










COLD APPETIZERS

	Fresh vegetable platter	400 g	830
	Central Asian appetizer set	5 pcs/300 g	650
	Suzma (strained yogurt) with cucumbers and sumac / with eggplants	200 g	380
	Eggplant paste with chickpeas	220 g	380
	Hummus / with chicken liver	180/60/120 g	380/440
	Assorted pickles	650 g	690
	Marinated platter <i>Green olives, black olives, artichoke, sun-dried tomatoes</i>	210/150 g	730
	Home Cheese platter <i>White cheese, suluguni, camamber and kalamata</i>	280 g	670
	Cheese platter <i>Dor-blu, camamber, grana padana</i>	150/70 g	890
	Caspian (Sea) herring with young potatoes	100/100/25 g	470
	Norin <i>Finely chopped home made noodles with horse meat</i>	150/20 g	550
	Tandoori lamb with Uzbek juniper	90/20 g	440
	Kazy / Kazylyk / Dried duck <i>From Uzbekistan / Tatar horsemeat sausage</i>	90/20 g	480
New	Dried and baked meat platter <i>Kazylik, duck, roast beef, lamb in tandoor, Kalamata and dried tomatoes</i>	160/30/50 g	910
	Burrata with Uzbek tomatoes	150/130 g	820
New	Spring rolls with shrimp / salmon, avocado and sweet and sour sauce	3 pcs/180 g	490
New	Spring rolls with crab, avocado and sweet and sour sauce	3 pcs/150 g	570

SALADS

	Achichuk salad / with chili pepper <i>Uzbek tomatoes with onions</i>	200 g	430
	Uzbek tomato with Feta cheese and orange	280/50 g	550
	Warm salad with Halloumi cheese and hummus	200 g	580
	Cured duck breast salad with honey mustard dressing	220 g	690
	Warm salad with chicken liver and caramelized apple	185 g	490
New	Salted salmon with avocado, mango with lemongrass sauce	210/30 g	720
New	Warm salad with octopus and spinach	310 g	1520
	Marbled tenderloin salad with dried persimmon	180 g	610
	Arugula salad with prawns, chavroux cheese and passion fruit dressing	220 g	720
New	 Tabule with spinach and fried tofu cheese	250 g	480
New	 Crab salad with avocado and orange pepper sauce	220 g	1140
	Chicken breast salad with spinach and tuna sauce	240 g	520
New	 Chaban salad <i>Vegetables with herbs, Yalta onion and lemon</i>	280 g	480



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 / pumpkin	3 pcs	380
	Lamb samosa / with veal	1 pcs	160
	Mini chebureki with lamb / cheese and herbs	3 pcs	380
	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	210/30 g	730
	Octopus with pumpkin	100/100 g	1060




SOUPS

	Chorba <i>Lamb with vegetables</i>	300 g	520
	Mashkurda <i>Lamb with Uzbek mung beans</i>	300/30 g	470
<i>New</i>	Russian sturgeon soup with turnip and enokitake mushrooms	350/30 g	590
	Creamy lentil soup	300 g	380
	Creamy baked pumpkin soup	300 g	380
	Oxtail soup with vegetables	400 g	490
	Chicken noodle soup with spinach	300 g	430

HOT ENTREES


	Traditional Uzbek pilaf / with lamb bones	320/400 g	650/750
<i>New</i> 	Veggie lagman with tofu cheese / Uygur lagman / fried lagman	350 g	470/620
<i>New</i>	Quail in citrus and miso sauce with cauliflower and Teriyaki sauce	1/2/70 g	490
<i>New</i>	Beef cheeks with mashed potatoes and horseradish	180/100/50 g	780
<i>New</i>	Duck breast with crispy skin, figs and potato	140/100 g	720
	Chicken / lamb shawarma	270/60 g	490/550
	Chicken Tabaka	1 pcs	710

GRILL

	Porterhouse (min 1000g)	100 g*	690/800
	T-bone (min 800g)	100 g*	730
	Club steak (min 600g)	100 g*	650
	Bon fillet in wine truffle sauce and asparagus	200/60 g	1580
	Boneless ribeye with corn	350/40 g	2300
<i>New</i>	Chicken with paprika and yogurt sauce	1 pcs/60 g	740

 up to 21 days / over 21 days

* 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 ribs shashlik	80/50/30 g	320
New	Quail shashlik	180/50/30 g	570
**	Lamb shashlik / veal shashlik	180/50/30 g	670/780
**	Rack of lamb shashlik	180/50/30 g	960
**	Lamb lula (minced meat) / chicken lula-kebab	180/50/30 g	540/470
**	Chicken drumstick / breast shashlik	180/50/30 g	480
New	Beluga shashlik	180/50/30 g*	1440
	Shashlik platter (per 2-3 persons) <i>Served with baby potato</i>	600/100/50 g**	2650


FISH AND SEAFOOD

New	Grilled seafood platter <i>Squid, scallop, prawns, octopus, served with cauliflower</i>	600/150 g*	3400
	Starlet in salt / baked with potato (for 3-4 persons)		1 fish / 3600
	Wild sea bass salt / baked / grilled / steamed		1 fish / 4650
New	King prawns grilled	100 g*	550
New	Scallops with cauliflower puree	100 g*	770
New	Grilled squid / with shiso butter sauce	100 g*	460
	Salmon with vegetables / grilled	180/40/30 g	870
	Sea bass baked in banana leaves	350/50/30 g	950
New	Grilled octopus with mashed potatoes	100/100/40 g	1740

SIDE DISHES

	 Chargrilled vegetables / tomatoes / cauliflower / peppers / zucchini	200 g	380
	 Boiled / fried potatoes with herbs / with porcini mushrooms	170 g	240/390
	 Grilled corn with shiso butter sauce	220 g	340
	 Asparagus grilled / steamed with sesame and green onion sauce	100 g	490
	 Basmati rice with dried fruits	180 g	280
New	 Cauliflower with tuna sauce and pizitano cheese	180 g	310

SAUCES

	 Chimichurri, rooster (chili), adjika, piri-piri, pomegranate sauce, laza (chili uygharian sauce)	50 g	100
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DESSERTS

New	Baklava with citrus cream and raspberry granita	140 g	420
	Holvaytar with caramelized nuts	120 g	400
	Strawberry & lychees	90/50 g	380
New	Chocolate fondant with vanilla ice cream	100/80 g	410
	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	280
	Handmade chocolates: with caramel and hazelnuts / mandians / truffle and basil / marzipan with nuts / crocant	1 pcs	90
	Chocolate / pistachio / vanilla ice cream	60 g	210
	Strawberry and basil / lemon / mango sorbet	60 g	210
	Berries: strawberry / blackberry, raspberry, blueberry	50 g	320/440
	Fruit platter (seasonal fruits)	1400 g	2500

* 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.



Selection of dishes from Afisha-Restaurants

PORTO&JERES 75 ml

Jerez Fino Marismeno, Special Reserve, Sanchez Romate	450
Jerez Cream Iberia, Special Reserve 8 y.o.	570
Colheita 2001 Porto, Quinta do Crasto	1170
Kopke 20 y.o. Porto	1540
Dow's LBV 2012 Porto	590

VERMOUT 75 ml

Cocchi Americano / Cocchi Rosa / Cocchi Amaro	540
Martini Reserve Special Rubino	310

GIN 50 ml

Roku, Japanese Craft Gin	420
Beefeater	370
Hendrick's	640
London Dry Sipsmith	580
Bombay Sapphire	550

TEQUILA 50 ml

Leyenda del Milagro	380
Don Julio Reposado	1100
Patron Anejo	680
Patron Silver	570

BITTER 50 ml

Fernet Branca	340
Branca Menta	340
Campari	290
Aperol	250
Jagermeister	310
Becherovka	290

SAMOGON 50 ml

Samogon Handsa Organic	370
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VODKA 50 ml

Onegin	310
Tsarskaya Gold	190
Koskenkorva	240
Beluga Gold Line	580
Grey Goose Original	370

RUM&CACHACA 50 ml

Brugal 1888	720
Bacardi Anejo 4 y.o.	350
Botucal Planas	410
Botucal Single Vintage 2002	1300
Zacapa 23 Solera	880
Cachaca 51	320

COGNAC&ARMAGNAC 50 ml

Courvoisier VS	450
Courvoisier XO	2100
Tesseron «Composition»	960
Tesseron Lot N° 76 XO Tradition	1650
Remy Martin Louis XIII	16700
Chateau de laubade VSOP	650

CALVADOS 50 ml

Pere Magloire VSOP	640
Pere Magloire XO	1100

GRAPPA 50 ml

Sibona, Riserva Port	790
Berta Tre Soli Tre	2200
Sassicaia	1600
Primagioia	1100
Tignanello	1200
Barbero La Bianca	360

WHISKY 50 ml**Single Malt**

The Macallan Triple Cask 12 y.o / Double Cask 12 y.o.	720
The Macallan Double Cask 15 y.o	990
The Macallan Double Cask 18 y.o	1600
The Macallan Triple Cask 25 y.o	13500
Linkwood 15 y.o Gordon & MacPhail	1450
Craigellachie 13 y.o	750
Aberfeldy 16 y.o	950
Lagavulin 16 y.o	1350
Laphroaig 10 y.o	740
Glenmorangie Quinta Ruban 14 y.o	980
Highland park 12 y.o	620
Highland park 18 y.o	1400
Auchentoshan 12 y.o	510

Scotch Blend

The Naked Grouse	450
Chivas Regal 12 y.o	490
Chivas Regal 18 y.o	900
Royal Salute 21 y.o	2100
Dewar's «Monarch» 15 y.o	510
Monkey Shoulder	480

Japanese

The Yamazaki Single Malt	1100
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American

Maker's Mark	430
Jim Beam	260
Jack Daniel's	410
Woodford Reserve	570

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Irish

Jameson	330
The Pogues Single Malt	410

LIQUEURS 50 ml

Grand Marnier Cordon Rouge	450
Baileys	370
Drambuie	410
Sambuca	380
Kahlua	360
Limoncello	350

BEER 330/500 ml

Radeberger draught	360/410
Krombacher draught	340/390
Leffe (blond / brune)	360
Clausthaler Unfiltered n/a	300

SIGNATURE COCKTAILS

	Oxus (<i>Rum, disaronno, raspberry, peach, lemon juice, spice syrup, nutmeg</i>)	650
New	Fiero tonic (<i>Martini Fiero, tonic, orange fruits</i>)	550
	Enjoyment (<i>Tequila, peach, passionfruit, lychee foam</i>)	530
	Bella chao (<i>Gin, aperol, lemon juice, orange bitter, glair</i>)	480
New	Roku tonic (<i>Roku Japanese craft gin, ginger, tonic</i>)	490
	Fernet tropical (<i>Fernet Branca, passion fruit, lime juice</i>)	450
New	Negroni Rubino (<i>Martini Rubino, vermouth, gin</i>)	550
New	Violet (<i>Tonic, gin, violet liquor</i>)	550

WORLD CLASSIC COCKTAILS

Aperol Spritz	550
Kir Royal	550
Bellini	550
Mai Tai	550
Long Island Ice Tea	650
Whiskey Sour	450
Old Fashioned	550
Manhattan	490
Disaronno Sour	490
Rossini	550
Cosmopolitan	470
Daiquiri	470
Margarita	470

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VIRGIN COCKTAILS & LEMONADES

	Lemonade Mandarin-Kumquat	380 ml/1l	350/750
	Lemonade Peach-Passionfruit	380 ml/1l	350/750
<i>New</i>	Lemonad Pomegranate	380 ml/1l	450/900
	Lemonade Raspberry with Lemongrass	380 ml/1l	350/750
	Lemonade Mango-Basil	380 ml/1l	350/750
	Lemonade Estragon	380 ml/1l	300/700
	Lemonade Pear-Lemongrass	380 ml/1l	350/750
	Lemonade Pinapple-Sorrel	250 ml/1l	350/750
	Mors cranberry	250 ml/1l	250/650
	Sharbat (dried fruits)	250 ml/1l	250/650

SMOOTHIES & MILKSHAKES

<i>New</i>	Smoothie Mango-passionfruit	380 ml	350
	Smoothie Wild berries	380 ml	350
	Smoothie Banana-strawberry	380 ml	350
	Milkshake Chocolate	280 ml	320
	Milkshake Strawberry	280 ml	350
	Milkshake Banana	280 ml	320
<i>New</i>	Milkshake Salted Caramel	280 ml	350

FRESH JUICES 250 ml

	Orange	380
	Grapefruit	380
	Apple	380
	Celery	350
	Carrot	350
	Pomegranate	700
	Pinapple	650

JUICES 200 ml

	Orange	210
	Apple	210
	Cherry	210
	Tomato	210

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SOFT DRINKS

Coca-Cola	210
Coca-Cola Zero	210
Sprite	210
Ginger Ale	210
Tonic	240

MINERAL WATER

Surgiva / Italy	250/750 ml	260/400
Solan de Cabras / Spain	500 ml	510
Borjomi / Georgia	500 ml	280

COFFEE

Espresso	210
Americano	210
Double Espresso	260
Cappuccino	260
Latte	280
Classic Raff Coffee	280
Hot Chocolate	280
Cacao	190
Irish coffee	360
Eastern coffee	250

BLACK TEA 450 ml

Assam	340
Earl Grey	380
Puer	410
Darjeeling	410

GREEN TEA 450 ml

Samarkand 95	390
Sencha	370
Teguanin	370
Milk Oolong	410
Uzbek herbs	480
Dragon warrior	440
Morgentau	440

HOMEMADE TEAS 550 ml

<i>New</i>	Persimmon tea with turmeric	470
	Cranberry with Mint	470
	Fruit Mix with Lemongrass	470
	Moroccan	470
	Honey Ginger	470
	Buckthorn with Pear	470
	Passionfruit with orange juice and thyme	580
	Raphael	470
	Masala	450
<i>New</i>	Fungus betulinus	550

All prices are in rubles.

Dear guests, please note that we include 10% service charge for parties of more than 14 persons.