

# LUNCH

Mo-Fr 11:00-15:00



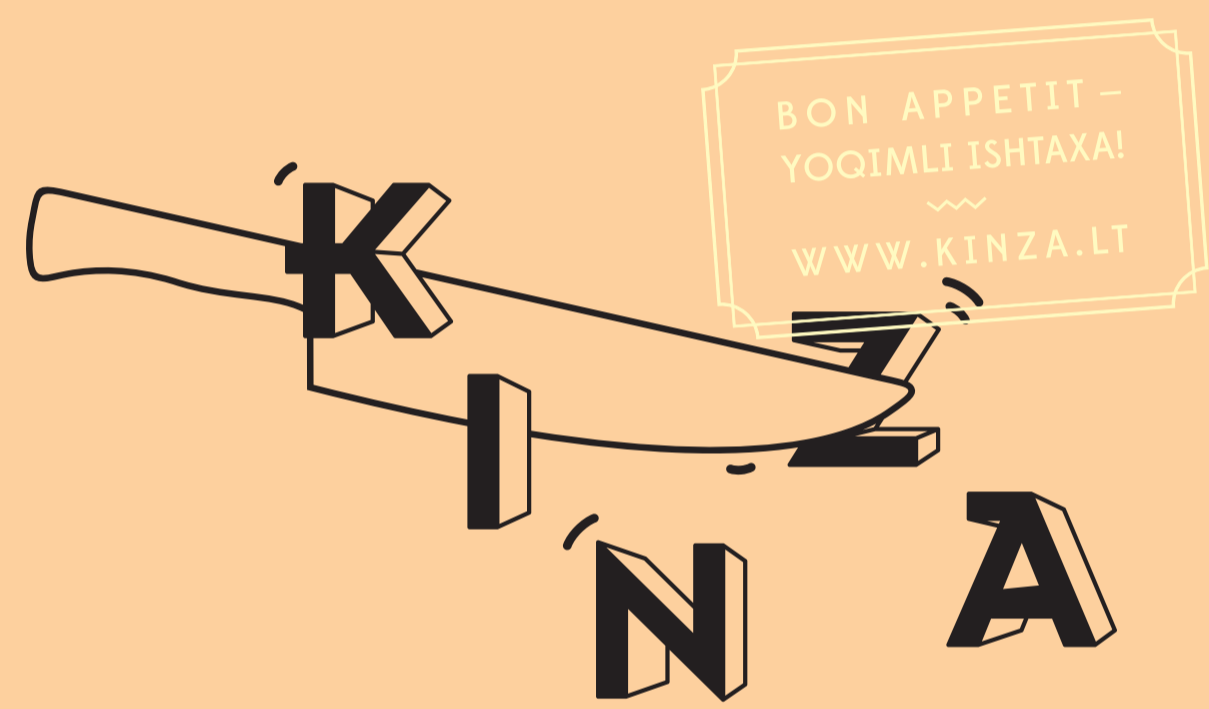
		€
<b>Mo</b>	Karam Shurva soup <input type="checkbox"/> <input type="checkbox"/>	4,9
	Samsa	4,5
	Vegetarian pilaf <input type="checkbox"/> <input type="checkbox"/>	6,9
	▼ Tojosh - Special pilaf <input type="checkbox"/>	8,9
<b>Tu</b>	Mastava soup <input type="checkbox"/> <input type="checkbox"/>	4,9
	Samsa	4,5
	Vegetarian pilaf <input type="checkbox"/> <input type="checkbox"/>	6,9
	▼ Chicken Gusht Sai <input type="checkbox"/>	8,9
<b>We</b>	Mampar soup <input type="checkbox"/> <input type="checkbox"/>	4,9
	Samsa	4,5
	Vegetarian pilaf <input type="checkbox"/> <input type="checkbox"/>	6,9
	▼ Buxara chicken pilaf <input type="checkbox"/>	8,9
<b>Th</b>	Mochora soup <input type="checkbox"/> <input type="checkbox"/>	4,9
	Samsa	4,5
	Vegetarian pilaf <input type="checkbox"/> <input type="checkbox"/>	6,9
	▼ Tojosh - Special pilaf <input type="checkbox"/>	8,9
<b>Fr</b>	Lovija Shurpa soup	4,9
	Samsa	4,5
	Vegetarian pilaf <input type="checkbox"/> <input type="checkbox"/>	6,9
	▼ Lamb ribs <input type="checkbox"/>	8,9
	▼ Daily special	

- Without gluten
- Lactose free
- Vegan
- Vegetarian

**7€**  
Soup of the day  
+  
Naan

**9€**  
Soup of the day  
+  
Samsa

**12€**  
Soup of the day  
+  
Daily Special





□ WITHOUT GLUTEN ○ LACTOSE FREE ◇ VEGAN ♣ VEGETARIAN  
 N NEW ♣ SPICY



### MEZE - STARTERS

<b>BABA GHANOUSH</b> ♣♣ Popular in the Middle East. Aubergine baked over an open flame, mashed and blended with different seasonings such as sesame paste or olive oil.	4	<b>MUHAMMARA</b> ♣♣♣ Baked red pepper and hot pepper dip. Eaten as a snack or a sauce for grilled meat.	4
<b>HUMMUS</b> □○◇♣ Traditional Middle Eastern spread/dip made of mashed chickpeas blended with sesame paste and other seasonings.	4	<b>SPICY EGGPLANTS</b> ♣♣ A self-made eggplant appetizer with various spices.	4
<b>TABBOULEH</b> ♣♣♣ Spicy and refreshing eastern starter made of tomatoes, mint and a variety of seasonings.	4	<b>KAILIA</b> ♣♣ Salad made of oven-baked vegetables, pepper, aubergine and tomatoes seasoned with various spices and herbs.	4
<b>SUZMA</b> (Strained yogurt) ♣♣ Thick creamy homemade yogurt made by the chef of milk bought from farmers.	4	<b>BASTURMA</b> □○ Highly seasoned, air-dried cured beef.	8
<b>ASIAN OLIVES</b> □○◇♣ Assorted olives marinated in various spices - spicy!	4	<b>KIMCHI</b> ♣ Traditional Korean side dish made from salted and fermented vegetables.	4
		<b>SPICY PICKLED CUCUMBERS</b> □○◇♣ A self-made pickled cucumber snack with a variety of spices.	4
<b>CLASSIC PLATE OF MEZE</b> BABA GHANOUSH, HUMMUS, TABBOULEH, SUZMA, OLIVES, KAILIA, MUHAMMARA, BASTURMA, 3 NAANS	41	<b>SPICY PLATE OF MEZE</b> TABBOULEH, OLIVES, MUHAMMARA, BASTURMA, KIMCHI, CUCUMBERS, BABA GHANOUSH, EGGPLANTS, HUMMUS, 3 NAANS	45

### FROM THE OVEN

<b>NAAN</b> flatbread □○◇♣	2,9
<b>SAMSA</b> With mutton filling	4,5
With pumpkin filling ♣	4,5
With tomato sauce (regular / spicy)	5

### SOUPS

<b>CHUCHVARA</b> ○ 10 / 20 dumplings Clear soup served with very small mutton-filled dumplings.	8,9 / 12,9
<b>SHURPA</b> □○ Thick slow-cooked broth with a large array of vegetables and a juicy mutton rib.	10,9
<b>KUKSI</b> ○ Korean soup with glass noodles, beef and vegetables. Savoury and healthy. You can choose hot or cold.	9,9
<b>KUKSI WITH SHRIMPS</b> ○	10,5
<b>SOUTHEAST ASIAN MUTTON SOUP</b> ○ Distinctive broth with homemade noodles and plenty of coriander.	9,9
<b>VEGETARIAN SOUP</b> □○◇♣ Vegetable broth with Pak Choi, Enoki mushrooms, tofu, glass noodles and soybean sprouts.	9,9

### SALADS

<b>WITH BEEF AND CORIANDER</b> ○	9,9
<b>WITH CHICKPEAS, BAKED AUBERGINE AND CORIANDER</b> □○◇♣	9,9
<b>SALMON STEAK SALAD WITH CORIANDER</b> □	12,9
<b>ASIAN SHRIMP SALAD</b> ○	10,9
With special asian mayonnaise. Extra skewer of shrimps	6

### MANTY

<b>MANTY</b> ○ Steamed dumplings with chopped mutton. Served with a soy or yogurt sauce.	11,9
<b>MANTY WITH PUMPKIN</b> ○♣	10,5
<b>CHICKEN WINGS</b> □○	9,5
Served with a savoury tomato sauce.	

### OUR SPECIALS TO SHARE

<b>BIG PLATE OF MEZE</b> Full selection of snacks served on one big plate with Naan flatbread.	41 / 45	<b>GRILL SELECTION FOR FOUR PERSONS</b> Lyulya kebab, chicken skewer, lamb kare with grilled vegetables and Naan flatbread.	65
<b>SPECIAL PILAF - TOIJOSH</b> ○ With loads of meat and extras. Ordered 1 day in advance. Minimal order - 10 portions.	19,9 / por.	<b>KAZAN KABOB</b> □○ Fried crusty potatoes with lamb chops, marinated onions and pomegranate. Ordered 1 day in advance. For 4 persons.	64
<b>PILAF IN THE KAZAN</b> Ordered 1 day in advance. Minimal order - 10 portions. Possible choice with halal.	14,9 / por.		

### PILAF

<b>UZBEK MUTTON PILAF</b> ○ Our special dish with mutton from local farmers. REGULAR / LARGE / 4 PERSONS (LEGYAN)	11,5 / 13,5 / 45	<b>SPECIAL PILAF - TOIJOSH</b> ○ With loads of meat and extras. Ordered 1 day in advance. Minimal order - 10 portions.	19,9 / por.
<b>Extra meat</b>	6	Free side dishes include Achicuk, yogurt or Shakarop salad, Spring lettuce	
<b>VEGETARIAN PILAF</b> □○◇♣	9		
<b>VEGETARIAN PILAF WITH 4 FALAFELS</b>	12,9		

### GRILL

<b>GRILL CHICKEN SKEWER</b> ○ One skewer with a selected side dish and salad. Extra skewer	10 7
<b>MUTTON LYULYA KEBAB</b> ○ One skewer with a selected side dish and salad. Extra skewer	11 9
<b>FRIED EGGPLANT WITH TAHINI SAUCE, SEASONING AND NAAN FLATBREAD</b> □○◇♣	11,5
<b>LAMB KARE CHOPS</b> □○	27
<b>FRIED VEGETABLES</b>	5,9
<b>EZMA - SMOKE FLAVORED EGGPLANT WITH SUZMA, GARLIC, ORIENTAL SPICES AND NAAN</b>	9,5
<b>GRILL SELECTION FOR FOUR PERSONS</b> Lyulya kebab, chicken skewer, lamb kare with grilled vegetables and Naan flatbread.	65

### EXTRA, SAUCES

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

### VEGETARIAN

♣ SAMSA WITH PUMPKIN ♣	4,5
♣ SALAD WITH CHICKPEAS, BAKED AUBERGINE AND CORIANDER □○◇♣	9,9
♣ FALAFEL 6 PCS. / 12 PCS. □○◇♣	9,5 / 12,5
♣ VEGETARIAN PILAF / WITH 4 FALAFELS ○◇♣ With dried fruits and nuts	9 / 12,5
♣ MANTY WITH PUMPKIN ○♣	10,5
♣ FRIED EGGPLANT WITH TAHINI SAUCE, SEASONING AND NAAN FLATBREAD ♣	10,5
♣ HUMUS WITH NAAN FLATBREAD & SALAD □○◇♣	9,9
♣ VEGETARIAN SOUP □○◇♣	9,9
♣ EZMA - SMOKE FLAVORED EGGPLANT WITH SUZMA, GARLIC, ORIENTAL SPICES AND NAAN	9,5

### LAGMAN

Distinctive handmade noodles from the Uyghur national cuisine.	
<b>GURU LAGMAN - WITH LIGHTLY FRIED BEEF STEAK IN VEGETABLE STEW</b> ○	● 11,9 ● 13,9
<b>KOURMA LAGMAN - KAZAN-BAKED NOODLES WITH BEEF FILLET</b> ○	● 12,9 ● 14,9 1
With a fried egg	
<b>KAZAN-COOKED LAGMAN</b> ○♣ WITH SHRIMPS	● 11,9 ● 13,9 1
With a fried egg	

### 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</b> or MANGO PUREE	6 / 7
<b>FIG JAM</b>	2
<b>NATURAL HONEY</b>	2
<b>SELECTION OF DESERTS FOR FOUR</b>	29