

# *Tchaïkhana de Boukhara*

<b>Menu Delight</b> (assortment of salades, variety of dishes and desserts of your choice)	27€
<b>Menu Central Asia</b> (starter, main course and dessert of your choice based on Central Asian spts)	25€
<b>Menu “Boukhara”</b> (starter, main course and dessert of your choice)	23,5€
<b>Menu « Avicenne »</b> - vegetarian (starter, main course and dessert of your choice)	23,5€

## **Starters**

Salad Tamerlan (grilled eggplants, tomatoes, cucumbers, onions, white cheese (feta), sprinkled with olive oil..)	7€
Salad Bukhara (tomatoes, onions, radishes, olive oil & feta)	6€
Salad Atchik-Tchuchuk (traditional uzbek salad: tomatoes, onions & black pepper)	5€
Salad Four Seasons (pickles, olives, marinated pepper, salad)	6,5€
Samsas (Lamb, white cheese (feta), spinach or pumpkin) : baked puff pastry (2pieces), served with the mount of lettuces & salad	6,5€
Mantis (big steamed raviolis of lamb) (2 pieces) – lettuces & salad	6,5€
Mantis-vegetarian, based on potatoes, onions, pumpkin (according to season) (2pieces)	6,5€
Ayran – refreshing traditional soup of Central Asia on the base of dairy milk (yogurt), cucumbers, radishes, eggs, fresh coriander & dill (serves fresh and chilly)	6,5€
Shourpa – traditional uzbek soup, aromatic and hearty with root vegetables and lamb	7€
Cream soup	6,5€

## **Main courses**

Plov – the king and the masterpiece of culinary art and uzbek cuisine, prepared with rice, lamb, carrots, chick-peas and flavoured with the spices of Bukhara	12€
Assortment of samsas - shaped pastry shell with a savory filling of potatoes, onions, pumpkin, spinach, lamb, coriander...(4pieces), served with rice	13€
Assortment of mantis – meet-based or vegetarian (spinach/pumpkin), served with rice	13€
Hanoum – steamed uzbek lasagne (lamb, potatoes, pumpkin, according to the season), served with rice and the sauce Turkestan	12€
Côtes d’Agneau - lamb chop, served with rice and salad	14€

## **Specialities of Central Asia**

Dolma – stuffed bell pepper, filling of rice, ground meat, tomatoes; and served with tomato sauce	14€
Chuchvara – the widespread national dish, little raviolis stuffed with beef and boiled in salt water, served with sauce of saor milk “suzma” or sauce Turkestan	14€
Lagman - This dish, combining in itself the first and the second course, contains homemade noodles dressed with sauce with pieces of meat and vegetables.	14€
Qavurma Lagman – Long handmade noodles stir-fried with pieces of meat and vegetables, flavoured with the spices of Bukhara	15€

## **Desserts**

Chak-Chak - the crunchy uzbek biscuit of honey and nuts, distinctiveness of Central Asia	6,5€
Cake Bukharian Emir – Chef’s special (puff pastry of raisins, nuts and honey)	6,5€
Exotique fruit salad «Oasis » (banane, ananas, apples and watermelon)	6€
Icecream (vanilla bourbon, pistages) & Sorbets (pear williams, strawberry)	6€
Coupe SAMARKAND – with 2 balls of icecream, fresh fruits and chocolat and caramel toppings	6,5€