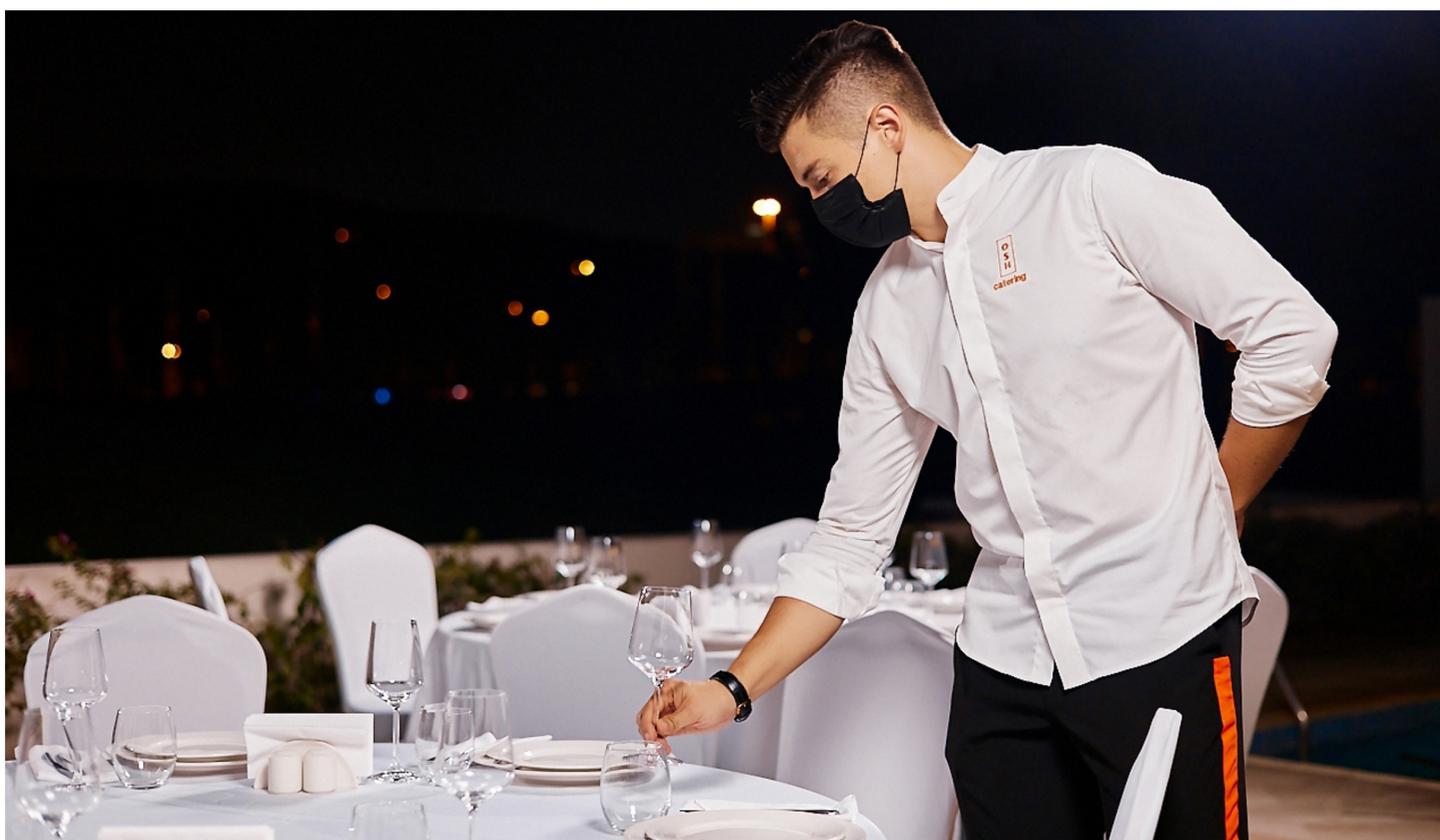




catering

At your home or yacht

**BOOK NOW
+971 52 202 2076**



We are pleased
to announce that OSH
is launching an exclusive
catering service.

Creating the unique OSH experience
with a truly authentic Uzbek cuisine, the
catering service offers the ideal menu
for your next gathering, in homes,
yachts or commercial spaces.

Indulge your guests with the
delectable creations by Executive
Chef Alejandro Castro, and OSH's
team of talented chefs to make
your event unforgettable.

Salads

Achichuk

Traditional Uzbek salad with Uzbek tomatoes, red onion, chopped basil and extra virgin olive oil.

Olivier

Russian salad of potatoes, green peas, carrot, pickled cucumber, egg, smoked beef and mayonnaise.

Vegetable Platter

Selection of fresh Uzbek tomatoes and cucumbers, Uzbek radish, baby carrots, garlic, yellow capsicum, red chili and fresh herbs.

Vinegrete

Cooked beetroot, potatoes, onions, brined Uzbek cucumber pickles and green peas.



Soups

Shurpa

Traditional Uzbek lamb soup with potatoes, carrots and served with lamb chops

Lagman

Traditional Uzbek soup with homemade noodles, served with bell peppers, celery, tomatoes, onion, lamb leg, ginger, star anis and xaju pepper.

Mains



Osh Pradznichny

Traditional holiday Uzbek plov, cooked with with braised lamb meat, Uzbek carrots, yellow raisins, chick peas, all in Uzbek imported Lazar rice. (1 kg)

Osh Choyhona

Traditional Uzbek plov, cooked with braised lamb meat, garlic, burned onion, all in Uzbek imported Lazar rice. (1 kg)

Kazan Kabob

Traditional dish of lamb and potatoes cooked in a cauldron



Side Dishes

Cherry Potatoes

Cherry potatoes pan fried with garlic oil and banana shallots.

Grill Vegetables

Shashlik of eggplant, zucchini, mixed peppers and tomato spiced with paprika, served on a katlama bread with pickled onions and marinated cucumber.

Dough Section

Lamb Manti

Uzbek style steamed dumpling filled with lamb, white onion, coriander and cumin seeds, served with sour cream.

Pumpkin Manti

Uzbek style steamed dumpling filled with lamb, pumpkin, onion and coriander seeds, served with sour cream

Lamb Samsa

Baked savoury pastry filled with lamb and white onion, served with adjika sauce.

Beef Samsa

Baked savoury pastry filled with beef and white onion, served with Adjika sauce.

Chicken Samsa

Baked savoury pastry filled with chicken and white onion, served with Adjika sauce.

Tandoori Bread

Homemade traditional Uzbek tandoori bread.





Robata/Grill

Chicken Shashlik

Shashlik of boneless chicken thigh chargrilled, served on a katlama bread with pickled onions and marinated cucumber.

Lamb Chops

Australian trio of lamb chops chargrilled, served on a katlama bread with pickled onions and marinated cucumber.

Lamb Shashlik

Shashlik of lamb loin chargrilled, served on a katlama bread with pickled onions and marinated cucumber.

Mixed Grill

Combination of chicken shashlik, lamb kofta, beef shashlik, lamb chops, chicken kofta, charred tomatoes, chicken wings and grilled vegetables.

Salmon Shashlik

Shashlik of marinated salmon on a lemon grass skewer chargrilled and served on a banana leaf with marinated cherry tomatoes.

Lamb Kofta

Minced lamb meat kofta chargrilled, served on a katlama bread with pickled onions and marinated cucumber.

Veal Shashlik

Shashlik of veal loin chargrilled, served on a katlama bread with pickled onions and marinated cucumber.

Pastry Section



Paklava

Paklava is a traditional pastry dessert that is known for its sweet, rich flavor and flaky texture.

Chak-Chak

Fried honey dough with Almonds is a sticky and sweet dessert

Fruit Platter

1kg of assorted fruits.

Sauces

Sour cream

Side of sour cream

Spicy Adjika

Strong chills sauce

Adjika mild

Shredded tomato base sauce with coriander.

TERMS AND CONDITONS

Enquiry must be received 48h in advance. Menu selection must be confirmed within 24h. Pre-payment of 50% in advance, 50% on arrival. Our catering offers starting at AED500 / person for a minimum of 12 up to 25 guests served by the OSH team. Additional charges for chefs and waiters.

OPTIONAL SERVICE MEMBERS FOR LARGE BOOKINGS

Chef —AED500 / Waiter AED400

