

BREADS & DIPS	
Tandir non ^(V) ^(G) ^(S) ^(D)	25
Traditional Uzbek clay-oven baked bread	
Hummus ^(S) ^(V)	50
Creamy chickpea purée with tahini, olive oil & lemon	

Baba ghanoush ^(S) ^(V)	55
Smoky roasted eggplant whipped with tahini & lemon	
Mohammara ^(G) ^(N) ^(V)	55
Roasted red peppers & walnut dip	
Labneh, roasted tomatoes & dukkah ^(D) ^(V)	55
Silky strained yogurt with slow-roasted tomatoes & Egyptian spiced nuts	
Feta & red pepper dip ^(D) ^(V)	55
Whipped feta with sweet roasted red peppers & hint of chili	

SALADS & STARTERS	
Uzbek vegetable platter ^(V)	75
Cucumber, spring onions, fresh chillies & mix herbs	
Selection of pickled vegetables ^(V)	80
Tomato, cucumber, red & white cabbage, chillie pepper	
Uzbek tomato & red onion salad ^(V)	90
Heirloom tomatoes with sharp red onion & olive oil	
Salad Tashkent ^(D) ^(E)	85
Shaved radish, veal & herbs in a creamy yogurt dressing	
Salad achuchuk ^(V)	65
Spicy tomato salad with fresh herbs & chili	
Green salad ^(V) ^(S)	95
Crisp greens, edamame,gabbage, broccoli, zucchini avocado, lettuce, sesame & soya	
 Crab, avocado & mango salad ^(SF)	195
Fresh crab meat, creamy avocado & ripe mango	
SANA Salad ^(V)	70
Tomatoes, cucumber, radish, onion, coriander & dill	

HOT STARTERS	
Manti classic ^(D) ^(G) ^(E)	80
Steamed dumplings stuffed with lamb & onion	
Fried chuchvara ^(D) ^(E) ^(G)	75
Mini Uzbek dumplings, crisp-fried & served with sour cream	
Chuchvara classic ^(D) ^(E) ^(G)	75
Mini Uzbek dumplings, poached & served with sour cream	
Dolma ^(D) ^(E)	85
Vine leaves wrapped around spiced rice & lamb	



SAMSA & PASTRIES	
Samsa Tashkent ^(D) ^(E) ^(G)	75
Traditional samsa filled with lamb, adjika sauce	
Olat samsa vegetables ^(D) ^(E) ^(G) ^(V)	60
Light, crispy pastry packed with seasonal vegetables & herbs	
Cheburek with lamb ^(G) ^(D)	75
Crispy hand-pie of spiced lamb & herbs	
Cheburek with chicken ^(G) ^(D)	65
Crispy pastry with aromatic chicken & onion filling	

SPECIALS	
UZBEK PLOV 165	
The soul of Uzbek cuisine	
Slow cooked lamb & rice, carrots, spices	
Served by uncle Plov	
ROYAL MIXED GRILL	
Sharing for 2-3	Sharing for 4-5
450	650
Lula minced lamb, beef, chicken, salmon, lamb chops & vegetables ^(G) ^(S)	
IMPERIAL SHASHLIK	
Sharing for 3-4	475
1 meter long lula chicken shashlik ^(G) ^(D)	
TANDIR KABOB 1.5KG	
Sharing for 6	3600
Slow cooked lamb shoulder, potato, tomato, onion ^(G)	

SIDE DISHES	
Potato puree ^(D) ^(V)	45
French fries ^(V) ^(G)	40
Roasted sweet potato ^(V) ^(G)	50
Spinach, garlic & lemon ^(V)	50
Steamed rice ^(V)	30

FROM THE WOOD FIRE	
SHASHLIK (2 x SKEWERS)	
Lamb ^(G)	135
Lula minced lamb ^(G)	115
Premium angus beef ^(G)	195
Chicken ^(G) ^(E)	135
Lula chicken ^(G)	95
Salmon ^(S) ^(G)	135
Vegetables ^(V)	60
Cheese shashlik ^(V) ^(G) ^(D)	60
Beef fillet ^{Wagyu}	250
Beef rib-eye ^{Wagyu}	250
Sauces	20
Adjika, Sour cream, Garlic sour cream	

SOUPS	
Shurpa	85
Frangrant lamb broth with chunky vegetables & spices	
Lagman ^(G) ^(E)	150
Hand-pulled noodles in spiced lamb & vegetable broth	
Ugra osh ^(G) ^(E)	70
Rustic Uzbek soup with noodles, vegetables & tender chicken	
Chuchvara soup ^(G) ^(E) ^(D)	70
Delicate mini lamb dumplings in clear broth	
 Prawn tom yum soup ^(SF) ^(D)	135
Thai hot & sour broth with prawns	

MAIN COURSE	
Chicken tabaka ^(G)	185
Lamb ribs ^(D)	175
Lamb chops ^(G)	225
Wagyu beef ribs	350
Tandir Go'sht 100g ^(G)	100
King crab leg 200g ^(D) ^(SF)	570
Signature butter sauce, garlic & coriander	
Whole seabass, oven baked, fresh herbs & citrus ^(D)	265
 Grilled butterfly prawns, marinated in garlic & fresh herbs ^(SF) ^(D)	210