

### SOUPS



### **BORSCHT SOUP (D, N)**

Traditional beetroot soup, with slow-cooked tender beef, fresh vegetables, and aromatic herbs

## **32 AED**

### PUMPKIN SOUP (D, N, V)

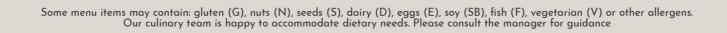
Velvety pumpkin soup with a touch of warmth

## **32 AED**



### SOLYANKA SOUP (D, N)

A rich and savory soup with meat & assorted sausages tangy pickles and olives in a flavourful tomato broth



### **SOUPS / STARTERS**



### LENTIL SOUP (D, N)

Creamy lentil soup with aromatic

**32 AED** 

### **LAGMAN SOUP**

Hand-pulled noodles in a rich beef and vegetable broth

**36 AED** 



# STARTERS



### HUMMUS (D, N)

Smooth chickpea blend with tahini, olive oil, and lemon juice

### **STARTERS**



### **VINE LEAVES**

Traditional dolma stuffed with minced meat and rice served with home made tomato sauce and yoghurt

44 AED

### **SMOKY DELIGHT PLATTER**

Chef's platter of smoked chicken, sausages and salami

**79 AED** 



### SHRIMP SAUTÉE (D, N)

Grilled shrimps with sautéed capsicum in tomato sauce

**42 AED** 

Some menu items may contain: gluten (G), nuts (N), seeds (S), dairy (D), eggs (E), soy (SB), fish (F), vegetarian (V) or other allergens. Our culinary team is happy to accommodate dietary needs. Please consult the manager for guidance

### STARTERS / SALADS



### CRISPY EGGPLANT (D, N)

Crispy fried eggplant with a delicate crunch

**38 AED** 

### **HUMMUS WITH MEAT**

Traditional hummus topped with beef and pine nuts

**46 AED** 



# SALADS



### CAESAR SALAD (D, N)

Classic Caesar salad with chicken and Parmigiano

### **SALADS**



### GREEK SALAD (D, N)

A refreshing mix of crisp lettuce, juicy tomatoes, crunchy cucumbers, onion and olives, topped with creamy feta cheese

## **38 AED**

### BEETROOT SALAD (D, N)

Beetroot laying on rocket leaves, garnished with pomegranate seeds

**34 AED** 



### EGGPLANT ROLLS

Fried eggplant filled with a zesty tomato-garlic blend





### SALADS / BAKERY GOODS



### SPRING SALAD (D, N)

Fresh cucumber, apple, tomato, and red onion topped with walnuts and pomegranate seeds

**38 AED** 

### BURRATA (D, N)

Creamy burrata with cherry tomatoes and basil pesto

**68 AED** 

# **BAKERY GOODS**



### VARENIKI FRIED (D, G)

Traditional fried dumplings with mashed potato

### **BAKERY GOODS**



### FRIED MANTI (D, G)

Five pieces of fried thin wrappers filled with seasoned beef and lamb fat

## **42 AED**

### FRIED YEAST MANTI (D, G)

Authentic fried filo dough filled with combination of beef and lamb

## 40 AED



### **DUMPLINGS REGULAR (D, G)**

Steamed filo pastry filled with minced beef

**38 AED** 

### **DUMPLINGS FRIED (D, G)**

Deep-fried filo pastry filled with minced beef

### **BAKERY GOODS**



### YEAST MANTI BEEF (D, G)

Authentic filo dough filled with combination of beef and lamb

**36 AED** 

### MANTI (D, G)

Five pieces of thin wrappers filled with seasoned beef and lamb fat

**38 AED** 

### MANTI PUMPKIN (D, G)

Five pieces of thin wrappers filled with pumpkin

**34 AED** 



### SAMSA (D, G)

Filo dough filled with beef & lamb meat, onion, beef fat, cumin, and coriander seeds

**26 AED** 

### SAMSA PUMPKIN (D, G)

Filo dough filled with pumpkin, cumin, and coriander seeds

### **BAKERY GOODS / WOK**



### CHEBUREKI BEEF (D, G)

Crispy fried pastry filled with beef and onions

**26 AED** 

### CHEBUREKI CHEESE (D, G)

Crispy fried pastry filled with melted cheese

**22 AED** 



Authentic Hand-pulled noodles stir-fried with beef, vegetables, and savory sauce

44 AED



### **UDON CHICKEN**

Stir-fried Udon noodles with chicken, vegetables, and a savory sauce

44 AED

#### **UDON WITH PRAWNS**

Stir-fried Udon noodles with prawns, vegetables, and a flavorful sauce



### WOK



#### STIR FRIED BEEF & FRIES

Stir fried beef with selection of fresh vegetables topped with aromatic seasonings

## **72 AED**

### STIR FRIED CHICKEN

Stir fried chicken with selection of fresh vegetables topped with aromatic seasonings

68 AED

#### STIR FRIED BEEF

Stir fried beef with selection of fresh vegetables topped with aromatic seasonings

**72 AED** 



#### STIR FRIED SEA BASS

Stir fried sea bass with selection of fresh vegetables topped with aromatic seasonings

**72 AED** 

#### STIR FRIED PRAWNS (S)

Stir fried Prawns with selection of fresh vegetables toped with aromatic seasonings

### **WOK / MAIN DISH**



#### **EGG FRIED RICE**

Scrambled eggs, mixed veggies, and savory spices blended with fragrant rice

## **26 AED**

ADD ON:

SHRIMPS

CHICKEN 12 AED

12 AED

# MAIN DISH

### BESHBARMAK CHICKEN (D, N)

A traditional Central Asian dish served with chicken legs over hand rolled flat noodles

52 AED



### **BESHBARMAK BEEF (D, N)**

A traditional Central Asian dish featuring tender beef over hand rolled flat filo dough

**68 AED** 

### BESHBARMAK HORSE MEAT (D, N)

A traditional Central Asian dish featuring horse meat over hand rolled flat filo dough



### AISHAZZA PLOV (N)

Traditional beef plov served with fresh salad

## **58 AED**

### GET LEAN CHICKEN (N)

Lemon marinated Chicken breast with white rice

62 AED



### STEAK MIGNON (D, N)

Filet Mignon served with Mushroom sauce and potato puree



### BEEF STROGANOFF (D, N)

Delicious Sauteed beef with mushroom and onion

## **84 AED**

### LAMB PAVÉ (D)

Seared Lamb Rump with Chimichurri & Baby Potatoes

**94 AED** 



### SIGNATURE VEAL OSSOBUCO (D, N)

A succulent veal shank, slow-cooked in rich sauce, served over velvety mashed potatoes



### LAMB CHOPS (D, N)

Tender lamb chops with golden fries, roasted tomato, and onion

115 AED

### ROYAL SHANK (D, N, G)

Lamb shank, mashed potatoes, magic glaze, rosemary, pomegranate

118 AED



# SPI A sold

### SPAGHETTI BOLOGNESE (D, N, G)

A savory mix of rich meat sauce, al dente spaghetti, Parmesan, and fresh basil



### MISO CHICKEN (D, N)

Grilled Whole chicken marinated in Miso Glaze sauce

## **86 AED**

### AISHA GRILL (D, N)

Fresh lamb marinated 24 hours then slow-cooked temperature

**76 AED** 



### AISHAZZA MEATBALLS (D, N)

Traditional beef and lamb mixtured meatballs served with white rice and onion on the side





### MINCED KEBAB (D, N)

Char Grilled Minced Kebab

**68 AED** 

### TAVUK SIS (D, G)

Tender Chicken cubes served with White Rice and Grilled Vegetables

66 AED



ROLL KEBAB (D, N)

Beef Roll Kebab

**70 AED** 

All prices are in Dirhams inclusive of 5% VAT, 7% municipality fee and 10% service charge



### LAMB KEBAB (D, N)

Traditional lamb skewers with juice fat

**68 AED** 

### MIX GRILL (D, N, G)

Royal mix of grilled lamb, beef, chicken, rice, onion salad, and sauces

FOR 2 PERSONS / 189 AED

FOR 4 PERSONS / 345 AED



### TRADITIONAL "SHI"

A unique minced meat selection shaped into various savoury bites

### **SEA FOOD**



### MISO GLAZED SALMON (D, N, S)

Freshly baked Salmon Fillet with Miso Glaze Sauce

## **86 AED**

### SEABASS (N, S)

Fresh and Tender Seabass Fillet with grilled vegetables

**86 AED** 



# **DESSERT**



### TOMOMO (D, N)

Authentic filo dough with mix nuts and homemade jam filling

### **DESSERT**



### CREAM PUFF (D, N)

Cream filled puff pastry

**48 AED** 

### NAPOLITAIN (D, N)

Filo pastry with Patisserie cream

**48 AED** 



### MAGNUM CAKE (D, N)

An indulgent chocolate mousse, and rich vanilla cream. Topped with a glossy chocolate ganache and decorated with a signature chocolate shell

### SPECIAL DISH



### **AISHA GRILL**

Fresh Whole lamb marinated 24 hours then slow-cooked temperature

WHOLE /

2200 AED

### TRADITIONAL "SHI"

Selection of seasoned minced meat, shaped into various forms for a unique and flavorful bite

FOR 4 PERSONS / 239 AED

FOR 8 PERSONS / 419 AED



# **EXPLORE OUR MENU**

