



INTRODUCTION

Before recipes existed, there were only the scents of smoke, the taste of milk on the lips, and the whisper of wind in the ladle.

Nomads did not write books - they passed on their knowledge through food, gestures, and silence by the fire. This menu is more than a list of dishes. It continues these memories. The very memories once carried through. The very memories once carried carefully in saddlebags, in palms, in warm loaves of bread.



COLD AND HOT STARTERS

Smoky suzma 1300
with nettle flatbread

**Warm horsemeat
tartare** 5400
on a marrow bone
with smoked kurt aioli

Veal tartare 5400
with biday
and Parmesan

Lamb liver 3800
served with chickpea
hummus and ricotta

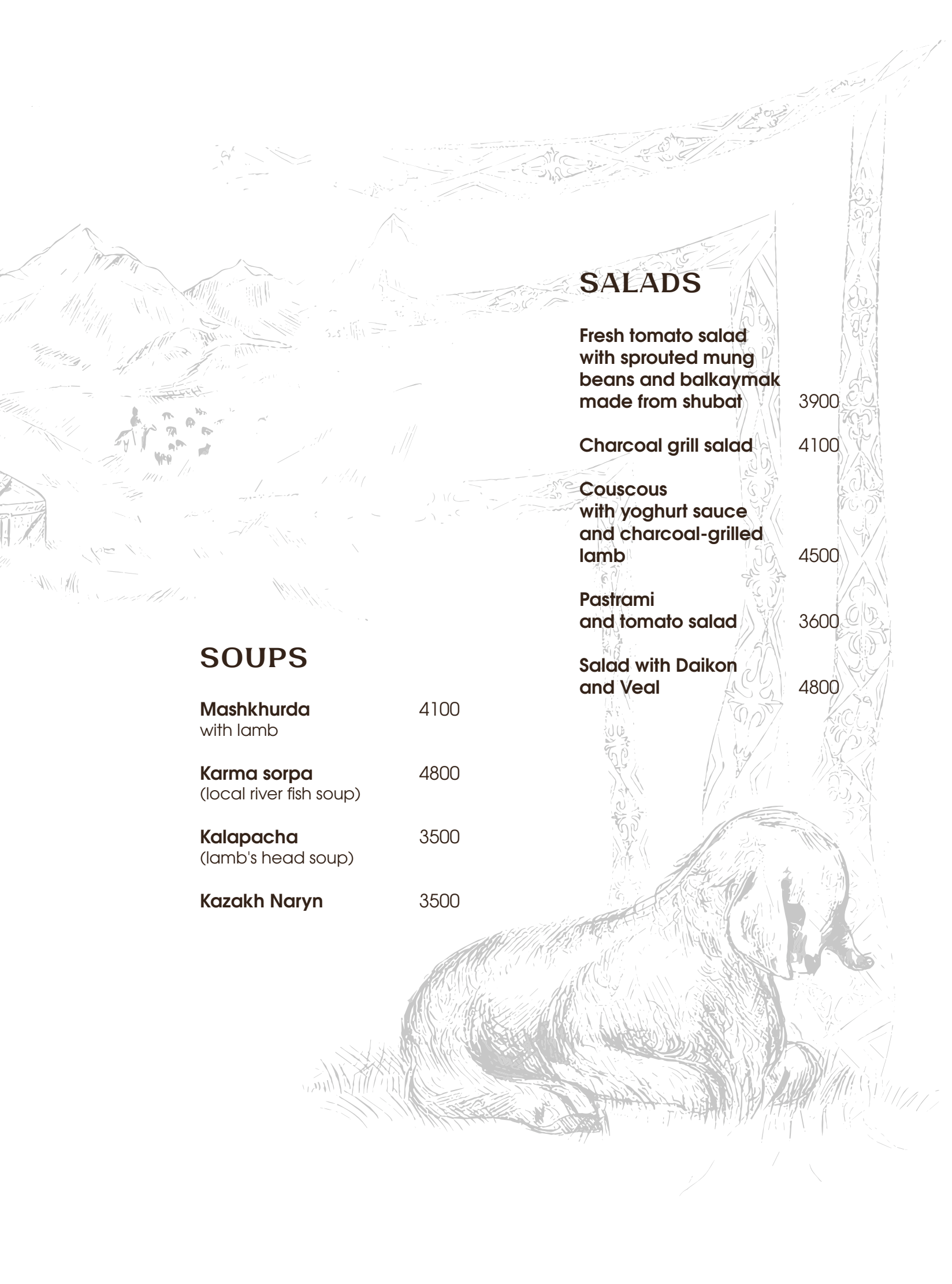
**Roasted
Dungan pepper** 3100
with balkaymak

**Roasted
lamb's head** 12500
with herbs

Meat specialities 8500

Assorted cheeses 8400
made from various
types of milk

Fried chickpeas 2100
with cracklings
and qatiq sauce

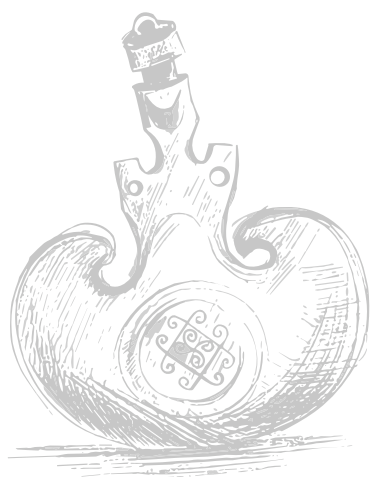


SOUPS

Mashkhurda with lamb	4100
Karma sorpa (local river fish soup)	4800
Kalapacha (lamb's head soup)	3500
Kazakh Naryn	3500

SALADS

Fresh tomato salad with sprouted mung beans and balkaymak made from shubat	3900
Charcoal grill salad	4100
Couscous with yoghurt sauce and charcoal-grilled lamb	4500
Pastrami and tomato salad	3600
Salad with Daikon and Veal	4800



MEAT DISHES

**Tsomyan noodles
with beef** 3900

Lamb tongues 5900
with tara,
pomegranate sauce

Syrne 6900

Kazakh-style meat 6500
(Beshbarmak)

Dolma 5850
with camel meat

Beef rib 15500
with mashed potato
and mung beans

Kurutob 6100
with flaky kattama
flatbread and ayran

**Tripe in tomato
and paprika sauce** 4200

Qizilcha 6300

Lavengi chicken 7600

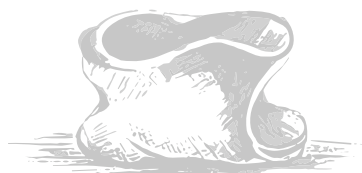
Lamb heart 5800
with wheat

Horsemeat pastrami 4900
with Kazakh-style
gnocchi

**Eastern-style lamb
liver curry** 4450

Samarkand-style pilaf 5000





FISH & SEAFOOD

Trout with bulgur 7500
and a root
vegetable sauce

Grilled trout 6700
served with remoulade

GRILL

Beef tenderloin
shashlik 4800

Dzhigar 3200

Lamb chop
shashlik 5900

Lamb kebab 3800

Lazjan chicken 6850

Spiced lamb 4700





PASTRY

Samsa with horsemeat/
camel meat/lamb 1100

Samsa
with lamb rack 3500

Samsa
with marrow bone 3100

Kattama 700

Qutab with cottage
cheese, brynza
and wild onions 2100

Cheburek
with lamb and beef 2700

Assorted boursaki 1800

DESSERTS

Asyk dessert 4000

Talkan biscuits 1300

Airy tart
with irymshyk 3000

Tonkerme
national sweets 1900

БАЛМУЗДАҚ

Kumis sorbet 1600

Balkaymak
ice cream 1600

Nettle ice cream 1600

