



## **Modern Central Asian Vegan Cuisine**

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

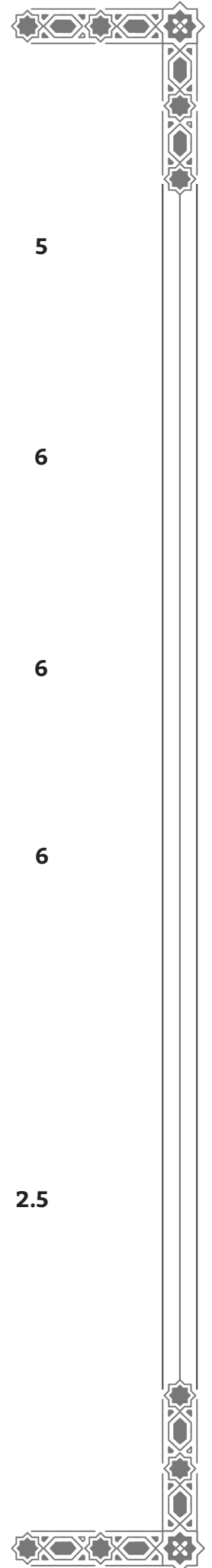
We prepare familiar dishes using plant-based ingredients while staying true to the flavours and spirit of the region.

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.



# Starters



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

Handmade steamed manti dumplings with pumpkin.

5

## Potato Manti <sup>5</sup>

Handmade steamed manti dumplings with potato & zucchini.

5

## Dulma <sup>3,5</sup>

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

5

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

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

6

Also available gluten-free.

## Kofta <sup>3</sup>

Savory green lentil cutlet in spiced masala sauce.

5

## Kovurma <sup>3</sup>

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

6

## Potato Qutab <sup>3,5</sup>

Golden pan-fried flatbread with creamy potato and vegan cheese.

6

## Greens Qutab <sup>2,5</sup>

Golden pan-fried flatbread filled with spinach, mint and celery.

6

## Potato <sup>3</sup>

Potatoes baked with spices, served with Chaka sauce.

5

## Bogirsok <sup>5</sup>

Golden Uzbek fried bread.

2.5

## Kulcha bread <sup>4,5</sup>

Traditional handmade Uzbek bread.

2.5

# Starters

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

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

## Lentil Soup <sup>2</sup>

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**

## Kuz salad <sup>3</sup>

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

## Hummus Plate <sup>4,5</sup>

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

## Yoz salad

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

## Qish salad

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

## Chaka sauce <sup>3</sup>

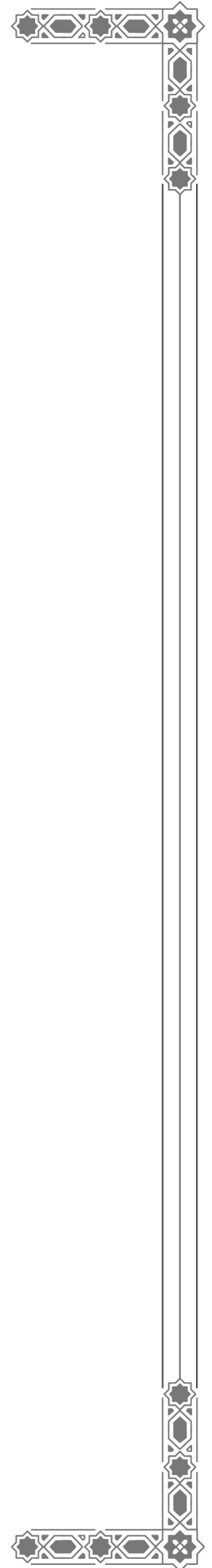
Creamy vegan yogurt sauce with fresh herbs. **1.5**

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

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

## Achiq sauce

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



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

Hearty Silk Road stew with seasoned soy protein and aromatic spices, served with rice or baked potatoes, salad and sauce.

**18**

## Kofta Set <sup>3, 5</sup>

Savory lentil kofta served in rich aromatic masala sauce, topped with mung bean sprouts and paired with rice or baked potatoes, salad and sauce.

**18**

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

Thick noodles with seasoned tofu and wok-style vegetables, topped with fresh herbs and sesame seeds, served with peanut or chili sauce.

**17**

Also available gluten-free with rice noodles.

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

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

**17**

## Soul Food of the Day

Rotating daily seasonal special — ask our team for today's dish.

**17**

# مەنە دېھەنە

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

Traditional Uzbek steamed dumplings filled with pumpkin and savory soy mince, served with salad and sauce.

**18**

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

Traditional Uzbek steamed dumplings filled with potato, zucchini and savory soy mince, served with salad and sauce.

**18**

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### MEALS TO SHARE

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## Gap (Sharing Menu for Two)<sup>1,2,3,4,5</sup>

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

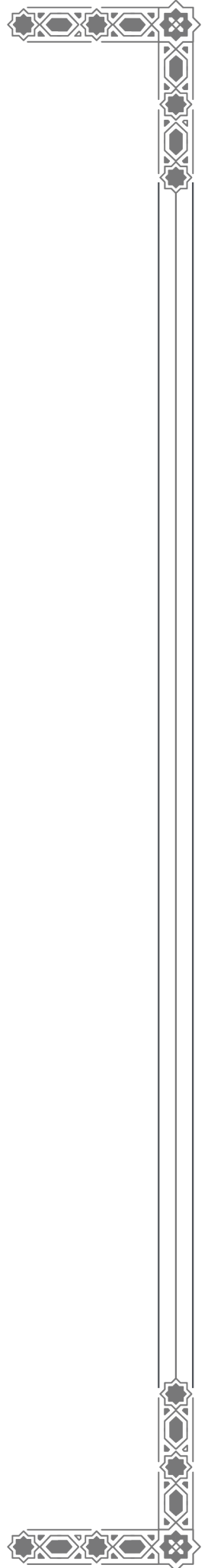
**52**



## Mahalla (Feast for Four)<sup>1,2,3,4,5</sup>

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

**119**



## Brownie <sup>1</sup>

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

7.5



## Forish Puff Cake <sup>5</sup>

Light layered pastry cake filled with smooth vegan cream.

7.5



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

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

8



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

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

7.5



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

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

7.5

# بيوتنا

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

# بي بي بي

MOCKTAILS (0% alc.)

## 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

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### DRINKS TO SHARE

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## Rayhon Sherbet <sup>1 Liter</sup>

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

11.9

## Ice Tea <sup>1 Liter</sup>

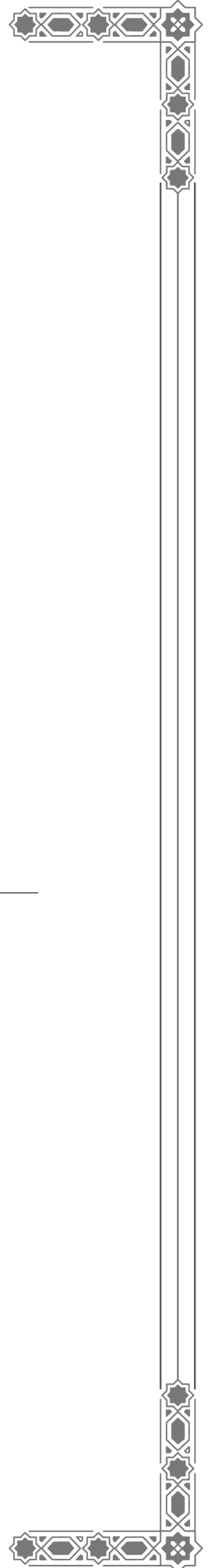
House-made iced tea brewed with green tea leaves, lemon juice, and cane sugar.

11.9

## Homemade Lemonade <sup>1 Liter</sup>

- 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 Plates - 14<sup>50</sup>

Available: Friday to Sunday till 15:00



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

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 <sup>5</sup>

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

a) Maple syrup b) - Chocolate

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

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.



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

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

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

# Sourdough Toasts - 13<sup>50</sup>

Available: Friday to Sunday till 15:00



## Khiva Avocado <sup>5</sup>

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 <sup>1, 3, 5</sup>

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

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.

