

 S A M S A			 S A M S A		
BREADS & DIPS			FROM THE WOOD FIRE		
Tandir non	20		SHASHLIK (SKEWERS)		
Traditional Uzbek clay-over baked bread			Lamb	135	
Hummus	45		Lula minced lamb	115	
Creamy chickpea purée with tahini, olive oil & lemon			Premium angus beef	165	
Baba ghanoush	50		Chicken	110	
Smoky roasted eggplant whipped with tahini & lemon			Lula chicken	95	
Mohammara	50		Salmon	135	
Roasted red peppers & walnuts blended into a rich tangy dip			Vegetables	60	
Labneh, roasted tomatoes & dukkah	50		Lamb chop	195	
Silky strained yogurt with slow-roasted tomatoes & Egyptian spiced nut					
Feta & red pepper dip	50		CHARGILLED		
Whipped feta with sweet roasted red peppers & hint of chili			Beef fillet 220g	450	
			Beef striploin 350g	450	
			Beef rib-eye 350g	490	
SALADS & STARTERS			MAIN COURSE		
Mixed green salad	85		Chargilled chicken tabaka	185	
Crisp greens, radish, peppers, tomatoes & cucumber			Lamb ribs	155	
Uzbek tomato & red onion salad	70		Wagyu beef ribs, black caviar	450	
Heirloom tomatoes with sharp red onion & olive oil			Lagman	125	
Salad Tashkent	70		Hand-pulled noodles in spiced lamb & vegetable broth		
Shaved radish, veal & herbs in a creamy yogurt dressing			Whole seabass, oven baked, fresh herbs & citrus	240	
Salad achuchuk	65		Grilled butterfly prawns, marinated in garlic & fresh herbs	210	
Spicy tomato salad with fresh herbs & chili			BBQ Thai style lemongrass chicken	115	
Fattoush	65		Duck Red Curry	185	
Crunchy salad with toasted pita, sumac & zesty lemon dressing					
Crab, avocado & mango salad	95		DESSERTS		
Sweet crab, creamy avocado & ripe mango			Napoleon	65	
Fresh mixed vegetable salad	70		Homemade layers of puff pastry with vanilla cream		
Sunflower oil & herbs			Medovik	60	
			Honey biscuit cake with butter cream		
Manti classic	69		Cheesecake	60	
Steamed dumplings stuffed with lamb & onion			Uzbekistan soft vanilla cheese cake with mixed berries sauce & fresh raspberries		
Fried chuchvara	70		Apple pie	55	
Mini Uzbek dumplings, crisp-fried & served with sour cream or dip			Warm, thin apple tart with homemade ice-cream		
Chuchvara classic	70				
Dolma	85				
Vine leaves wrapped around spiced rice & meat					
 S A M S A			 S A M S A		
Samsa & Pastries			Samsa & Pastries		
Samsa Tashkent	75		Samsa Tashkent	75	
Traditional samsa filled with lamb			Traditional samsa filled with lamb		
Olat samsa vegetables	60		Olat samsa vegetables	60	
Light, crispy pastry packed with seasonal vegetables & herbs			Light, crispy pastry packed with seasonal vegetables & herbs		
Cheburek with lamb	65		Cheburek with lamb	65	
Crispy hand-pie of spiced lamb & herbs			Crispy hand-pie of spiced lamb & herbs		
Cheburek with chicken	60		Cheburek with chicken	60	
Crispy pastry with aromatic chicken & onion filling			Crispy pastry with aromatic chicken & onion filling		
Uzbek Plov 145 The soul of Uzbek cuisine Slow cooked lamb & rice, carrots, spices			Uzbek Plov 145 The soul of Uzbek cuisine Slow cooked lamb & rice, carrots, spices		
SOUPS			SOUPS		
Shurpa	70		Shurpa	70	
Frangrant lamb broth with chunky vegetables & spices			Frangrant lamb broth with chunky vegetables & spices		
Urga osh	65		Urga osh	65	
Rustic Uzbek soup with noodles, vegetables & tender chicken			Rustic Uzbek soup with noodles, vegetables & tender chicken		
Chuchvara soup	70		Chuchvara soup	70	
Delicate mini beef dumplings in clear broth			Delicate mini beef dumplings in clear broth		
Prawn tom yum soup	110		Prawn tom yum soup	110	
Thai hot & sour broth with prawns			Thai hot & sour broth with prawns		
SIDE DISHES			SIDE DISHES		
Potato puree	45		Potato puree	45	
French fries	40		French fries	40	
Roasted sweet potato	50		Roasted sweet potato	50	
Spinach, garlic & lemon	50		Spinach, garlic & lemon	50	
Steamed rice	30		Steamed rice	30	