

EUROPEAN MENU

COLD SNACKS

MEAT/CHEESE

BRUSCHETTA DUET	3400
DELI MEATS	5700
APPETIZER WITH SIMMERED PEAR AND YOUNG STRACCIATELLA	4500

SEAFOOD/FISH

ASSORTED SMOKED AND MARINATED FISH	7400
TUNA TATAKI WITH MANGO CHILI SAUCE AND VEGETABLE SALSA	4500
BRUSCHETTA SET CRAB, SALMON, PINK TUNA	5400

SALADS

MEAT/VEGETABLES

GRILLED SALAD WITH VEAL AND RIPE VEGETABLES	4200
GREEK SALAD WITH AVOCADO	4100
TEMPURA SALAD WITH CRISPY EGGPLANTS	2800

SEAFOOD/FISH

SALAD WITH KAMCHATKA CRAB AND SHRIMP	5900
SALAD WITH MILD SALMON, AVOCADO AND POACHED QUAIL EGG	4200

HOT APPETIZERS

SHRIMPS SIMMERED IN CREAM SAUCE WITH SPINACH AND CHAMPIGNONS	5400
TERIYAKI CHICKEN FILLET WITH JAPANESE RICE	3300

PASTA/RISOTTO

UDON WITH SALMON AND MUSHROOMS	4400
RISOTTO MILANESE WITH RIPPED VEAL	4400
CASARECCIA WITH SHRIMP SPINACH AND TRUFFLE	4900
SPAGHETTI CARBONARA WITH VEAL PASTRAMI	4700

JULDYZ

RESTAURANT

SOUPS

MEAT/VEGETABLES

RAMEN WITH CHICKEN AND POACHED EGG	2300
HOMEMADE NOODLES WITH TURKEY	1600
CREAM SOUP WITH FOREST MUSHROOMS TRUFFLE OIL AND ALMOND	2900

SEAFOOD/FISH

BOUILLABAISSA	5600
CONSOMMÉ OF KING PRAWNS AND CHILLED FISH	3800

MAIN COURSES

MEAT

"CHATEAUBRIAND" STEAK SERVED ON AIRY CELERY MOUSSE	8100
CHICKEN WITH SPINACH AND CREAMY SAUCE	3900
CONFIT DUCK LEG WITH CELERY	6100
SIMMERED VEAL CHICKS WITH TRUFFLE PUREE	4100

SEAFOOD/FISH

BALKHASH PIKEPERCH ON TRUFFLE PUREE WITH SIMMERED SPINACH	5400
CRAB PHALANGES WITH SHRIMPS AND FRIED RICE	8700

JOSPER MENU

LAMB RACK MARINATED IN PROVENCE HERBS	8600
VEAL PEPPER STEAK	7800
TOMAHAWK STEAK	12600
SALMON WITH CORN, SHRIMP AND RED CAVIAR	8900
DORADO FILLET WITH ASPARAGUS AND BAKED TOMATOES	8600

SIDE DISHES

POTATO WEDGES	800
FRENCH FRIES	900
QUINOA WITH VEGETABLES	1300
BAKED VEGETABLES	1300
BAKED CHAMPIGNONS	1500

SAUCES

PELATTI	600
NARSHARAB	700
PEPPER SAUCE	600
HUNTER'S SAUCE	600
CREAM SAUCE	600

SILK WAY COUNTRIES MENU

APPETISERS/SALADS

HOT BAURSAKS	900
HOME-SMOKED KAZY AND SHUZHYK	4200
MINI-CHEBUREKS WITH MEAT	1900
HOT FLATBREAD WITH SAUCE OF HOMEMADE AIRAN	1200
TABULE SALAD WITH KAZY AND BRYNDZA	3200

SOUPS

NARYN FROM A YOUNG FOAL	2500
LENTILS SOUP	1300
LAMB SORPA	2800
TUSHPARA WITH VEAL AND SOUR CREAM	1700

MAIN COURSES

TRADITIONAL BESBARMAK	6600
BAL KURDAK WITH HORSEMEAT	4100
KUMYS ZHAURYN	5900
BAKED KAZY WITH CURT SAUCE	6400

DESSERTS

FRUIT PLATE	5890
MERINGUE ROLL	1490
PISTACHIO MERINGUE	1490
NEW YORK CHEESE CAKE	1490
HONEY CAKE	1090
SOPAPILLA CHEESECAKE PIE	1090
NAPOLEON	1090

ADDITIONAL SERVICE CHARGE 10% IS INCLUDED

PLEASE LET US KNOW
IF YOU HAVE ANY ALLERGIES