

## COLD APPETIZERS

1	Mozzarella with fresh mint sauce Rucola, pesto sauce and crème balsamic .....	\$14.99
2	Lightly salted salmon.....	\$16.99
	Homemade fresh lightly salted salmon, served with butter, lemon and olives	
3	Ajabsandali (vegetarian).....	\$15.99
	Eggplant stew, with bell pepper, garlic, onions, tomatoes, basil and cilantro	
4	Assorted marinated pickles .....	\$14.99
5	Assorted cheese .....	\$16.99

## HOT APPETIZERS

6	Megruli Khachapuri Filled bread stuffed with melting fresh mozzarella cheese .....	\$21.99
7	Acharu Khachapuri .....	\$21.99
	Oven baked dough filled with cheese formed into an open boat shape and topped with an egg and a pat of butter	
8	Chicken shawarma Wood-fired grilled juicy chicken meat on mangal .....	\$13.99
9	Cheburek with cheese .....	\$8.99
10	Cheburek with mushrooms and cheese .....	\$9.99
11	Cheburek with ground beef .....	\$10.99
12	Beef Samsa .....	\$5.99
	Traditional triangular crunchy and moist beef samsa baked in the oven served with homemade sauce	
13	Pumkin samsa .....	\$5.99
	Traditional triangular crunchy and moist pumpkin samsa baked in the oven served with homemade sauce	
14	Traditonal homemade bread.....	\$4.99

## SIDES AND ADD ONS

15	Fresh broccoli with garlic sauce .....	\$6.99
16	Fried Asparagus .....	\$6.99
17	Fried potatoes with organic mushrooms and onions .....	\$10.99
18	Rosemary baby potatoes.....	\$6.99
19	Fried potatoes with garlic .....	\$6.99
20	Steamed rice with butter.....	\$5.99
21	French fries with ketchup .....	\$5.99
22	Tender mashed potatoes with cream and butter.....	\$9.99
23	Buckwheat with organic mushrooms and onions .....	\$9.99

## SALADS

24	Tashkent salad Beef tongue, organic daikon, egg, crispy onions, cherry tomatoes and mayonnaise .....	\$15.99
25	Caesar with shrimp.....	\$15.99
	With romaine lettuce, fresh grated parmesan, organic cherry tomatoes, shrimp, and crouton tossed in Caesar sauce	
26	Caesar with chicken .....	\$14.99
	With romaine lettuce, fresh grated parmesan, organic cherry tomatoes, chicken and crouton tossed in Caesar sauce	
27	Avocado salad .....	\$14.99
	Bell-pepper, red onions, with mixed greens and tomatoes tossed in home-made mustard sauce	
28	Achichuk Tomatoes, red onions, basil and jalapeno .....	\$11.99
29	Chicken liver salad .....	\$15.99
	Organic mushrooms, mixed greens, cherry tomatoes and fresh mango tossed in organic maple syrup	
30	Greek Salad Romaine, tomatoes, cucumbers, red onions, feta cheese, bell pepper and pesto sauce.....	\$15.99
31	Caprese salad With mozzarella, tomatoes, basil.....	\$15.99
32	Dushanbe salad.....	\$15.99
	Organic beet, pears, strawberry, mushrooms, rucola, beet leaf, goat cheese, balsamic vinegar, cranberry sauce and honey sauce	
33	Sofiya salad .....	\$16.99
	Lightly homemade salted salmon, mixed greens, pomegranate, greek walnut, red onions, organic cherry tomatoes, bell pepper, homemade mustard sauce and lemon	
34	Vitamin salad Tomatoes, cucumbers, bell pepper, mixed greens, microgreens, sour cream .....	\$13.99



## SOUPS

35	Shurpa Beef, carrot, onions, bell-pepper, tomatoes and chickpeas .....	\$15.99
36	Uyghur Lagman Stewed beef with vegetables and greens served with broth and homemade lo main ....	\$16.99
37	Borscht .....	\$15.99
	<i>This iconic beet soup is made with beet, cabbage, potatoes, carrots, garlic and cilantro served with a dollop of sour cream</i>	
38	Mastava Rice, vegetables, chopped beef, tomatoes, sliced garlic and greens served with labneh .....	\$15.99
39	Creamy mushroom soup Mushrooms, onions, butter, olive oil, parmesan, cream and homemade croutons. ....	\$14.99
40	Sofiya's special soup .....	\$15.99
	<i>Chicken, coconut milk, baby corn, mushrooms, tomatoes, cilantro, lime, chili, and peppers</i>	
41	Oshi Burida (Keskan Osh) .....	\$14.99
	<i>Finely hand-sliced thin homemade noodles, onions, potatoes, bell pepper, carrots and garlic</i>	

## MAIN DISHES

42	Plov.....	\$21.99
	<i>Plov is popular national dish made with grain rice topped with a blend of slow roasted beef and topped with savory steamed carrots, chickpeas, fresh herbs, qual eggs and homemade traditional qazy</i>	
	<i>Add tomato salad for .....</i>	
43	Manti 4 pcs Steamed traditional dumplings with tiny chopped beef, and onions served with chakka (labneh) .....	\$19.99
44	Lamb Shank .....	\$27.99
	<i>Mouthwatering and fall-off-the-bone tender braised lamb shank served with its broth</i>	
45	Qurutob(National Dish).....	\$21.99
	<i>Chakka(Labneh) fatir ( layered flatbread) , tomatoes, onions, cucumbers, fresh mixed greens, served with green pepper and butter oil</i>	
46	Kazan Kebab Lamb and potatoes slowly roasted in the traditional spice blend .....	\$25.99
47	Fried fish Striped Bass fish served with lemon, asparagus and homemade mint sauce .....	\$33.99
48	Fried Fish Carp Fish Served with lemon, asparagus and homemade mint sauce .....	\$33.99
49	Cumin Lamb Asparagus, bell-pepper, organic celery, tomatoes, garlic, mixed greens and sesame .....	\$23.99
50	Pumkin Manti (4 pcs) Steamed dumplings with chopped pumpkins and onions served with chakka(Labneh). ....	\$18.99
51	Fried Lagman .....	\$19.99
	<i>Homemade noodles stir-fried with tomatoes, beef, bell pepper, onions, celery, green beans, garlic, egg and cabbage served with spicy lazza sauce</i>	
52	Dolma Stuffed grape leaves, with beef, rice, onion, and tomatoes .....	\$15.99
53	Barak Dough, ground beef, onions, served with chakka(labne) .....	\$19.99

## WOOD-FIRED SHISH KEBABS

ALL KEBABS INCLUDE BULGUR, MARINATED ONIONS AND SAUCE SALSA.

54	Lyula kebab (house favorite) Traditional premium ground lamb .....	\$21.99
55	Chicken kebab Special marinated boneless chicken thigh .....	\$20.99
56	Lamb Kebab Perfectly seasoned tender lamb .....	\$21.99
57	Chicken Wings Chicken wings marinated in house herbs .....	\$20.99
58	Lamb chops Traditionally seasoned and grilled to perfection.....	\$35.99
59	Beef kebab Seasoned tender beef .....	\$21.99
60	Chicken lyula Seasoned ground chicken .....	\$20.99
61	Ribeye Steak Seasoned boneless Ribeye served with choice of Asparagus or mashed potatoes .....	\$37.99
62	Grilled branzino Sea bass, asparagus and lemon served mint sauce .....	\$31.99
63	Grilled Selmon served with asparagus, broccoli, lemon and with mint sauce .....	\$27.99

## DESSERTS

64	Banana in coconut milk Banana with mango ice cream in coconut milk .....	\$11.99
65	Pear flambe .....	\$11.99
66	Strawberry panna cotta .....	\$11.99
67	Ice cream (3 scoops) With your choice of vanilla, chocolate, strawberry, mango and lemon .....	\$10.99
68	Assorted fresh fruits .....	\$24.99

## BEVERAGES

69	Green tea (Teapot) .....	\$4.99
70	Black tea (Teapot) .....	\$4.99
71	Lemon tea with sugar (Teapot) .....	\$5.99
72	Mixed fruit tea (Teapot).....	\$6.99
73	Ayran.....	\$4.99
74	Homemade compot.....	\$4.99
75	Borjomi.....	\$3.50
76	Ginger (taste: bold & Spicy) .....	\$3.50
77	Martinelli's Sparkling Cider.....	\$3.50
78	Jarritos.....	\$2.99
79	Dr Pepper .....	