



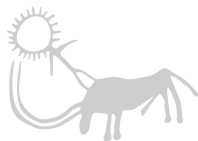
INTRODUCTION

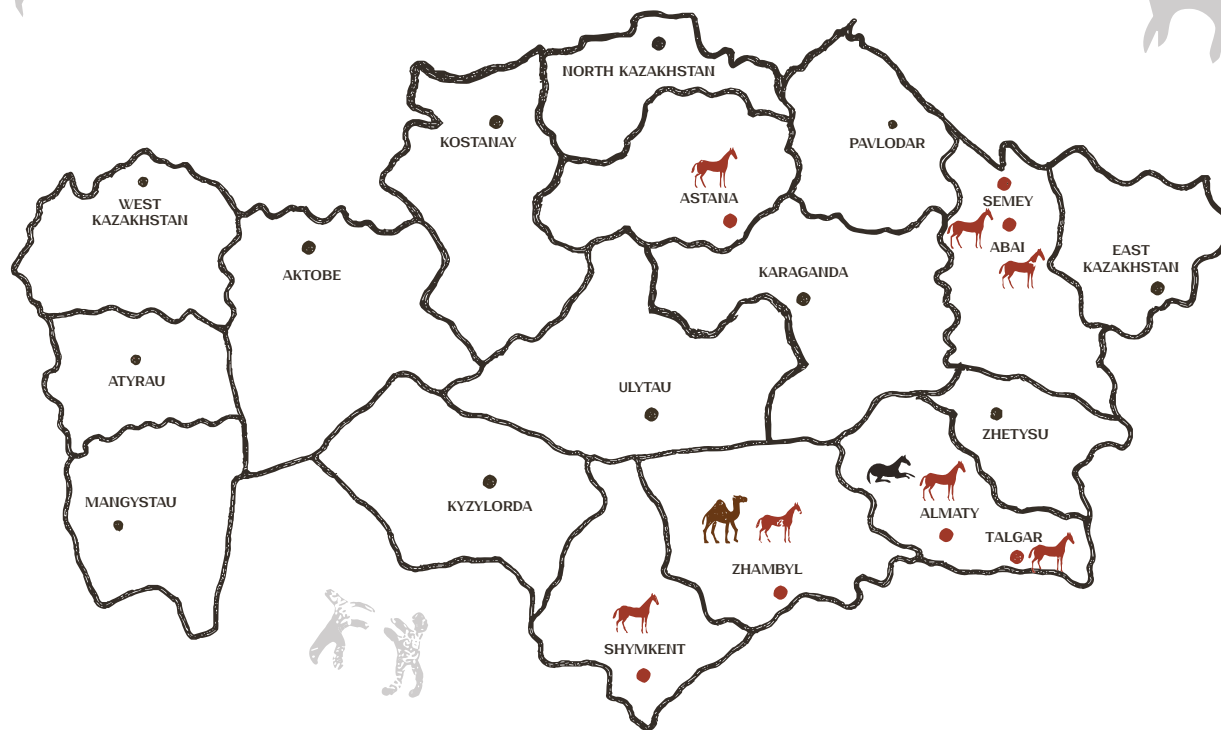
Before you is the living heritage of the steppe, gathered in one place.

Saumal, kumys, and shubat are part of both the everyday
and the sacred culture of nomads.

They were drunk at dawn and on the road, during celebrations
and in moments of silence.

The taste of these drinks reflects the climate, landscape, and traditions: the freshness of saumal from the cool valleys of the Almaty region; the richness and strength of kumys from the steppes of Zhambyl, Semey, and Shybyndygh; the tartness and creamy density of shubat from the hot Kyzylorda region and the southern territories.

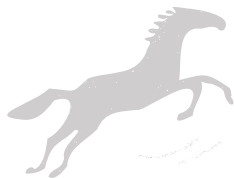






WELCOME SET

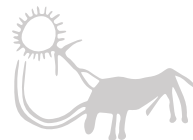
5 qymyz varieties



ZHUAS QYMYZ
QUNAN QYMYZ
DONEN QYMYZ
BAL QYMYZ
YS QYMYZ



5000 ₮





SAUMAL

Fresh, unfermented mare's milk with smooth, slightly sweet flavour and a subtle scent of the steppe. Saumal highly valued for its curative virtues — it is full of vitamins, easy to digest and energising.

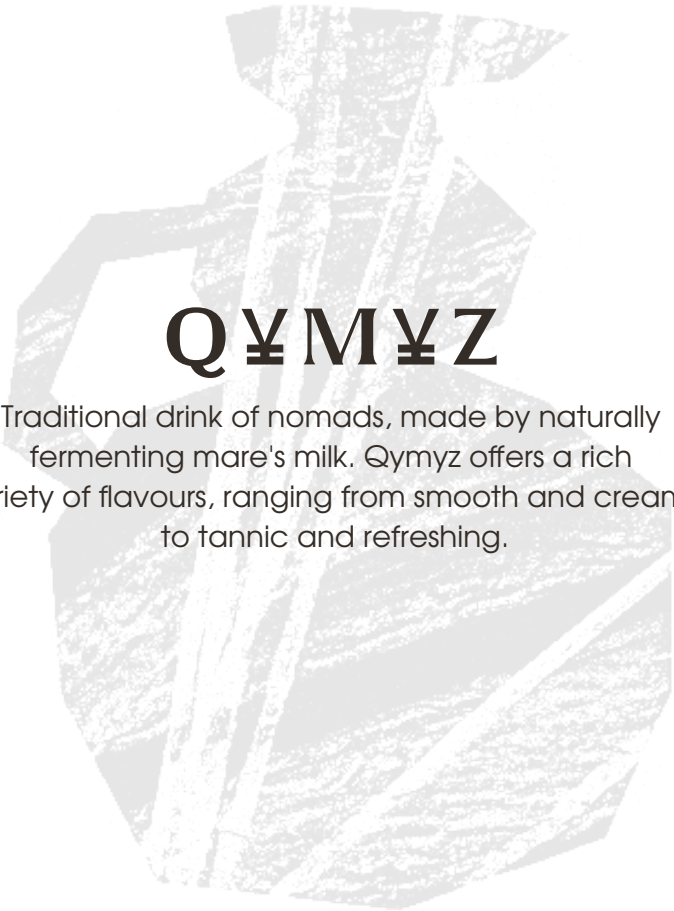


ALMATY, BUTAKOVSKY GORGE

200 ml
2000 ₸

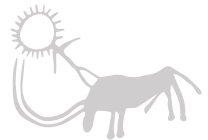
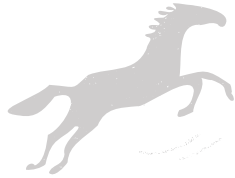
1000 ml
10000 ₸





QҮMҮZ

Traditional drink of nomads, made by naturally fermenting mare's milk. Qymyz offers a rich variety of flavours, ranging from smooth and creamy to tannic and refreshing.



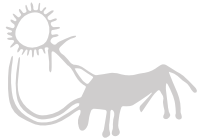
ZHUAS QYMYZ

Gentle and creamy with a subtle sourness,
this qymyz makes an excellent choice for first-timers.
It's perfect for children and anyone who enjoys light, refreshing drinks.



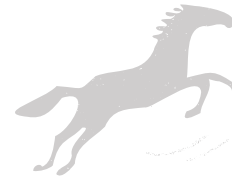
Smooth | Strength: up to 0.5% | Fermentation: 6–12 hrs

Almaty, Saymasay village | Taraz, Merke village | Astana, Illinka village



200 ml
2000 ₸

1000 ml
10000 ₸



QUNAN QYMYZ

Well-balanced in flavour, with a gentle sourness and a subtle natural fizz.
Refreshing and thirst-quenching, it's perfect for enjoying during the day.

Light | Strength: ~1% | Fermentation: 12–24 hrs

Taraz, Merke village | Talgar, Belbulak village

200 ml
2500 ₸

1000 ml
12000 ₸





DONEN QYMYZ

A robust and refreshing drink with a lively tang and a unique steppe finish. The authentic choice for batyrs, hunters and connoisseurs of traditional qymyz.



Stiff | Strength: 2.5–3% | Fermentation: 3–4 days

Almaty, Besagash village

200 ml

1000 ml

2500 ₸

12000 ₸



BAL QYMYZ

A gentle, aromatic qymyz infused with steppe honey. Smooth and subtly sweet, it's a favourite among women, children and those who appreciate a refined, delicate drink.

Sweet | Strength: up to 2% | Fermentation: 2 days + honey

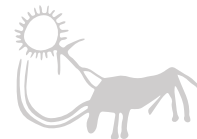
Shymkent, Leger village

200 ml

1000 ml

2500 ₸

12000 ₸



YS QYMYZ

The authentic flavour of the steppe: robust and flavourful, with a deep sour-milk basis and vivid character. Traditionally offered to honoured guests as a sign of respect and generous hospitality.



Classic | Strength: 1.5–2% | Fermentation: 1.5–2 days

Taraz, Merke village | Abay, Urzhar village

200 ml

2500 ₸

1000 ml

12000 ₸



ASAU QYMYZ

A full-bodied and flavourful drink, with deep fermented palette that combines hints of wine and a breadly aroma.

Matured | Strength: up to 4% | Fermentation: 5–7 days

Almaty, Butakovsky Gorge | Almaty, Yenbekshy village

200 ml

2500 ₸

1000 ml

12000 ₸





SHUBAT

A traditional fermented dairy drink made from camel's milk.
It offers a rich, subtly creamy flavour and is packed with nutrients.



One-day shubat (zhas shubat) is the softest and lightest type of this drink,
with a gentle tang and very low alcohol content. Perfect for anyone
who prefers a mild flavour and subtle acidity.

TARAZ, MERKE VILLAGE

200 ml
2000 ₸

1000 ml
10000 ₸





Two-day shubat (orta kushti) is richer in flavour and thicker in texture than the one-day variety. Medium strength, with a bold, tangy fermented depth.



SHYMKENT



200 ml
2500 ₸

1000 ml
12000 ₸



Three-day shubat (qatty shubat) is the richest and strongest version, with a deep tangy flavour and a thick texture. Great for those familiar with traditional fermented drinks.

KYZYLORDA



200 ml
2500 ₸

1000 ml
12000 ₸





SPECIALITIES

Fat-tail lamb cured 600
with paprika and nettle

Fat-tail lamb 600
coated in pepper

Lamb roulade 1800

Shuzhuk 900

Smoked horsemeat zhaya 900

Kazy cured with nettle 1100

Beef basturma 1100

Dry-cured horsemeat 1100
with pomegranate juice



Air-dried venison 1100

Air-dried venison 1100
with rabbit

Air-dried venison 1100
with elk

Air-dried horse meat 1100
with prunes

Horsemeat sausage 900
in horse casing

Beef jerky 900

Horsemeat jerky 900





STARTERS

Bauysak 1200

**Smoky suzma
with nettle flatbread** 1500

**Samsa
with marrow bone** 3800

**Cheburek with lamb
and beef** 3100

**Qutab with cottage
cheese, brynza
and Asian chives** 2800

**Dolma
with camel meat** 5850

Charcoal grill salad 4500

**Couscous with yoghurt,
char-grilled lamb** 5000

Assorted cheeses 8400

Meat specialities 13600

