



## STARTERS



SUZMA yogurt with greens	1400
FUNCHEZA with fried beef	2800
SOFT-SALTED SALMON a special recipe	3800
HORSE MEAT ASSORTI kazy and zhaya cold cuts	3800
MEAT JELLY with shin of beef	3000

CHINESE-STYLE EGGPLANTS 2800  
fried in batter, served with chili  
sauce and cherry tomatoes

EGGPLANT ROLLS 3000  
stuffed with vegetables

EGGPLANT CAVIAR 2800  
home-style

RUSSIAN SNACK 2800  
herring with onions and potatoes

VEGETABLE PLATTER 2800  
tomatoes, cucumbers, bell peppers,  
fresh greens, garlic sause

HOME-STYLE PICKLES 2800  
cucumbers, tomatoes and cabbage

HOME-STYLE BRINSEN CHEESE 1800  
young brine-ripened cheese

LAMB RIBS 3100  
a heap of honey ribs



## BEER SNACK

CHECHIL 1400	1400
PISTACHIOS 1600	1600

## SALADS

ACHUCHUK  
Uzbek salad  
traditionally eaten with pilaf

1400

IZMIR  
home-style vinegret

2000

RAIKHON  
tomatoes, cucumbers, greens

2400

KARAKOZ  
Oriental version of Greek salad

2600

LOLA  
beetroot salad with feta cheese

2600



TOSHKENT  
Uzbek salad with radish, straw  
potatoes and horse meat

3000

PADISHAH  
warm salad with bell peppers,  
champignons and beef

3000

ZARAFSHAN  
Uzbek salad with smoked chicken  
and straw potatoes with mayonnaise

2600

BUDUR  
fried eggplants, cauliflower,  
champignons

3000

LYAZZAT  
mix salad, soft cheese,  
tomatoes with olive dressing

2800

CAESAR  
with chicken fillet  
or soft-salted salmon

2800/3000

SHAKHRISABS  
soft-salted salmon  
with iceberg lettuce

3000



Тюбетейка

Service 10%



## ORIENTAL SOUPS

KESPE 2200  
home-style noodle soup  
with chicken

LENTIL SOUP 2200  
Turkish soup

KAZAKH SORPA 2600  
with a lamb rib



BAY BORSCH 2600  
with horse meat

CHUCHVARA 2600  
Uzbek meat dumplings  
with meat gravy

KHAN FISH SOUP 2800  
rich salmon soup

UZBEK SHURVA 2800  
lamb and vegetables

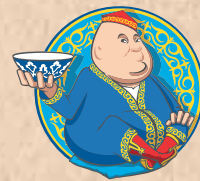
BAKHADUR 2600  
spicy hangover soup

MAMPAR 2400  
rich Uighur soup

ORIENTAL-STYLE SOLYANKA 2800  
with horse meat and beef



## BAKED FOOD



TANDOOR SAMSA  
with beef 2 pcs  
or lamb  
or a lamb rib

1400

FLAKY SAMSA  
with meat 2 pcs  
or chicken 2 pcs  
or brinsen cheese 2 pcs  
or meat and pumpkin 2 pcs

1600



HICHINA  
with potatoes and brinsen cheese

1600

MINI CHEBUREK  
4 pcs with meat and satsebeli sauce

1800

CHEBUREK  
with meat  
or meat, tomatoes and greens

1400

BAURSAKS  
a heap of Granny's boursaks

700

UZBEK TANDOOR FLATBREAD

700

BREAD BASKET  
flatbread, rye bread and boursaks  
with smoked butter

1600



# PILAF

TOI OSHI PILAF  
our famous  
festive pilaf

3500



CHAIKHONA PILAF  
brown rice pilaf  
with barberries

3200



SAMARKAND PILAF  
light chicken pilaf  
with red carrots

3000



**ANY PILAF  
+ACHUCHUK  
SALAD**



## DUMPLINGS and KHOSHANY

	3 pcs	5 pcs
with horse meat or beef or lamb or lamb and pumpkin	1800	2800

## MAIN DISHES

KAZY SYRNE  
horse ribs with potatoes

5200

KAZAN KABOB  
lamb and potatoes  
with Uzbek spices

4600

HORSE MEAT MEDALLIONS  
grilled with brinsen cheese  
with mint sauce

4000

LAMB DELICACIES  
lamb tongue, shanks  
and home-style khasyp sausages

5200



SHANGHAI VEAL  
Asian-style veal  
with vegetables and rice

4000

VEAL WITH MUSHROOMS  
veal fillet with mushrooms  
in sour cream

4000

CABBAGE ROLLS  
with veal,  
oven baked

2800



BESPARMAK 4200  
with lamb / horse meat

KUURDAK 3600  
lamb offal stew  
with potatoes

BEDUIN 3200  
home-style fried potatoes  
with meat

CHICKEN FILLET 2800  
with vegetables and sesame

CHICKEN WITH MUSHROOMS 3000  
in sour cream sauce with rice

PIKE-PERCH FILLET 3800  
baked with vegetables

SALMON STEAK 4600  
grilled / steamed salmon  
with grilled vegetables



## NOODLES

FUNCHOZA GOSH SAI 2800  
with fried beef / with chicken

SUIRU LAGMAN / GANFAN 2600  
stretched noodles / rice  
with meat gravy

GUIRU LAGMAN 2800  
stretched noodles  
with fried meat and vegetables

KAURMA LAGMAN 3000  
fried lagman



## SHASHLIKS & KEBABS



UZBEK SHASHLIK 2600  
lamb with fat on two  
small skewers

CHOR-SU SHASHLIK 2600  
lamb with tail fat  
in crispy coating

LAMB SHASHLIK 3000  
tender Caucasian-style  
chargrilled lamb

LAMB RIBS 3400  
entrecote on the bone

LYULYA KEBAB 2800  
chopped lamb  
on two small skewers

CHICKEN FILLET SHASHLIK 2600  
chargrilled pieces  
of chicken breast



ASSORTED SHARING PLATTER 25200  
lamb shashlik 3 pcs, rib steak 2 pcs,  
lyulya kebab 3 pcs, chicken fillet 2 pcs





# KIDS' MENU



FRESH VEGETABLE SALAD



KESPE FOR KIDS  
chicken noodle soup



RAVIOLI HOME-STYLE

PILAF FOR KIDS  
with chicken and red carrots

MINI BURGER AND FRENCH FRIES

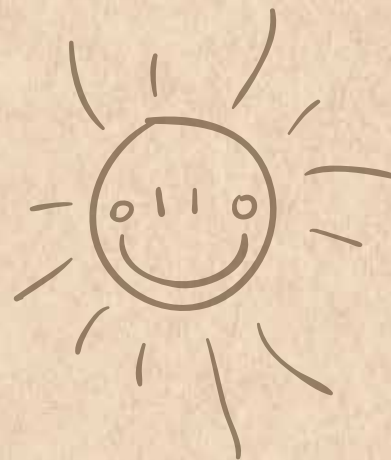
CHICKEN MEATBALLS  
with fried potatoes

CHICKEN NUGGETS  
with french fries and ketchup

CHICKEN FILLET SHASHLIK

SALMON STEAMED / GRILLED  
with rice and cream sauce

FRENCH FRIES  
with ketchup



1400

1600

2000

1600

2500

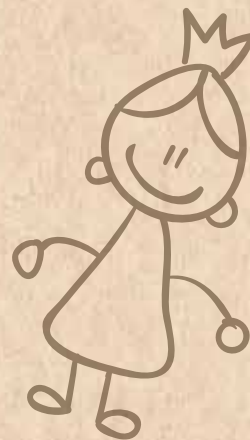
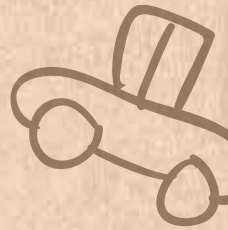
2500

2200

2400

4200

1000



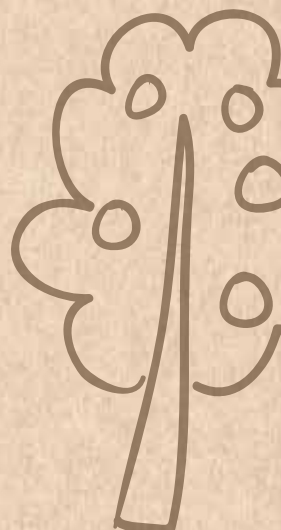
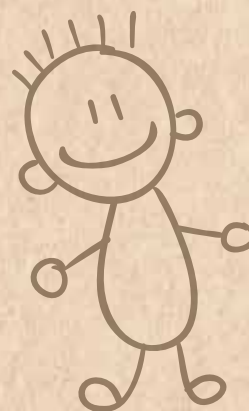
# DRINKS

FRUIT DRINK with berries

800

MILKSHAKE

2000





## DESSERTS

ANTHILL CAKE	1600
CHACK-CHACK	1800



APPLE PIE with vanilla ice cream	2600
NEW YORK CHEESECAKE	2600
SHERBET sand cake with walnuts	2400



KAZAKH SWEETS 3 kinds of irimshik, zhent and navat	3800
ORIENTAL SWEETS dried fruits and nuts mix	3800
ICE CREAM 1 scoop	800

## DRINKS

TASSAY	0.25/0.5L	700/1000
TASSAY Excellent / Emerald	0.75L	1800
BORJOMI	0.5L	1400
COCA-COLA	0.25L	800
FRUIT JUICES Juicy	0.25/1L	700/1800

Тобетеўка

Service 10%



## TEA

	medium pot	large pot
UZBEK with lemon and sugar	1600	1800
JASMIN	1600	1800
EARL GREY with bergamot	1600	1800
FRUIT with hibiscus	1600	1800
JAPANESE LINDEN	1600	1800
GREEN TEA №95	1600	1800
BLACK TEA	1600	1800



## SPECIALTY TEA



	1L
GINGER black / green tea, ginger, sugar syrup, lemon	2000
CHAMOMILE chamomile flowers, orange, lemon, honey	2000
SEA BUCKTHORN black / green tea, sea buckthorn, orange, honey	2000
MOROCCAN green tea, hibiscus, spices, mint	2000
CHERRY black tea, cherry, mint	2000
RASPBERRY black tea, raspberry	2000

## COFFEE

Americano / Espresso / Cappuccino 1000/1200/1100

## HOME-STYLE DRINKS

SHUBAT / KUMYS a cup		900
FRUIT DRINK with berries	0.25/1L	800/2400
ICE TEA	0.3/1L	800/2400
LEMONADE dyushes / tarragon	0.5L	1400
HOMEMADE LEMONADE kiwi-passion fruit / raspberry	0.3/1L	800/2400
FRESH JUICE carrot / apple, orange	0.3L	800/2200
MILKSHAKE vanilla / oreo / snickers	0.3L	2000



Трoбeтeйкa

Service 10%

## SPIRITS

### INFUSIONS

LEMON	50ml	1000
RASPBERRY		1000
CURRANT		1000
CHERRY-INFUSED COGNAC		1000
JAGERMEISTER		1200

### VODKA

AYDABULSKAYA "A"	50ml	800
QAZAQ ELI nomad select		1200
TZARSKAYA original		1100
ABSOLUT original		1200
GREY GOOSE		1800

### TEQUILA

OLMECA blanco	50ml	1600
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### COGNAC

KAZAKHSTAN	50ml	800
ARARAT 5*		1200
MARTELL VSOP		3000

### WHISKEY

BALLANTINE'S finest	50ml	1600
JAMESON original		1800
JACK DANIELS		2000
CHIVAS REGAL 12YO		2500
THE GLENLIVET 12YO		3000

### BEER

WARSTEINER	0.3/0.5	1500/2000
ZHIGULI Barnoe	bottle 0.5	1400

# WINE



WHITE WINE glass	2100
RED WINE glass	2100
<b>SPARKLING WINE</b>	
SOVIET CHAMPAGNE	3400
PROSECCO VILLA SANDI brut	10200
<b>KAZAKHSTAN</b>	
AK BASTAU Arba wine	6500
KYZYL BASTAU Arba wine	6500
<b>NEW WORLD</b>	
SAUVIGNON BLANC Marlborough Sun, New Zealand	13800
CABERNET SAUVIGNON Los Boldos, Chile	10200
<b>AFRICA</b>	
CHENIN BLANC Spier Signature	10200
CABERNET SAUVIGNON Spier Signature	10200
<b>ITALY</b>	
PINOT GRIGIO Luna Vaccaro	10200
NERO d'AVOLA Luna Vaccaro	10200
<b>GEORGIA</b>	
ALAZANI VALLEY semi-sweet red / white	6000
TSINANDALI dry white	6500
SAPERAVI dry red	6500
KINDZMARAULI semi-sweet red	9600
HVANCHAKARA semi-sweet red	11500

# BANQUET MENU



## MAIN DISHES

**KHAN PILAF** 28000  
pilaf pie with lamb and quince  
(for 10 persons)

**TOI OSHI PILAF** 31000  
with pomegranates and apples  
(for 10 people)

**TOI BESBARMAK WITH HORSE MEAT AND LAMB** 74000  
zhambas, zhilik, lamb loin chops, kazy, zhaya (for 10 people)

**BESBARMAK WITH HORSE MEAT AND BEEF** 37000  
(for 10 people)

**KAZAN KEBAB** 42000  
with lamb ribs  
(for 10 people)

**SYRNE MADE OF A YOUNG LAMB** 120000  
(for 20-25 people)

**WHOLE LAMB ROAST** 120000  
with potatoes and an assortment of home-style pickles

**FISH MIX** 42000  
salmon, trout, pike-perch with grilled vegetables and cream sauce (for 6-8 people)



## STARTERS

**ASSORTED FISH CUTS** 10000  
Soft-salted salmon, cold-smoked trout, escolar

**COILS WITH SALMON** 5800  
crepes with cream cheese

**CAUCASIAN-STYLE VEGETABLES** 5800  
with brinsen cheese and black olives

**CHEESE PLATTER** 5500  
suluguni, brinsen, chechil, parmesan



## DESSERTS

**ORIENTAL PLATTER** 5500  
chak-chak, angel wings, sweet samsa 10 pcs.

**ANGEL WINGS with honey** 4800  
(for 5-6 people)

**Тюбетейка**

Service 10%

