

## Uzbek Manti <sup>3,5</sup> (1 pc)

Steamed Manti-dumpling. **4.5**  
Choice of filling:  
1) Potato & Zucchini.  
2) Pumpkin.

## Dulma <sup>3</sup> (1 pc)

Bell pepper stuffed with rice, **4.5**  
soy protein, fennel, carrots,  
drizzled with olive oil. Served  
in a thick soy yogurt.



## Kofta <sup>3</sup> (1 pc)

Green lentil cutlet, served **4.5**  
in spicy masala sauce.

## Dervish <sup>3,4</sup>

Hearty stew with soy chunks, **6.5**  
paprika, tomatoes, potato,  
topped with greens and  
sesame seeds.



## Potato <sup>3</sup>

Potatoes baked with spices, **5.5**  
served with Chaka sauce.

## Kovurma <sup>3</sup>

Tofu fingers fried with herbs **6.5**  
and spices.



## Rice <sup>4</sup>

Boiled rice topped with **3.5**  
sesame seeds.

## Qutab <sup>2,3,5</sup> (1 pc)

Pan-fried flatbread with choice **6.5**  
of filling:  
1) Potato and vegan cheese  
2) Spinach, mint, parsley, celery.



## Auberjan <sup>1,3</sup>

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

## Hummus Plate <sup>4</sup>

Creamy chickpea hummus **7.0**  
drizzled with olive oil and  
sprinkled with sumac.

## Is <sup>5</sup> (1 pc)

Uzbek fried bread. **2.5**

# يەڭلىكلەر

## Bahor <sup>3</sup>

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

7.5

## Yoz

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

7.5

## Kuz

Blanched broccoli, chicken-style soy protein, corn, apple, cherry tomatoes, spinach, balsamic sauce, olive oil.

8

## Qish

Red kidney beans, boiled beet, arugula, sumak, dried mint, olive oil, salt, pomegranate kernels.

8

# يەڭلىك ئىچىملىك

## Chaka <sup>3</sup>

Vegan yoghurt with greens.

1.5

## Achiq

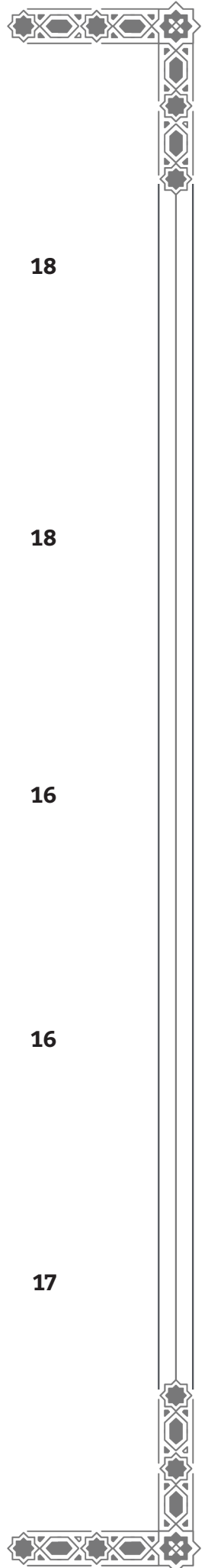
Tomatoes, chili, paprika, apples, basil, carrots, oil.

1.5

## Peanut <sup>1, 3, 4</sup>

Ground roasted peanuts, agave syrup, soy sauce.

2.0



## Dervish Set <sup>3, 4</sup>

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 <sup>3, 4, 5</sup>

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 <sup>3, 4</sup>

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

16



## Qutab Plate <sup>2, 3, 5</sup>

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

17

# ماين ديجه

## Pumpkin Manti Plate <sup>3, 5</sup>

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

18



## Potato Manti Plate <sup>3, 5</sup>

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

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### MEALS TO SHARE

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## Gap (starters menu for two) <sup>1, 2, 3, 4, 5</sup>

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

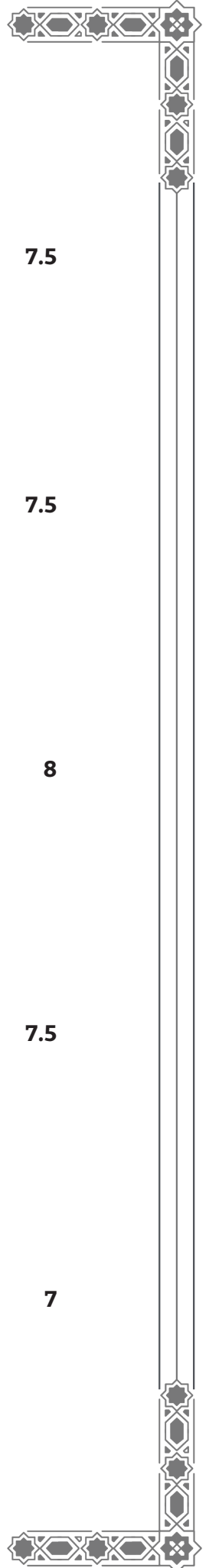
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## Mahalla (mixed menu for four) <sup>1, 2, 3, 4, 5</sup>

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

120



## Brownie <sup>1</sup>

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 <sup>5</sup>

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

7.5



## Rumi <sup>1, 5</sup>

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

8



## Oriyon <sup>1, 5</sup>

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

7.5



## Pahlava <sup>1, 5</sup>

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

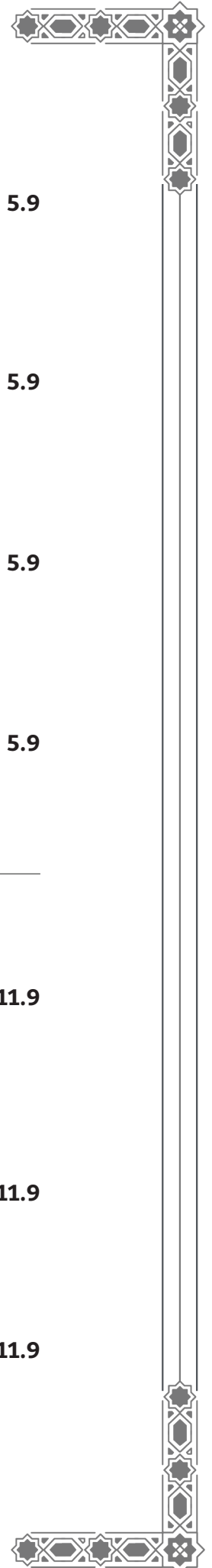
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# يَقْتَاتُ

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



Orange Fresh	5	Water <small>STILL / SPARKLING 250 ml</small>	3.5
Iced Latte	5	Water <small>STILL / SPARKLING 750 ml</small>	5.9
Iced Matcha Latte	5	Fritz-Kola	3.5
Mango Lassi	6	- Zero	
Ayran	6	- Zirtone	
Ice Tea	5	- Orange	
Rayhon Sherbet	5	- Rhabarberschorle	
Ginger Beer (0% alc.)	5.5	Juice / Schorle	4
		- Apple	
		- Pineapple	
		- Cranberry	



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

11.9

## 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

### Tofu Scramble <sup>3, 5</sup>

15

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



### Mung Omelette <sup>1</sup>

15

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



### Pancakes <sup>5</sup>

15

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

- 1 - Maple syrup
- 2 - Chocolate



### Tortilla Fold <sup>3, 4, 5</sup>

13.5

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



### Somsa Set <sup>3, 4, 5</sup>

15

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.

Allergens: 1 - Nuts; 2 - Celery; 3 - Soy; 4 - Sesame; 5 - Gluten