






Menu

Cold starters









	CHF
100 Vegetable selection caucasian style 	12.-
<i>Cucumbers, tomatoes, herbs, bell pepper and «Brynza» salty fresh cheese</i>	
101 Assortment of traditional pickles 	16.-
<i>Pickled cucumbers, cherry tomatoes, cabbage, squash, garlic and hot chilli pepper</i>	
102 Vodka snacks selection	15.-
<i>Herring, boiled potatoes and whole wheat bread, onions, mustard</i>	
103 Sprat tapas	15.-
<i>With Brown bread, pickled cucumbers, scallions and fresh cheese</i>	
104 Beef tongue «Yakhna Til»	16.-
<i>Boiled beef tongue with onions, dill, radish and mustard</i>	
105 Tuna Tartar	24.-
<i>Minced raw tuna filet with soya sauce, cucumbers and pineapple</i>	
106 Eggplant rolls 	18.-
<i>Battered eggplants stuffed with tomatoes, herbs, nuts, garlic and spices</i>	
107 Tuna Tataki	24.-
<i>Sesame-crusted lightly seared tuna, served with soya sauce and avocado cream</i>	
108 Beef Aspic	18.-
<i>Beef in a jellified meat stock with an egg</i>	

Hot starters

		CHF
108	Traditional Samsa (30 min) <i>Traditional tandoori baked pastry, stuffed with lamb, onions and spices</i>	3 pieces 18.-
109	Samsa with lamb and potatoes (30 min) <i>Traditional tandoori baked pastry, stuffed with lamb, potatoes, onions and spices</i>	3 pieces 18.-
110	Spinach Samsa (30 min)  <i>Traditional tandoori baked pastry, stuffed with spinach and spices</i>	3 pieces 16.-
111	 «Silk Road» signature chicken tempura <i>Chicken Tempura with almonds</i>	22.-
112	Chebourek <i>Deep-fried turnover with a filling of minced lamb and spices</i>	16.-
113	Khatchapuri <i>Traditional Georgian dish of cheese-filled puff pastry</i>	15.-
114	Traditional homemade Uzbek bread “Lepeshka”	7.-

Salads



CHF

- 210 **Summer Salad** 20.-
Romaine lettuce, cubes of avocado and mango, almonds with a light citrus dressing
- 201  **“Silk Road” signature salad**  18.-
Mix of Salad leaves with cherry tomatoes, cucumbers with fresh marinated cheese
- 202 **Royal Salad**  16.-
Salad of beetroot, walnuts, garlic and apple with a mayonnaise dressing
- 203 **Vegetable salad «Bakou»**  15.-
Tomatoes, cucumbers, basil, parsley, red onions with olive oil dressing
- 204 **Grilled vegetable salad «Mangal»**  18.-
Eggplants, tomatoes, bell peppers, chilli with parsley and onions
- 205 **Atchichuk**  12.-
Tomatoes, onions, basil and chilli pepper. Highly recommended to pair with Pilaf
- 205 **Bakhor**  16.-
Suzma, radish, cucumber, fine herbs
- 206 **Chicken Caesar salad** 22.-
Slices of grilled chicken breast, Romaine lettuce, cherry tomatoes, croutons, Parmesan cheese
- 207 **Russian «Olivier» salad** 18.-
Veal, boiled potatoes, carrot, egg, pickled cucumbers and green peas with a mayonnaise sauce
- 208 **Morkovcha**  15.-
Spicy carrot salad
- 209 **Russian herring salad** 18.-
Herring, boiled potatoes, carrots, onions, egg and beetroot coated with a mayonnaise sauce

Soups



	<i>CHF</i>
301 Chuchvara <i>Broth with small Uzbek dumplings</i>	21.-
302 Chicken broth with noodles	19.-
303 Mastava <i>Thick lamb broth with rice, lamb and vegetables</i>	19.-
304 Borsch <i>Traditional soup from Russian cuisine, made of beetroot, beef, cabbage, potatoes, onions and carrots</i>	19.-
305 Okroshka <i>Refreshing yoghurt-based cold soup with cucumbers, potatoes, boiled veal, eggs and dill</i>	19.-

Wok dishes

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|-----|---|------|
| 401 |  Wok seared beef with vegetables | 29.- |
| | <i>Beef fillet stir fried with onions and bell peppers</i> | |
| 402 |  Chinese pepper chicken | 26.- |
| | <i>Chicken breast, marinated in a Chinese pepper sauce stir-fried with vegetables</i> | |
| 403 |  Tiger prawns in a Teriyaki sauce | 29.- |
| | <i>Prawns stir-fried with vegetables</i> | |
| 404 |  Tiger prawns in a garlic sauce | 29.- |
| | <i>Stir-fried prawns in a spicy sauce</i> | |
| 405 |  Wok seared vegetables in a spicy sauce  | 22.- |
| 406 |  Wok seared tofu with vegetables  | 24.- |
| |  Chinese noodles | |
| 407 | With shrimps | 29.- |
| 408 | With beef | 29.- |
| 409 | With chicken | 26.- |

Main courses

CHF

- 501  **Traditional Uzbek Pilaf - Toy Oshi** 29.-
Tashkent's rice Lazer with yellow carrot, raisins and national Uzbekistan's spices
- 502 **Manty (30 min)** 32.-
Large steamed dumplings, made of extremely thin dough, stuffed with tender lamb meat with herbs and spices
- 503 **Dolma** 29.-
Grape leaves stuffed with minced lamb meat, rice, herbs and oriental spices
- 504 **Russian «Pelmeni»** 25.-
Steamed dumplings, stuffed with beef meat. Served with sour cream
- 506 **Beef Stroganoff** 28.-
Pan-seared slices of beef in a creamy mushroom sauce. Served with mashed potatoes
- 507 **Kazan Kebob** 28.-
Rack of lamb sauteed with potatoes
- 510 **Baked salmon with spinach** 29.-
Salmon fillet with spinach in a creamy sauce
- 511 **Chicken "Tabaka"** 29.-
Traditional Georgian recipe. Pan-fried, caramelized chicken, seasoned with garlic
- 512 **Pan fried potatoes with mushrooms**  15.-



Barbeque

CHF

601	Salmon Shashlik	29.-
602	Chicken breast Shashlik	29.-
603	Beef Shashlik	32.-
604	Lamb ribs Shashlik	34.-
605	Lamb filet Shashlik	34.-
606	Lamb Lulja-Kebab	32.-
607	Duck breast Shashlik	35.-
608	Vegetable Shashlik 	16.-

Side Dishes

701	Boiled rice	6.-
702	Fried potatoes with rosemary and garlic	6.-
703	French fries	6.-
704	Boiled potatoes with butter and dill	6.-
705	Sautéed spinach	6.-
706	Steamed vegetables	6.-
707	Grilled vegetables	6.-

Sauces

801	Pomegranate «Narsharab»	4.-
802	Spicy Adjika	4.-
803	Tartar	4.-
804	Satsebeli	4.-
805	Barbeque	4.-



Degustation Menu

(for min. 2 pax)

Salad Assortment:

Russian «Olivier» salad

Veal, boiled potatoes, carrot, egg, pickled cucumbers and green peas with a mayonnaise sauce

Royal Salad

Salad of beetroot, walnuts, garlic and apple with a mayonnaise dressing

Russian herring salad

Herring, boiled potatoes, carrots, onions, egg and beetroot coated with a mayonnaise sauce

Bakhor

Suzma, radish, cucumber, fine herbs

Grilled vegetable salad «Mangal»

Eggplants, tomatoes, bell peppers, chilli with parsley and onions

Selection of Main courses:

Samsa

Traditional tandoori baked pastry, stuffed with lamb, onions and spices

Traditional Uzbek Pilaf - Toi Oshi

Tashkent's rice Lazer with yellow carrot, raisins and national Uzbekistan's spices

Manty

Large steamed dumplings, made of extremely thin dough, stuffed with tender lamb meat with herbs and spices

Dolma

Grape leaves stuffed with minced lamb meat, rice, herbs and oriental spices

(price p.pax) 75. - CHF

Desserts

		CHF
911	Poppy seed roll <i>Tender, soft, sweet yeast bread swirled with a creamy homemade poppy seed filling</i>	12.-
912	Fruit plate <i>Seasonal fruit selection</i>	22.-
913	Napoleon <i>Traditional Russian mille-feuille. Layers of puff pastry with a pastry cream</i>	12.-
914	Pakhlava <i>Traditional dessert of Azerbaijan with nuts and honey</i>	12.-
915	Medovik <i>Russian multi layered honey cake with a cream</i>	12.-
916	Tiramisu <i>The classic Italian dessert. A layer of creamy custard set atop espresso-soaked ladyfingers.</i>	12.-
917	Ice-cream and sorbet selection <i>Chocolate, vanilla, strawberry, lemon, apricot coconut, berries, stracciatella</i>	per scoop 4.50
918	Homemade jam	6.-



Prices in CHF

Origin of meats:


Beef: Switzerland, France

Lamb: France, N. Zealand, Scotland

Chicken: Switzerland, France

In our dishes we are using only **halal** meat

 *Vegetarian dish*

 *Signature dish*

 *Spicy dish*