

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 rillettes"

Smoked whitefish and delicate whitefish roe, blended with fresh herbs and served with Armenian black bread.

"Armenian stracciatella"

An Armenian interpretation of stracciatella, made with chechil cheese and cream, accompanied by sweet apricots and fresh basil.

HOT APPETIZER

"Summer Tolma"

Mini zucchini, eggplant and sweet peppers filled with beef, bulgur and aromatic herbs, served with a traditional matsun and garlic sauce.

MAIN COURSES

"Achar Pilaf"

Traditional Armenian emmer wheat pilaf with onions and wild mushrooms, finished with aged Armenian cheese.

"Khashlama with Lamb"

Tender slow-cooked lamb with baby potatoes, tomatoes, sweet peppers and aromatic herbs, enriched with white wine and warm spices.

DESSERTS

"Halva"

A contemporary interpretation of traditional sesame halva, served with vanilla ice cream, walnuts and a tahini, honey and Armenian cognac sauce.

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WHITE

"Van Ardi Estate Kangun 2022"

6.5

Dry white wine. Perfect combination with the appetizer.

It has harnessed beautiful elements from the Kangun grape varietal to expose lychee, notes of fresh grass, sweet tropical fruits, and vanilla bean.

The palate is light, gentle, and balanced with a modest dash of sweet dates and white cherries, leading to a long finish.

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.
