# Starters



# Uzbek Manti 3,5 (1 pc)

Steamed Manti-dumpling. Choice of filling:

- 1) Potato & Zuccini.
- 2) Pumpkin.

### Dulma 3 (1 pc)

Bell pepper stuffed with rice, soy protein, fennel, carrots, drizzled with olive oil. Served in a thick soy yogurt.



4.5

5.5

3.5

# Kofta 3 (1 pc)

Green lentil cutlet, served in spicy masala sauce.

#### Dervish 3,4

Hearty stew with soy chunks, paprika, tomatoes, potato, topped with greens and sesame seeds.



#### Potato<sup>3</sup>

Potatoes baked with spices, served with Chaka sauce.

#### Kovurma<sup>3</sup>

Tofu fingers fried with herbs and spices.



#### Rice 4

Boiled rice topped with sesame seeds.

# Qutab 2, 3, 5 (1 pc)

Pan-fried flatbread with choice of filling:

- 1) Potato and vegan cheese
- 2) Spinach, mint, parsley, celery.



# Auberjan 1,3

Baked eggplant stuffed with soy protein, bell peppers, tomatoes, dill and basil, topped with walnuts and balsamic sauce. 7.5

# Hummus Plate<sup>4</sup>

Creamy chickpea hummus drizzled with olive oil and sprinkled with sumac.

 $Is^5$  (1 pc)

Uzbek fried bread.

7.0

6.5

6.5



# عقلقظي

Bahor <sup>3</sup>	Yoz
Dailoi	102

Tomatoes, cucumbers, kohlrabi, olive oil, pumpkin seeds.

**7.5** Bell peppers, cucumbers, lettuce, carrots, olives and olive oil.

7.5



# Kuz Qish

Blanched broccoli, chickenstyle soy protein, corn, apple, cherry tomatoes, spinach, balsamic sauce, olive oil. Red kidney beans, boiled beet, arugula, sumak, dried mint, olive oil, salt, pomegranate kernels.

8

# عقننخقي

# Chaka <sup>3</sup> Achiq 1.5

Vegan yoghurt with greens.

Tomatoes, chili, paprika, apples, basil, carrots, oil.

#### Peanut 1, 3, 4

Ground roasted peanuts, agave syrup, soy sauce.

2.0



# الاهند الكنيانةي



#### Dervish Set 3,4

Juicy and hearty stew with soy protein chunks, paprika, tomatoes, potato and spices, topped with greens and sesame seeds, paired with a salad and a sauce.

18



#### Kofta Set<sup>3</sup>

Plate of kofta cutlets made of ground green lentils, paprika, tomatoes and tofu. Served in spicy masala sauce, paired with boiled rice, a salad and a sauce.

18



# Lagman 3, 4, 5

Thick noodles with fried tofu, zucchini, bell peppers and carrot, topped with parsley and sesame seeds, with peanut sauce on the side.

**16** 



# Gluten-free Lagman 3,4

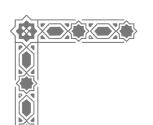
Rrice noodles, with fried tofu, zucchini, bell peppers and carrot, topped with parsley and sesame seeds, with peanut sauce on the side.

16



# Qutab Plate 2, 3, 5

Two stuffed Qutab flatbreads: 1 with greens, 1 with potato and vegan cheese, paired with 4 sauces.



# الاهند الكنيانةي

# Pumpkin Manti Plate 3,5

Steamed Manti dumplings with juicy diced pumpkin filling, paired with a salad and a sauce.

18



#### Potato Manti Plate 3,5

Steamed Manti dumplings with diced potato filling, paired with a salad and a sauce.

18



# Lentil Soup<sup>2</sup>

Green lentils, aromatic spices, and fresh vegetables in a rich and nourishing veggie broth.

8

**MEALS TO SHARE** 

# Gap (starters menu for two) $^{1, 2, 3, 4, 5}$

- 1 Pumpkin and 1 Potato Manti;
- 1 Kofta, 1 Dulma, Rice;
- 1 Qutab, 4 sauces, veggies plate;
- 1 Auberjan, 2 Is breads.

49

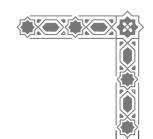


# Mahalla (mixed menu for four) 1, 2, 3, 4, 5

- 4 Manti, 4 fried breads;
- · Qutab Plate, Dervish, Kofta;
- Rice, Potatoes, Kovurma, Salads Set;
- Homemade Lemonade.



# Dëssëlts



#### Brownie 1

Rich, dense brownie from dates with intense chocolate flavor. Gluten-free and with no added sugar. Served with a scoop of vegan ice cream.

7.5



#### Forish 5

Multilayered flaky puff pastry cake with smooth, rich and luscious vegan cream in between the layers.

7.5



#### Rumi 1,5

This flawless cashew and hazelnut home-made tiramisu is thick, creamy, delicious and a little bit addictive.

8



### Oriyon 1,5

Dessert made with biscuit crumbs, cocoa, vegan butter, maple syrup, and walnuts, filled with smooth vegan custard.

7.5



#### Pahlava 1,5

Flaky handmade layers filled with walnuts and a hint of spice, lightly soaked in agava syrup — rich, aromatic, and entirely plant-based.

# ڰؚڨٮۊٳؿۼۊڿ

Mint Tea (teapot)	5	Espresso	2.8
Jasmine tea (teapot)	5	Americano	3.2
Dervish Tea (teapot)	5.5	Cappuccino	4
Hibiscus Tea (teapot)	5	Latte	4
Ginger Tea (teapot)	5	Matcha Latte	5
Black/Green Tea (teapot)	4.5	Milchkaffee	4
Chai Latte (cup)	5	Hot Chocolate	4
6			
Orange Fresh	5	Water STILL / SPARKLING 250 ml	3.5
Orange Fresh Iced Latte	5 5	Water STILL / SPARKLING 250 ml Water STILL / SPARKLING 750 ml	3.5 5.9
Iced Latte	5	Water STILL / SPARKLING 750 ml Fritz-Kola - Zero	5.9
Iced Latte Iced Matcha Latte	5	Water STILL / SPARKLING 750 ml Fritz-Kola	5.9
Iced Latte Iced Matcha Latte Mango Lassi	5 5 6	Water STILL / SPARKLING 750 ml Fritz-Kola - Zero - Zirtone	5.9
Iced Latte Iced Matcha Latte Mango Lassi Ayran	5 5 6	Water STILL / SPARKLING 750 ml Fritz-Kola - Zero - Zirtone - Orange	5.9
Iced Latte Iced Matcha Latte Mango Lassi Ayran Ice Tea	5 5 6 6 5	Water STILL / SPARKLING 750 ml  Fritz-Kola - Zero - Zirtone - Orange - Rhabarberschorle  Juice / Schorle	5.9 3.5



# ڰڣٮۊٳڟۼڿ



#### Piña Colada

Creamy non-alcoholic refreshing tropical drink made with pineapple syrup and coconut milk.

5.9



### Ms Maple

Refreshing mocktail, made with fresh lime juice, apple juice and maple syrup.

5.9



# Mr Maracuja

Fresh and fruity mocktail made with maracuja, lemonade and tonic water.

5.9



### Mojito

Refreshing virgin Mojito with lime juice, fresh mint leaves, tonic water and lime slices.

5.9

#### DRINKS TO SHARE

# Rayhon Sherbet <sup>1 Liter</sup>

Refreshing and aromatic beverage crafted from fresh basil leaves, lemon juice and cane sugar.

11.9

#### Homemade Lemonade <sup>1 Liter</sup>

- Lemon & Mint: refreshing lemonade with cutrus fruits, mint and bar syrup

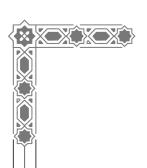
11.9

- Fruits & Berries: homemade lemonade with citrus fruits, berries and bar syrup.

#### Ice Tea <sup>1 Liter</sup>

House-made iced tea with green tea leaves, fresh lemon juice, and cane sugar.

11.9





FRIDAY — SUNDAY till 15:00

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Savory tofu and tomatoes scramble with fresh salad and sourdough bread.

**15** 



# **Mung Omelette**

Flavorful folded omelette, featuring split mung beans as the base and a delicious stuffing of pesto, avocado, tomatoes, cheese, and spices. **15** 



#### Pancakes 5

Fluffy pancakes with seasonal mixed fruits or berries, and your choice of topping:

**15** 

- 1 Maple syrup
- 2 Chocolate



#### Tortilla Fold 3,5

Layered tortilla pocket with avocado, hummus, cheese, tomatoes, cucumbers and lettuce, folded in layers and grilled to crispy crust.

13.5



#### Somsa Set 3, 4, 5

Uzbek Somsa (flaky hand-folded pastry) filled with: (1) potato and seasoned soy mince, (2) spiced pumpkin, (3) spinach with vegan cheese. Served with a sauce and fresh side salad.