

Starters

Pumpkin Manti ^{3,5}

Steamed Uzbek Manti-dumpling with pumpkin

4.5

Potato Manti ⁵

Steamed Uzbek Manti-dumpling with potato & zucchini

4.5

Dulma ³

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

4.5

Dervish ^{3,4}

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

6.5

Kofta ³

Green lentil cutlet, served in spicy masala sauce.

4.5

Kovurma ³

Tofu fingers fried with spices topped with balsamico sauce.

6.5

Potato Qutab ^{3,5}

Pan-fried flatbread with potato and vegan cheese.

6.5

Greens Qutab ^{2,5}

Pan-fried flatbread with spinach, mint, parsley, celery.

6.5

Is bread ⁵

Uzbek fried bread.

2.5

Kulcha bread ^{4,5}

Uzbek traditional bread.

2.5

Potato ³

Potatoes baked with spices, served with Chaka sauce.

5

Starters

Auberjan ^{1,3}

Baked eggplant topped with soy protein, paprika, tomatoes, dill and basil, walnuts and balsamic sauce.

7.5

Hummus Plate ^{4,5}

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

7.5

Lentil Soup ²

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

8

Bahor salad

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

7.5

Yoz salad

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

7.5

Kuz salad ³

Cabbage, grated beetroot, apple, cucumber, dried cranberries, herbs, balsamic dressing.

8

Qish salad

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

8

Chaka sauce ³

Vegan yoghurt with greens.

1.5

Achiq sauce

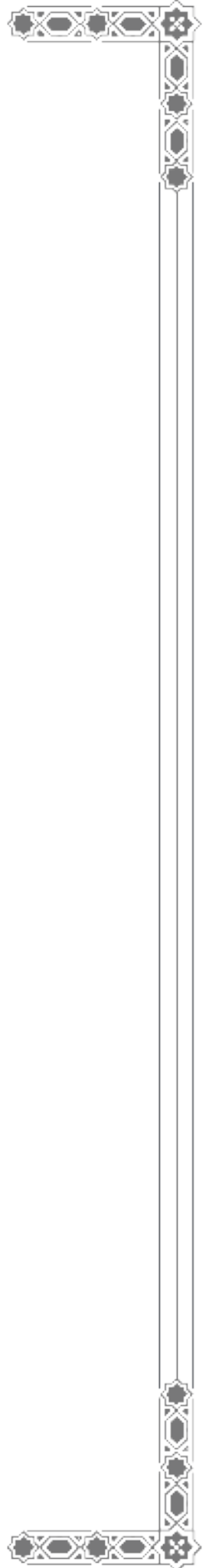
Tomatoes, chili, paprika, apples, basil, carrots, oil.

1.5

Peanut sauce ^{1,3,4}

Ground roasted peanuts, agave syrup, soy sauce.

2.0



Dervish Set ^{3, 4, 5}

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, 5}

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 or chili sauce on the side.

16

Gluten-free version available (with rice noodles).

Qutab Plate ^{2, 3, 5}

Two fried stuffed flatbreads: 1 with greens, 1 with potato and vegan cheese, paired with a salad and 2 sauces.

17

Pumpkin Manti Plate^{3,5}

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

18



Potato Manti Plate⁵

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

18



MEALS TO SHARE

Gap (tapas menu for two)^{1,2,3,4,5}

- 1 Pumpkin and 1 Potato Manti;
- 1 Kofta, 1 Dulma, Rice;
- 1 Qutab, 2 sauces, side salad;
- 1 Auberjan, 1 Is breads, 1 kulcha bread.

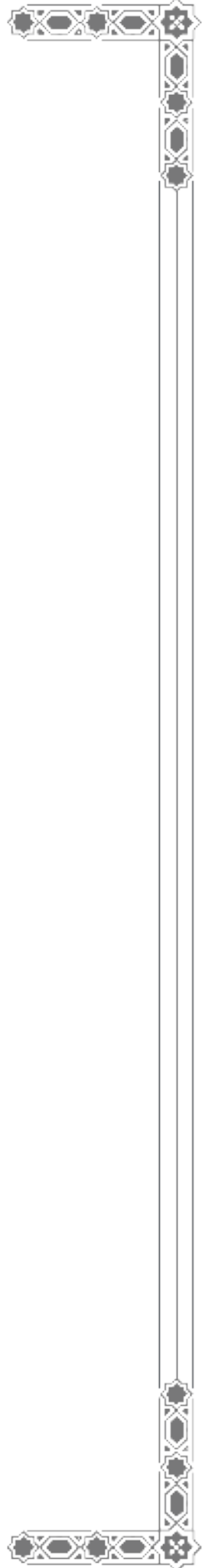
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Mahalla (mixed menu for four)^{1,2,3,4,5}

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

119



Brownie ¹

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}

Creamy cashew and hazelnut home-made tiramisu.

8



Oriyon ^{1,5}

Biscuit crumbs, cocoa, vegan butter, maple syrup, and walnuts, vegan custard.

7.5



Pahlava ^{1,5}

Flaky handmade layers filled with walnuts and a hint of spice, lightly soaked in agava syrup.

7.5

بيوتنا

Mint Tea (fresh mint)	5	Espresso	2.8
Jasmine tea (with black tea)	5	Americano	3.2
Dervish Tea (herbal tea)	5.5	Cappuccino	4
Hibiscus Tea	5	Latte	4
Ginger Tea (fresh ginger)	5	Matcha Latte	5
Green Tea	4	Milchkaffee	4
Black Tea	4	Chai Latte	5



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	

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Piña Colada

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

5.9



Ms Maple

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

5.9



Mr Maracuja

Fruity mocktail made with maracuja juice, 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

Ice Tea ^{1 Liter}

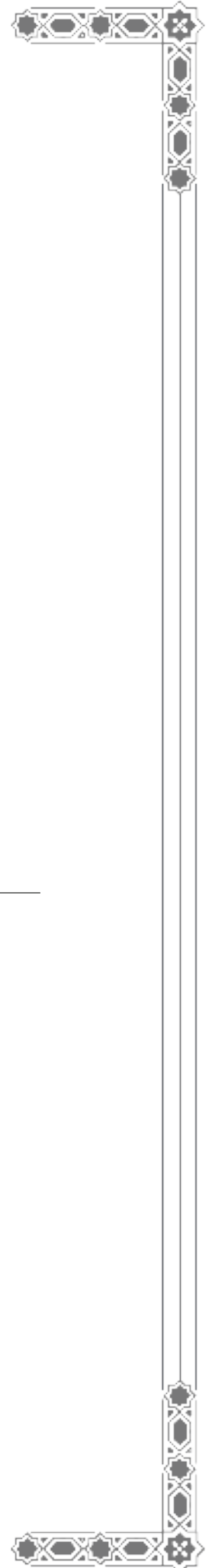
House-made iced tea brewed with green tea leaves, lemon juice, and cane sugar.

11.9

Homemade Lemonade ^{1 Liter}

- LEMON & MINT: refreshing lemonade with citrus fruits, mint, tonic and bar syrup
- FRUITS & BERRIES: homemade lemonade with citrus fruits, berries juice and bar syrup.

11.9





Brunch

SATURDAY & SUNDAY 10:00 — 15:00

Tofu Scramble ^{3,5}

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

15



Mung Omelette ¹

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, topped with maple syrup or chocolate.

15



Tortilla Fold ^{3,4,5}

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

15



Somsa Set ^{3,4,5}

Flaky hand-folded pastry with 3 fillings: potato and soy mince; pumpkin; zucchini with soy mince. Served with a sauce and side salad.

15

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