

• restaurant •

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'steik & 'si: fud

Master of Uzbek cuisine Bekzod Sherimbetov from Tashkent recommends:

Samson from puff pastry	
- with feta cheese, mozzarella and greens	3.90
- with meat bulls angus	4.50
- with lamb meat	4.50
Shakar-ob, lettuce auchuchuk from finely chopped tomatoes and onion with chili and basil.	6.00
Ugra-Osh - thinly sliced homemade noodles with chicken soup with seasonings and vegetables	5.90
Manty - large dumplings with hand-chopped marl fillet of black angus and onion, steamed 4 pieces	12.90
"Lagman" soup with homemade noodles, lamb meat and vegetables in spicy broth	12.50
Uzbek pilaf Festive	11.90
Dimlyama, beef black angus cooked in a pot of potatoes, carrots, cabbage, spices and thyme.	8.90
"The Jigar". Soft, juicy beef liver (Uzbek national dish).	8.40
Uzbek shish kebab of lamb, with grilled vegetables and potatoes	14.90
Uzbek hot sauce	1.50