KINZA

BON APPETIT –
YOQIMLI ISHTAXA!
WWW.KINZA.LT

LUNCH

Mo–Fr 11:00–15:00

		€
Mo	Karam Shurva soup □○	3,5
	Samsa	3,5
	Vegetarian pilaf ○◇ø	5,5
	Toijosh – Special pilaf ○	5,5
Tu	Mastava soup □○	3,5
	Samsa	3,5
	Vegetarian pilaf ○◇ø	5,5
	Buxara chicken pilaf ○	5,5
We	Mampar soup ○	3,5
	Samsa	3,5
	Vegetarian pilaf ○◇ø	5,5
	Samarkand beef pilaf ○	5,5
Th	Mochora soup □○	3,5
	Samsa	3,5
	Vegetarian pilaf ○◇ø	5,5
	Buxara chicken pilaf ○	5,5
Fr	Lovija Shurpa soup	3,5
	Samsa	3,5
	Vegetarian pilaf ○◇ø	5,5
	Buxara beef pilaf ○	5,5

4€
Soup of the day
+
Naan

6€
Soup of the day
+
Samsa

7€
Soup of the day
+
Daily Special

Daily special

□ Without gluten
○ Lactose free
◇ Vegan
ø Vegetarian

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□ 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.

HUMMUS □○◇⌀ — 3,5
Traditional Middle Eastern spread/dip made of mashed chickpeas blended with sesame paste and other seasonings.

🌶 **TABBOULEH** ○◇⌀ — 3,5
Spicy and refreshing eastern starter made of tomatoes, mint and a variety of seasonings.

SUZMA (Strained yogurt) □⌀ — 3,5
Thick creamy homemade yogurt made by the chef of milk bought from farmers.

🌶 **ASIAN OLIVES** □○◇⌀ — 3,5
Assorted olives marinated in various spices – spicy!

🌶 **MUHAMMARA** ○◇⌀ — 3,5
Baked red pepper and hot pepper dip.
Eaten as a snack or a sauce for grilled meat.

N 🌶 **SPICY EGGPLANTS** □⌀ — 3,5
A self-made eggplant appetizer with various spices.

KAILIA □⌀ — 3,5
Salad made of oven-baked vegetables, pepper, aubergine and tomatoes seasoned with various spices and herbs.

🌶 **BASTURMA** □○ — 5,9
Highly seasoned, air-dried cured beef.

KIMCHI ⌀ — 3,5
Traditional Korean side dish made from salted and fermented vegetables.

N 🌶 **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 ○ — 7,9
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.

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.

SPECIAL PILAF – TOIJOSH ○ — 14,9 / por.
With loads of meat and extras.
Ordered 4 hours in advance. Minimal order - 10 portions.

N **OSSO BUCO** □○ — 49
Stewed lamb heel with vegetables and potatoes
Ordered 4 hours in advance. For four 4 persons.

GRILL SELECTION FOR FOUR PERSONS — 55
Lyulya kebab, chicken skewer, lamb kare with grilled vegetables and Naan flatbread.

KAZAN KABOB □○ — 59
Fried crusty potatoes with lamb chops, marinated onions and pomegranate.
Ordered 4 hours in advance. For four persons.

PILAF

UZBEK MUTTON PILAF ○
Our special dish with mutton from local farmers.
REGULAR / LARGE / 4 PERSONS (LEGYAN) — 8,9 / 10,9 / 35

VEGETARIAN PILAF □○⌀ — 7,5

SPECIAL PILAF – TOJOSH ○ — 14,9 / por.
With loads of meat and extras.
Ordered 4 hours in advance.
Minimal order - 10 portions.

Free side dishes include Achicuk, yogurt or Shakarop salad.

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

N **FRIED EGGPLANT WITH TAHINI SAUCE, SEASONING AND NAAN FLATBREAD** □○◇⌀ — 8,5

LAMB KARE CHOPS □○ — 21
Take with a selected side dish and salad.

FRIED VEGETABLES — 4,9

GRILL SELECTION FOR FOUR PERSONS — 55
Lyulya kebab, chicken skewer, lamb kare with grilled vegetables and Naan flatbread.

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

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 ○◇⌀ With dried fruits and nuts	7,5
MANTY WITH PUMPKIN ○⌀	8,5
N **FRIED EGGPLANT WITH TAHINI SAUCE, SEASONING AND NAAN FLATBREAD** ◇⌀	8,5
N **HUMUS WITH NAAN BREAD FLATBREAD** □○◇⌀	6,5
VEGETARIAN SOUP □○◇⌀	7,9

DESERTS

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