

پىقەتەلەر

Manti^{3,5} with potatoe (1 pc)

3.5

Uzbek Manti-dumpling
with potato stuffing.

Manti^{3,5} with pumpkin (1 pc)

3.5

Uzbek Manti-dumpling
with pumpkin stuffing.



Kofta³ (1 pc)

4.5

Green lentil cutlet, served
in spicy masala sauce.

Dervish^{3,4}

6.5

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



Potato³

5.5

Potatoes baked with spices,
served with Chaka sauce.

Kovurma³

6.5

Tofu fingers fried with herbs
and spices.



Rice⁴

4

Boiled rice topped with
sesame seeds.

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

6.5

- Potatoe and cheese
- Greens (spinach, mint,
parsley, celery)



Is⁵ (1 pc)

2

Uzbek fried bread.

پکاتات

Bahor³

Fresh salad with tomatoes, cucumbers, dill, fennel, chickpeas, joghurt, basil. **7.5**

Ikra

Veggie spread made of eggplants, bell peppers, tomatoes, zucchini and carrots. **6.5**



Pickles

Pickled tomatoes, cucumbers, pepperoni, beet, kimchi, olives. **6.5**

Yoz

Bell peppers, cucumbers, lettuce, carrots, olives and olive oil. **7.5**



Salads set

Mix of Pickles, Bahor, Yoz and Ikra salads in smaller portions. **12**

پکتنات

Chaka³

Vegan yoghurt with greens. **2.5**

Achiq

Tomatoes, chili, paprika, apples, basil, carrots, oil. **2.5**

Hummus⁴

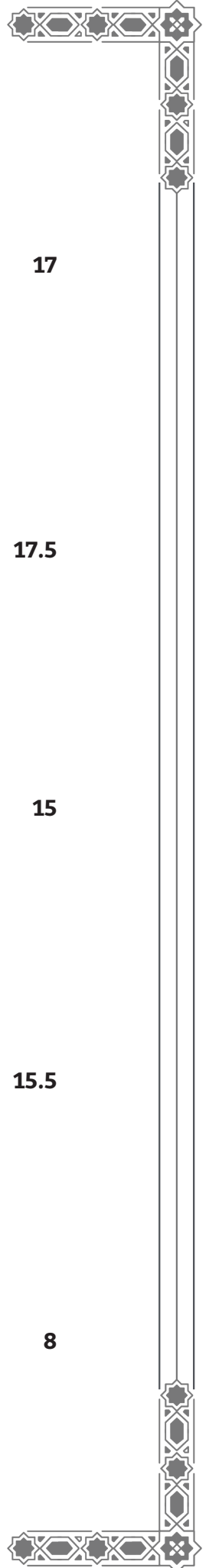
Chickpeas, tahini, lemon and spices. **2.5**

Peanut^{1, 3, 4}

Ground roasted peanuts, agave syrup, soy sauce. **2.5**

Besh^{1, 3, 4}

Set of four sauces served with fresh mixed veggies. **8.5**



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 on choice.

17



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 on choice.

17.5



Lagman ^{3,4,5}

Thick noodles with fried tofu, zucchini, bell peppers and carrot, topped with parsley and sesame seeds. Served with peanut or chili sauce on the side.

15



Gluten-free Lagman ^{3,4}

Rice noodles, with fried tofu, zucchini, bell peppers and carrot, topped with parsley and sesame seeds. Served with peanut or chili sauce on the side.

15.5



Lentil Soup ²

A comforting blend of hearty lentils, aromatic spices, and fresh vegetables in a rich and nourishing veggie broth.

8

Pumpkin Manti Plate ^{3,5}

Steamed or Fried Manti dumplings with juicy diced pumpkin filling, paired with a salad and a sauce on choice.

17



Potato Manti Plate ^{3,5}

Steamed or Fried Manti dumplings with diced potato filling, paired with a salad and a sauce on choice.

17



Qutab Plate ^{2,3,5}

Two stuffed Qutab flatbreads: 1 with greens, 1 with potato and vegan cheese, topped with sumac and greens, served with a salad and three sauces: hummus, chaka cream, spicy sauce.

17

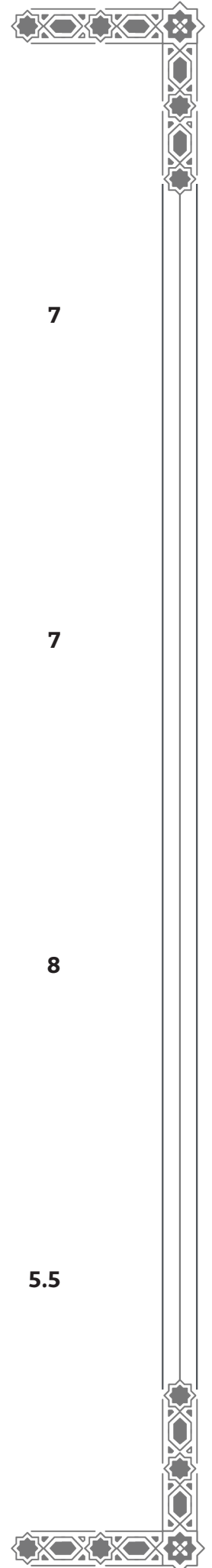


Mahalla Set (for 4 persons) ^{1,2,3,4,5}

Menu for a company of 4 persons, including the following positions:

- 2 Manti, 2 Fried Manti, 2 Qutabs, Kovurma;
- Rice, Potatoes, 4 Is fried breads;
- Salads Mix, Besh sauces;
- Dervish Set, Kofta Set;
- Homemade Lemonade ^{1 Litre}

117



Brownie ¹

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



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



Samarkandi ^{1,5}

Soft Uzbek halva with roasted peanuts, prepared for special occasions.

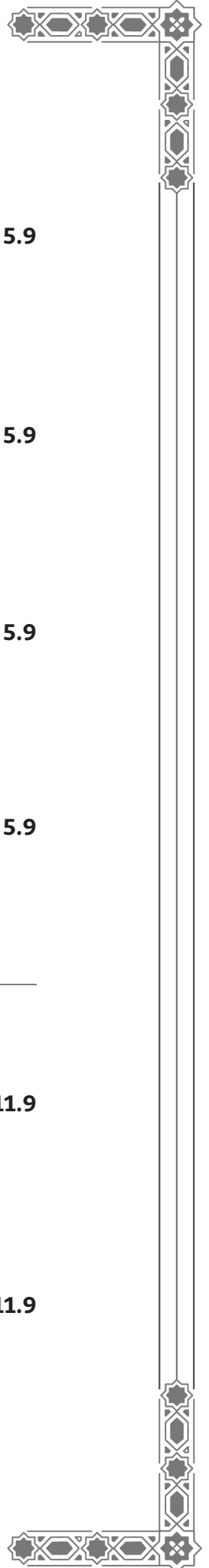
5.5

بيوتنا

Mint Tea (teapot)	4.5	Espresso	2.8
Jasmine tea (teapot)	4.5	Americano	3.5
Dervish Tea (teapot)	5.5	Cappuccino	3.8
Hibiscus Tea (teapot)	4.5	Latte	3.8
Ginger Tea (teapot)	4.5	Milchkaffee	3.6
Matcha Latte (cup)	4.5	Hot Chocolate	3.8
Chai Latte (cup)	4.5		



Orange Fresh	5	Water <small>STILL / SPARKLING 250 ml</small>	3.5
Apple Schorle	4	Water <small>STILL / SPARKLING 750 ml</small>	5.9
Pineapple Schorle	4	Fritz-Kola	3.5
Cranberry Schorle	4	Fritz-Kola Zero	3.5
Iced Latte	4.5	Fritz-Limo Zitrone	3.5
Iced Matcha Latte	4.5	Fritz-Rhabarber	3.5
Mango Lassi	5.5	Fritz-Honigmelone	3.5
Vegan Ayran	5.5		
Ice Tea (homemade)	4.5		



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 citrus fruits, mint and bar syrup

11.9

- Fruits & Berries: homemade lemonade with citrus fruits, berries and bar syrup.

Brunch

FRIDAY - SUNDAY from 10:00 to 15:00

Tofu Scramble ^{3,5}

14

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



Mung Omelette

13.5

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



Pancakes ⁵

13

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

- 1 - Maple syrup
- 2 - Chocolate



Tortilla Fold ^{3,5}

12

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



Kofta Wrap ^{3,5}

8

Crispy grilled wrap with green lentil cutlet and fresh salad with ketchup and hummus in wheat tortilla bread.