

Uzbek Manti ^{3,5} (1 pc)

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

Dulma ³ (1 pc)

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



Kofta ³ (1 pc)

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

Dervish ^{3,4}

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



Potato ³

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

Kovurma ³

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



Rice ⁴

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

Qutab ^{2,3,5} (1 pc)

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



Auberjan ^{1,3}

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

Hummus Plate ⁴

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

Is ⁵ (1 pc)

Uzbek fried bread. **2.5**

يەڭلىك

Bahor ³

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

Chaka ³

Vegan yoghurt with greens.

1.5

Achiq

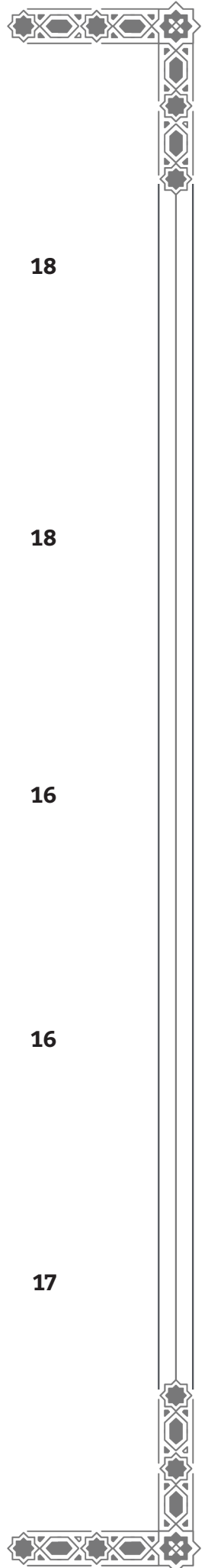
Tomatoes, chili, paprika, apples, basil, carrots, oil.

1.5

Peanut ^{1, 3, 4}

Ground roasted peanuts, agave syrup, soy sauce.

2.0



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 ³

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}

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 ^{2, 3, 5}

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

17

ماين ديچي

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 ²

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.

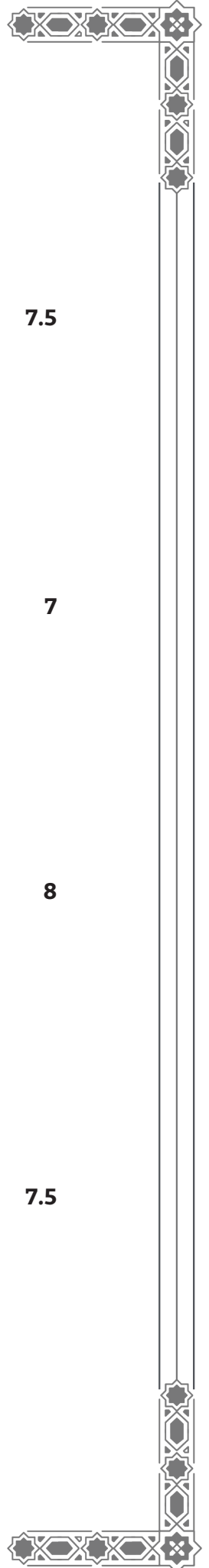
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Mahalla (mixed menu for four) ^{1, 2, 3, 4, 5}

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

120



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



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.

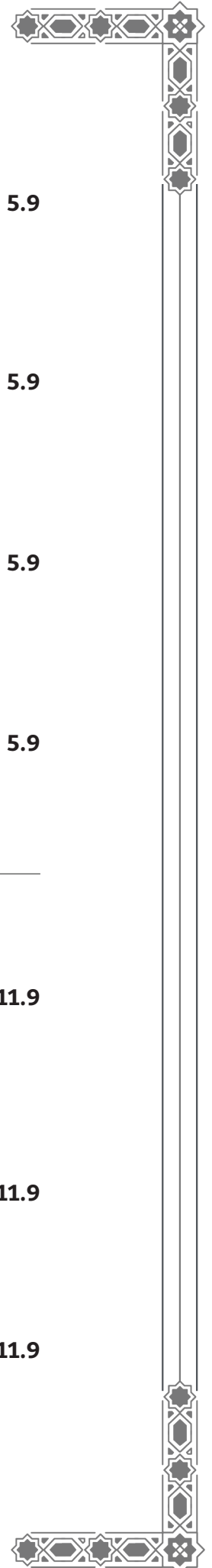
7.5

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 ^{1 Liter}

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

11.9

Homemade Lemonade ^{1 Liter}

- 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 ^{1 Liter}

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

11.9



FRIDAY — SUNDAY till 15:00

Tofu Scramble ^{3, 5}

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 ⁵

15

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

- 1 - Maple syrup
- 2 - Chocolate



Tortilla Fold ^{3, 5}

13.5

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



Somsa Set ^{3, 4, 5}

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