

LEO'S

Restaurant, Bar & Lounge

INTERNATIONAL FLAVORS



ARMENIAN FOOD FESTIVAL

Welcome to LEO's International Flavors - A Taste of
Armenia

Discover the authentic flavors of Armenian cuisine, where
tradition, passion, and timeless recipes come together.

Experience Armenia, one flavor at a time.

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APPETIZER

"Armenian fish rilletes" and "Armenian stracciatella"

A traditional Armenian couvert, celebrating the ritual of the table to share.

HOT APPETIZER

"Summer Tolma"

Zucchini, eggplant and bell pepper

MAIN COURSES

"Achar Pilaf"

Onion, Wild Mushrooms and Aged Armenian Cheese

"Khashlama with Lamb"

Slow-cooked duck with aromatic rice, finished in the oven for a deep, comforting and layered flavour.

DESSERTS

"Halva"

Typical Armenian cake with Ice Cream and Tahini, Honey and Cognac Sauce



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WHITE

"Van Ardi Estate Kangun 2024"

6.5

Dry white wine. Perfect combination with the appetizer.

The wine's citrus freshness balances the creamy texture of the rillettes and Stracciatella, while its delicate fruit and floral character complements the starters without overpowering them.

RED

"Van Ardi Reserve Areni 2022"

6.5

Dry red wine. Perfect combination with the hot appetizer and the first main course.

Its bright acidity and red-fruit character complement the vegetables and herbs in the Tolma. The wine's subtle spice, earthy nuances and refined tannins also pair beautifully with the wild mushrooms, caramelised onion and aged Armenian cheese in the Achar Pilaf.

"Van Ardi Reserve Haghtanak 2022"

6.5

Dry red wine. Perfect combination with the second main course.

The wine's dark fruit, smoky character and firm structure complement the slow-cooked meat, vegetables and concentrated flavours of Khashlama, while its acidity balances the richness of the dish.

Other drinks are available, please ask our waiters.



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A SMALL STORY ABOUT CHEF ARAYIK AMZAYAN & CHEF STEPHAN BURMISTROV



Chef Arayik Amzayan brings extensive experience in restaurant openings, culinary project management, and team leadership across restaurants, cafés, hotels, and private dining environments in Armenia. He achieved 1st Place at the "Cuisine Taste of Culture" culinary competition in Cairo and was also crowned the winner of the "Silk Road Chef" International Competition 2018, showcasing exceptional culinary expertise, creativity, and dedication to excellence.

Chef Stepan Burmistrov has over ten years of experience working across Moscow and Yerevan. For the past seven years, Armenia has been his home, and its ingredients, landscapes and culinary traditions have become the foundation of his cooking. He is the co-founder of Niko Kitchen & Bar in Yerevan, a contemporary restaurant rooted in local produce and seasonal sensibility.
