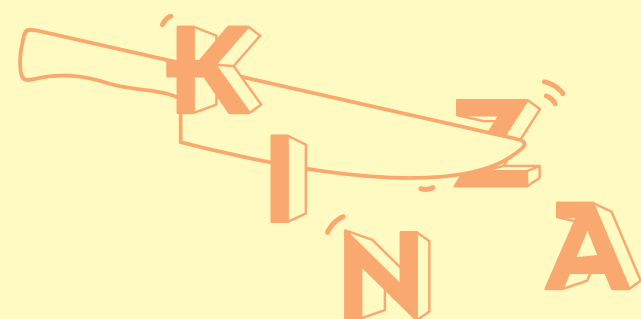




LUNCH

Mo-Fr 11:00-15:00



		€
Mo	Karam Shurva soup □○	6
	Samsa	5
	Vegetarian pilaf □○◇◇	9,9
	▼ Tojosh - Special pilaf □○	9,9

Tu	Mastava soup □○	6
	Samsa	5
	Vegetarian pilaf □○◇◇	9,9
	▼ Chicken Kazan kabob □○	9,9

We	Mampar soup ○	6
	Samsa	5
	Vegetarian pilaf □○◇◇	9,9
	▼ Buxara chicken pilaf □○	9,9

Th	Mochora soup □○	6
	Samsa	5
	Vegetarian pilaf □○◇◇	9,9
	▼ Tojosh - Special pilaf □○	9,9

Fr	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€

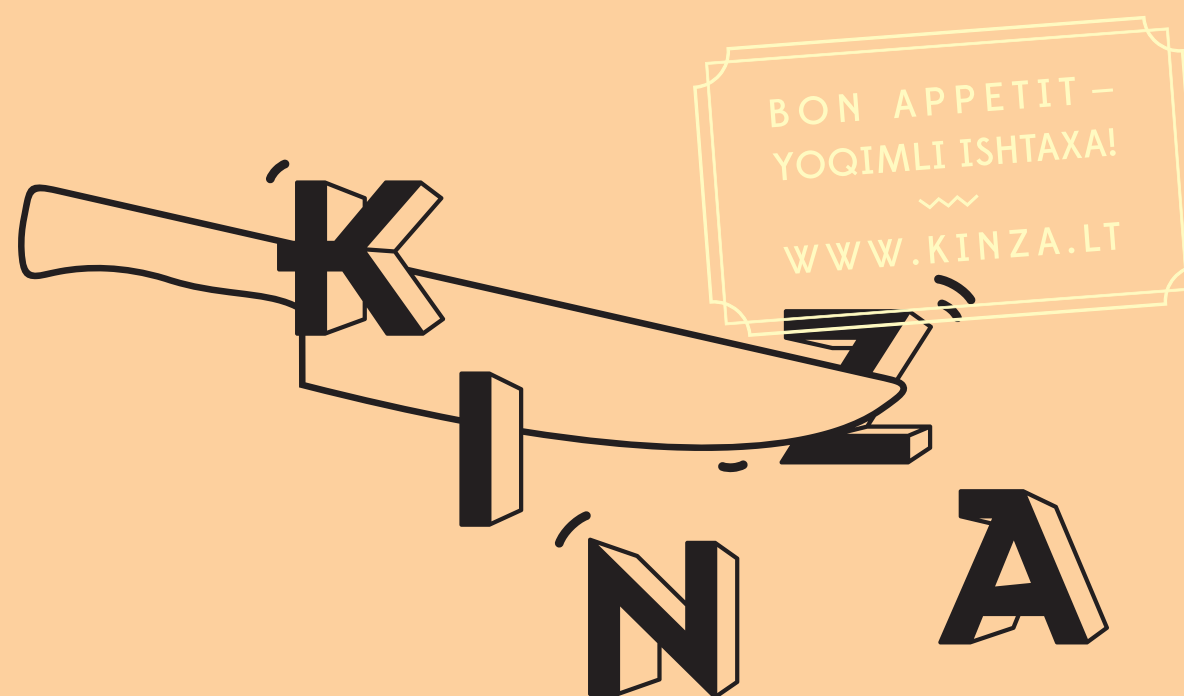
Soup of the day
+
Naan

10€

Soup of the day
+
Samsa

14€

Soup of the day
+
Daily Special





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



MEZE - STARTERS

BABA GHANOUSH □○♣ 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 ○◇♣ Baked red pepper and hot pepper dip. Eaten as a snack or a sauce for grilled meat.	5
HUMMUS □○◇♣ Traditional Middle Eastern spread/dip made of mashed chickpeas blended with sesame paste and other seasonings.	5	SPICY EGGPLANTS □○ A self-made eggplant appetizer with various spices.	5
TABBOULEH ○◇♣ Spicy and refreshing eastern starter made of tomatoes, mint and a variety of seasonings.	5	KAILIA □○ Salad made of oven-baked vegetables, pepper, aubergine and tomatoes seasoned with various spices and herbs.	5
SUZMA (Strained yogurt) □♣ Thick creamy homemade yogurt made by the chef of milk bought from farmers.	5	BASTURMA □○ Highly seasoned, air-dried cured beef.	12
ASIAN OLIVES □○◇♣ Assorted olives marinated in various spices – spicy!	5	KIMCHI □○◇♣ Traditional Korean side dish made from salted and fermented vegetables.	5
		SPICY PICKLED CUCUMBERS ○ 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	55	SPICY PLATE OF MEZE TABBOULEH, OLIVES, MUHAMMARA, BASTURMA, KIMCHI, CUCUMBERS, BABA GHANOUSH, EGGPLANTS, HUMMUS, 3 NAANS	60

FROM THE OVEN

NAAN flatbread ♣	3,5
SAMSA With mutton filling	6
With pumpkin filling ♣	6
With tomato sauce (regular / spicy)	7

SOUPS

CHUCHVARA □○◇♣ 10 / 20 dumplings Clear soup served with very small mutton-filled dumplings.	12 / 17
SHURPA □○ Thick slow-cooked broth with a large array of vegetables and a juicy mutton rib.	13,9
KUKSI ○ Korean soup with glass noodles, beef and vegetables. Savoury and healthy. You can choose hot or cold.	12
KUKSI WITH SHRIMPS ○	13
SOUTHEAST ASIAN MUTTON SOUP ○ Distinctive broth with homemade noodles and plenty of coriander.	13
VEGETARIAN SOUP ○♣ Vegetable broth with Pak Choi, Enoki mushrooms, tofu, glass noodles and soybean sprouts.	12

SALADS

WITH BEEF AND CORIANDER ○	14,9
Beef, assorted vegetables and soy sauce.	
WITH CHICKPEAS, BAKED AUBERGINE AND CORIANDER □○◇♣	14,9
Vegan salad from the East.	
SALMON STEAK SALAD WITH CORIANDER □	16,9
Grilled salmon steak with salad leaves and special eastern sauces.	
ASIAN SHRIMP SALAD ○	15,9
With special asian mayonnaise. Extra skewer of shrimps	9
TASHKENT SALAD	14,9

MANTY

MANTY ○ Steamed dumplings with chopped mutton. Served with a soy or yogurt sauce.	14,9
MANTY WITH PUMPKIN ○♣	13,5
Served with a soy or yogurt sauce.	
CHICKEN WINGS □○	12,5
Served with a savoury tomato sauce.	

OUR SPECIALS TO SHARE

BIG PLATE OF MEZE Full selection of snacks served on one big plate with Naan flatbread.	55 / 60	GRILL SELECTION FOR FOUR PERSONS Lyulya kebab, chicken skewer, lamb kare with grilled vegetables and Naan flatbread.	89
SPECIAL PILAF – TOIJOSH □○ REGULAR / LARGE + lamb chops (2 pcs.) Abundance of meat and authentic ingredients. Pre-order required 1 day in advance. Minimum order: 10 portions.	16,9 / 19,9 por. 12	KAZAN KABOB □○ Fried crusty potatoes with lamb chops, marinated onions and pomegranate. Ordered 1 day in advance. For 4 persons.	79
PILAF IN THE KAZAN + lamb chops (2 pcs.) Ordered 1 day in advance. Minimum order - 10 portions. Possible choice with halal.	17,9 / por. 12	HUMUS WITH NAAN FLATBREAD & SALAD + EXTRA SKEWER OF SHRIMPS □○◇♣	13,9 9
		MUTABAL WITH NAAN BREAD + EXTRA SKEWER OF SHRIMPS	13,9 9

PILAF

UZBEK MUTTON PILAF □○ Our special dish with mutton from local farmers. REGULAR / LARGE / 4 PERSONS (LEGYAN)	14,5 / 16,5 / 55	SPECIAL PILAF – TOIJOSH □○ REGULAR / LARGE + lamb chops (2 pcs.) Abundance of meat and authentic ingredients – LAZER rice, yellow carrots. Pre-order required 1 day in advance. Minimum order: 10 portions.	16,9 / 19,9 por. 12
Extra meat	10	Side dishes include Achicuk, yogurt or Shakarop salad, Spring lettuce	
VEGETARIAN PILAF □○◇♣	12,9		
VEGETARIAN PILAF WITH 4 FALAFELS □○◇♣	16,9		

GRILL

GRILL CHICKEN SKEWER □○ One skewer with a selected side dish and salad. Extra skewer	13 9
MUTTON LYULYA KEBAB ○ One skewer with a selected side dish and salad. Extra skewer	15 11
FRIED EGGPLANT WITH TAHINI SAUCE, SEASONING AND NAAN FLATBREAD □○◇♣	14,5
LAMB KARE CHOPS □○ Take with a selected side dish and salad.	35
FRIED VEGETABLES	7,9
MUTABAL – SMOKE FLAVORED EGGPLANT WITH SUZMA, GARLIC, ORIENTAL SPICES AND NAAN + EXTRA SKEWER OF SHRIMPS	13,9 9
GRILL SELECTION FOR FOUR PERSONS Lyulya kebab, chicken skewer, lamb kare with grilled vegetables and Naan flatbread.	89

LAGMAN

Distinctive handmade noodles from the Uyghur national cuisine.	
GURU LAGMAN – WITH LIGHTLY FRIED BEEF STEAK IN VEGETABLE STEW ○ + Extra meat	● 14,9 ● 16,9 10
KOURMA LAGMAN – KAZAN-BAKED NOODLES WITH BEEF FILLET ○ With a fried egg + Extra meat	● 15,9 ● 17,9 2 10
KAZAN-COOKED LAGMAN ○♣ WITH SHRIMPS With a fried egg	● 14,9 ● 16,9 2

EXTRA, SAUCES

French fries	5
Basmati rice	4
Naan flatbread	3,5
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

♣ SAMSA WITH PUMPKIN ♣	6
♣ SALAD WITH CHICKPEAS, BAKED AUBERGINE AND CORIANDER □○◇♣	14,9
♣ FALAFEL 6 PCS. / 12 PCS. □○◇♣	12,5 / 15,5
♣ VEGETARIAN PILAF / WITH 4 FALAFELS ○◇♣ With dried fruits and nuts	12 / 16,9
♣ MANTY WITH PUMPKIN ○♣	13,5
♣ FRIED EGGPLANT WITH TAHINI SAUCE, SEASONING AND NAAN FLATBREAD ♣	14,5
♣ HUMUS WITH NAAN FLATBREAD & SALAD □○◇♣	13,9
♣ VEGETARIAN SOUP □○◇♣	12
♣ MUTABAL – SMOKE FLAVORED EGGPLANT WITH SUZMA, GARLIC, ORIENTAL SPICES AND NAAN	13,9

DESSERTS

CHAK-CHAK ○ PORT. / 1/2 PORT.	9 / 6
PACHLAVA PORT. / 1/2 PORT.	9 / 6
ICE-CREAM WITH FIG JAM or MANGO PUREE	7 / 8
FIG JAM	4
NATURAL HONEY	4
SELECTION OF DESERTS FOR FOUR	33