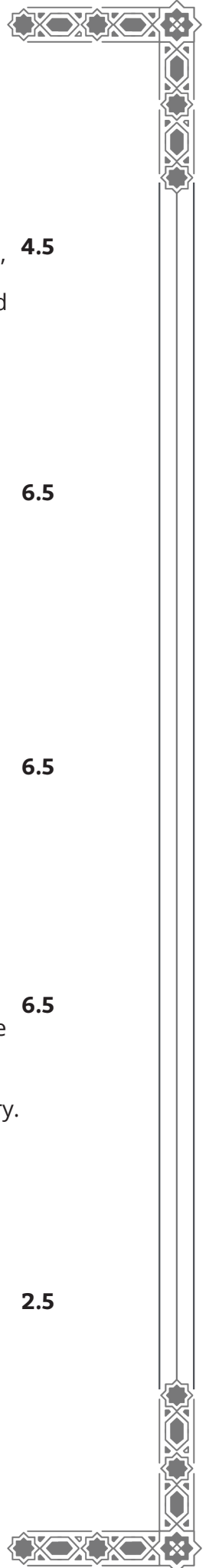


# پختىرىتى



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

Steamed Manti-dumpling. **4.5**  
Choice of filling:  
1) Potato  
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.

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

Uzbek fried bread. **2.5**

# پىلتا

## Bahor<sup>3</sup>

Fresh salad leaves, tomatoes, cucumbers, dill, fennel, chickpeas, yoghurt, basil.

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

## Navruz

Plate with a selection of fresh seasonal vegetables and greens.

7.5

# پىچىن

## Chaka<sup>3</sup>

Vegan yoghurt with greens.

2.5

## Achiq

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

2.5

## Hummus<sup>4</sup>

Chickpeas, tahini, lemon and spices.

2.5

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

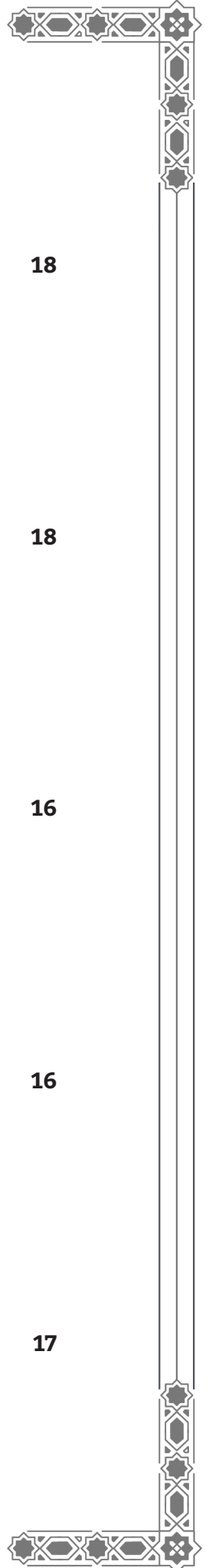
Ground roasted peanuts, agave syrup, soy sauce.

2.5

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

Set of four sauces served with fresh mixed veggies.

9



## 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. Paired with **Peanut** or **Chili 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. Paired with **Peanut** or **Chili 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 or Fried Manti dumplings with juicy diced pumpkin filling, paired with a salad and a sauce.

18



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

Steamed or Fried 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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## Mahalla (4 persons menu) <sup>1, 2, 3, 4, 5</sup>

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

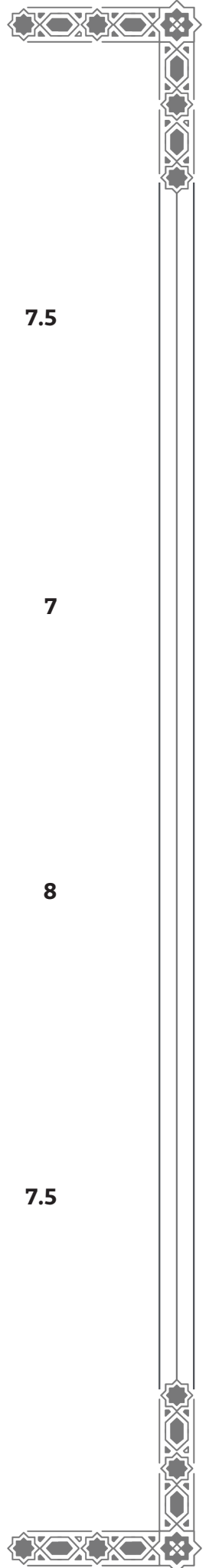
120



## Tuy (from 10 persons) <sup>1, 2, 3, 4, 5</sup>

- Lentil soup, Lagman, Is fried bread;
- Dervish, Kofta and Qutab Plates;
- Rice, Potatoes, Kovurma;
- Salads Set, Navruz Plate;
- Homemade: Sherbet, Lemonade, Ice Tea.

28  
per person



## Brownie <sup>1</sup>

Rich, dense brownies from dates with intense chocolate flavor. Gluten-free and with no added sugar. Served with a ball 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



## 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

# بيوتنا

Mint Tea (teapot)	5	Espresso	2.8
Jasmine tea (teapot)	5	Americano	3.6
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
Juice / Schorle	4	Water <small>STILL / SPARKLING 750 ml</small>	5.9
- Apple		Fritz-Drink	3.5
- Pineapple		- Kola	
- Cranberry		- Kola Zero	
Iced Latte	5	- Limo Zitrone	
Iced Matcha Latte	5	- Honigmelone	
Mango Lassi	6	- Ingwer-Limette	
Vegan Ayran	6	- Rhabarberschorle	
Ice Tea (homemade)	5		





# Brunch

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

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>3,5</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