STARTERS





| SUZMA yogurt with greens | 1600 |
|---|------|
| FUNCHEZA with fried beef | 3000 |
| FISH SNACK soft-salted salmon, escalar with lemon and olives | 4800 |
| RUSSIAN-STYLE HERRING with onions, potatoes and pickled cucumbers | 3400 |
| HORSE MEAT ASSORTI kazy and zhaya cold cuts | 4000 |

| CHINESE-STYLE EGGPLANTS fried in batter, served with chili sauce and cherry tomatoes | 3000 |
|--|------|
| EGGPLANT ROLLS stuffed with vegetables | 3200 |
| EGGPLANT CAVIAR home-style | 2800 |
| VEGETABLE PLATTER tomatoes, cucumbers, bell peppers, fresh greens | 3000 |
| HOME-STYLE BRINSEN CHEESE young brine-ripened cheese | 1800 |
| HOME-STYLE PICKLES soft-salted cucumbers and cherry tomatoes | 2800 |
| LAMB RIBS a heap of honey ribs | 3100 |



BEER SNACK

| CHECHIL | 1600 |
|------------|------|
| PISTACHIOS | 1800 |



SALADS

| ACHUCHUK Uzbek salad traditionally eaten with pilaf | 1400 |
|---|------|
| RAIKHON tomatoes, cucumbers, greens | 2600 |
| KARAKOZ Oriental version of Greek salad | 2600 |
| LOLA beetroot salad with feta cheese | 2800 |





| KOKLYAM Uzbek arugula with salmon and cottage cheese | 3200 |
|--|------|
| PADISHAH warm salad with bell peppers, champignons and beef | 3200 |
| EMIR fried brinsen cheese, tomatoes, champignons with soy dressing | 3000 |
| ZARAFSHAN Uzbek salad with smoked chicken and straw potatoes with mayonnaise | 2800 |

| BUDUR fried eggplants, cauliflower, champignons | 3200 |
|--|-----------|
| LYAZZAT mix salad, soft cheese, tomatoes with olive dressing | 2800 |
| CAESAR with chicken fillet or soft-salted salmon | 3000/3200 |
| SHAKHRISABS soft-salted salmon with iceberg lettuce | 3200 |





ORIENTAL SOUPS



| CHALOP okroshka vegetable or with meat | 1800/2200 |
|---|-----------|
| KESPE home-style noodle soup with chicken | 2200 |
| LENTIL SOUP Turkish soup | 2400 |
| KAZAKH SORPA with a lamb rib | 2800 |





| KOK SHURVA sorrel soup with beef | 2600 |
|--|------|
| KAZAKH-STYLE MEAT horse meat, lamb and beef with thin sheets of pasta in broth | 2800 |
| CHUCHVARA Uzbek meat dumplings with meat gravy | 2800 |
| KHAN FISH SOUP | 2800 |







BAKED FOOD



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

FLAKY SAMSA with meat 2 pcs or chicken 2 pcs or brinsen cheese 2 pcs 1600

1600





HICHINA 1600 with potatoes and brinsen cheese

MINI CHEBUREK 1800 4 pcs with meat and satsebeli sauce

CHEBUREK
with meat
or meat, tomatoes and greens
or meat and chives
or eggs and chives

BAURSAKS a heap of Granny's baursaks

UZBEK TANDOOR FLATBREAD

BREAD BASKET flatbread, rye bread and baursaks

800

700





PILAF

TOI OSHI PILAF our famous festive pilaf

CHAIKHONA PILAF brown rice pilaf with barberries

SAMARKAND PILAF light chicken pilaf with red carrots 3500

3700

3300

ANY PILAF +ACHUCHUK SALAD



DUMPLINGS and KHOSHANY

3 pcs

5 pcs

with horse meat

or beef or lamb

or lamb and potatoes

1800

3000

MAIN DISHES

KAZY SYRNE horse ribs with potatoes

KAZAN KABOB lamb and potatoes with Uzbek spices

DIMLYAMA KABOB lamb with vegetables cooked in a cauldron

LAMB DELICACIES lamb tongue, shanks and home-style khasyp sausages 6500

5500

4600

5800





HORSE MEAT MEDALLIONS grilled with brinsen cheese and vegetables

SHANGHAI VEAL Asian-style veal with vegetables and rice

VEAL WITH MUSHROOMS veal fillet with mushrooms in sour cream

RACK OF LAMB with grilled vegetables 4800

4600

4600

5200

Service 10%

| BESPARMAK with lamb / horse meat | 4400 |
|--|------|
| KUURDAK lamb offal stew with potatoes | 3800 |
| BEDUIN home-style fried potatoes with meat | 3600 |
| CHICKEN WITH MUSHROOMS in sour cream sauce with rice | 3000 |
| TOKHUR SAI Xinjiang beshparmak with chicken and vegetables | 2800 |
| BALYK SAI wok-fried pike-perch fillet with vegetables and rice | 3800 |
| PIKE-PERCH FILLET baked with vegetables julienne | 4000 |
| SALMON FILLET grilled / steamed salmon with grilled vegetables | 5500 |





NOODLES



| FUNCHOZA GOSH SAI with fried beef / chicken | 3000 |
|--|------|
| SUIRU LAGMAN / GANFAN stretched noodles / rice with meat gravy | 2800 |
| GUIRU LAGMAN stretched noodles with fried meat and vegetables | 3000 |
| KAURMA LAGMAN fried lagman | 3200 |



SHASHLIKS & KEBABS



UZBEK SHASHLIK lamb with fat on two small skewers

2800

CHOR-SU SHASHLIK lamb with tail fat in crispy coating

2800

LAMB SHASHLIK tender Caucasian-style chargrilled lamb

3000

LAMB RIBS entrecote on the bone

3600

LYULYA KEBAB chopped lamb on two small skewers 2800

CHICKEN FILLET SHASHLIK chargrilled pieces of chicken breast

2800

VEGETABLE SHASHLIK chargrilled eggplant, pepper, tomato

2600



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



KIDS' MENU





| FRESH T | VEGETABLE SALAD | |
|---------|-----------------------------|--|
| ITCLOTT | V LO LI (CD LL O (CL) (C | |

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KESPE FOR KIDS chicken noodle soup

野 野 野

RAVIOLI HOME-STYLE

PILAF FOR KIDS with chicken and red carrots

MINI BURGER AND FRENCH FRIES

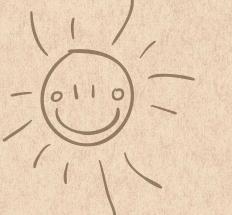
CHICKEN MEATBALLS with fried potatoes

CHICKEN NUGGETS with french fries and ketchup

CHICKEN FILLET SHASHLIK

SALMON STEAMED / GRILLED with rice and cream sauce

FRENCH FRIES with ketchup



2200

1800

1600

1800

2800

2800

2400

2600

5000

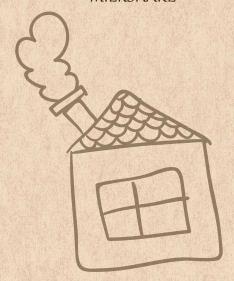
1200

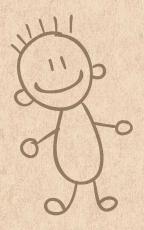
DRINKS

FRUIT DRINK with berries

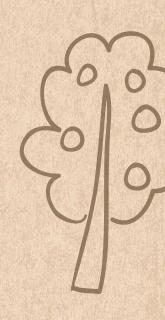
800

MILKSHAKE









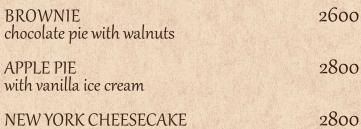


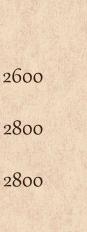
DESSERTS

ANTHILL CAKE CHACK-CHACK

1800

1800







| KAZAKH SWEETS 3 kinds of irimshik, zhent and navat | 4200 |
|---|------|
| ORIENTAL SWEETS dried fruits and nuts mix | 4200 |
| ICE CREAM 1 scoop | 800 |

DRINKS

| TASSAY | 0.25/0.5L | 800/1100 |
|----------------------------|-----------|----------|
| TASSAY Excellent / Emerald | 0.75L | 2000 |
| BORJOMI | 0.5L | 1500 |
| COCA-COLA | 0.25L | 800 |
| FRUIT JUICES Juicy | 0.25/1L | 700/1800 |



TEA

| | medium pot | large pot |
|----------------------------|------------|-----------|
| UZBEK with lemon and sugar | 1700 | 2000 |
| JASMIN | 1700 | 2000 |
| EARL GREY with bergamot | 1700 | 2000 |
| FRUIT with hibiscus | 1700 | 2000 |
| JAPANESE LINDEN | 1700 | 2000 |
| GREEN TEA №95 | 1700 | 2000 |
| BLACK TEA | 1700 | 2000 |



1L



SPECIALTY TEA

| A CONTRACTOR OF THE CONTRACTOR | |
|--|--|

GINGER
black / green tea, ginger,
sugar syrup, lemon

CHAMOMILE
chamomile flowers, orange, lemon, honey

SEA BUCKTHORN
black / green tea, sea buckthorn,
orange, honey

MOROCCAN
green tea, hibiscus, spices, mint

CHERRY
black tea, cherry, mint

RASPBERRY
black tea, raspberry

COFFEE

Americano / Espresso / Cappuccino 1200/1300/1400

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 | 1500 |
| 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 | 2200 |





SPIRITS

| INFUSIONS LEMON RASPBERRY CURRANT CHERRY-INFUSED COGNAC JAGERMEISTER | 50ml | 1200 1200 1200 1200 1200 |
|--|--------------------|--------------------------------------|
| VODKA AYDABULSKAYA "A" QAZAQ ELI nomad select TZARSKAYA original ABSOLUT original GREY GOOSE | 5oml | 800 1300 1200 1300 1900 |
| TEQUILA OLMECA blanco | 50ml | 1600 |
| COGNAC KAZAKHSTAN ARARAT 5* MARTELL VSOP | 50ml | 800 1400 3200 |
| WHISKEY BALLANTINE'S finest JAMESON original JACK DANIELS CHIVAS REGAL 12YO THE GLENLIVET 12YO | 50ml | 1800 2000 2200 2500 3200 |
| BEER ZHIGULI ROMAN Belgian lager | 0.3/0.5 0.3/0.5 | 1200/1600 1600/2200 |



WINE



| WHITE WINE glass RED WINE glass | 2100 2100 |
|---|---------------------------------------|
| SPARKLING WINE SOVIET CHAMPAGNE PROSECCO VILLA SANDI brut | 3500 10500 |
| KAZAKHSTAN AK BASTAU Arba wine KYZYL BASTAU Arba wine | 7500 7500 |
| NEW WORLD SAUVIGNON BLANC Marlborough Sun, New Zealand CABERNET SAUVIGNON Los Boldos, Chile | 13800 10200 |
| AFRICA CHENIN BLANC Spier Signature CABERNET SAUVIGNON Spier Signature | 10200 10200 |
| ITALY PINOT GRIGIO Luna Vaccaro NERO d'AVOLA Luna Vaccaro | 10500 10500 |
| GEORGIA ALAZANI VALLEY semi-sweet red / white TSINANDALI dry white SAPERAVI dry red KINDZMARAULI semi-sweet red HVANCHAKARA semi-sweet red | 6000 6500 6500 9600 11500 |

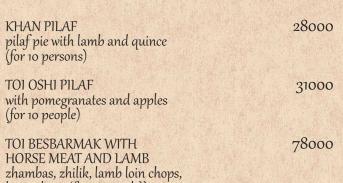


BANQUET MENU



STARTERS

| ASSORTED FISH CUTS soft-salted salmon, cold-smoked trout, escolar | 12000 |
|---|-------|
| COILS WITH SALMON crepes with cream cheese | 6200 |
| HORSE MEAT ASSORTI kazy, zhaya, karta | 7500 |
| CAUCASIAN-STYLE VEGETABLES with brinsen cheese and black olives | 6500 |



kazy, zhaya (for 10 people))

BESBARMAK WITH HORSE MEAT

42000

BAY KUYRDAK with lamb meat, horse meat ribs cooked in a cauldron (19 people)

KAZAN KEBAB with lamb ribs (for 10 people)

AND BEEF (for 10 people)

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

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

MEAT MIX lamb ribs, horse meat ribs, beef medallions, horse meat medallions (8-12 people)

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



BAKED FOOD

| BREAD PYRAMID 7 pastry flatbread | 4200 |
|--|------|
| ORIENTAL PLATTER chak-chak, angel wings, sweet samsa 10 pcs. | 5500 |
| ANGEL WINGS with honey (for 5-6 people) | 4800 |



42000

48000

125000

125000

46500