

# LUNCH

Mo-Fr 11:00-15:00



		€
<b>Mo</b>	Karam Shurva soup □○	6
	Samsa	5
	Vegetarian pilaf ○◇∅	9,9
	▼ Tojosh - Special pilaf ○	9,9
<b>Tu</b>	Mastava soup □○	6
	Samsa	5
	Vegetarian pilaf ○◇∅	9,9
	◉ Halal Chicken Gusht Sai ○	9,9
<b>We</b>	Mampar soup ○	6
	Samsa	5
	Vegetarian pilaf ○◇∅	9,9
	◉ Halal Buxara chicken pilaf ○	9,9
<b>Th</b>	Mochora soup □○	6
	Samsa	5
	Vegetarian pilaf ○◇∅	9,9
	▼ Tojosh - Special pilaf ○	9,9
<b>Fr</b>	Lovija Shurpa soup	6
	Samsa	5
	Vegetarian pilaf ○◇∅	9,9
	▼ Lamb ribs ○	9,9

▼ Daily special     
 ◉ Halal meat     
 □ Without gluten     
 ○ Lactose free     
 ◇ Vegan     
 ∅ Vegetarian

**8€**

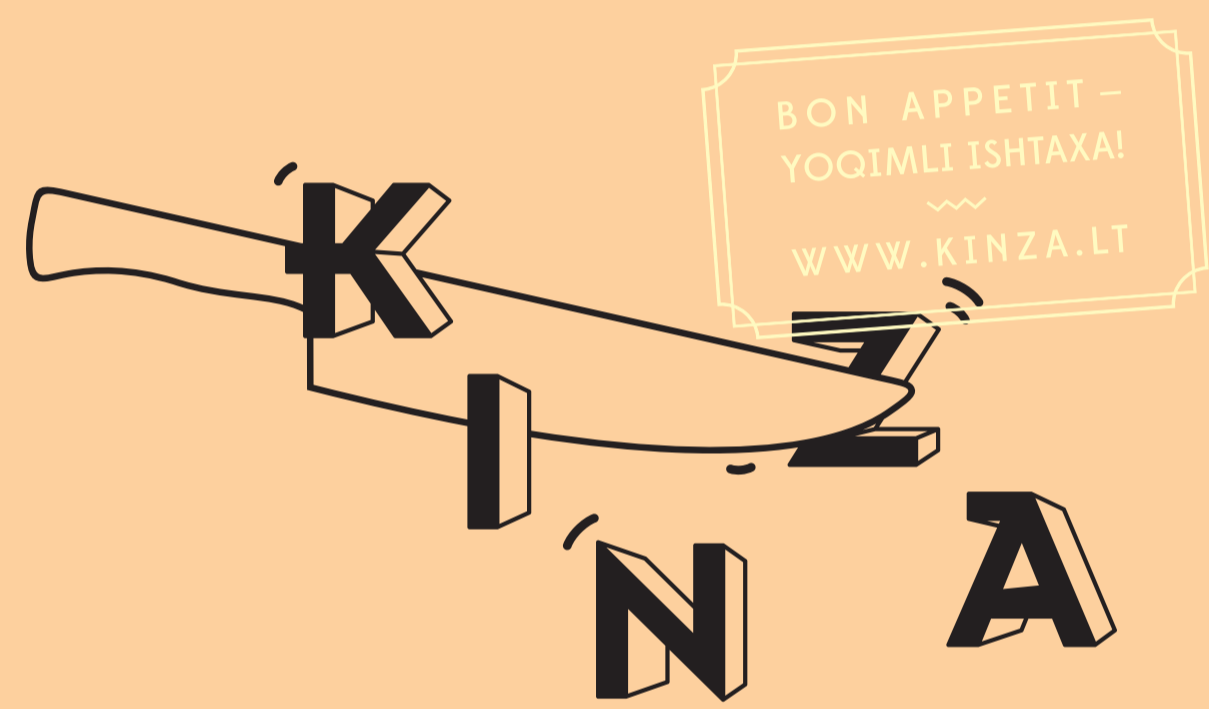
Soup of the day  
+  
Naan

**10€**

Soup of the day  
+  
Samsa

**14€**

Soup of the day  
+  
Daily Special





□ WITHOUT GLUTEN ○ LACTOSE FREE ◇ VEGAN ♣ VEGETARIAN  
 🍴 HALAL MEAT 🆕 NEW 🌶️ SPICY



### MEZE - STARTERS

<b>BABA GHANOUSH</b> ♣	5	<b>MUHAMMARA</b> ◇◇	5
Popular in the Middle East. Aubergine baked over an open flame, mashed and blended with different seasonings such as sesame paste or olive oil.		Baked red pepper and hot pepper dip. Eaten as a snack or a sauce for grilled meat.	
<b>HUMMUS</b> □◇◇	5	<b>SPICY EGGPLANTS</b> ♣	5
Traditional Middle Eastern spread/dip made of mashed chickpeas blended with sesame paste and other seasonings.		A self-made eggplant appetizer with various spices.	
<b>TABBOULEH</b> ◇◇	5	<b>KAILIA</b> ♣	5
Spicy and refreshing eastern starter made of tomatoes, mint and a variety of seasonings.		Salad made of oven-baked vegetables, pepper, aubergine and tomatoes seasoned with various spices and herbs.	
<b>SUZMA</b> (Strained yogurt) ♣	5	<b>BASTURMA</b> □◇	10
Thick creamy homemade yogurt made by the chef of milk bought from farmers.		Highly seasoned, air-dried cured beef.	
<b>ASIAN OLIVES</b> □◇◇	5	<b>KIMCHI</b> ♣	5
Assorted olives marinated in various spices – spicy!		Traditional Korean side dish made from salted and fermented vegetables.	
		<b>SPICY PICKLED CUCUMBERS</b> □◇	5
		A self-made pickled cucumber snack with a variety of spices.	
<b>CLASSIC PLATE OF MEZE</b>	51	<b>SPICY PLATE OF MEZE</b>	55
BABA GHANOUSH, HUMMUS, TABBOULEH, SUZMA, OLIVES, KAILIA, MUHAMMARA, BASTURMA, 3 NAANS		TABBOULEH, OLIVES, MUHAMMARA, BASTURMA, KIMCHI, CUCUMBERS, BABA GHANOUSH, EGGPLANTS, HUMMUS, 3 NAANS	

### FROM THE OVEN

<b>NAAN flatbread</b> ◇◇	2,9
<b>SAMSA</b>	
With mutton filling	5
With pumpkin filling	5
With tomato sauce (regular / spicy)	6

### SOUPS

<b>CHUCHVARA</b> ○ 10 / 20 dumplings	9,9 / 14,9
Clear soup served with very small mutton-filled dumplings.	
<b>SHURPA</b> □◇	12,9
Thick slow-cooked broth with a large array of vegetables and a juicy mutton rib.	
<b>KUKSI</b> ○	10,9
Korean soup with glass noodles, beef and vegetables. Savoury and healthy. You can choose hot or cold.	
<b>KUKSI WITH SHRIMPS</b> ○	11,5
<b>SOUTHEAST ASIAN MUTTON SOUP</b> ○	12
Distinctive broth with homemade noodles and plenty of coriander.	
<b>VEGETARIAN SOUP</b> □◇◇	10,9
Vegetable broth with Pak Choi, Enoki mushrooms, tofu, glass noodles and soybean sprouts.	

### SALADS

<b>WITH BEEF AND CORIANDER</b> ○	12,9
Beef, assorted vegetables and soy sauce.	
<b>WITH CHICKPEAS, BAKED AUBERGINE AND CORIANDER</b> □◇◇	12,9
Vegan salad from the East.	
<b>SALMON STEAK SALAD WITH CORIANDER</b> □	15,9
Grilled salmon steak with salad leaves and special eastern sauces.	
<b>ASIAN SHRIMP SALAD</b> ○	14,9
With special asian mayonnaise.	
<b>Extra skewer of shrimps</b>	8
<b>TASHKENT SALAD</b>	12,9

### MANTY

<b>MANTY</b> ○	13,9
Steamed dumplings with chopped mutton. Served with a soy or yogurt sauce.	
<b>MANTY WITH PUMPKIN</b> ○	12,5
Served with a soy or yogurt sauce.	
<b>CHICKEN WINGS</b> □◇	11,5
Served with a savoury tomato sauce.	

### OUR SPECIALS TO SHARE

<b>BIG PLATE OF MEZE</b>	51 / 55	<b>GRILL SELECTION FOR FOUR PERSONS</b>	89
Full selection of snacks served on one big plate with Naan flatbread.		Lyulya kebab, chicken skewer, lamb kare with grilled vegetables and Naan flatbread.	
<b>SPECIAL PILAF – TOIJOSH</b> ○	15,9 / 18,9	<b>KAZAN KABOB</b> □◇	79
<b>REGULAR / LARGE</b>	por.	Fried crusty potatoes with lamb chops, marinated onions and pomegranate.	
<b>+ lamb chops (2 pcs.)</b>	12	<b>Ordered 1 day in advance. For 4 persons.</b>	
Abundance of meat and authentic ingredients. Pre-order required 1 day in advance. Minimum order: 10 portions.		<b>HUMUS WITH NAAN FLATBREAD &amp; SALAD</b>	12,9
<b>PILAF IN THE KAZAN</b>	16,9 / por.	<b>+ EXTRA SKEWER OF SHRIMPS</b> □◇◇	8
<b>+ lamb chops (2 pcs.)</b>	12	<b>MUTABAL WITH NAAN BREAD</b>	12,9
Ordered 1 day in advance. Minimum order - 10 portions. Possible choice with halal.		<b>+ EXTRA SKEWER OF SHRIMPS</b>	8



### PILAF

<b>UZBEK MUTTON PILAF</b> ○	13,5 / 15,5 / 52	<b>SPECIAL PILAF – TOIJOSH</b> ○	15,9 / 18,9
Our special dish with mutton from local farmers.		<b>REGULAR / LARGE</b>	por.
<b>REGULAR / LARGE / 4 PERSONS (LEGYAN)</b>		<b>+ lamb chops (2 pcs.)</b>	12
<b>Extra meat</b>	9	Abundance of meat and authentic ingredients – LAZER rice, yellow carrots. Pre-order required 1 day in advance. Minimum order: 10 portions.	
<b>VEGETARIAN PILAF</b> □◇	11,9	Side dishes include Achicuk, yogurt or Shakarop salad, Spring lettuce	
<b>VEGETARIAN PILAF WITH 4 FALAFELS</b>	15,9		

### GRILL

<b>GRILL CHICKEN SKEWER</b> ○	12
One skewer with a selected side dish and salad.	
<b>Extra skewer</b>	8
<b>MUTTON LYULYA KEBAB</b> ○	14
One skewer with a selected side dish and salad.	
<b>Extra skewer</b>	10
<b>FRIED EGGPLANT WITH TAHINI SAUCE, SEASONING AND NAAN FLATBREAD</b> □◇◇	13,5
<b>LAMB KARE CHOPS</b> □◇	32
Take with a selected side dish and salad.	
<b>FRIED VEGETABLES</b>	6,9
<b>MUTABAL – SMOKE FLAVORED EGGPLANT WITH SUZMA, GARLIC, ORIENTAL SPICES AND NAAN</b>	12,9
<b>+ EXTRA SKEWER OF SHRIMPS</b>	8
<b>GRILL SELECTION FOR FOUR PERSONS</b>	89
Lyulya kebab, chicken skewer, lamb kare with grilled vegetables and Naan flatbread.	

### EXTRA, SAUCES

French fries	5
Basmati rice	4
Naan flatbread	2,9
Achichuk – tomato and onion salad	4
Yogurt and cucumber salad	4
Shakarop – vegetable salsa with basil and delicate marinade	4
Spring lettuce (tomatoes, cucumbers, basil)	4
Home made tomato sauce (Regular or Spicy)	3
Marinated onions	3

### VEGETARIAN

<b>SAMSA WITH PUMPKIN</b> ♣	5
<b>SALAD WITH CHICKPEAS, BAKED AUBERGINE AND CORIANDER</b> □◇◇	12,9
<b>FALAFEL 6 PCS. / 12 PCS.</b> □◇◇	11,5 / 14,5
<b>VEGETARIAN PILAF / WITH 4 FALAFELS</b> □◇◇	11,9 / 15,9
With dried fruits and nuts	
<b>MANTY WITH PUMPKIN</b> ○	12,5
<b>FRIED EGGPLANT WITH TAHINI SAUCE, SEASONING AND NAAN FLATBREAD</b> ♣	13,5
<b>HUMUS WITH NAAN FLATBREAD &amp; SALAD</b> □◇◇	12,9
<b>VEGETARIAN SOUP</b> □◇◇	10,9
<b>MUTABAL – SMOKE FLAVORED EGGPLANT WITH SUZMA, GARLIC, ORIENTAL SPICES AND NAAN</b>	12,9

### LAGMAN

Distinctive handmade noodles from the Uyghur national cuisine.	
<b>GURU LAGMAN – WITH LIGHTLY FRIED BEEF STEAK IN VEGETABLE STEW</b> ○	13,9
<b>+ Extra meat</b>	15,9
	9
<b>KOURMA LAGMAN – KAZAN-BAKED NOODLES WITH BEEF FILLET</b> ○	14,9
With a fried egg	16,9
<b>+ Extra meat</b>	1
	9
<b>KAZAN-COOKED LAGMAN</b> ○	13,9
<b>WITH SHRIMPS</b>	15,9
With a fried egg	1

### DESSERTS

<b>CHAK-CHAK</b> ○ PORT. / 1/2 PORT.	8 / 5
<b>PACHLAVA</b> PORT. / 1/2 PORT.	8 / 5
<b>ICE-CREAM WITH FIG JAM or MANGO PUREE</b>	6 / 7
<b>FIG JAM</b>	3
<b>NATURAL HONEY</b>	3
<b>SELECTION OF DESERTS FOR FOUR</b>	29