vegan sattvic cuisine

dervish

Modern Central Asian Vegan Cuisine

Dervish is inspired by the food traditions of Central Asia and the Silk Road.

We prepare familiar dishes using plant-based ingredients while staying true to the flavours and spirit of the region.

Our kitchen is entirely vegan and free from meat, dairy, eggs, onion, and garlic. We believe that good food can be both nourishing and full of flavour without feeling heavy.

Welcome to Dervish and enjoy a different taste of Central Asia.



WEB: www.dervish.eu IG: @dervish.eu

Starters

Uzbek Somsa [3, 4, 5]

Flaky hand-folded pastry with your choice of filling:
1) - Potato and soy mince;
2) - Zuccini and soy mince;
3) - Pumpkin and soy mince.

5

Dulma [3]

Slow-cooked bell pepper filled with rice and soy protein, served in rich soy yogurt.

5

Dervish [3, 4]

Hearty Silk Road stew with soy chunks, potatoes and aromatic spices, topped with sesame and fresh greens.

6

Kofta [3]

Savory green lentil cutlet in spiced masala sauce.

5

Kovurma [3]

Pan-fried tofu strips with warm spices and balsamic drizzle.

6

Qutab Flatbread [3, 5]

Golden pan-fried flatbread with your choice of filling:
1) - Potato and vegan cheese;
2) - Spinach, mint and celery.

6

Potato [3]

Potatoes baked with spices, served with Chaka sauce.

5

Kulcha bread [4, 5]

Traditional handmade Uzbek bread.

2.5

Bogirsok [5]

Golden Uzbek fried bread.

2.5

Vegan fried egg [3]

Vegan fried egg with soy white and pumpkin-carrot yolk.

3

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

Starters

Badimjan [1, 3]

Tender roasted aubergine with seasoned soy protein, fresh herbs and balsamic glaze. **7.5**

Hummus Plate [4, 5]

Creamy hummus finished with olive oil and aromatic sumac, served with warm kulcha bread. **7.5**

Lentil Soup [2]

Nourishing lentil soup with vegetables and aromatic spices. **8**

Bahor salad

Refreshing salad with tomato, cucumber, carrot, soy chunks, dill and peanut sauce **7.5**

Yoz salad

Fresh summer salad with bell peppers, cucumbers, iceberg, olives, kohlrabi and olive oil. **7.5**

Kuz salad [3]

Crisp beetroot and cabbage salad with apple, cucumber, herbs and balsamic dressing. **8**

Qish salad

Beetroot and kidney bean salad with arugula, dried mint, sumac and pomegranate. **8**

Chaka sauce [3]

Creamy vegan yogurt sauce with fresh herbs. **1.5**

Achiq sauce

Aromatic tomato sauce with chili and fresh herbs. **1.5**

Peanut sauce [1, 3, 4]

Creamy roasted peanut sauce with balanced sweet and savory notes. **2.0**

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

Main Dishes

Dervish Set [3, 4, 5]

Hearty Silk Road stew with seasoned soy protein and aromatic spices, served with rice, kulcha-bread, salad and sauce. **18**

Kofta Set [3, 5]

Savory lentil kofta served in rich aromatic masala sauce, topped with mung bean sprouts and paired with baked potatoes, kulcha-bread, salad and sauce. **18**

Lagman [3, 4, 5]

Hand-pulled noodles with seasoned tofu and wok-fried vegetables, topped with fresh herbs and sesame seeds. Served with your choice of peanut or chili sauce. **18**

Qutab Plate [2, 3, 5]

Two pan-fried qutab flatbreads: one with herbs and greens, the other with potato and vegan cheese, served with salad and two sauces. **17.5**

Soul Food of the Day [1, 2, 3, 4, 5]

Rotating seasonal special, available Tuesday to Thursday — ask our team for today's dish. **17.5**

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Main Dishes

MEALS TO SHARE

Gap (Sharing Menu for Two) [1, 2, 3, 4, 5]

A warm sharing feast for two with handmade specialties: Somsa, Qutab, Kofta, Dulma, Aubergine, fresh breads and sauces.

52

Mahalla (Feast for Four) [1, 2, 3, 4, 5]

A generous Silk Road feast for four with Dervish signature dishes: Somsa, Qutab, Dervish stew, Kofta, Kovurma, fresh salads, handmade breads and homemade lemonade.

119

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

11.9

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مشروبات

HOT DRINKS

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

COLD DRINKS

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

بيفيراج

MOCKTAILS (0% alc.)

Piña Colada

5.9

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

Ms Maple

5.9

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

Mr Maracuja

5.9

Fruity mocktail made with maracuja juice, lemonade and tonic water.

Mojito

5.9

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

Desserts

Brownie [1]

7.5

Fudgy chocolate brownie sweetened with dates, served with vegan ice cream.

Forish Puff Cake [5]

7.5

Light layered pastry cake filled with smooth vegan cream.

Rumi Tiramisu [1, 5]

8

Delicate chilled tiramisu layered with hazelnut and cashew cream, topped with cocoa.

Oriyon Truffle Cake [1, 5]

7.5

Nostalgic chocolate dessert with biscuit crumbs, walnuts and creamy vegan custard.

Pahlava [1, 5]

7.5

Delicate layered pastry filled with walnuts and warm spices, lightly soaked in agave syrup.

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Brunch Plates - 15 €

Available: Friday to Sunday till 15:00



Tofu Scramble [3, 5]

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

Mung Omelette

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





Pancakes [5]

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

a) Maple syrup b) - Chocolate

Somsa Set [3, 4, 5]

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



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Sourdough Toasts - 14 €

Available: Friday to Sunday till 15:00



Khiva Avocado [5]

Toasted sourdough layered with guacamole, avocado, tomatoes and seasonal greens, finished with sunflower and sesame seeds. Served with extra guacamole on the side.

Bukhara Badimjan [1, 3, 5]

Toasted sourdough topped with fried eggplant, marinated tofu, walnuts and pomegranate seeds, finished with a touch of balsamico. Served with homemade hummus on the side.





Samarkand Scramble [3, 4, 5]

Toasted sourdough topped with creamy tofu scramble, seitan, tomatoes and seasonal greens, finished with sesame seeds. Served with a small garden salad on the side.

NEW

Extra: Vegan fried egg - 3 €



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