

















COLD APPETIZERS

	Fresh vegetable platter	400 g	690
	Central Asian appetizer set	5 pcs/300 g	640
	Suzma (strained yogurt) with cucumbers and sumac / with eggplants	200 g	380
	Eggplant paste with chickpeas	220 g	380
	Vegetables with herbs and pomegranate dressing / with Feta cheese	200/40 g	370/440
	 Hummus / with chicken liver	180/60/120 g	380/440
	Assorted pickles	650 g	650
	Marinated platter <i>Green olives, black olives, artichoke, sun-dried tomatoes</i>	200/100 g	580/290
	Cheese platter <i>Grana Padano, Dorblu, Goat's Camembert with figues</i>	150/50 g	940
	Caspian (Sea) herring with young potatoes	100/80/15 g	440
	Norin <i>Finely chopped home made noodles with horse meat</i>	150/20 g	550
	Tandoori lamb with Uzbek juniper	120/20 g	420
	Kazy / Kazylyk <i>Uzbek horse meat sausage</i>	90/20 g	440
	Burrata with Uzbek tomatoes	150/130 g	720
New	Chicken liver pate with persimmon	100/50 g	440
New	Salmon with baked sweet potato, avocado and teriyaki sauce	200/30 g	540

SALADS

	Achichuk salad <i>Uzbek tomatoes with onions</i>	200 g	420
	Uzbek tomato with orange / with Feta cheese	280/50 g	490/550
	Warm salad with Halloumi cheese and hummus	200 g	560
	Cured duck breast salad with honey mustard dressing	220 g	620
	Warm salad with chicken liver and caramelized apple	185 g	550
	Beet salad with goat cheese and pine nuts	270 g	530
New	Salted salmon with avocado, mango with lemongrass sauce	160 g	670
	Marbled tenderloin salad with dried persimmon	200 g	590
	Arugula salad with prawns, chavroux cheese and passion fruit dressing	220 g	720
New	Crab salad with udon noodles and orange pepper sauce	200 g	990
	Chicken breast salad with spinach and tuna sauce	200 g	510
New	 Chaban salad / with sun-dried tomatoes <i>Vegetables with herbs, Yalta onion and lemon</i>	250 g	490/520


Happy hours on weekdays 12:00 to 4:00 pm (20% discount for the main many and delivery)

Delivery is available on our website oxusmoscow.ru





Selection of dishes from Afisha-Restaurants


HOT APPETIZERS

	Roasted Manti (Uzbek dumplings) with veal / lamb	3 pcs	380
	Manti with pumpkin / spinach and cheese	3 pcs	350
	Lamb samosa / with veal	1 pcs	160
	Mini chebureki with lamb / cheese and herbs	3 pcs	360
	Marbled beef dolma with qatiq	180/30 g	480
	Khasib <i>Uzbek liver sausage</i>	200/30 g	570
	Baked eggplant with goat cheese and tarragon	280 g	420
	Salmon roll with cream and caviar sauce	220/30 g	730
<i>New</i>	Beef tongue with red wine sauce and porcini mushrooms puree	100/60 g	540

SOUPS

	Chorba <i>Lamb with vegetables</i>	300 g	490
	Mashkurda <i>Lamb with Uzbek mung beans</i>	300/30 g	450
<i>New</i>	Russian sturgeon soup with turnip and enokitake mushrooms	350/30 g	570
	Creamy lentil soup	300 g	380
	Creamy baked pumpkin soup	300 g	380
	Oxtail soup with vegetables	400 g	450


HOT ENTREES

	Traditional Uzbek pilaf / with lamb bones	320/400 g	650/750
	Uygurian laghman / kavurma (fried) / vegetarian	350 g	620/570
<i>New</i>	Beef cheeks with mashed potatoes and horseradish	180/80 g	720
<i>New</i>	Duck breast with crispy skin, figues and potato	160/100 g	690
	Chicken breast / with garam masala sauce and basmati rice / seafood	250/70 g	570/830
	Chicken / lamb shawarma	250/40 g	490/580
<i>New</i>	Braised venison with morels, porcini and bok choy	180/80 g	870
<i>New</i>	Dymlyama <i>Stewed oxtail with vegetables</i>	450 g	740


GRILL

	Porterhouse (min 1000g)	100 g*	600
	T-bone (min 800g)	100 g*	550
	Club steak (min 600g)	100 g*	500
	Bon fillet in wine truffle sauce and asparagus	200/60 g	1250
	Strip loin with corn	300/40 g	1470
	Boneless ribeye with corn	350/40 g	2300
<i>New</i>	Chicken with paprika and yogurt sauce	1 pcs/60 g	730

* Dry aging period of marbled meat is not less than 21-45 days, the price is listed for 100g of raw foods.

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SHASHLIK

	Lamb / veal fillet Uzbek shashlik	80/50/30 g	340
	Uzbek lamb ribs	80/50/30 g	320
New	Lamb liver / wrap fat	80/50/30 g	290/320
**	Lamb shashlik / veal shashlik	180/50/30 g	630/720
**	Rack of lamb shashlik	180/50/30 g	910
**	Lamb lula (minced meat) / chicken lula-kebab	180/50/30 g	540/450
**	Chicken drumstick / breast shashlik	180/50/30 g	440
New	Beluga shashlik	180/50/30 g*	1250
	Shashlik platter (per 2-3 persons) Served with baby potato	700/200/100 g**	2380


FISH AND SEAFOOD

New	Grilled seafood platter <i>Squid, scallop, prawns, crab served with cauliflower</i>	600/150 g*	3500
	Starlet in salt / baked with potato (for 2-3 persons)	100/150 g*	240
	Wild sea bass salt / baked / grilled / steamed	100 g	390
New	King prawns grilled / wrapped in kataifi	100 g*	510
New	Scallops with cauliflower puree / with garlic and herbs	100 g*	750
	Crab with melted butter	100 g*	650
New	Grilled squid with shiso butter sauce	100 g*	290
New	Mussels in tomato sauce / coconut milk	100 g*	280
	Corn crusted salmon with vegetables / grilled	180/40/30 g	870
	Sea bass baked in banana leaves	350/50/30 g	680

SIDE DISHES

	 Chargrilled vegetables / tomatoes / eggplants / peppers / zucchini	200 g	380/220
	 Boiled / fried potatoes with herbs / with porcini mushrooms	170 g	190/340
	 Grilled corn with shiso butter sauce	220 g	320
	 Asparagus grilled / steamed with sesame and green onion sauce	100 g	390
New	 Grilled bok choy / with garlic puree	70 g	370
	 Basmati rice with dried fruits	180 g	270

SAUCES

	Chimichurri, rooster (chili), adjika, piri-piri, pomegranate sauce, laza (chili uygharian sauce)	50 g	90
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DESSERTS

New	Baklava with citrus cream and raspberry granita	140 g	420
	Holvaytar with caramelized nuts	120 g	420
	Strawberry & lychees	90/50 g	380
New	Chocolate fondant with vanilla ice cream	100/80 g	450
	Blueberry & chocolate mousse	120 g	390
New	Pineapple tartatin with wine ice cream	150/60 g	480
	Dried apricots with buttercream, almonds and pistachios	3 pcs	240
	Handmade chocolates: with caramel and hazelnuts / mandians / truffle and basil / marzipan with nuts / crocant	1 pcs	85
	Chocolate / pistachio / vanilla ice cream	60 g	160
	Strawberry and basil / lemon / mango sorbet	60 g	160
	Berries: strawberry / blackberry / raspberry / blueberry	50 g	380
	Fruit platter (seasonal fruits)	1000 g	1650

* Prices are listed for 100g of raw foods.

Dear guests, please note that we include 10% service charge for parties of more than 12 persons.



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