













LUNCH




Mo-Fr 11:00-15:00







		€
Mo	Karam Shurva soup 	2,5
	Samsa	3,2
	Vegetarian pilaf 	4,5
	 Toijosh - Special pilaf 	4,5





Tu	Mastava soup 	2,5
	Samsa	3,2
	Vegetarian pilaf 	4,5
	 Tovuk Kazan Kabob 	4,5

We	Mampar soup 	2,5
	Samsa	3,2
	Vegetarian pilaf 	4,5
	 Kifta 	4,5

Th	Mochora soup 	2,5
	Samsa	3,2
	Vegetarian pilaf 	4,5
	 Chicken pilaf 	4,5

Fr	Lovija Shurpa soup	2,5
	Samsa	3,2
	Vegetarian pilaf 	4,5
	 Toijosh - Special pilaf 	4,5

 Daily special

 Without gluten
 Lactose free
 Vegan
 Vegetarian

 + 

3€

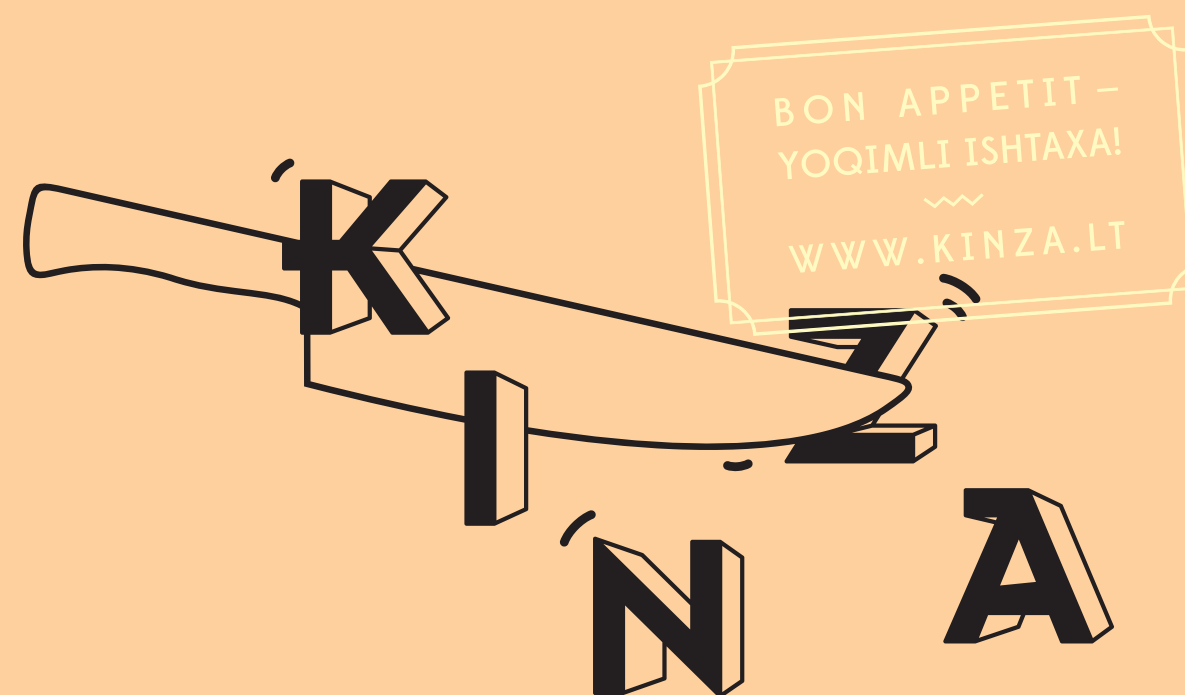
Soup of the day
+
Naan

4,5€

Soup of the day
+
Samsa

6€

Soup of the day
+
Daily Special





WITHOUT GLUTEN

LACTOSE FREE

VEGAN

VEGETARIAN

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.

3,1

HUMMUS

Traditional Middle Eastern spread/dip made of mashed chickpeas blended with sesame paste and other seasonings.

3,1

TABBOULEH

Spicy and refreshing eastern starter made of tomatoes, mint and a variety of seasonings.

3,1

SUZMA (Strained yogurt)

Thick creamy homemade yogurt made by the chef of milk bought from farmers.

3,1

ASIAN OLIVES

Assorted olives marinated in various spices – spicy!

3,1

CHICKEN WINGS

Served with a savoury tomato sauce.

6,5

In the Middle East, this meal is served before the main dish or to accompany a variety of alcoholic drinks.

MUHAMMARA

Baked red pepper and hot pepper dip. Eaten as a snack or a sauce for grilled meat.

3,1

KAILIA

Salad made of oven-baked vegetables, pepper, aubergine and tomatoes seasoned with various spices and herbs.

3,1

BASTURMA

Highly seasoned, air-dried cured beef.

5,9

KIMCHI

Traditional Korean side dish made from salted and fermented vegetables.

3,1

BIG PLATE OF MEZE

Full selection of snacks served on one big plate with Naan flatbread.

26

FROM THE OVEN

NAAN flatbread

2

SAMSA

With mutton filling

3,2

With pumpkin filling

3,2

SOUPS

CHUCHVARA

Clear soup served with very small mutton-filled dumplings.

6,9

SHURPA

Thick slow-cooked broth with a large array of vegetables and a juicy mutton rib.

7,9

KUKSI

Korean soup with glass noodles, beef and vegetables. Savoury and healthy. You can choose hot or cold.

6,9

KUKSI WITH SHRIMPS

7,4

SOUTHEAST ASIAN MUTTON SOUP

Distinctive broth with homemade noodles and plenty of coriander.

7,9

VEGETARIAN SOUP

Vegetable broth with Pak Choi, Enoki mushrooms, tofu, glass noodles and soybean sprouts.

6,9

SALADS

WITH BEEF AND CORIANDER

Beef, assorted vegetables and soy sauce.

6,9

WITH CHICKPEAS, BAKED AUBERGINE AND CORIANDER

Vegan salad from the East.

6,9

SALMON STEAK SALAD WITH CORIANDER

Grilled salmon steak with salad leaves and special eastern sauces.

8,9

ASIAN SHRIMP SALAD

With special asian mayonnaise.

8,9

MANTY

MANTY

Steamed dumplings with chopped mutton. Served with a soy or yogurt sauce.

8,5

MANTY WITH PUMPKIN

Served with a soy or yogurt sauce.

7,5

OUR SPECIALS TO SHARE

BIG PLATE OF MEZE

Full selection of snacks served on one big plate with Naan flatbread.

26

SPECIAL PILAF – TOIJOSH

With loads of meat and extras.
Ordered 4 hours in advance. Minimal order - 10 portions.

14,9 / por.

OSSO BUCO

Stewed lamb heel with vegetables and potatoes.
Ordered 4 hours in advance. For four 4 persons.

49

GRILL SELECTION FOR FOUR PERSONS

Lyulya kebab, chicken skewer, lamb kare with grilled vegetables and Naan flatbread.

49

KAZAN KABOB

Fried crusty potatoes with lamb chops, marinated onions and pomegranate.
Ordered 4 hours in advance. For four persons.

59

PILAF

UZBEK MUTTON PILAF

Our special dish with mutton from local farmers.
REGULAR / LARGE / 4 PERSONS (LEGYAN)

7,9/9,5/31

VEGETARIAN PILAF

6,5

SPECIAL PILAF – TOJOSH

With loads of meat and extras.
Ordered 4 hours in advance.
Minimal order - 10 portions.

14,9 / por.

Free side dishes include Achicuk, yogurt or Shakarop salad.

GRILL

GRILL CHICKEN SKEWER

One skewer with a selected side dish and salad.

6

Extra skewer

4

MUTTON LYULYA KEBAB

One skewer with a selected side dish and salad.
Extra skewer

7,5

FRIED EGGPLANT WITH TAHINI SAUCE, SEASONING AND NAAN FLATBREAD

7,5

LAMB KARE CHOPS

Take with a selected side dish and salad.

19

FREE EXTRAS: French fries / Basmati rice / Naan flatbread / green salad / kazen-baked vegetables / Achichuk – tomato and onion salad / yogurt and cucumber salad / Shakarop – vegetable salsa with basil and delicate marinade / marinated onions

GRILL SELECTION FOR FOUR PERSONS

Lyulya kebab, chicken skewer, lamb kare with grilled vegetables and Naan flatbread.

49

LAGMAN

Distinctive handmade noodles from the Uyghur national cuisine.

LAGMAN WITH A SPICY BEEF AND VEGETABLE STEW

7,5
8,9

KOURMA LAGMAN – KAZAN-BAKED NOODLES WITH BEEF FILLET

7,9
9,9

KAZAN-COOKED LAGMAN WITH SHRIMPS

7,9
9,9

On workdays lagman is served from 14.00

EXTRA, SAUCES

French fries

3

Basmati rice

2,5

Naan flatbread

2

Kazan-baked vegetables

3

Achichuk – tomato and onion salad

3

Yogurt and cucumber salad

3

Shakarop – vegetable salsa with basil

3

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

3,2

SALAD WITH CHICKPEAS, BAKED AUBERGINE AND CORIANDER

6,9

FALAFEL 6 PCS. / 12 PCS.

6,5 / 9,5

VEGETARIAN PILAF

6,5

MANTY WITH PUMPKIN

7,5

FRIED EGGPLANT WITH TAHINI SAUCE, SEASONING AND NAAN FLATBREAD

7,5

HUMUS WITH NAAN BREAD FLATBREAD

6,5

VEGETARIAN SOUP

6,9

DESSERTS

PACHLAVA

5

ICE-CREAM WITH FIG JAM or MANGO PUREE

5 / 6

FIG JAM

1,5

NATURAL HONEY

2

CHAK-CHAK

5

Deep-fried dough and honey cake with nuts