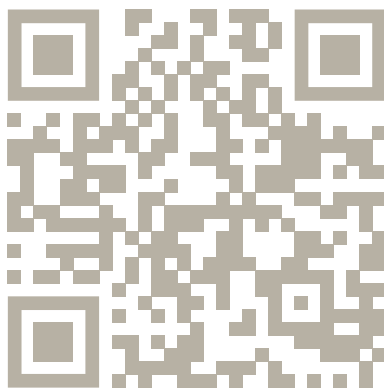


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SCAN FOR MENU

OSH

UZBEK TANDOOR

MEZE

G D	Patir	30
	Homemade rich crispy Uzbek tandoor bread	
G D	Tandoor Bread	15
	Homemade rich soft Uzbek tandoor bread	
G	Beef Mini Samsa	60
	Homemade puff pastry, beef, spices	
G	Lamb Samsa	40
	Tandoor baked savory pastry filled with lamb shoulder and white onion, served with adjika mild	
G	Chicken Samsa	35
	Tandoor baked savory pastry filled with chicken, white onion, adjika mild	

N G D	Babaganoush	50
	Grilled eggplant, bell pepper, mint leaves, onion, served with homemade arabic bread	
G D VEG	Hummus	45
	Chickpeas, tahina, lemon, salt, sunflower oil, served with homemade arabic bread	
G D VEG	Sirtaki Mousse	50
	Roasted red bell pepper, feta cheese and cream cheese served with homemade arabic bread, tahina	
G D	Beetroot Hummus with Beef	60
	Beetroot hummus, beef, chimi churi, pine seeds	

APPETIZERS & SALADS

VEG	Vegetable Platter	125
	Selection of fresh Uzbek tomatoes, Uzbek cucumbers, red radish, baby carrots, yellow bell pepper, chili, garlic and fresh herbs	
VEG	Mixed Pickle Platter	110
	Platter of pickled cherry tomatoes, Uzbek pickled cucumbers and home made kimchi, pickled cabbage, spiced carrot	
VEG	Achichuk	45
	Traditional Uzbek salad with Tashkent tomatoes, brown onion, chopped basil	
VEG G	Crispy Aubergine with Goat Cheese	85
	Fried eggplant, tomato, goat cheese, pine seeds, mini cress mix and coriander dressing	
N VEG Spice	Georgian Salad with Avocado	65
	Uzbek cucumbers, Uzbek tomatoes, avocado, herbs, walnuts	
D VEG	Garden Salad	65
	Uzbek tomatoes, Uzbek cucumbers, radish, soft boiled egg. Choice of olive oil or sour cream	
D	Cheese Platter	190
	Gruyère, grana padano, gorgonzola, brie, goat cheese. Complemented with crackers, honeycomb and pear in white wine	

VEG	Uzbek Tomato Carpaccio	65
	Uzbek tomatoes, cilantro pesto, pomegranate dressing, pine seeds	
VEG	Baked Aubergine Salad	60
	Grilled salad of eggplant, tomatoes, assorted peppers	
D N	Watermelon and Feta Salad	55
	Diffusion watermelon, feta cheese, caramelized almond	
N	Roast Beef Salad	130
	Salad mix, pepper, roast beef, sesame dressing, grilled avocado, pickled bell-pepper, grilled corn	
G D S	Baked Eggplant and Goat Cheese	85
	Cherry tomatoes, capsicum, garlic, onion, mint, coriander leaves, fish sauce, grain mustard, honey, soy sauce, sesame oil, lemon, pomegranate sauce	
N G	Simurg	60
	Cucumber, tomatoes, eggplant, garlic, coriander leaves, lemon, olive oil, soy sauce, coriander pesto	
G	Health-Wealth Green Salad	110
	Broccolini, zucchini, asparagus, avocado, mini spinach, cucumber, edamame beans, roasted sesame dressing	

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SOUP

	Shurpa	65	D	Borsch	65
	Traditional Uzbek lamb soup with potatoes and carrots, served with lamb chop			Traditional beetroot soup with beef, potatoes and cabbage	
G D	Chuchvara	60		Ukha	100
	Lamb dumplings, chicken consommé, sour cream			White fish stock soup	
G	Lagman	65	Spicy S G	Tom Yum Kha	100
	Tomato base lamb soup with homemade noodles, served with bell peppers and onion			Spicy seafood soup with coconut milk and vegetables	
D	Okroshka	50			
	Traditional chilled soup with beef, egg, yogurt, chives, potatoes and dill				

MAINS

	Osh Prazdnichny	110	D	Veal Chop & Brussel Sprouts	210
	Festive Uzbek plov, lamb shoulder, Uzbek carrots, yellow raisins, quail egg & lazar rice			Grilled veal chop, warm brussel sprouts, smoked sour cream	
	Osh Choyhana	110	G	Besbarmak	280
	Traditional Uzbek plov, lamb shoulder, garlic, burnt onion, chili & lazar rice			Sunflower oil, beef cheek, onion, butter, spring onion, coriander leaves	
				Sharing for 3person, preparation time 45min*	
G	Dyl Dyl Lagman	80	S G	Lamb Shank with Mashed Potatoes	270
	Wok fried Uzbek home made noodles, beef tenderloin, shiso base sauce, capsicum			Stewed lamb shank, mashed potatoes, demiglass	
D	Beef Cheeks	175		Master Kazan	490
	Mashed potatoes, butter, espuma parmesan, cream, parsley, red onion			4 portion Osh Prazdnichnyi, pickled cabbage, kimchi, spicy carrot, achichuk, pickled capsicum	
	Afgan Kazan	520		Sharing for 4 person*	
	Lamb shoulder, tomatoes, onion, zira, coriander, coriander leaves			Australian Rib-Eye Steak	80/100g
	Sharing for 3person, preparation time 45min*				

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SHASHLIK

G N D	Bukhara Lamb Pistachio Kofta	120	G D	Napoleon Shashlik	140
	Grilled minced lamb and pistachio kofta, lepyoshka bread, pickled onions, marinated cucumbers			Layers of grilled beef tenderloin, lamb kofta, and beef fat, lepyoshka bread, pickled onions, marinated cucumber	
G D	Beef Shashlik	130	G D	Vegetable Shashlik	65
	Grilled marinated beef tenderloin, lepyoshka bread, pickled onions, marinated cucumbers			Grilled assorted vegetables, lepyoshka bread, onion salad, marinated cucumbers	
G D	Lamb Shashlik	150	G D	Chicken Tabaka	180
	Grilled marinated lamb tenderloin, lepyoshka bread, pickled onions, marinated cucumbers			Smoked chicken tabaka, lepyoshka bread & mild adjika	
G D	Chicken Shashlik	85	G D	Caucasus Lamb Shashlik	235
	Grilled marinated chicken thighs, lepyoshka bread, pickled onions, marinated cucumbers			Lamb leg bonless, onion, lemon, sunflower oil, salt, pepper	
G D	Cheddar Chicken Kofta	125	G D	Caucasus Urama Shashlik	145
	Grilled minced chicken kofta, cheddar sauce, lepyoshka bread, pickled onions, marinated cucumber			Lamb fat, beef loin, salt, pepper, coriander	
G D	One Meter Lamb Kebab	350	G D	Caucasus Lamb Rack	220
	King size lamb kebab			Lamb Rack, onion, lemon, salt, pepper, sun flower oil	

DOUGH

G D	Lamb Cheburek	65	G D	Lamb Manti	70
	Fried lamb stuffed dough, mild adjika			Steamed lamb and onion filled dumplings, sour cream	
G D	Cheese Cheburek	60	G D	Hanum	65
	Fried cheese stuffed dough, garlic sauce			Tomatoes, onion, chili, capsicum, lamb, potatoes, zira, coriander leaves	
G D	Lamb Qutab	50	G D	Potato & Mushroom Vareniki	60
	Griddle lamb stuffed dough, mild adjika			Boiled potato and mushroom stuffed dumplings, sour cream	
G D	Cheese Qutab	45	G D	Chuchvara Uyghur	55
	Griddle cheese stuffed dough, garlic sauce			Lamb meat, spinach, sorrel, mint, tarragon and basil	
G D	Kazarmish	55			
	Dough filled with spinach, sorrel and mozzarella cheese				

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DEL MAR

APPETIZERS & SALADS

	Branzino Tiradito	180		Smoked Salmon Salad	130
	Semi wild branzino, Uzbek tomatoes, red onion, chili			Cold smoked Norwegian salmon, baby spinach, mixed lettuce, red onion, mustard dressing	
S	Salmon Carpaccio and Mango Salsa	130		Octopus Salad	140
	Green onion, olive oil, chili, shallot, mango puree, coriander			Grilled Spanish octopus, mixed lettuce, honey mustard dressing, baby potatoes	
S	Dry-aged Tuna Ceviche	130	S D	Branzino Ceviche	150
	Dry-aged blue fin tuna, watermelon gazpacho, Uzbek tomatoes, avocado, fresh greens			Wild branzino, Tom Yam sauce, sweet potato, edamame beans	
G	Salmon Tataki and Avocado	140	G	Silk Road Salmon Sashimi	140
	Yuzu sauce, kimchi sauce, chives, sesame seeds			Secret chef's ingredients	
G	Hamachi with Orange Carpaccio	175			
	Dry-aged hamachi fillet, orange, sesame sauce, lime				

RAW FISH BAR

G	Dry-Aged Yellowfin Tuna	150	S	Oyster	40
	Sashimi, soy sauce, fresh wasabi, pickled ginger, per 100 grams			French oyster, 1 pc	
G	Dry-Aged Salmon	110	S	Scallops	180
	Sashimi, soy sauce, pickled ginger, fresh wasabi, per 100 grams			Sashimi, soy sauce, fresh wasabi, pickled ginger, per 100 grams	
G	Dry-Aged Branzino	160	G S	Carabineros Sashimi	250
	Sashimi, soy sauce, pickled ginger, fresh wasabi, per 100 grams			Sashimi, soy sauce, fresh wasabi, pickled ginger, per 100 grams	
G	Dry-Aged Hamachi	150			
	Sashimi, soy sauce, pickled ginger, fresh wasabi, yuzu sauce				

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MAINS SEAFOOD

	Branzino Provençal	270		Barramundi and Provençal Vegetables	210
	Semi wild Canary Islands branzino, tomatoes, olives, capers, roasted lemon			Potatoes, zucchini, red onion, tajarskie olives, sweet tomatoes	
G	Salmon with Edamame Puree	160		Grilled Octopus	220
	Dry-aged grilled Norwegian salmon, herb oil, roasted lemon, edamame puree & sesame sauce			Octopus and green salsa	
	Dry-Aged Branzino with Green Salsa	250	S	Grilled Tiger Prawns	270
	Dry-aged branzino & green salsa			Tiger prawns and green salsa	
			S	Grilled Carabinero	250
				Grilled carabineros, 1 pc	
D	Spotted Grouper and Saffron Sauce	240		Grilled Seabass and Spinach	190
	Spinach, grilled baby marrow, saffron, cream			Semi wild Canary Islands branzino, spinach, garlic	
	Dorado with Capsicum Salsa	190		Grilled Scallops	220
	Baked pepers, pine nuts, pomegrante sauce		S	Scallops and green salsa	

SIDES

D	Mashed Potatoes with Truffle	45	D VEG	Hollandaise Asparagus	45
	Creamy mashed potatoes, dehydrated mushrooms			Grilled asparagus, balsamic hollandaise	
G	Broccolini	45	VEG	Grilled Vegetables	45
	Chargrilled broccolini, sesame dressing			Grilled vegetables, olive oil, chives	
D V	Grilled Sweet Corn	35		Lazar Rice	35
	Grilled sweet corn, gochujang mayonnaise, grana padano			Steamed plain rice	
D VEG	Cherry Potatoes	45			
	Cherry potatoes pan fried with garlic oil and banana shallots				

SAUCES

Adjika Mild	15	Sour Cream	15
Adjika Spicy	15	Cheddar Sauce	15
Garlic Sauce	15		

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DESSERTS

G N D	Halva	65	G D	Napoleon	75
	Sunflower seeds, cashew nuts, milk chocolate			Crispy puff pastry, vanilla custard cream, fresh berries and berries sauce	
G N D	Condensed Milk Waffle Rolls	65	V N G	Apple Tarte Tarten	65
	Stuffed crispy waffle cylinders, caramel condensed milk, walnuts			Almond dough, caramelized apples, coconut caramel with coconut sorbet	
G N D	Honey Cake	65	G	Vanilla Eclair	95
	Traditional honey sponge cake, sour cream, walnuts			Custard cream with vanilla seeds	
G D	Chocolate Fondant	65	G	Pistachio Eclair	95
	Chocolate cake with melted center, orange tuile, vanilla ice-cream			Custard cream with pistachios	
G D	Anna Pavlova	65		Fruit Platter	160
	Baked merengue, vanilla cream, fresh berries, berries sauce			Chef selection of seasonal fruits and berries	
D N A	Chocolate Tart with Orange-Aperol Sorbet	65	G D N	Vanilla Cake with Meringue and Apricot Coulis	70
	Chocolate brownie, chocolate mousse, orange-aperol sorbet, orange crumble			Vanilla sponge cake, white chocolate ganache, Italian meringue, apricot sauce	

ICE-CREAM & SORBET

D	Vanilla Ice-Cream	25		Coconut Sorbet	25
	Madagascar vanilla, home-made merengue			Coconut sorbet, coconut shavings	
G D	Chocolate Ice-Cream	25	D	Sorbet Lemongrass-Lime	25
	Dark chocolate 70 %, milk chocolate chips, waffle roll			Sorbet lemongrass-lime, fresh lemongrass, lime slices	
N D	Salted Caramel Ice-Cream	25		Mango Sorbet	25
	Almond praline, caramelised almond, sea salt			Mango sorbet, fresh mango	

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