



Mo-Fr 11:00-15:00

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·····	·····		~~~
Mo	Karam Shurva soup □○		6
1410	Samsa		5
	Vegetarian pilaf ○◇Ø		9,9
,	▼ Toijosh - Special pilaf ○		9,9
		~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	^^^^
<b>T</b>	Mastava soup □○		6
Tu	Samsa		5
	Vegetarian pilaf ○◇ø		9,9
,	■ Chicken Gusht Sai ○		9,9
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·····	······		<b>~~~</b>
We	Mampar soup O		6
we	Samsa		5
	Vegetarian pilaf <u>○</u> ◇ø		9,9
,	■ Buxara chicken pilaf ○	. ( ,	9,9
			^^^^
<b>-</b> 1	Machara saun IIO		
Th	Mochora soup □○ Samsa		6
			5
	Vegetarian pilaf ○◇Ø		9,9
	▼ Toijosh - Special pilaf ○		9,9
<b>******</b>	·····	~~\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	~~~~
Fr	Lovija Shurpa soup	***	6
• •	Samsa		5`
	Vegetarian pilaf <u></u> ○◇ø		9,9

■ Lamb ribs ○

Daily special

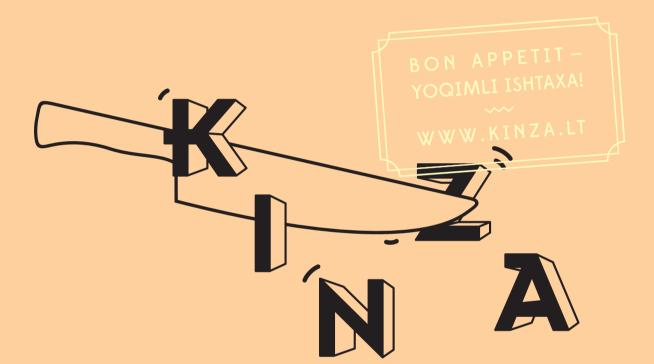
+	
8€	
Soup of the day + Naan	

Soup of the day
+
Samsa

14€
Soup of the day

9,9

□ Without gluten○ Lactose free◇ Vegan✓ Vegetarian



## MEZE - STARTERS

	BABA GHANOUSH OP Popular in the Middle East. Aubergine baked over an open flame, mashed and blended with different seasonings such as sesame paste or olive oil.	5	MUHAMMARA O O Baked red pepper and hot pepper dip. Eaten as a snack or a sauce for grilled meat.	5
	HUMMUS □○◇Ø  Traditional Middle Eastern spread/dip made of	5	SPICY EGGPLANTS □ Ø     A self-made eggplant appetizer with various spices.	5
0	mashed chickpeas blended with sesame paste and other seasonings.  TABBOULEH OOD Spicy and refreshing eastern starter made of	5	KAILIA  Salad made of oven-baked vegetables, pepper, aubergine and tomatoes seasoned with various spices and herbs.	5
	tomatoes, mint and a variety of seasonings.  SUZMA (Strained yogurt)	5		10
0	Thick creamy homemade yogurt made by the chef of milk bought from farmers.  **ASIAN OLIVES **D \left \text{\pi}	5	KIMCHI  Traditional Korean side dish made from salted and fermented vegetables.	5
	Assorted olives marinated in various spices - spicy!		SPICY PICKLED CUCUMBERS DOD  A self-made pickled cucumber snack with a variety of spices.	5
	CLASSIC PLATE OF MEZE BABA GHANOUSH, HUMMUS, TABBOULEH, SUZMA, OLIVES, KAILIA, MUHAMMARA, BASTURMA, 3 NAANS	51	SPICY PLATE OF MEZE TABBOULEH, OLIVES, MUHAMMARA, BASTURMA, KIMCHI, CUCUMBERS, BABA GHANOUSH, EGGPLANTS, HUMMUS, 3 NAANS	55
	FROM THE OVEN		SALADS	
	ALANA CI II			

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

## S O U P S

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

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

WITH BEEF AND CORIANDER

MANTY	
MANTY OSteamed dumplings with chopped mutton with a soy or yogurt sauce.	13,9 . Served
MANTY WITH PUMPKIN Of Served with a soy or yogurt sauce.	12,5
CHICKEN WINGS □○	11.5

Served with a savoury tomato sauce.

KOURMA LAGMAN - KAZAN-BAKED NOODLES WITH BEEF FILLET O With a fried egg + Extra meat

KAZAN-COOKED LAGMAN WITH SHRIMPS With a fried egg

	O U R S P	ECIA	L S	TO SHARE	
	BIG PLATE OF MEZE Full selection of snacks served on one big plate with Naan flatbread.	51 / 55		GRILL SELECTION FOR FOUR PERSONS Lyulya kebab, chicken skewer, lamb kare with grilled vegetables and Naan flatbread.	89
	SPECIAL PILAF - TOIJOSH O REGULAR / LARGE + lamb chops (2 pcs.) Abundance of meat and authentic ingredients.	15,9 / 18,9 por. 12		KAZAN KABOB  Fried crusty potatoes with lamb chops, marinated onions and pomegranate.  Ordered 1 day in advance. For 4 persons.	79
N	Pre-order required 1 day in advance. Minimum order: 10 portions.  PILAF IN THE KAZAN	16,9 / por.		HUMUS WITH NAAN FLATBREAD & SALAD + EXTRA SKEWER OF SHRIMPS □○◇∅	12,9 8
	+ lamb chops (2 pcs.) Ordered 1 day in advance. Minimum order - 10 portions. Possible choice with halal.	12	00	MUTABAL WITH NAAN BREAD + EXTRA SKEWER OF SHRIMPS	12,9 8
	UZBEK MUTTON PILAF Our special dish with mutton from local farmers. REGULAR / LARGE / 4 PERSONS (LEGYAN)	P I L		SPECIAL PILAF - TOJOSH OREGULAR / LARGE + lamb chops (2 pcs.) Abundance of meat and authentic ingredients -	15,9 / 18,9 por. 12
	Extra meat  VEGETARIAN PILAF □ ○ Ø	9		LAZER rice, yellow carrots. Pre-order required 1 day in advance. Minimum order: 10 portions.	
	VEGETARIAN PILAF WITH 4 FALAFELS	15,9		Side dishes include Achicuk, yogurt or Shakarop salad, Spring lettuce	
	GRILL			EXTRA, SAUCES	
	GRILL CHICKEN SKEWER One skewer with a selected side dish and salad. Extra skewer  MUTTON LYULYA KEBAB One skewer with a selected side dish and salad. Extra skewer  FRIED EGGPLANT WITH TAHINI SAUCE,	12 8 14 10		French fries Basmati rice Naan flatbread Achichuk – tomato and onion salad Yogurt and cucumber salad Shakarop – vegetable salsa with basil and delicate marinade Spring lettuce (tomatoes, cucumbers, basil) Home made tomato sauce (Regular or Spicy) Marinated onions	5 4 2,9 4 4 4 4 3 3
	SEASONING AND NAAN FLATBREAD □○♦Ø	13,5			
	LAMB KARE CHOPS □○  Take with a selected side dish and salad.	32		VEGETARIAN	
	FRIED VEGETABLES	6,9		SAMSA WITH PUMPKIN Ø	5
00	MUTABAL - SMOKE FLAVORED EGGPLANT WITH SUZMA, GARLIC, ORIENTAL SPICES AND NAAN + EXTRA SKEWER OF SHRIMPS	<b>12,9</b> 8		SALAD WITH CHICKPEAS, BAKED AUBERGINE AND CORIANDER  FALAFEL 6 PCS. / 12 PCS.	12,9 11,5 / 14,5
	GRILL SELECTION FOR FOUR PERSONS Lyulya kebab, chicken skewer, lamb kare with grilled vegetables and Naan flatbread.	89		VEGETARIAN PILAF / WITH 4 FALAFELS O	11,9 / 15,9
	with gilled vegetables and haan harbread.			MANTY WITH PUMPKIN OF	12,5
				FRIED EGGPLANT WITH TAHINI SAUCE, SEASONING AND NAAN FLATBREAD 🗇	13,5
	L A G M A N			HUMUS WITH NAAN FLATBREAD & SALAD □○◇∅	12,9
	Distinctive handmade noodles from the Uyghur		Ø	VEGETARIAN SOUP = 0 0 Ø	10,9
	national cuisine.		00	MUTABAL – SMOKE FLAVORED EGGPLANT WITH SUZMA, GARLIC, ORIENTAL SPICES AND NAAN	12,9
	GURU LAGMAN - WITH LIGHTLY FRIED BEEF STEAK IN VEGETABLE STEW	13,9 15,9			
	+ Extra meat	9		r S F D z	

14,9 16,9

13,9 15,9

## DESERTS

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