomegranate sauce. Sprinkled with parsley and dill.	
CHICKEN GRILL WITH CHEESE SAUCE	AMD 5000
Chicken breast, marinated and grilled, with creamy cheese sauce.	



VEGETARIAN VEGAN

The menu prices do not include 10% service charge

HARISA	AMD 2000
Chicken meat cooked slowly with whole grains to form a thick stew, topped with melted butter and citric tang of ground red sumac.	
TROUT FILLET ROLLS WITH ARMENIAN GREENS	AMD 5000
Oven-baked trout fillet served with pan-seared seasonal greens.	
TROUT FILLET IN LAVASH	AMD 5000
Trout fillet baked in a lavash shell together with seasonal vegetables and mild, stringy cheese.	
OVEN-BAKED WHOLE TROUT STUFFED WITH VEGETABLES (4 persons)	AMD 9000
EGG DISHES	AMD 1500
- fried eggs with tomato/cheese/ greens/basturma/ham	
- omelette with cheese and bread	



VEGETARIAN



VEGAN

The menu prices do not include 10% service charge

BARBECUE

BARBECUE SET (6 persons) Set of barbecued pork, beef, chicken, lamb, chicken wings and grilled vegetables. Served with barbeque sauce.	AMD 26000
CHICKEN Chicken cubes marinated in a blend of lemon and spices, barbecued with pepper and onion.	AMD 3200
WHOLE TROUT Whole trout seasoned with red pepper, tomato sauce and barbecued.	AMD 5000
PORK Pork seasoned simply with fresh herbs, onions and barbecued.	AMD 4500
PORK CHOPS	AMD 5000
BEEF FILLET Beef seasoned simply with fresh herbs, onions and barbecued.	AMD 5000

BAKERY

LAHMAJOUN - with cheese - with meat - with meat and cheese - with meat and matsun (yogurt) - with mushrooms and cheese - with mushrooms and meat	AMD 1100
CHEESE BOEREG (4 pieces per serving) A rich flaky dough filled with a mixture of feta, cream cheese and fresh herbs.	AMD 2200
WARM SOUROEREG Sheets of Armenian pasta painstakingly rolled by hand paper thin, layered with Armenian cheeses, butter and parsley, baked until the top is crispy brown and the cheese is melted.	AMD 3500



VEGETARIAN VEGAN

The menu prices do not include 10% service charge

PILAFS AND SIDE DISHES

full portion / ½ portion

- **RICE PILAF WITH HERBS**
Rice pilaf cooked in butter with parsley, dill, spinach, coriander and saffron. AMD 1500/1200

- **ARISHTA WITH WILD MUSHROOMS**
Handmade Armenian pasta, mixed with fresh spinach and wild mushrooms. Served with matsun-garlic sauce. AMD 2000

- FRIED WILD MUSHROOMS (WITH OR WITHOUT EGGS)** AMD 2500/1500

- SAUTEED BEET LEAVES**
Sautéed in butter with or without onion. AMD 2500/1500

- POTATOES ON YOUR CHOICE**
-fried
-barbecue
-home style

AMD 2500/1500

AMD 1000



VEGETARIAN



VEGAN

The menu prices do not include 10% service charge

DESSERTS

WARM GATA Rich Armenian butter pastry with crumbly, sweetened nuts filling served with homemade sour cream.	AMD 1700
APPLE PIE Cinnamon-spiced apples, nuts and raisins rolled in delicate butter pastry.	AMD 1700
BAKLAVA A rich sweet pastry made of phyllo dough filled with chopped walnuts and syrup.	AMD 2500
APRICOT KHADAYEF Shredded pastry filled with dried apricot, nuts, honey and sweet spices.	AMD 2000
SEMOLINA BALLS WITH HONEY Crumbly balls of semolina, walnuts, and cinnamon. Served warm with homemade sour cream.	AMD 1500
DILIJAN LOCAL FRESH FRUIT AND HERB SALAD A variety of the freshest seasonal, local fruits and berries, served in their own juice with chopped mint leaves.	AMD 1500
FRUIT PLATTER (SEASONAL)	AMD 2500
ICE CREAM WITH JAM OR / AND FRUITS	AMD 1500



VEGETARIAN VEGAN

The menu prices do not include 10% service charge

