



Қазақстанның аспаны

## Hot dishes Блюда



960 Rub.

**Diyaz**  
marinated lamb loin  
cooked over charcoal  
250/50g



490 Rub.

**Domlyama**  
stewed lamb  
and vegetables  
400g

**Chebuzek**  
with lamb or  
with cheese and herbs  
120g



220 Rub.

180 Rub.



690 Rub.

**Kazan-Kabob**  
bone-in lamb sautéed in a pot with  
potatoes  
150/100/100g



690 Rub.

**Zhaz**  
stewed lamb ribs with onion  
250/50g

# Hot dishes



Қўشқўشاқ - Қўشқўшақ

495 Rub.



**Kovuzma Mol-Gushti**  
chinese-style beef beef tenderloin  
served with boiled rice  
150/100g

290 Rub.



**Navruz**  
chicken zisole  
200/50g

670 Rub.



**Jovuk**  
young chicken  
with a crisp  
280/50/50g

390 Rub.



**Chaikhan Plov**  
traditional Uzbek-style dish  
of lamb with rice with added  
barberries and garlic  
50/250g

390 Rub.



**Joy - Ashe Plov**  
special wedding plov (Uzbek-style  
dish of lamb and rice with)  
with raisins and peas  
50/250g



Қаҳарманнинг ҳақиқати

# Hot dishes

360 Rub.



250 Rub.

**Manty**  
traditional Uzbek-style dish  
of ground lamb in dough  
pockets or with pumpkin  
200g

450 Rub.



**Dolma**  
lamb and rice wrapped in  
grape leaves  
200g



490 Rub.

**Beshbarmak**  
lamb broth served with pieces of  
lamb and boiled thin dough  
300g

280 Rub.



**Kuzi-kozin**  
vegetable ragout  
with field mushrooms  
300g

450 Rub.



**Kovuzma Lagman**  
homemade noodles fried with  
lamb, onion and eggs  
250g