

# LUNCH

Mo-Fr 11:00-15:00



		€
Mo	Karam Shurva soup □○	4
	Samsa	4
	Vegetarian pilaf ○◇◇	6
	▼ Tojosh - Special pilaf ○	7

Tu	Mastava soup □○	4
	Samsa	4
	Vegetarian pilaf ○◇◇	6
	▼ Buxara chicken pilaf ○	7

We	Mampar soup ○	4
	Samsa	4
	Vegetarian pilaf ○◇◇	6
	▼ Samarkand beef pilaf ○	7


Th	Mochora soup □○	4
	Samsa	4
	Vegetarian pilaf ○◇◇	6
	▼ Buxara chicken pilaf ○	7

Fr	Lovija Shurpa soup	4
	Samsa	4
	Vegetarian pilaf ○◇◇	6
	▼ Buxara beef pilaf ○	7

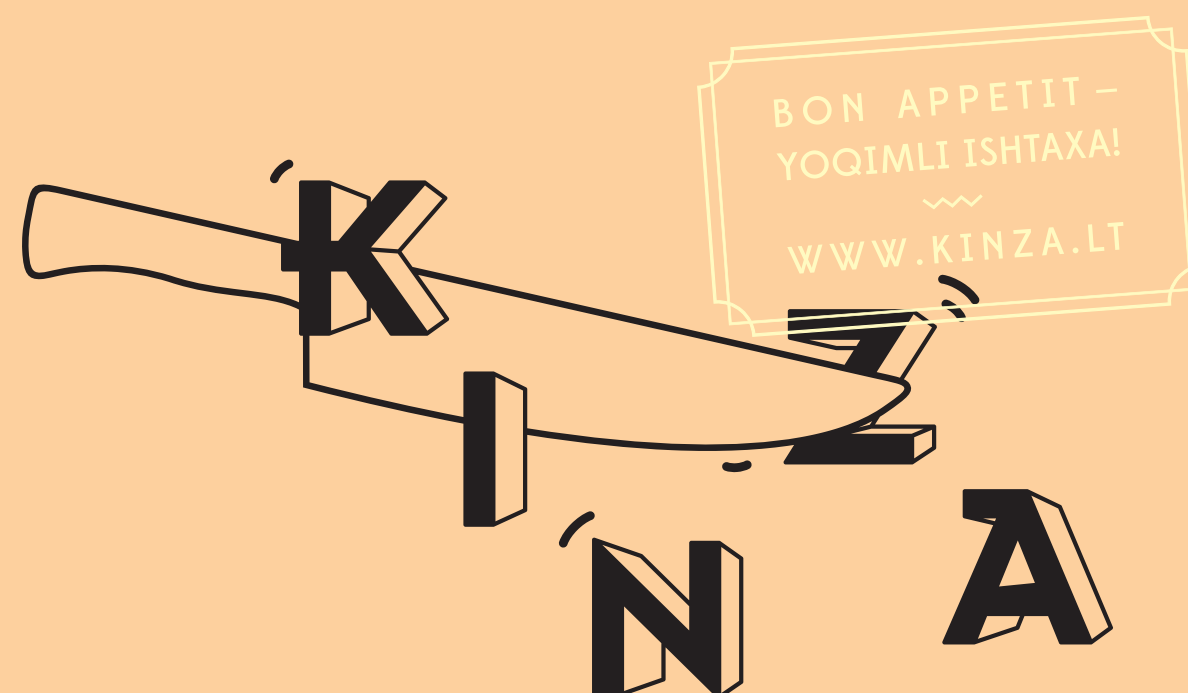
▼ Daily special

□ Without gluten  
○ Lactose free  
◇ Vegan  
◇ Vegetarian

  
**6€**  
Soup of the day  
+  
Naan

  
**8€**  
Soup of the day  
+  
Samsa

  
**10€**  
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	36	<b>SPICY PLATE OF MEZE</b> TABBOULEH, OLIVES, MUHAMMARA, BASTURMA, KIMCHI, CUCUMBERS, BABA GHANOUSH, EGGPLANTS, HUMMUS, 3 NAANS	40

## FROM THE OVEN

<b>NAAN</b> flatbread ◇◇♻️	2,5
<b>SAMSA</b> With mutton filling	4
With pumpkin filling ♻️	4

## 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.	9,9
<b>KUKSI</b> ○ Korean soup with glass noodles, beef and vegetables. Savoury and healthy. You can choose hot or cold.	8,9
<b>KUKSI WITH SHRIMPS</b> ○	9,5
<b>SOUTHEAST ASIAN MUTTON SOUP</b> ○ Distinctive broth with homemade noodles and plenty of coriander.	8,9
<b>VEGETARIAN SOUP</b> □◇◇♻️ Vegetable broth with Pak Choi, Enoki mushrooms, tofu, glass noodles and soybean sprouts.	8,9

## SALADS

<b>WITH BEEF AND CORIANDER</b> ○ Beef, assorted vegetables and soy sauce.	8,9
<b>WITH CHICKPEAS, BAKED AUBERGINE AND CORIANDER</b> □◇◇♻️ Vegan salad from the East.	8,9
<b>SALMON STEAK SALAD WITH CORIANDER</b> □ Grilled salmon steak with salad leaves and special eastern sauces.	11,9
<b>ASIAN SHRIMP SALAD</b> ○ With special asian mayonnaise. Extra skewer of shrimps	9,9 6

## MANTY

<b>MANTY</b> ○ Steamed dumplings with chopped mutton. Served with a soy or yogurt sauce.	10,9
<b>MANTY WITH PUMPKIN</b> ○◇♻️ Served with a soy or yogurt sauce.	9,5
<b>CHICKEN WINGS</b> □○ Served with a savoury tomato sauce.	8,5

## OUR SPECIALS TO SHARE

<b>BIG PLATE OF MEZE</b> Full selection of snacks served on one big plate with Naan flatbread.	36 / 40	<b>GRILL SELECTION FOR FOUR PERSONS</b> Lyulya kebab, chicken skewer, lamb kare with grilled vegetables and Naan flatbread.	55
<b>SPECIAL PILAF – TOIJOSH</b> ○ With loads of meat and extras. Ordered 1 day in advance. Minimal order - 10 portions.	18,9 / por.	<b>KAZAN KABOB</b> □○ Fried crusty potatoes with lamb chops, marinated onions and pomegranate. Ordered 1 day in advance. For 4 persons.	59
<b>PILAF IN THE KAZAN</b> Ordered 1 day in advance. Minimal order - 10 portions. Possible choice with halal.	13,9 / por.	<b>OSSO BUCO</b> □○ Stewed lamb heel with vegetables and potatoes Ordered 1 day in advance. For 4 persons.	49

## PILAF

<b>UZBEK MUTTON PILAF</b> ○ Our special dish with mutton from local farmers. REGULAR / LARGE / 4 PERSONS (LEGYAN)	9,9 / 11,9 / 38	<b>SPECIAL PILAF – TOJOSH</b> ○ With loads of meat and extras. Ordered 1 day in advance. Minimal order - 10 portions.	18,9 / por.
Extra meat	5		
<b>VEGETARIAN PILAF</b> □◇◇♻️	8	Free side dishes include Achicuk, yogurt or Shakarop salad.	

## GRILL

<b>GRILL CHICKEN SKEWER</b> ○ One skewer with a selected side dish and salad. Extra skewer	9 6
<b>MUTTON LYULYA KEBAB</b> ○ One skewer with a selected side dish and salad. Extra skewer	10 8
<b>FRIED EGGPLANT WITH TAHINI SAUCE, SEASONING AND NAAN FLATBREAD</b> □◇◇♻️	9,5
<b>LAMB KARE CHOPS</b> □○ Take with a selected side dish and salad.	24
<b>FRIED VEGETABLES</b>	4,9
<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.	60

## EXTRA, SAUCES

French fries	3
Basmati rice	2,5
Naan flatbread	2,5
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

♻️ <b>SAMSA WITH PUMPKIN</b> ♻️	4
♻️ <b>SALAD WITH CHICKPEAS, BAKED AUBERGINE AND CORIANDER</b> □◇◇♻️	8,9
♻️ <b>FALAFEL 6 PCS. / 12 PCS.</b> □◇◇♻️	7,5 / 10,5
♻️ <b>VEGETARIAN PILAF</b> ◇◇♻️ With dried fruits and nuts	8
♻️ <b>MANTY WITH PUMPKIN</b> ○♻️	9,5
♻️ <b>FRIED EGGPLANT WITH TAHINI SAUCE, SEASONING AND NAAN FLATBREAD</b> ◇♻️	9,5
♻️ <b>HUMUS WITH NAAN BREAD FLATBREAD</b> □◇◇♻️	7,5
♻️ <b>VEGETARIAN SOUP</b> □◇◇♻️	8,9
<b>EZMA – SMOKE FLAVORED EGGPLANT WITH SUZMA, GARLIC, ORIENTAL SPICES AND NAAN</b>	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
<b>KAZAN-COOKED LAGMAN</b> ○◇♻️ WITH SHRIMPS With a fried egg	● 11,9 ● 13,9 1

## DESSERTS

<b>PACHLAVA</b>	7
<b>ICE-CREAM WITH FIG JAM or MANGO PUREE</b>	6 / 7
<b>FIG JAM</b>	2
<b>NATURAL HONEY</b>	2
<b>CHAK-CHAK</b> ○	7