

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)

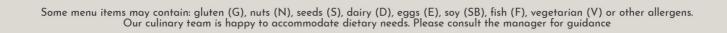
Velvety pumpkin soup with a touch of warmth

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

