

Soups/Salad

Bone Broth

72-hour Halal chicken bone broth.

Abika Noodle Soup

Homemade egg noodles served with our bone broth.

Borscht

Halal beef, beet, cabbage, carrot, onion, garlic, and bone broth, topped with micro cilantro.

Pelmeni

Traditional Halal beef dumplings steamed and served with our 72-hour chicken bone broth and chive oil.

Market Salad

Green Salad with seasonal vegetables and protein with sea buckthorn vinaigrette.

Main Dishes

Halal Beef Uchpuchmak

A staple in Tatarstan. All ingredients are cooked together in the dough (Halal beef, potato, onion), served with our 72-hour bone broth.

Zang Monsieur

Zang bun, veal kalbaza, house sauces, Tatar cheese, and herbs.

Zang Madame

Zang bun, veal kalbaza, house sauce, Tatar cheese, sunny side up egg, and herbs.

Egg Sandwich

Tatar cheese, scrambled egg, arugula, and pickled onion.

Tzar Scrambled

Custardy scrambled egg finished with herbs, served with a butter Zang.

Liliya's Pancakes

Perfect combination of Tatar and Western pancakes served with honey or maple syrup.

Cutlet

Halal beef patties served with mashed potatoes, homemade sauerkraut, and mushroom gravy.

Qistibi

Buttered flatbread filled with mashed potatoes, caramelized onion, and/or slow-braised Halal beef, served with cream and herbs.

Peremech

Halal beef patties wrapped in dough, pan-fried in tallow. Mushroom version pan-fried in avocado oil.

Breads and Sweets

Butter Zang

Crispy, savory, and buttery bread.

Sugar Zang

The perfect combination of sugar and butter with delightful textures.

Morning Zang

A mix of pine nuts, cashews, and walnuts baked inside with a caramel and nut topping.

Abli Zang

Sea buckthorn jam in our zang dough.

Cina Zang

Cinnamon and sugar in our zang dough.

Very Berry Zang

Seasonal berries in our zang dough.

Dea Zang

Our version of a buttery monkey bread.

Chak Chak

Egg noodles deep-fried in avocado oil and bathed in honey syrup.

Blinchiki

Filled with sautéed fruit in butter, fennel pollen, cinnamon, vanilla, and mixed with farmer's cheese.



FOOD MENU



799 Bryant St, San Francisco, CA 94107

Phone: (415) 875-9029

Specialty Coffee and Teas

DRINK MENU



Butter Coffee

Grass-fed butter emulsified in a double shot.

Whipped Affogato

Frozen whipped cream served with a double shot.

Fermented Cold Brew

Spiced Cold Brew

Coffee brewed with our home spice blend.

Hot Kokolet

As Ayla says, "Kokolet is the way to go."

Citrus Dark Coffee

Brewed with the perfect blend of citrus.

Creamy Americano

Brewed with airy and frothy half and half.

Cappuccino

Matcha Latte

Spiced Drip Coffee

Brewed with Tatar and Mexican spices.

Tatar Chai

Combination of fresh herbs and dry leaf tea mix, like in Datcha.

Sea Buckthorn Tea

Made with actual fruit.

Sea Buckthorn Water

Made with actual fruit and sweetened with honey.

Ivan Chai

Kompote

Dry fruit iced-tea

Kvas

Imported Soda

Karkade Basil Water



CHAK CHAK COFFEE

