

STARTERS & SALADS

KALE SALAD (V) 36
Kale, carrot, cucumber, pomegranate, chives, red raddish, honey-sesame dressing

STEAK SALAD 39
Mesclun, edamame beans, Thai dressing, confit tomato



JW GARDEN SALAD (V) 42
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 29/34/42
Crispy romaine lettuce, shaved parmesan, dried tomato, brioche bread

CHICKEN/PRAWN POP CORN 32/35
Barbeque mayo, hibiscus gel / tarator sauce, citrus gel

CRISPY CALAMARI 35
Tarator sauce, lemon wedge

BURRATA, TOMATO AND RUCOLA (V) 36
Balsamic glaze, rucola, olive oil

POLENTA FRIES (V) 29
Garlic Mayo

SOUPS

ROASTED SWEET POTATO (V) 32
Smoked paprika, sunflower seed, pumpkin seed, sourdough bread

TRUFFLE MUSHROOM (V) 39
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

ATOM (V/O)
Garlic yogurt, chili oil, walnut, sundried chili peppers

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	360
WAGYU RIB EYE	300gr	395

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	175
RIB EYE	300gr	205
STRIPLOIN	300gr	160

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	170
RIB EYE	300gr	185

MIRATORG BLACK ANGUS

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

RIB EYE	300gr	165
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SHARING

This order will be serving with 2 choice of side dishes and 3 choice of sauce.
This should be pre-order 1 day in advance.

TOMAHAWK	per 100gr	35
PORTER HOUSE	per 100gr	35
ROYAL MEAT BOARD		175

CHEF'S CHOOICE MEATS

DRY AGED TENDERLOIN (MBS 4-5)	95
RIB EYE BONE-IN	125
T-BONE	185

SIDES (V) (all sides 12)

Baked potatoes with tarragon	Josper grilled vegetables (VG/O)
Onion rings	Steak fries (VG)
Mashed potatoes	Steamed broccoli
Mushroom gratin	Creamy spinach
Bulgur pilaf (VG)	

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

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

STEAM WILD SALMON 80
Buckwheat, corn, edamame, orange blanc sauce

PAN SEARED SEABASS 79
Fondant potato, sautéed spinach, anchovy crumbles

GRILLED VILLAGE CHICKEN 49
Plum and pomegranate glaze

CELERIAC BLOSSOM (V/VG) 35
Celeriac puree, coconut milk, garlic oil, celeriac dust

ROASTED EGGPLANT (V/VG) 35
Slow cooked vegetables, tomato sauce, sour bread crumbs

PISTACHIO AGHJABADI LAMB RACK 110
Pumpkin puree, herb powder, mustard sauce

SLOW COOKED OCTOPUS 145
Corn polenta, chimmichurri, green oil

KEBABS

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

SHISH TAWOOK 44
AGHJABADI LAMB 52
ADANA BEEF 46
BEEF BASDIRMA 54
FIREWORKS ROYAL MEAT BOARD 175

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.