



ARIZONA COFFEE

COFFEE AND COFFEE BEVERAGES



Latte
0,31 / 0,51



**Caramel
Macchiato**
0,31 / 0,51



Americano
0,31 / 0,51



Espresso



Mocha
0,31 / 0,51



Cappuccino
0,31 / 0,51

**MOCHA
FRAPPE**
0,31 / 0,51



**CARAMEL
FRAPPE**
0,31 / 0,51



**VANILLA
CREAM
FRAPPE
(no caffeine)**
0,31 / 0,51



**CHOCOLATE
CREAM
FRAPPE
(no caffeine)**
0,31 / 0,51

**CHILLED
CARAMEL
MACCHIATO**
0,31 / 0,51



**CHILLED
AMERICANO**
0,31 / 0,51



**CHILLED
LATTE**
0,31 / 0,51



TEA



ENGLISH BREAKFAST

BLACK CEYLON TEA WITH BERGAMOT

GREEN SENCHA

GREEN TEA WITH JASMINE

1l / 1,5l

STIMULATING SEA BUCKTHORN TEA
WITH MINT, HONEY AND GINGER

REFRESHING CITRUS TEA WITH ORANGE,
LEMON AND LIME

POMEGRANATE TEA WITH POMEGRANATE
JUICE, LEMON ZEST AND APPLE

CRANBERRY TEA WITH ORANGE, GINGER,
HONEY AND CINNAMON



COLD PUNCH



EXOTIC PUNCH WITH MANGO JUICE,
PINEAPPLE, ORANGE, APPLE AND GINGER
1,0l / 0,5l

POMEGRANATE AND ORANGE PUNCH
WITH POMEGRANATE, ORANGE, LEMON
AND MINT
1,0l / 0,5l

APPLE PUNCH WITH FRESH APPLE, GINGER,
LEMON AND CINNAMON
1,0l / 0,5l

BERRY PUNCH WITH CRANBERRY JUICE,
RASPBERRIES, STRAWBERRIES AND
BLUEBERRIES
1,0l / 0,5l



LEMONADES



0.3l / 0.5l / 1l

Classic

Raspberry

Strawberry

Pomegranate

Peach

Watermelon



FRESH JUICE



0,3l

ORANGE

GRAPEFRUIT

ORANGE-GRAPEFRUIT

APPLE

CARROT

CARROT-APPLE



SOFT DRINKS



AQUAZAR 0,25l

AQUAZAR 0,5l

ICE TEA ARIZONA 0,68l

ICE TEA ARIZONA 0.340l

SELECTION OF JUICES 1l

COLA, FANTA, SPRITE 0.25l

RED BULL 0,25l



BREAKFAST

8:00 — 11:00



**WHEAT
PORRIDGE**



OATMEAL



**EGGS AND
BACON**
TOAST+ BUTTER



**EGGS AND
SAUSAGES**
TOAST+ BUTTER

**FRIED
EGGS**
TOAST+ BUTTER

**RICE
PORRIDGE**



**TOMATO
OMELETTE**



**COTTAGE CHEESE
PANCAKES**
JAM / SOUR CREAM



SOUR CREAM



JAM



CEREAL



**MUSHROOM
OMELETTE**



GRANOLA



SALADS



Mix of lettuce
with beef and
mushrooms
with olive oil
dressing

CAESAR WITH SALMON

CAESAR WITH CHICKEN

Salad with
duck breast,
mango with
special sauce

SOUPS



Tomato soup
with seafood

Soup with chicken
fillet, quail egg
and croutons



HOT MEAL

Medallions of veal
fillet with mushroom
sauce and grilled
vegetables

Tender fillet of salmon
with rice and cream sauce,
cooked at your desire,
steamed or grilled

Spicy chicken breast
stuffed with mozzarella
and broccoli, green beans
and Cherry tomatoes,
cooked at your desire,
steamed or grilled



Diet menu



Cream soup
with broccoli

Rolls from
pike-perch fillet
on vegetables
bed

Carrot cake

Beet-root salad with
spinach, rocket,
fetaksa and pine
nuts

Detox menu



PROTEIN SMOOTHIE
WITH AVOCADO, CUCUMBER,
APPLE AND ALMONDS
0,25л / 0,4л

SPICY PUMPKIN SMOOTHIE
WITH ORANGE AND GRAPEFRUIT
0,25л / 0,4л

MINT SMOOTHIE WITH KIWI,
APPLE AND BANANA
0,25л / 0,4л

BLACKBERRY BANANA
SMOOTHIE
0,25л / 0,4л

SMOOTHIE WITH PINEAPPLE,
SPINACH, CELERY AND
CHIA SEEDS
0,25л / 0,4л

SALAD WITH RUCOLA, CHERRY
TOMATOES, FETA AND PINE
NUTS WITH OLIVE OIL DRESSING

SALAD WITH AVOCADO, GRAPEFRUIT,
ORANGE, FLAX SEEDS AND ALMONDS .

SALAD WITH RED CABBAGE, BROCCOLI,
APPLE, CHERRY, SESAME
WITH GINGER DRESSING



PIES

YEAST-LEAVENED PIE WITH SALMON

YEAST-LEAVENED PIE WITH BEEF

CHICKEN PIE WITH CHICKEN BREAST FILLET,
WHITE MUSHROOMS AND POTATOES

SHORTCRUST PIE WITH FRESH CHERRY

SHORTCRUST PIE WITH COTTAGE CHEESE

APPLE PIE

QUICHE



PIZZA

Classic pizza
Margarita with
tomatoes and
ch

PIZZA WITH SALMON AND ROCKET

PIZZA CAESAR WITH CHICKEN
BREAST FILLET AND ICEBERG
LETTUCE UNDER CAESAR SAUCE

PIZZA PEPPERONI
WITH HUNTER'S SAUSAGES

VEGETARIAN PIZZA PRIMAVERA
WITH VEGETABLES AND CHEESE

Pizza Napoli with
minced beef meat,
tomatoes and
cheese



PANINI

PANINI WITH SALMON FILLET AND TARTAR SAUCE

PANINI WITH CHICKEN AND CAESAR SAUCE

PANINI WITH GRILLED VEGETABLES
AND PESTO SAUCE

BREAD

BREAD BASKET

GARLIC BREAD



PANCAKES

PANCAKES WITH MEET

PANCAKES WITH COTTAGE CHEESE

PANCAKE, AT YOUR OPTION, WITH
CONDENSED MILK/ SOUR CREAM/ JAM

SANDWICHES

SANDWICH WITH SALMON FILLET

TUNA SANDWICH

KAZY SANDWICH

CHICKEN SANDWICH

CHEESE SANDWICH



SNACKS

CHEESE ASSORTI

STRING CHEESE

CHEESE STICKS

SALTED PEANUTS

PISTACHIOS

SIDE DISHES

FRENCH FRIES

GRILLED VEGETABLES

RICE

BROCCOLI WITH GREEN BEANS



DESSERT

WHOOPIE PIE

DARK CHOCOLATE CAKE LAYERS SOAKED
IN BUTTER CHEESE CREAM

WHOOPIE PIE CAKE

DARK CHOCOLATE CAKE LAYERS SOAKED
IN BUTTER CHEESE CREAM

RED VELVET

BRIGHT RED MOIST SPONGE CAKE WITH
SNOW-WHITE CREAM CHEESE

SNICKERS

CRUNCHY CARAMEL PEANUT IN A TENDER CHEESE CREAM WITH
CHOCOLATE SPONGE CAKE COVERED WITH CHOCOLATE ICING

NAPOLEON WITH PEAR

COOKED AS PER THE RECIPE OF CONFECTIONERS IN ST. PETERSBURG,
WITH PUFF PASTRY AND CUSTARD, WHITE CHOCOLATE AND PEAR

HONEY CAKE WITH CREAM "SUNDAE"

LAYERED CAKE WITH HONEY LAYERS AND
A LIGHT CREAM "SUNDAE"

CAKE WITH PROFITEROLES

DELICATE CAKE WITH PROFITEROLES
AND CUSTARD, CHOCOLATE MOUSSE,
CRANBERRY CONFIT AND A THIN
LAYER OF THE SPONGE CAKE

BROWNIE

CLASSIC AMERICAN CHOCOLATE
DESSERT IN A MODERN
INTERPRETATION WITH
HOMEMADE CARAMEL
AND HAZELNUTS



DESSERT

CARROT CAKE

THE CAKE IS COOKED ACCORDING TO THE OLD FAMILY RECIPE, WITH ADDITION OF CARROTS, WALNUTS, HAZELNUTS AND RAISINS, WITH BUTTER CHEESE CREAM.

MILK GIRL

FINE, TENDER BASKETS BASED ON BASIS
CONDENSED MILK WITH CREAM FROM WHIPPED CREAM

DOUGHNUT

VANILLA, CHOCOLATE, STRAWBERRY, CARMEL

CHEESECAKE

CHOCOLATE, STRAWBERRY, PISTACHIO 1 BEAD

ICE CREAM MOVENPICK

CHOCOLATE, STRAWBERRY, PISTACHIO 1 BEAD

CAKE WITH PROFITEROLES

DELICATE CAKE WITH PROFITEROLES
AND CUSTARD, CHOCOLATE MOUSSE,
CRANBERRY CONFIT AND A THIN
LAYER OF THE SPONGE CAKE

BROWNIE

CLASSIC AMERICAN CHOCOLATE
DESSERT IN A MODERN
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 **arizona.coffee**