



лаунж кафе

STARTERS

VEGETABLE SET A plate of ripe and juicy vegetables and herbs.	300 gr	380
PICKLES PLATE Our signature pickles with fragrant herbs and spices.	420 gr	340
UZBEC KAZY Horse meat sausage with fragrant spices.	80 gr	230
BASTURMA (BEEF JERKY)	80 gr	230
SUJUK (CURED SAUSAGE)	80 gr	230
CHICKEN ROULETTE With dried apricots, walnuts, sweet pepper and fragrant spices.	100 gr	250
BOILED BEEF TONGUE Served with creamy horseradish.	80 gr	360
AUBERGINE ROLLS WITH TOMATOES AND FRIED BEEF Savory and spicy starter.	180 gr	280
ROASTED AUBERGINES WITH ADYGEA CHEESE	160 gr	280
CHUCHVARA Fried crispy mini-dumplings with juicy minced veal.	200 gr	280
HERRING WITH CHERRY POTATOES In fragrant oil with pickled onions.	70/130 gr	230
MILD CURED SALMON (HOME-MADE)	100 gr	380
HOME-MADE CHEESE PLATE Suluguni, salty brynza, adygea cheese.	180 gr	360
MATSONI Fresh fermented milk, rich with vitamins and microelements	130 gr	80



SALADS

ACHIK-CHUCHUK Traditional salad with juicy Tashkent tomatoes of top quality, with fresh basil, hot pepper and hand-picked white onion.	150 gr	280
The best addition to pilaf	70 gr.	150
LAZAT Aubergines roasted to a golden crust, with fragrant tomatoes, crunchy cucumbers and herbs.	220 gr	320
SMOKEY SALAD Fragrant aubergines, tomatoes and sweet pepper in olive oil, roasted over coals.	180 gr	260
GREEK SALAD Fresh tomatoes, cucumbers, sweet pepper, salad leaves, brynza, olives in olive oil.	200 gr	260
BOILED TONGUE SALAD With fresh vegetables and spices. Dressed with mayonnaise.	200 gr	370
SEAFOOD SALAD Juicy and fragrant shrimp with crunchy Romano salad leaves and fresh tomatoes.	200 gr	320
CHICKEN CAESAR Romano salad leaves with juicy cherry tomatoes, tender chicken breast fillet, parmesan, Caesar sauce and crunchy toast.	200 gr	360
SPINACH WITH MOZZARELLA Fresh spinach leaves with tender mozzarella cheese. Dressed with olive oil and Pesto sauce.	200 gr	410

SOUPS

SHURPA Fragrant and hearty soup with lamb, vegetables, chickpeas and lamb fat. Served with fresh basil and coriander.	300 gr	280
VEAL LAGMAN Soup based on fragrant veal broth, with home-made noodles, vegetables, spices and fresh herbs.	350 gr	320
BEEF PITI Nourishing soup with vegetables, chickpeas and spices. Traditionally cooked in a clay pot.	300 gr	390
CHUCHVARA-SHURPA Uzbek hand-made dumplings in a fragrant meat broth with fresh herbs.	400 gr	280
BEEF AND AYRAN OKROSHKA Refreshing summer soup with fresh herbs.	300 gr	270
MASHKHURDA Rich soup based on fragrant beef broth. With tender beef, rice, chickpeas, mung beans, juicy onions, fresh tomatoes and carrots, baby potatoes, tomato paste and coriander.	350 gr	240 <small>NEW</small>



MAIN DISHES

OUR SIGNATURE "KAZAN" LAMB PILAF Fragrant and loose, with lamb, yellow carrots, lazer rice and chickpeas.	300 gr	360
BEEF PILAF Classic pilaf with beef, lazer rice, red carrots and a special combination of spices.	300 gr	320
VEAL CABBAGE ROLLS Tender and juicy, with fragrant gravy or home-made sour cream.	280 gr	380
MANTI LAMB Juicy minced meat with onions and spices, in thin dough with fragrant broth.	1pc/50 gr	60
PUMPKIN MANTI Tender pumpkin with onion, potato and spices. In thin dough with fragrant broth.	1 pc	40 <small>NEW</small>
ROAST LAMB Stewed lamb with vegetables and spices, wonderfully tender and fragrant.	340 gr	510
SHRIMP WITH TOMATOES Juicy shrimp with spices and fresh tomatoes.	130 gr	750
FRIED LAGMAN Nourishing dish with veal, home-made noodles, tomatoes, green beans, sweet pepper and fresh herbs.	250 gr	320
LAMB PATTIES Made of fresh meat, with herbs and garlic.	180 gr	340
CHICKEN SHAWARMA Juicy grilled chicken fillet with crunchy cabbage, fresh tomatoes, juicy carrot, pickled cucumbers and fragrant garlic sauce. Grilled.	170 gr	270
HANUM (LAZI MANTI) Tender minced lamb in thin dough, with onion and spices. Served with matsoni.	200/50 gr	260 <small>NEW</small>





лаунж кафе

◆ BAKERY ◆

CHOPPED LAMB SAMSA	105 gr	120
CHICKEN SAMSA	120 gr	100
BEEF SAMSA	110 gr	110
BEEF CHEBUREK	110 gr	130
HERBS KUTABS	80 gr	120
VEAL KUTABS	80 gr	120
PUMPKIN KUTABS	1 pc	70 NEW
TANDOOR FLATBREAD	100 gr	50
CHEESE FLATBREAD	150 gr	150



◆ GRILL ◆

LAMB SHASHLIK Juicy lamb with onions and spices.	130/40/30 gr	450
LAMB CHOPS SHASHLIK Crispy lamb chops. Served with red onion and ajika.	130/40/30 gr	420 NEW
BEEF LIVER SHASHLI Beef liver grilled with lamb fat, that melts in your mouth.	135/40/30 gr	360
BEEF LOIN SHASHLIK Juicy beef loin with spices.	150/40/30 gr	520
LAMB UCHPANJA Spicy shashlik with layers of lamb fat for increased juiciness.	190/40/30 gr	640
LAMB LYULYA-KEBAB Made of chopped lamb with herbs. Served with fresh herbs and pickled onions.	120/40/30 gr	420
BEEF LYULYA-KEBAB Juicy grilled beef with spices. Served with fresh herbs and pickled onions.	120/40/30 gr	420
CHICKEN LYULYA-KEBAB Tender chicken meat with spices roasted on a grill. Served with fresh herbs and pickled onion.	120 rp	360 NEW
CHICKEN SHASHLIK Juicy shashlik made of chicken thighs, with fresh herbs and pickled onions.	140/40/30 gr	320
FAT-TAIL POTATOES With a savory crust, fried on lamb fat.	100 gr	140
GRILLED MUSHROOMS With a combination of spices and olive oil.	100 gr	190
CHICKEN TABAKA Juicy chicken fried under a weight, with pepper and garlic.	250 gr	570
GRILLED CARP In a signature seasoning, with crunchy crust.	220/40/30 gr	480
GRILLED TROUT STEAK Tender trout with lemon and spices.	180/40/30 gr	650



◆ SIDE-DISHES ◆

GRILLED VEGETABLES	150 gr	220
BOILED RICE	150 gr	90
FRENCH FRIES	150/40 gr	130
MASHED POTATOES WITH WASABI A spicy version of a classic side-dish – the tenderness of butter nicely matches the zest of famous Japanese condiment.	150 gr	150
BABY POTATOES BOILED Fried with herbs and garlic.	150 gr	150
BROCCOLI AND CAULIFLOWER	130 gr	140
STEAMED VEGETABLES	150 gr	150



◆ SAUCES ◆

EASTERN ADJIKA (HOT)	40 gr	50
ADJIKA	40 gr	50
TKEMALI Plum sauce.	40 gr	50
NARSHARAB Pomegranate sauc.	40 gr	80
TARTARE	40 gr	50
SOY SAUCE	40 gr	50



◆ DESSERTS ◆

OUR SIGNATURE BAKLAVA Crunchy lozenges of thin pastry filled with walnuts with fragrant honey.	120 gr	180
CHAK-CHAK	60 gr	170
PISTACCHIO HALVA Creamy halva with hand-picked pistacchio nuts that melts in your mouth.	70/15 gr	160
BIRD'S MILK	70 gr	180
JAM Cornel, fig, white cherry.	80 gr	140
EASTERN SWEETS Candied almonds, golden raisins, black raisins, dried apricot.	200 gr	270
VARIETY OF ICE CREAM AND SORBETS	50 gr	120

 Chef recommends