

STARTERS & SALADS

CHERRY AND TOMATO	32
Compressed tomato, onion, cauliflower, carrot pickle, cherry foam microgreens	
STEAK SALAD	39
Mesclun, edamame beans, Thai dressing, confit tomato	



JW GARDEN SALAD (V)	39
JW herb dressing, avocado, cucumber, blue cheese, sunflower seeds, onion rings	
FRIED AUBERGINE SALAD (O)	32
JW Garden coriander, pomegranate dressing	

GREEK SALAD (V/O)	29
Tomato, onion, cucumber, bell pepper, olives, feta cheese, oregano	
CAESAR SALAD CLASSIC/CHICKEN/PRAWNS	29/32/39
Crispy romaine lettuce, shaved parmesan, dried tomato, brioche bread	
CHICKEN/PRAWN POP CORN	28/34
Barbeque mayo, hibiscus gel / tarator sauce, citrus gel	
CRISPY CALAMARI	34
Tarator sauce, lemon wedge	
BURRATA , TOMATO AND RUCOLA (V)	34
Balsamic glaze, rucola, olive oil	
BAKLAVA BOREK	32
Honey, black sesame, olive oil powder, tzatziki sorbet	

SOUPS

PUMPKIN CORN CAPPUCINO (V)	28
Pumpkin seeds, green oil	
TRUFFLE MUSHROOM (V)	38
Oyster mushroom, button mushroom, truffle, cream	

TASTE OF MIDDLE EAST

Your choice of mezze served with warm pita
1 mezze - 18 3 mezzes - 49

HUMMUS (V/VG/O)	
Chickpeas, tahini, olive oil, lemon juice	
TZATZIKI (V/O)	
Cured cucumber, Greek yogurt, garlic, mint, olive oil	
MANGAL SALAD (V/O)	
Eggplant, tomato, bell peppers, onion, red basil	
AJILI EZME (V/VG)	
Crushed vegetables, pomegranate molasses, chili	

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

STEAKS

WAGYU

Australian Wagyu cattle have bloodlines that can be traced back to Japanese Wagyu cattle. Leaner and meatier than the Japanese counterpart, this halal-certified Wagyu beef has an exquisite tenderness and marbling, with a rich, juicy, buttery, and beefy aroma.

WAGYU FILLET	200gr	340
WAGYU RIB EYE	300gr	380

AMERICAN ANGUS STEAKS

Originally from Scotland, Angus or Aberdeen Angus beef has thrived in the US. Lean yet juicy, this mouthwatering beef has a unique taste and it is renowned for its fine marbling texture and superlative eating qualities.

TENDERLOIN	200gr	165
RIB EYE	300gr	185
STRIPLOIN	300gr	140

AUSTRALIAN BLACK ANGUS

Free range & full of flavor. Cattle raised on the verdant pastures of southern New South Wales and Victoria benefit from clean air and sophisticated farming techniques that produce a nourishing and balanced diet that yields meat of the finest eating quality.

TENDERLOIN	200gr	160
RIB EYE	300gr	179

MIRATORG BLACK ANGUS

Legendary breed of hornless cattle, well treated, halal-certified meat with a specific taste.

RIB EYE	300gr	145
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All steaks come with a sauce of your choice:

steak sauce, green peppercorn, duo of mustard, red wine, signature bourbon barbeque sauce, roasted pepper chimichurri sauce, béarnaise sauce

SIDES (V) (all sides 12)

Dauphinoise potatoes	Josper grilled vegetables (VG/O)
Onion rings	Steak fries (VG)
Mashed potatoes	Broccoli pecorino
Wild mushrooms	Creamy spinach
Bulgur pilaf (VG)	

V - vegetarian, VG - vegan, P - pork, A - alcohol, O - organic
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.

BURGERS

FIREWORKS SIGNATURE TRUFFLE BURGER	62
Wagyu burger, oyster mushroom, caramelized onion, truffle mayo, cheddar cheese, steak fries	
CRISPY CHICKEN / JW BEEF BURGER	45/58
Garlic mayo, lettuce, tomato, jalapeno, fried egg, cheese, caramelized onion	

SLIDER FEAST	68
Wagyu, Black Angus, Crispy Chicken Avocado, fried egg, lettuce, tomato, caramelized onion, garlic mayo, gherkins, jalapeno, truffle potato chips	

MAINS

BRAISED BEEF CHEEK	72
Barley mascarpone keskek, green oil, beef jus	
48 HRS SHORT RIBS	95
Truffle mashed potato, beef jus, honey glaze vegetable	
TRADITIONAL KAYSERI MANTI	42
Turkish manti filled with beef, garlic yogurt, Chef's spices	
ROASTED WILD SALMON	65
Fennel, capsicum, zucchini, creamy blue sauce	
PAN SEARED SEABASS	75
Fondant potato, sautéed spinach, anchovy crumbles	
GRILLED VILLAGE CHICKEN	48
Plum and pomegranate glaze	
CAULIFLOWER GRIBICHE (V/VG)	35
Vegan gribiche mayo, coconut oil showered cauliflower with chili, green oil	
PISTACHIO NEW ZEALAND LAMB RACK	190
Pumpkin puree, herb powder, mustard sauce	

KEBABS

All kebabs served with lavash, yogurt, sumac onion, grilled chili and tomato

SHISH TAWOOK	42
AGHJABADI LAMB CHOPS	62
ADANA BEEF	45
BEEF BASDIRMA	49
FIREWORKS KEBAB FEAST	145