



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 1600
with nettle flatbread

**Warm horsemeat
tartare** 6500
on a marrow bone
with smoked kurt aioli

Wild saiga 4900
with beans

Veal tartare 6300
with biday
and Parmesan

**Roasted
Dungan pepper** 3700
with balkaymak

**Roasted
lamb's head** 14800
with herbs

Meat specialities 13800

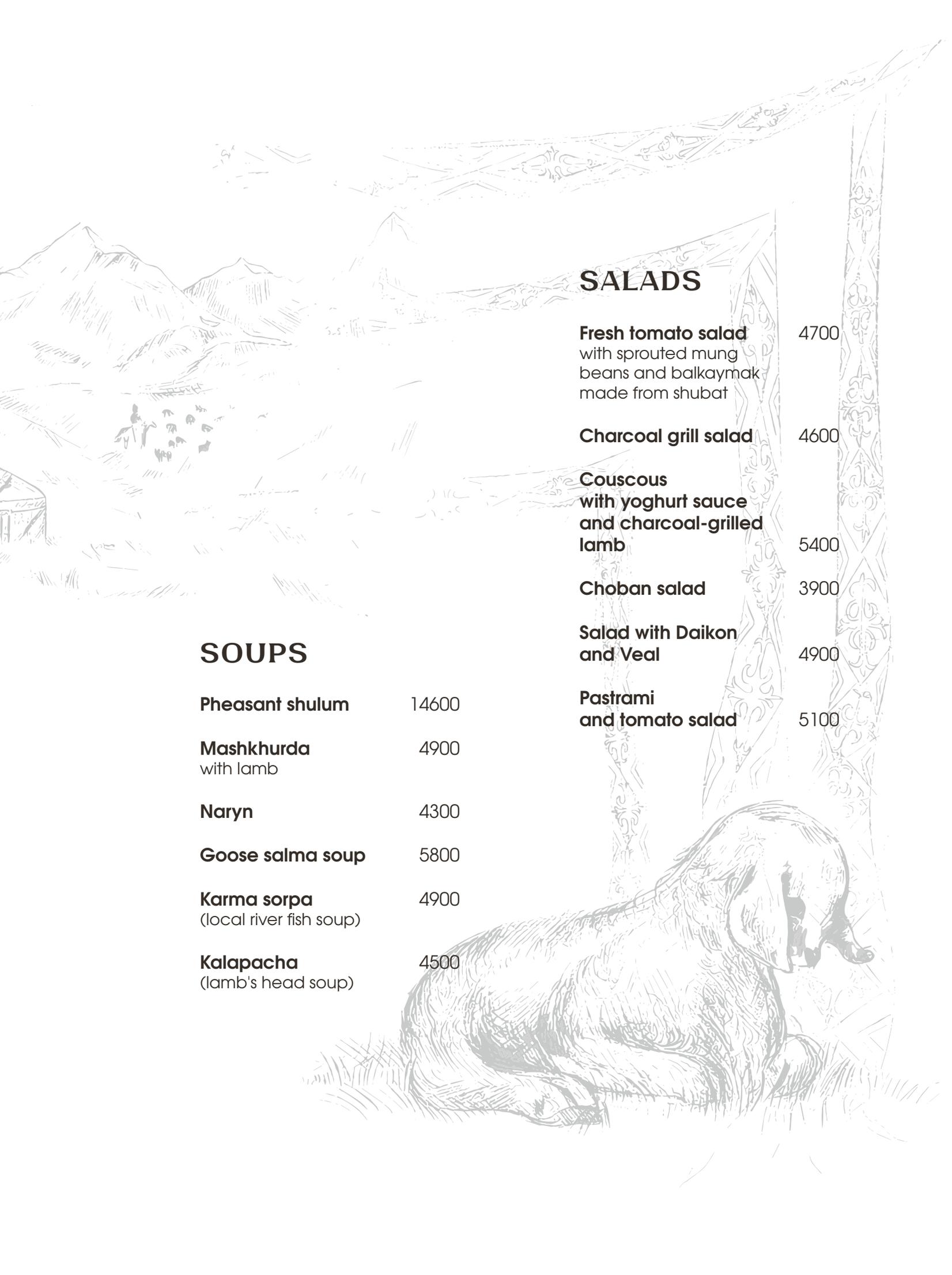
Assorted cheeses 8800
made from various
types of milk

Homemade pickles 5700

By paying with premium cards:
Visa Signature and Visa Infinite, you get:
a 10% discount on all menus, as well
as a compliment of the restaurant.

If you are allergic, please advise
your waiter of this.

The 10% service charge is included
to the account.



SOUPS

Pheasant shulum	14600
Mashkhurda with lamb	4900
Naryn	4300
Goose salma soup	5800
Karma sorpa (local river fish soup)	4900
Kalapacha (lamb's head soup)	4500

SALADS

Fresh tomato salad with sprouted mung beans and balkaymak made from shubat	4700
Charcoal grill salad	4600
Couscous with yoghurt sauce and charcoal-grilled lamb	5400
Choban salad	3900
Salad with Daikon and Veal	4900
Pastrami and tomato salad	5100



MEAT DISHES

**Tsomyan noodles
with beef** 4600

Lamb tongues 6200
with tary,
pomegranate sauce

Braised oxtails 13800

Syrne 7300

Kazakh style meat 7900
(Beshbarmak)

**Manti with lamb
and pumpkin** 3400

Dolma 6100
with camel meat

Beef rib 15800
with mashed potato
and mung beans

Kurutob 6400
with flaky kattama
flatbread and ayran

**Beef cheeks
with mashed potatoes
and melted butter** 7800

**Trip in tomato sause
with paprika** 4300

Qizilcha 6800

Lavengi chicken 7900

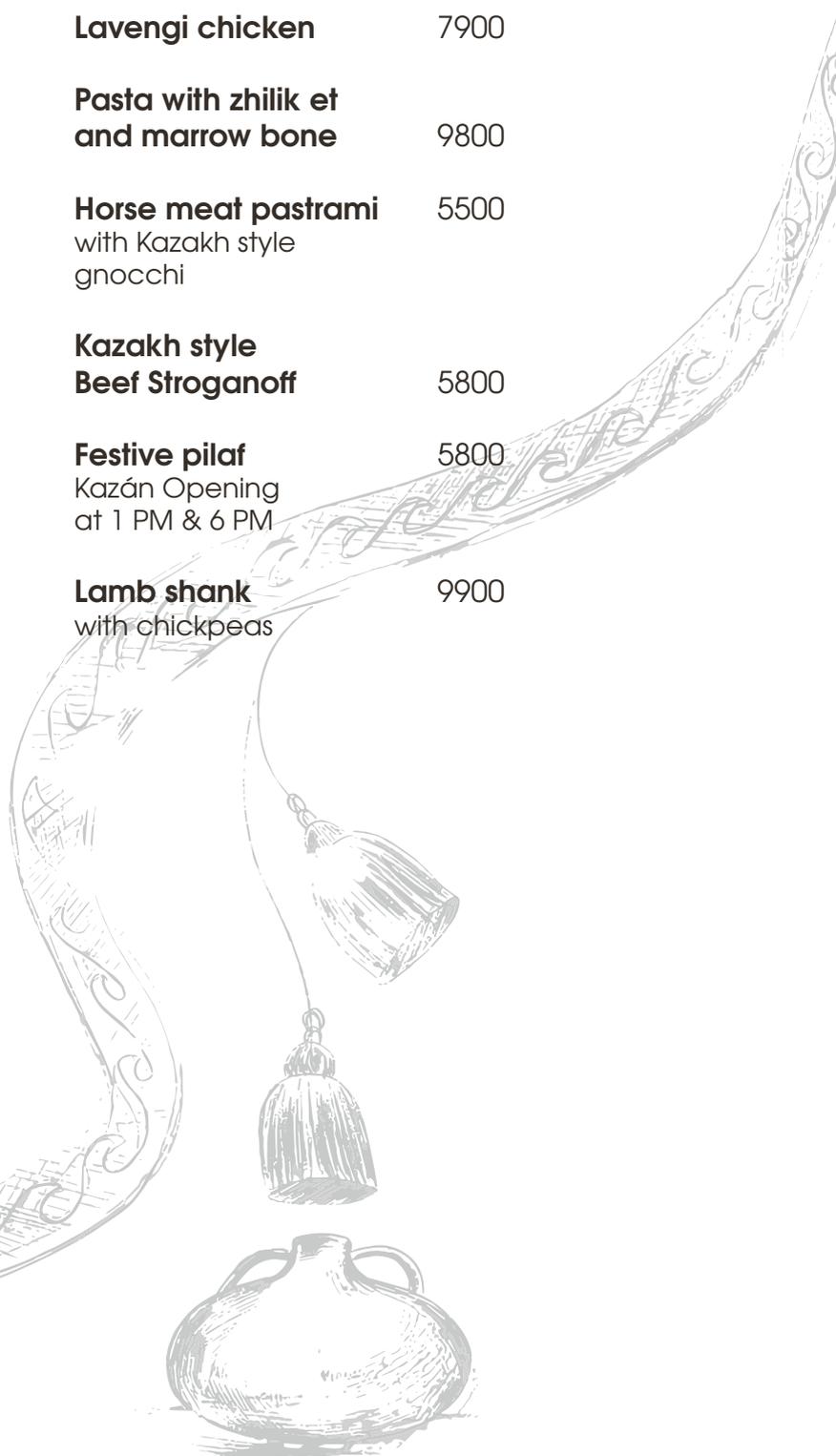
**Pasta with zhilik et
and marrow bone** 9800

Horse meat pastrami 5500
with Kazakh style
gnocchi

**Kazakh style
Beef Stroganoff** 5800

Festive pilaf 5800
Kazán Opening
at 1 PM & 6 PM

Lamb shank 9900
with chickpeas





FISH & SEAFOOD

Trout koktal	8600
Trout with bulgur and a root vegetable sauce	8100
Clay pot salmon	13400

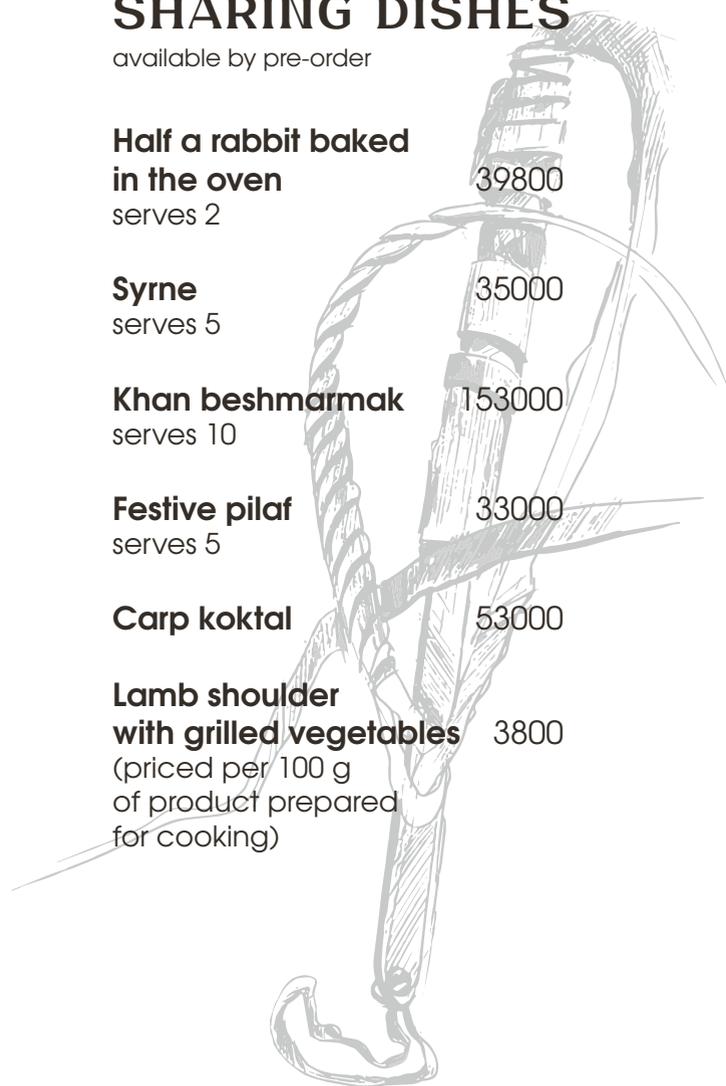
GRILL

Spiced lamb	4900
Beef tenderloin shashlik	5300
Lamb chop shashlik	6200
Lamb kebab	3900
Uch-panja shashlik	6500
Lazjan chicken	6900

SHARING DISHES

available by pre-order

Half a rabbit baked in the oven serves 2	39800
Syrne serves 5	35000
Khan beshmarmak serves 10	153000
Festive pilaf serves 5	33000
Carp koktal	53000
Lamb shoulder with grilled vegetables (priced per 100 g of product prepared for cooking)	3800





PASTRY

Assorted boursaki 3000

Samsa with horsemeat/
camel meat/lamb 1300

Samsa
with lamb rack 3800



Samsa
with marrow bone 3900

Kattama 1100

Qutab with cottage
cheese, brynza
and wild onions 2900

Cheburek
with lamb and beef 3200



DESSERTS

Asyk 4900

Airy tart
with irymshyk 3400

Mille-feuille
with tary cream 3600

Karlygash 4900

Turkic Sweets 6600

Strudel
with Ayran Cream 3600



ICE CREAM

Kumis sorbet 1600

Balkaymak
ice cream 1600



Nettle ice cream 1600

