












COLD APPETIZERS

New	Oysters	1 pcs	350
	 Fresh vegetable platter	400 g	860
	 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	710
	 Marinated platter <i>Green olives, black olives, artichoke, sun-dried tomatoes</i>	210/150 g	580
	 Home Cheese platter <i>White cheese, suluguni, camamber and kalamata</i>	280 g	730
	Cheese platter <i>Dor-blu, camamber, grana padana</i>	150/70 g	940
New	Fish platter <i>Salmon, sturgeon, eel smoked</i>	300/15 g	2100
	Caspian (Sea) herring with young potatoes	100/100/25 g	490
	Norin <i>Finely chopped home made noodles with horse meat</i>	150/20 g	570
	Tandoori lamb with Uzbek juniper	90/20 g	470
	Kazy / Kazylyk / Dried duck <i>From Uzbekistan / Tatar horsemeat sausage</i>	90/20 g	510
New	Dried and baked meat platter <i>Kazylik, duck, roast beef, lamb in tandoor, Kalamata and dried tomatoes</i>	160/30/50 g	980
	 Burrata with Uzbek tomatoes	150/130 g	740
New	Spring rolls with crab, avocado and sweet and sour sauce	3 pcs/150 g	620
New	Spring rolls with shrimp / salmon, avocado and sweet and sour sauce	3 pcs/180 g	490

SALADS

	 Achichuk salad / with chili <i>Uzbek tomatoes with onions</i>	200 g	450
	 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	740
New	Warm salad with octopus and spinach	310 g	1520
	Marbled tenderloin salad with dried persimmon	180 g	630
	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	1240
	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	420



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

	Manti (Uzbek dumplings) with veal / lamb / pumpkin <i>couple / roasted</i>	3 pcs	380
	Lamb samosa / with veal	1 pcs	160
	Mini chebureki with cheese and spinach / lamb	3 pcs	380
	Marbled beef dolma with qatiq	180/30 g	520
	Khasib <i>Uzbek liver sausage</i>	200/30 g	590
	Baked eggplant with goat cheese and tarragon	280 g	450
	Salmon roll with cream and caviar sauce	210/30 g	690
	Cauliflower steak grilled with pumpkin cream	200/65/15 g	460




SOUPS


	Chorba <i>Lamb with vegetables</i>	300 g	560
	Mashkurda <i>Lamb with Uzbek mung beans</i>	300/30 g	490
<i>New</i>	Russian sturgeon soup with turnip and enokitake mushrooms	350/30 g	590
	Oxtail soup with vegetables	400 g	520
	Chicken noodle soup with spinach	300 g	430
	Creamy baked pumpkin soup	300 g	380
	Creamy lentil soup	300 g	380

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>	Beef cheeks with mashed potatoes and horseradish	180/100/50 g	830
<i>New</i>	Duck breast with crispy skin, figues and potato	140/100 g	720
	Shawarma chicken / lamb	270/60 g	520/610
	Chiken Tabaka by Tashkent	1 pcs	760
	Shoulder lamb, baked (<i>for 2-3 persons</i>)	1 pcs	2250

GRILL

	Porterhouse (<i>min 1000g</i>)	100 g	720
	T-bone (<i>min 800g</i>)	100 g	690
	Club steak (<i>min 600g</i>)	100 g	650
	Bon fillet in wine truffle sauce and asparagus	170/60 g	2200
	Boneless ribeye with corn	300/60/40 g	2500
<i>New</i>	Chicken with paprika and yogurt sauce	1 pcs/60 g	780

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







SHASHLIK

	Lamb ribs shashlik	80/50/30 g	360
**	Lamb shashlik / veal shashlik	180/50/30 g	710/850
**	Rack of lamb shashlik	180/50/30 g	960
**	Lamb lula (minced meat) / chicken lula-kebab	180/50/30 g	580/490
**	Chicken drumstick / breast shashlik	180/50/30 g	490
New	Beluga shashlik	180/50/30 g	1440
New	Lamp shashlik (Afgani recipe)	180/50/30 g	780
	Shashlik platter (per 2-3 persons) Served with baby potato	600/100/50 g**	2850

FISH AND SEAFOOD

New	Grilled seafood platter <i>Squid, scallop, prawns, octopus, served with cauliflower</i>	600/150 g*	3800
	Starlet in salt / baked with potato (for 2-3 persons)		1fish / 2900
	Wild sea bass salt / baked / grilled / steamed (for 2-3 persons)		1fish / 4100
New	King prawns grilled	100 g*	580
New	Scallops with cauliflower puree	100 g*	770
	Salmon with vegetables / grilled	180/40/30 g	950
	Sea bass baked in banana leaves	350/50/30 g	870
New	Grilled octopus with mashed potatoes	100/100/40 g	1740
New	Grilled squid / with shiso butter sauce	100 g*	460

SIDE DISHES

	 Chargrilled vegetables / tomatoes / cauliflower / peppers / zucchini	200 g	380
	 Boiled / fried potatoes with herbs / with porcini mushrooms	170 g	260/390
	 Grilled corn with chimichueel sauce	220 g	360
	 Asparagus with sesame and green onion sauce grilled / steamed	100 g	490
New	 Cauliflower with tuna sauce and grana padano cheese	170/30 g	310
	 Basmati rice with dried fruits	180 g	280

DESSERTS

New	Baklava with citrus cream and raspberry granita	140 g	440
	Holvaytar with caramelized nuts	120 g	420
	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	510
	Dried apricots with buttercream, almonds and pistachios	3 pcs	280
	Fruit platter (seasonal fruits)	1800 g	4800
	Handmade chocolates: with caramel and hazelnuts / mandians / truffle and basil / marzipan with nuts / crocant	1 pcs	100
	Chocolate / pistachio / vanilla ice cream	60 g	240
	Strawberry and basil / lemon / mango sorbet	60 g	240
	Berries: strawberry / blackberry, raspberry, blueberry	50 g	360/480

* 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.

** Dishes go to shshlik platter