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OSH

UZBEK TANDOOR

G D	Tandoor Bread	15
	Homemade rich soft Uzbek tandoor bread	
G D	Patir	15
	Homemade rich crispy Uzbek tandoor bread	
G D	Chicken Samsa	35
	Tandoor baked savory pastry filled with chicken, white onion, served with adjika mild	
G D	Beef Mini Samsa	65
	Homemade puff pastry, beef, onion, served with adjika mild	
G D	Lamb Samsa	40
	Tandoor baked savory pastry, filled with lamb shoulder and white onion, served with adjika mild	

MEZE

NG D	Babaganoush	50
	Grilled eggplant, bell pepper, mint leaves, onion, served with homemade Arabic bread	
G D VEG	Hummus	45
	Chickpeas, tahina, lemon, salt, sunflower oil, served with homemade Arabic bread	
NG D	Sirtaki Mousse	50
	Roasted red bell pepper, feta cheese and cream cheese served with homemade arabic bread, tahina	
G VEG	Padron Peppers & Hummus	65
	Grilled padron peppers with chimichuri sauce	

APPETIZERS & SALADS

VEG	Vegetable Platter	130	G VEG	Uzbek Tomato Carpaccio	70
	Selection of fresh Uzbek tomatoes, Uzbek cucumbers, red radish, baby carrots, chili, garlic and fresh herbs			Uzbek tomatoes, cilantro pesto, pomegranate dressing, pine seeds	
VEG	Achichuk	50	D VEG	Garden Salad	70
	Traditional Uzbek salad with Tashkent tomatoes, brown onion, chopped basil			Uzbek tomatoes, Uzbek cucumbers, radish, soft boiled egg. Choice of olive oil or sour cream	
VEG G D	Crispy Aubergine with Goat Cheese	90	NG D	Cheese Platter	190
	Fried eggplant, tomato, goat cheese, pine seeds, mini cress mix and coriander dressing			Gruyère, grana padano, gorgonzola, brie, goat cheese. Complemented with crackers, honeycomb and pear in alcohol	
N VEG Spicy	Georgian Salad with Avocado	70	G	Health-Wealth Green Salad	120
	Uzbek cucumbers, Uzbek tomatoes, avocado, herbs, walnuts, fresh chili			Broccolini, zucchini, asparagus, avocado, mini spinach, cucumber, edamame beans, roasted sesame dressing	
VEG Spicy	Mix Pickle Platter	110	NG D	Watermelon & Feta Salad	55
	Platter of pickled cherry tomatoes, Uzbek pickled cucumbers and home made kimchi, pickled cabbage, spiced carrot			Compressed watermelon, feta cheese, caramelized almond	
N G Spicy	Roast Beef Salad	140	NG D VEG	Baked Aubergine Salad	65
	Salad mix, pepper, roast beef, sesame dressing, grilled avocado, pickled bell-pepper, grilled corn			Grilled salad of eggplant, tomatoes, assorted peppers	

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MAINS

	Osh Prazdnichny	115	D G S	Veal Shank with Buckwheat	140
	Festive Uzbek plov, lamb shoulder, Uzbek carrots, yellow raisins, quail egg & lazar rice			Tomato sauce, oyster mushrooms, coriander	
	Osh Choyhana	115	D	Beef Stroganoff	175
	Traditional Uzbek plov, lamb shoulder, garlic, burnt onion, chili & lazar rice			Beef tenderloin, truffle paste, morels, mashed potatoes, white mushrooms, sour cream, pickled cucumber.	
Spicy G S	Dyl Dyl Lagman	80	D	Beef Cheeks	175
	Wok fried Uzbek home made noodles, beef tenderloin, shiso base sauce, capsicum, red chili, served with adjika spicy			Mashed potatoes, espuma parmesan, cream, parsley, red onion	
G	Lamb Shoulder with Marintaed Tomato & Potato	140	G D	Afghan Kazan	520
	Stewed lamb shoulder, pickled tomatoes in sesame sauce, soy sauce, baked potatoes and basil			Lamb shoulder, tomatoes, onion, zira, coriander, coriander leaves, tandoor bread	
S G	Lamb Shank with Eggplant and Chickpeas	195	G D	Besbarmak	280
	Pomegranate sauce, eggplant, chickpeas			Beef cheek, onion, butter, spring onion, coriander leaves, sunflower oil	
				Master Kazan	490
				4 portion Osh Prazdnichnyi, pickled cabbage, kimchi, spicy carrot, achichuk, pickled capsicum	

SHASHLIK

G N D	Bukhara Lamb Pistachio Kofta	130	G D	Cheddar Chicken Kofta	130
	Grilled minced lamb kofta with pistachio, lepyoshka bread, pickled onions, marinated cucumbers, khaila sauce			Grilled minced chicken kofta, cheddar sauce, lepyoshka bread, pickled onions, marinated cucumber	
G D	Beef Shashlik	135	G D	Chicken Napoleon Shashlik	110
	Grilled marinated beef tenderloin, lepyoshka bread, pickled onions, marinated cucumbers, khaila sauce			Chicken fillet, chicken thigh, bell pepper, coriander, cheddar cheese, lepyoshka bread, pickled cucumbers, jalapeño, red and white onions, khaila sauce	
G D	Lamb Shashlik	155	G D	Vegetable Shashlik	70
	Grilled marinated lamb tenderloin, lepyoshka bread, pickled onions, marinated cucumbers, khaila sauce			Grilled assorted vegetables, lepyoshka bread, onion salad, marinated cucumbers, khaila sauce	
G D	Chicken Shashlik	90	G D	Caucasus Lamb Rack	220
	Marinated chicken thigh, lepyoshka bread, pickled cucumbers, mustard, honey, jalapeño, red and white onions, khaila sauce			Lamb Rack, onion, lemon, salt, pepper, sun flower oil, khaila sauce	
G D	Napoleon Beef Shashlik	140	G D	Caucasus Lamb Shashlik	190
	Layers of grilled beef tenderloin, lamb kofta, and beef fat, lepyoshka bread, pickled onions, marinated cucumber			Lamb leg bonless, onion, lemon, sunflower oil, salt, pepper, khaila sauce	
G D	One Meter Lamb Kebab	350	G D Spicy	Chicken Tabaka	180
	King size lamb kebab, lepyoshka, pickled cucumbers, adjika sauce, onion, khaila sauce			Grilled marinated chicken thighs, lepyoshka bread, pickled onions, marinated cucumbers, adjika mild	

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SOUPS

D	Okroshka	60	D	Borsch	70
	Traditional chilled soup with beef, egg, yogurt, chives, potatoes and dill			Traditional beetroot soup with beef, potatoes and cabbage, served with sour cream	
	Shurpa	70		Royal Ukha	120
	Traditional Uzbek lamb soup with potatoes and carrots, served with lamb chop			Chilean sea bass, black cod, Spanish sea bass, potatoes, tomatoes, dill, spring onion, fish broth	
Spicy G	Lagman	75	Spicy S G	Tom Yum Kha	120
	Tomato base lamb soup with homemade noodles, bell peppers, onion, served with adjika spicy			Spicy seafood soup with coconut milk and vegetables	
D G	Chuchvara	60			
	Lamb dumplings, chicken consommé, served with sour cream				

DOUGH

G D	Lamb Cheburek	70	G D	Lamb Manti	75
	Fried lamb stuffed dough, served with mild adjika			Steamed lamb and onion filled dumplings, served with sour cream	
G D	Cheese Cheburek	65	G D	Potato & Mushroom Vareniki	60
	Fried cheese stuffed dough, served with garlic sauce			Boiled potato and mushroom stuffed dumplings, served with sour cream	
G D	Cheese Qutab	50	G D	Green Manti	50
	Griddle cheese stuffed dough, served with garlic sauce			Spinach, dill, coriander, mint, potatoes, onions, served with sour cream	
G D	Chicken Qutab	50	G D S	Seafood Dumplings	70
	Chicken thigh, mozzarella cheese, mushrooms, onion, served with garlic sauce			Salmon, sea bass, tiger prawns, red onion, sesame oil, served with soy sauce	

SAUCES

Adjika Mild	15	Sour Cream	15
Adjika Spicy	15	Cheddar Sauce	15
Garlic Sauce	15		

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SIGNATURE DRY AGED FISH TECHNOLOGY

FISH WEIGHT RANGES FROM 1.5 TO 3 KG | ALL PRICES ARE PER 100GM

.....	Parrot Fish (Sri Lanka)	AED 100	Salmon (Norway)	AED 100
.....	Shima (Japan)	85	Red Snapper (Japan)	100
.....	Branzino (Spain)	100	Hamachi (Japan)	100

(WHOLE OR FILLET)

.....

SAUCE OF YOUR CHOICE

SIDE OF YOUR CHOICE

	AED		AED
D Fondue Sauce	95	D Artichokes and Spinach	255
Mediterranean Sauce	95	Provençal Vegetables	110
D Tomato Cream Sauce	125	Artichokes with Mint	95
D Saffron Sauce	120		

S

MAGADAN SHRIMPS

..... **330 AED/400g**

CAVIAR SELECTION

		GRAMS	AED
• D G	Garbousha Red Caviar	125	490
• D G	Premium Osetra Black Caviar	50/125	990/2390
• D G	Persian Black Caviar	50/125	1090/2590

* served with pancakes and sour cream

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APPETIZERS & SALADS

S	Dry-Aged Tuna Ceviche	135		Smoked Salmon Salad	140
	Dry-aged blue fin tuna, watermelon gazpacho, Uzbek tomatoes, avocado, fresh greens			Cold smoked Norwegian salmon, baby spinach, mixed lettuce, red onion, mustard dressing	
Spicy S D	Branzino Ceviche	155		Octopus Salad	145
	Wild branzino, Tom Yam sauce, sweet potato, edamame beans			Grilled Spanish octopus, mixed lettuce, honey mustard dressing, baby potatoes, olives	
	Branzino Tiradito with Uzbek tomatoes	180	G S	Scallops Tartar with Raspberry & Avocado	150
	Semi wild branzino, Uzbek tomatoes, red onion, chili			Avocado, sesame oil, soy sauce, truffle oil, ponzu sauce	
G	Branzino Tataki with Yuzu Sauce	180		Smoked Mackerel & Fried Potatoes	110
	Grilled sea bass fillet, yuzu sauce, shiso sauce, olive oil, chives			Home made smoked mackerel fillet, pickled onions, vinegar, pan fried potatoes and borodino bread	
	Salmon Carpaccio and Mango Salsa	135	G	Hamachi with Orange Carpaccio	135
	Green onion, olive oil, chili, shallot, mango puree, coriander			Dry-aged hamachi fillet, orange, sesame sauce, lime	
G Spicy	Salmon Tataki With Avocado	135			
	Yuzu sauce, kimchi sauce, chives, sesame seeds				

RAW FISH BAR

G	Dry Age Yellow Fin Tuna	150	G S	Scallops Sashimi	180
	Sashimi, soy sauce, fresh wasabi, pickled ginger, per 100 grams			Sashimi, soy sauce, fresh wasabi, pickled ginger, per 100 grams	
G	Dry-Aged Salmon	130	G	Dry Aged Hamachi	160
	Sashimi, soy sauce, pickled ginger, fresh wasabi, per 100 grams			Sashimi, soy sauce, pickled ginger, fresh wasabi, yuzu sauce, per 100 grams	
G	Dry-Aged Branzino	160	S	Oyster Daniel – Sorlut	45
	Sashimi, soy sauce, pickled ginger, fresh wasabi, per 100 grams			Exceptional texture, a firm and creamy flesh. The taste expands throughout the palate, initially iodized then reveals hint of hazelnut and finishes sweet. France N°3	

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MAINS SEAFOOD

GS	Chillean Sea bass with Morels and Baby Corn	280	GS	Bluefin Tuna Cheeks with Guacamole	290
	Oyster sauce, teriyaki sauce, morel mushrooms, pan fried baby corn			Grilled tuna cheeks, baby Romaine lettuce leaves teriyaki sauce and guacamole, spring onions	
	Dry Aged Branzino & Green Salsa	250	G	Salmon with Guacamole & Edamame Beans	180
	Dry-aged branzino & green salsa			Grilled salmon fillet, teriyaki sauce, guacamole, spring onions, edamame beans, garlic	
D	Branzino Provencal with Artichoke and Tomato Sauce	230	GS	Grilled Tiger Prawns with Chimichurri	215
	Sun-dried tomatoes, olives, capers, pan fried artichokes, peeled tomatoes			Tiger prawns, Chimichuri sauce	
	Sea Bream with Padron Pepper in Pepper Sauce	165	S	Grilled Scallops	220
	Dry-aged grilled sea bream fillet with bell pepper sauce			Served with green salsa	
GS	Black Cod with Smoked Celeriac Puree	265		Grilled Octopus	220
	Black cod fillet, teriyaki, oyster sauce, pan fried pok-choi, shallot, garlic, smoked celery root puree			Served with green salsa	

SIDES

D	Mashed Potatoes with Truffle	50	D VEG	Hollandaise Asparagus	45
	Creamy mashed potatoes, dehydrated mushrooms			Grilled asparagus, balsamic hollandaise	
G	Broccolini	45	VEG	Grilled Vegetables	50
	Chargrilled broccolini, sesame dressing			Grilled vegetables, olive oil, chives	
D VEG	Cherry Potatoes	40		Lazar Rice	35
	Pan fried cherry potatoes with garlic oil and banana shallots			Steamed plain rice	
VEG	Padron Peppers	50	Spicy D	Grilled Sweet Corn	50
	Grilled padron peppers, chimichuri sauce			Grilled sweet corn, gochujang mayonnaise, grana padano	

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DESSERTS

GND	Condensed Milk Waffle Rolls Stuffed crispy waffle cylinders, caramel condensed milk, walnuts	70	GD	Napoleon Crispy puff pastry, vanilla custard cream, fresh berries and berries sauce	70
GND	Honey Cake Traditional honey sponge cake, sour cream, walnuts	70	VN	Apple Tarte Tarten Almond dough, caramelized apples, coconut caramel with coconut sorbet	65
GD	Chocolate Fondant Chocolate cake with melted center, orange tuile, vanilla ice-cream	65	DG	Syrniki with Berries Cottage cheese pancake, sour cream, fresh berries	85
D	Anna Pavlova Baked merengue, vanilla cream, fresh berries, berries sauce	65	DNG	Tonka Beans Panacotta with Cherry Sorbet Pannacotta with tonka beans, vanilla crumble, cherry & lime sorbet, fresh berries	75
GND	Pistachio Eclair Custard cream with pistachios	75	DNG	Uzbek Pistachio Pistachio cake, pistachio praline, pistachio custard, white chocolate glaze	75
GND	Hazelnut Eclair Hazelnut cream, salted caramel, roasted hazelnuts, chocolate glaze	75			
	Fruit Platter Chef selection of seasonal fruits and berries	170			

ICE-CREAM & SORBET

D	Vanilla Ice-Cream Madagascar vanilla, home-made merengue	25		Coconut Sorbet Coconut, coconut shaving's	25
GD	Chocolate Ice-Cream Dark chocolate 70 %, milk chocolate chips, waffle roll	25		Mango Sorbet Mango sorbet, fresh mango	25
DN	Pistachio Ice-cream Homemade pistachio ice-cream, pistachio nuts	25			
D	Strawberry Ice-Cream Strawberry ice-cream, fresh strawberry	25			

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SCAN FOR MENU

