

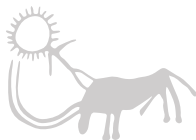


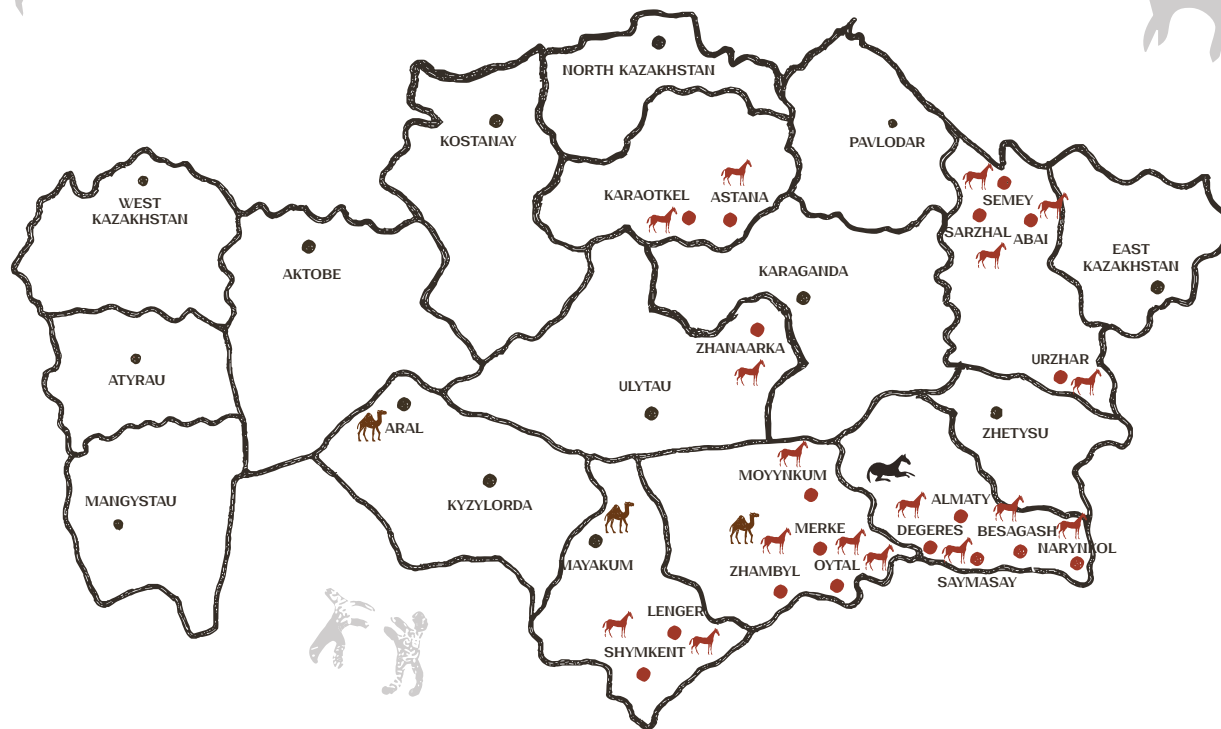
INTRODUCTION

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

Saumal, qymyz, 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 qymyz from the steppes of
Zhambyl, Semey, and Shybyndygh; the tartness and creamy density of
shubat from the hot Kyzylorda region and the southern territories.

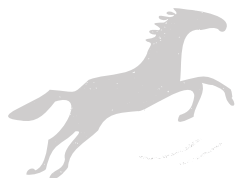






WELCOME SET

5 qymyz varieties



SMOKED SOFT QYMYZ

THREE-DAY AGED QYMYZ — QUNAN

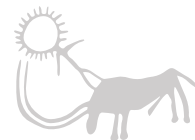
FOUR-DAY AGED QYMYZ — DONEN

SOFT QYMYZ WITH HONEY

FIVE-DAY TRADITIONAL STRONG QYMYZ — BESTI



5000 ₮





SAUMAL

Saumal is fresh mare's milk, traditionally valued by nomadic cultures for its natural healing properties. Rich in vitamins, amino acids, and omega-3 fatty acids, it is easily digestible and supports the immune system. Saumal helps improve digestion and recovery, and has long been considered a source of strength and vitality in steppe traditions.



ALMATY, BUTAKOVSKY GORGE

200 ml
2500 ₸

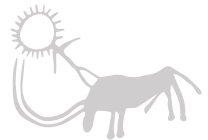
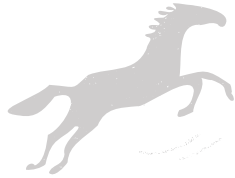
1000 ml
12000 ₸





QYMYZ

Qymyz is a traditional fermented drink made from mare's milk and cherished by nomadic cultures of the steppe. Light, refreshing and slightly tangy, it is rich in vitamins and natural probiotics. Qymyz is known for its energizing and revitalizing qualities and has long been a symbol of strength and vitality in steppe traditions.



SMOKED SOFT QYMYZ

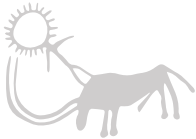


Delicate qymyz with a light smoky note. Soft, creamy-milky flavor with a subtle tang. Light and refreshing — perfect for a first encounter with qymyz.

Smooth | Strength: up to 0.09% | Fermentation: 6–12 hrs

Saimasai Village, Almaty Region | Merke Village, Zhambyl Region |
Karaotkel Village, Akmola Region

200 ml	1000 ml
2000 ₸	9000 ₸



THREE-DAY AGED QYMYZ — QUNAN

Dense, well-fermented qumys with a pronounced smoky character.
Balanced flavor with a gentle tang and light natural effervescence.
Rich, refreshing, and deeply aromatic.

Rich | Strength: ~1% | Fermentation: 12–48 hrs

Sarjal Village, Abai Region | Urjar Village, Abai Region | Merke Village, Zhambyl Region

200 ml	1000 ml
2000 ₸	9000 ₸





FOUR-DAY AGED QYMYZ — DONEN

Strong and invigorating qymyz with a bright tang and a pure steppe character.
No richness or smoky notes — straightforward, refreshing, and full-flavored.
A choice for connoisseurs of traditional qymyz.



Dry | Strength: 1.5–2.1% | Fermentation: 3–4 days

Zhanaarka Village, Ulytau Region | Narynkol Village, Almaty Region



200 ml
2000 ₸

1000 ml
9000 ₸



SOFT QYMYZ WITH HONEY

Delicate and aromatic qymyz with added honey.
Soft flavor with a gentle natural sweetness.
Light, harmonious, and especially cherished by connoisseurs of refined drinks.

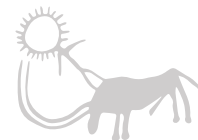
Sweet | Strength: up to 2% | Fermentation: 2 days + honey

Lenger Village, Turkestan Region



200 ml
2000 ₸

1000 ml
9000 ₸



FIVE-DAY TRADITIONAL STRONG QYMYZ — BESTI

Aged qymyz with a deep and complex character. Rich flavor with a pronounced fermented milk base, hints of steppe herbs, earth, and wood. Traditionally served to honored guests as a symbol of respect and generous hospitality.

Strong | Strength: 2–3.5% | Fermentation: from 5 days up to 6 months

Oytal Village, Zhambyl Region | Moyinkum Village, Zhambyl Region



200 ml
2000 ₸

1000 ml
9000 ₸



TRADITIONAL QYMYZ

A rich and expressive qymyz with a deep fermented flavor. Pure, un-smoked. Kumis with character and the strength of “Asau”.

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

Degeres Village, Almaty Region | Besagash Village, Almaty Region



200 ml
2000 ₸

1000 ml
9000 ₸





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.

ARAL VILLAGE, KYZYLORDA REGION



200 ml
2000 ₸

1000 ml
9000 ₸



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.

MAYAKUM VILLAGE, TURKESTAN REGION



200 ml
2000 ₸

1000 ml
9000 ₸



SIGNATURE KUMIS

Steppe Tropical Flavor — creamy, sweet, and wholesome qymyz with tropical notes and a subtle smoky finish.

Harmonious and unique — perfect for connoisseurs of refined drinks.

Creamy | Strength: up to 2% | Fermentation: 2–7 days

200 ml

2600 ₮

900 ml

9600 ₮



Pear Garden — light, creamy, and wholesome qymyz with natural pear notes and delicate vanilla.

Harmonious and refined flavor, perfect for connoisseurs of exquisite drinks.

Spiced | Strength: up to 3% | Fermentation: 2–7 days

200 ml

2600 ₮

900 ml

9600 ₮



Apple Ale on Qymyz — fully fermented qymyz with pronounced tang and subtle fruity notes. Refreshing, rich, and harmonious — perfect for connoisseurs of traditional and experimental qymyz.

Fermented | Strength: up to 5% | Fermentation: 7–24 days

200 ml

2600 ₮

900 ml

9600 ₮





SPECIALITIES

Fat-tail lamb cured 1020
with paprika and nettle

Fat-tail lamb 1020
coated in pepper

Shuzhuk 1520

Smoked horsemeat zhaya 1520

Kazy cured with nettle 1860

Beef basturma 1860

Dry-cured horsemeat 1860
with pomegranate juice



Air-dried venison 1860

Air-dried venison 1860
with elk

Air-dried horse meat 1860
with prunes

Horsemeat sausage 1520
in horse casing

Beef jerky 1520

Horsemeat jerky 1520





STARTERS



Bauysak

3200

**Samsa
with marrow bone**

4000

**Cheburek with lamb
and beef**

3200

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

2900

**Dolma
with camel meat**

6100

Charcoal grill salad

4700

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

5600

Assorted cheeses

9000

Meat specialities

14000

