MENU

PLOV - Traditional Uzbek Rice Dish - GF

Central Asia rice dish cooked with marinated meat, vegetables, and spices.

Lamb Plov (GF)	£12.50
Chicken Plov (GF)	£11.50
Vegan Plov (GF)	£11.50
Large Combo Plov (GF)	£14.50
Plov served with a fresh salad, pi	ckles
and vogurt mint squce	

LAG-MAN

Freshly made traditional hand pulled noodles in an aromatic broth or pan-fried with vegetables, tender meat, herbs and spices.

Choose Broth or Pan-Fried (spicy)

Tender Lamb Noodles	£12.50
Chicken Noodles	£11.50
Vegan Noodles	£11.50

DUMPLINGS/MANTY

Handmade to my mother's recipe, these steamed dumplings are made from a delicate fine dough with juicy beef, chicken or pumpkin, onion and cumin.

	3 pieces	5 pieces
Classical Manty Dumplings with beef	£7.00	£12.00
Chicken Manty	£6.50	£11.00
Vegan Manty Dumplings with pumpkin	£6.50	£11.00

Combo Manty	8 pieces £16.00
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3 beef

3 chicken

2 vegan

All dumplings served with a seasoned carrot salad , sour cream and chilli oil.

PUFF SAMSY

Handmade puff pastry, filled with diced beef or pumpkin, cumin, coriander seeds and baked in the oven.

	2 pieces	4 pieces
Beef Samsy	£6.00	£11.00
Pumpkin Samsy	£6.00	£11.00

SOUP

Mastava Soup	£8.50
Aromatic Uzbek soup with small pieces	
of lamb leg, potatoes, carrots, peppers,	
tomato paste, and boiled rice.	

Chicken Soup £8.50

Chicken bouillion, served with carrots, potatoes, herbs, and bread.



SHARING SALADS

Olivier (Оливье)	£7.00
Boiled beef, potato, green peas, carrots	
gherkins and eggs dressed in mayonnaise.	

£7.00

Carrot Salad Shredded fresh carrots, mixed peppers, coriander seeds, salt, brown sugar, dressed with vinegar and olive oil.

Venegred SaladBoiled beef, potato, green peas, carrots, gherkins and beetroot with olive oil.

Fruit Salad Mixed green leaves, fresh orange, strawberries, feta cheese and pine nuts dressed with citrus purée.

Arugula Salad Arugula leaves with dried fruits, Greek nuts, prunes dressed with honey balsamic sauce. £7.00

Achichuk Salad	£7.00
(Uzbek salad, best with Plov)	
Sliced tomatoes and cucumber pieces	
seasoned and finished with fresh Basil.	

Humus		£7.00
The familiar ha	nd-made chickpea purée	
with tahini, aar	lic. lemon juice and olive oil	

Uzbek Taste Bread (1 piece) £3.00



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