

LUNCH

Mo-Fr 11:00-15:00



		€
Mo	Karam Shurva soup <input type="checkbox"/> <input type="checkbox"/>	4
	Samsa	3,5
	Vegetarian pilaf <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	6
	▼ Toijosh - Special pilaf <input type="checkbox"/>	7

Tu	Mastava soup <input type="checkbox"/> <input type="checkbox"/>	4
	Samsa	3,5
	Vegetarian pilaf <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	6
	▼ Buxara chicken pilaf <input type="checkbox"/>	7

We	Mampar soup <input type="checkbox"/>	4
	Samsa	3,5
	Vegetarian pilaf <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	6
	▼ Samarkand beef pilaf <input type="checkbox"/>	7

Th	Mochora soup <input type="checkbox"/> <input type="checkbox"/>	4
	Samsa	3,5
	Vegetarian pilaf <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	6
	▼ Buxara chicken pilaf <input type="checkbox"/>	7

Fr	Lovija Shurpa soup	4
	Samsa	3,5
	Vegetarian pilaf <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	6
	▼ Buxara beef pilaf <input type="checkbox"/>	7


▼ Daily special

- Without gluten
- Lactose free
- Vegan
- Vegetarian



5€

Soup of the day
+
Naan



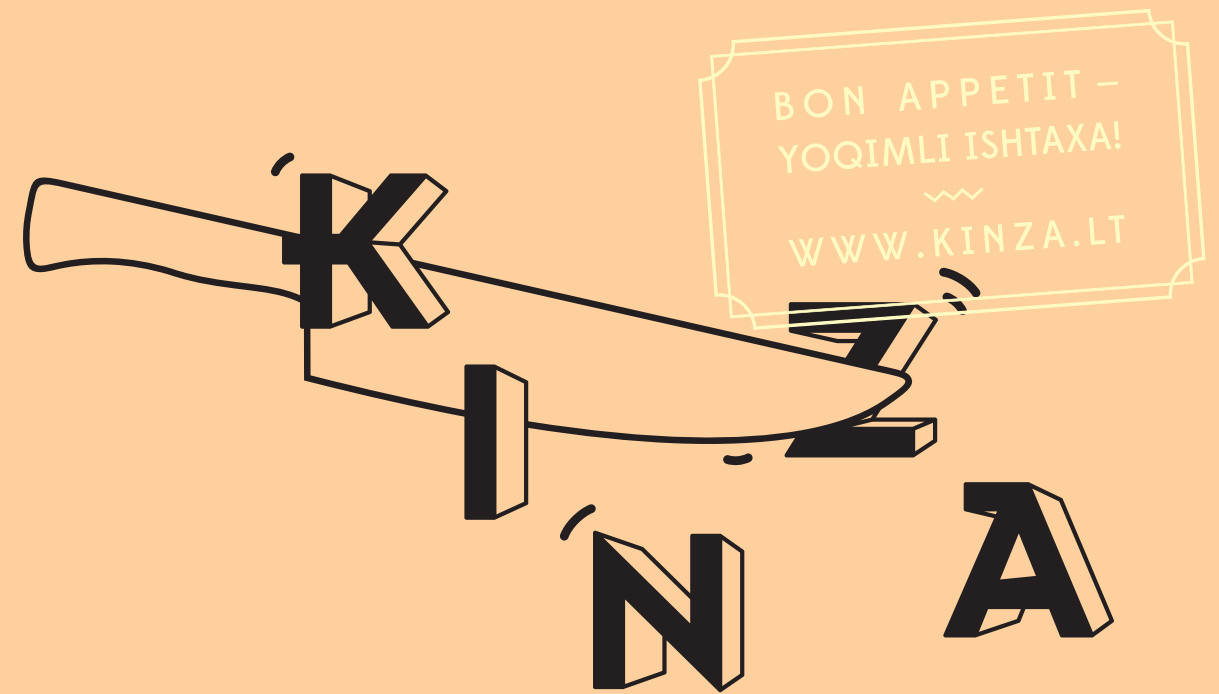
7€

Soup of the day
+
Samsa



9€

Soup of the day
+
Daily Special





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



MEZE - STARTERS

BABA GHANOUSH 🌿 ○ ◇ 🌿 3,5 Popular in the Middle East. Aubergine baked over an open flame, mashed and blended with different seasonings such as sesame paste or olive oil.	MUHAMMARA 🌿 ○ ◇ 🌿 3,5 Baked red pepper and hot pepper dip. Eaten as a snack or a sauce for grilled meat.
HUMMUS □ ○ ◇ 🌿 3,5 Traditional Middle Eastern spread/dip made of mashed chickpeas blended with sesame paste and other seasonings.	SPICY EGGPLANTS 🌿 □ 🌿 3,5 A self-made eggplant appetizer with various spices.
TABBOULEH 🌿 ○ ◇ 🌿 3,5 Spicy and refreshing eastern starter made of tomatoes, mint and a variety of seasonings.	KAILIA □ 🌿 3,5 Salad made of oven-baked vegetables, pepper, aubergine and tomatoes seasoned with various spices and herbs.
SUZMA (Strained yogurt) □ 🌿 3,5 Thick creamy homemade yogurt made by the chef of milk bought from farmers.	BASTURMA □ ○ 5,9 Highly seasoned, air-dried cured beef.
ASIAN OLIVES □ ○ ◇ 🌿 3,5 Assorted olives marinated in various spices – spicy!	KIMCHI 🌿 3,5 Traditional Korean side dish made from salted and fermented vegetables.
	SPICY PICKLED CUCUMBERS □ ○ 🌿 3,5 A self-made pickled cucumber snack with a variety of spices.
CLASSIC PLATE OF MEZE 29 BABA GHANOUSH, HUMMUS, TABBOULEH, SUZMA, OLIVES, KAILIA, MUHAMMARA, BASTURMA, 2 NAANS	SPICY PLATE OF MEZE 34 TABBOULEH, OLIVES, MUHAMMARA, BASTURMA, KIMCHI, CUCUMBERS, BABA GHANOUSH, EGGPLANTS, HUMMUS, 3 NAANS

FROM THE OVEN

NAAN flatbread ○ ◇ 🌿 2
SAMSA With mutton filling 3,5 With pumpkin filling 🌿 3,5

SOUPS

CHUCHVARA ○ 10 / 20 dumplings 7,9 / 11,9 Clear soup served with very small mutton-filled dumplings.
SHURPA □ ○ 8,9 Thick slow-cooked broth with a large array of vegetables and a juicy mutton rib.
KUKSI ○ 7,9 Korean soup with glass noodles, beef and vegetables. Savoury and healthy. You can choose hot or cold.
KUKSI WITH SHRIMPS ○ 8,5
SOUTHEAST ASIAN MUTTON SOUP ○ 8,9 Distinctive broth with homemade noodles and plenty of coriander.
VEGETARIAN SOUP □ ○ ◇ 🌿 7,9 Vegetable broth with Pak Choi, Enoki mushrooms, tofu, glass noodles and soybean sprouts.

SALADS

WITH BEEF AND CORIANDER ○ 7,9 Beef, assorted vegetables and soy sauce.
WITH CHICKPEAS, BAKED AUBERGINE AND CORIANDER □ ○ ◇ 🌿 7,9 Vegan salad from the East.
SALMON STEAK SALAD WITH CORIANDER □ 10,9 Grilled salmon steak with salad leaves and special eastern sauces.
ASIAN SHRIMP SALAD ○ 8,9 With special asian mayonnaise. Extra skewer of shrimps 5

MANTY

MANTY ○ 9,9 Steamed dumplings with chopped mutton. Served with a soy or yogurt sauce.
MANTY WITH PUMPKIN ○ 🌿 8,5 Served with a soy or yogurt sauce.

CHICKEN WINGS □ ○ 7,5 Served with a savoury tomato sauce.

OUR SPECIALS TO SHARE

BIG PLATE OF MEZE 29 Full selection of snacks served on one big plate with Naan flatbread.	GRILL SELECTION FOR FOUR PERSONS 55 Lyulya kebab, chicken skewer, lamb kare with grilled vegetables and Naan flatbread.
SPECIAL PILAF – TOIJOSH ○ 16,9 / por. With loads of meat and extras. Ordered 4 hours in advance. Minimal order - 10 portions.	KAZAN KABOB □ ○ 59 Fried crusty potatoes with lamb chops, marinated onions and pomegranate. Ordered 4 hours in advance. For 4 persons.
DEVZIRA SPECIAL PILAF 14,9 / por. Devzira rice, yellow carrots, lamb. Ordered 4 hours in advance. Minimal order - 10 portions. Possible choice with halal.	OSSO BUCO □ ○ 49 Stewed lamb heel with vegetables and potatoes Ordered 4 hours in advance. For 4 persons.

PILAF

UZBEK MUTTON PILAF ○ Our special dish with mutton from local farmers. REGULAR / LARGE / 4 PERSONS (LEGYAN) 9,9 / 11,9 / 38	SPECIAL PILAF – TOJOSH ○ 16,9 / por. With loads of meat and extras. Ordered 4 hours in advance. Minimal order - 10 portions.
Extra meat 5	Free side dishes include Achicuk, yogurt or Shakarop salad.
VEGETARIAN PILAF □ ○ 🌿 8	

GRILL

GRILL CHICKEN SKEWER ○ 7 One skewer with a selected side dish and salad. Extra skewer 5	MUTTON LYULYA KEBAB ○ 8 One skewer with a selected side dish and salad. Extra skewer 6,5
FRIED EGGPLANT WITH TAHINI SAUCE, SEASONING AND NAAN FLATBREAD □ ○ ◇ 🌿 8,5	FRIED VEGETABLES 4,9
LAMB KARE CHOPS □ ○ 21 Take with a selected side dish and salad.	GRILL SELECTION FOR FOUR PERSONS 55 Lyulya kebab, chicken skewer, lamb kare with grilled vegetables and Naan flatbread.

EXTRA, SAUCES

French fries 3	Basmati rice 2,5
Naan flatbread 3	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 🌿 3,5
SALAD WITH CHICKPEAS, BAKED AUBERGINE AND CORIANDER □ ○ ◇ 🌿 7,9
FALAFEL 6 PCS. / 12 PCS. □ ○ ◇ 🌿 6,5 / 9,5
VEGETARIAN PILAF ○ ◇ 🌿 8 With dried fruits and nuts
MANTY WITH PUMPKIN ○ 🌿 8,5
FRIED EGGPLANT WITH TAHINI SAUCE, SEASONING AND NAAN FLATBREAD ◇ 🌿 8,5
HUMUS WITH NAAN BREAD FLATBREAD □ ○ ◇ 🌿 6,5
VEGETARIAN SOUP □ ○ ◇ 🌿 7,9

LAGMAN

Distinctive handmade noodles from the Uyghur national cuisine.	
LAGMAN WITH A SPICY BEEF AND VEGETABLE STEW ○ 8,5 / 9,9	
KOURMA LAGMAN – KAZAN-BAKED NOODLES WITH BEEF FILLET ○ 8,9 / 10,9	
KAZAN-COOKED LAGMAN WITH SHRIMPS ○ 🌿 8,9 / 10,9	

On workdays lagman is served from 14.00

DESERTS

PACHLAVA 7
ICE-CREAM WITH FIG JAM or MANGO PUREE 6 / 7
FIG JAM 1,5
NATURAL HONEY 2
CHAK-CHAK ○ 7 Deep-fried dough and honey cake with nuts