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DEL S MAR  
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## UZBEK TANDOOR

G D	<b>Tandoor Bread</b>	15
	Homemade rich soft Uzbek tandoor bread	
G D	<b>Chicken Samsa</b>	35
	Tandoor baked savory pastry filled with chicken, white onion, served with adjika mild	
G D	<b>Beef Mini Samsa</b>	65
	Homemade puff pastry, beef, onion, served with adjika mild	

## MEZE

NG D	<b>Babaganoush</b>	50
	Grilled eggplant, bell pepper, mint leaves, onion, served with homemade Arabic bread	
G D VEG	<b>Hummus</b>	45
	Chickpeas, tahina, lemon, salt, sunflower oil, served with homemade Arabic bread	
G VEG	<b>Padron Peppers &amp; Hummus</b>	65
	Grilled padron peppers with chimichuri sauce	

## APPETIZERS & SALADS

VEG	<b>Vegetable Platter</b>	130
	Selection of fresh Uzbek tomatoes, Uzbek cucumbers, red radish, baby carrots, chili, garlic and fresh herbs	
VEG	<b>Achichuk</b>	50
	Traditional Uzbek salad with Tashkent tomatoes, brown onion, chopped basil	
VEG G D	<b>Crispy Aubergine with Goat Cheese</b>	90
	Fried eggplant, tomato, goat cheese, pine seeds, mini cress mix and coriander dressing	
N VEG Spicy	<b>Georgian Salad with Avocado</b>	70
	Uzbek cucumbers, Uzbek tomatoes, avocado, herbs, walnuts, fresh chili	
G VEG	<b>Uzbek Tomato Carpaccio</b>	70
	Uzbek tomatoes, cilantro pesto, pomegranate dressing, pine seeds	
D VEG	<b>Garden Salad</b>	70
	Uzbek tomatoes, Uzbek cucumbers, radish, soft boiled egg. Choice of olive oil or sour cream	
N G Spicy	<b>Roast Beef Salad</b>	140
	Salad mix, pepper, roast beef, sesame dressing, grilled avocado, pickled bell-pepper, grilled corn	
VEG Spicy	<b>Pickled Uzbek Cucumbers</b>	40
	<b>Pickled Cherry Tomatoes</b>	30
	<b>Homemade Kimchi</b>	30

## SOUPS

D	<b>Okroshka</b>	60
	Traditional chilled soup with beef, egg, yogurt, chives, potatoes and dill	
	<b>Shurpa</b>	70
	Traditional Uzbek lamb soup with potatoes and carrots, served with lamb chop	
Spicy S G	<b>Tom Yum Kha</b>	120
	Spicy seafood soup with coconut milk and vegetables	
D	<b>Borsch</b>	70
	Traditional beetroot soup with beef, potatoes and cabbage, served with sour cream	
	<b>Ukha Del Mar</b>	120
	Spanish sea bass, potatoes, tomatoes, dill, spring onion, fish broth	

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# SHASHLIK

G D	<b>Beef Shashlik</b>	135
	Grilled marinated beef tenderloin, paratha bread, pickled onions, marinated cucumbers, khaila sauce	
G D	<b>Lamb Shashlik</b>	155
	Grilled marinated lamb tenderloin, paratha bread, pickled onions, marinated cucumbers, khaila sauce	
G D	<b>Chicken Shashlik</b>	90
	Marinated chicken thigh, paratha bread, pickled cucumbers, mustard, honey, jalapeño, red and white onions, khaila sauce	

G D	<b>Cheddar Chicken Kofta</b>	130
	Grilled minced chicken kofta, cheddar sauce, paratha bread, pickled onions, marinated cucumber	
G D	<b>Caucasus Lamb Rack</b>	220
	Lamb Rack, onion, lemon, salt, pepper, sun flower oil, khaila sauce	
G D	<b>Napoleon Beef Shashlik</b>	140
	Layers of grilled beef tenderloin, lamb kofta, and beef fat, paratha bread, pickled onions, marinated cucumber	

## MAINS

**Osh Prazdnichny** 75  
Festive Uzbek plov, lamb shoulder, Uzbek carrots, yellow raisins, quail egg & lazar rice

**Osh Choyhana** 75  
Traditional Uzbek plov, lamb shoulder, garlic, burnt onion, chili & lazar rice

D G S	<b>Veal Shank with Buckwheat</b>	140
	Tomato sauce, oyster mushrooms, coriander	
D	<b>Beef Stroganoff</b>	175
	Beef tenderloin, truffle paste, morels, mashed potatoes, white mushrooms, sour cream, pickled cucumber.	

## DOUGH

G D	<b>Lamb Cheburek</b>	70
	Fried lamb stuffed dough, served with mild adjika	
G D	<b>Cheese Qutab</b>	50
	Griddle cheese stuffed dough, served with garlic sauce	
G D	<b>Lamb Manti</b>	75
	Steamed lamb and onion filled dumplings, served with sour cream	

## SAUCES

<b>Adjika Mild</b>	15
<b>Adjika Spicy</b>	15
<b>Garlic Sauce</b>	15
<b>Sour Cream</b>	15
<b>Cheddar Sauce</b>	15

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DEL MAR

SIGNATURE DRY AGED FISH TECHNOLOGY

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

.....	<b>Branzino</b> (Spain)	AED <b>60</b>	.....	<b>Salmon</b> (Norway)	AED <b>50</b>
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( WHOLE OR FILLET )  
.....

SAUCE OF  
YOUR CHOICE

SIDE OF  
YOUR CHOICE

		AED			AED
	<b>Mediterranean Sauce</b>	<b>95</b>	D	<b>Artichokes and Spinach</b>	<b>255</b>
D	<b>Tomato Cream Sauce</b>	<b>125</b>		<b>Provençal Vegetables</b>	<b>110</b>

SEASON SPECIALS

S  
..... **MAGADAN SHRIMPS** .....  
**150 AED/400g**

CAVIAR SELECTION

		GRAMS	AED
•	<b>Garbousha Red Caviar</b>	<b>125</b>	<b>339</b>
•	<b>Premium Osetra Black Caviar</b>	<b>125</b>	<b>1799</b>
•	<b>Persian Black Caviar</b>	<b>125</b>	<b>1999</b>

\* served with pancakes and sour cream

RAW FISH BAR

G	<b>Dry-Aged Salmon</b>	130	G S	<b>Scallops Sashimi</b>	180
	Sashimi, soy sauce, pickled ginger, fresh wasabi, per 100 grams			Sashimi, soy sauce, fresh wasabi, pickled ginger, per 100 grams	
G	<b>Dry-Aged Branzino</b>	160			
	Sashimi, soy sauce, pickled ginger, fresh wasabi, per 100 grams				

## APPETIZERS & SALADS

Spicy S D	<b>Branzino Ceviche</b>	155		<b>Smoked Salmon Salad</b>	140
	Wild branzino, Tom Yam sauce, sweet potato, edamame beans			Cold smoked Norwegian salmon, baby spinach, mixed lettuce, red onion, mustard dressing	
	<b>Branzino Tiradito with Uzbek tomatoes</b>	180		<b>Octopus Salad</b>	145
	Semi wild branzino, Uzbek tomatoes, red onion, chili			Grilled Spanish octopus, mixed lettuce, honey mustard dressing, baby potatoes, olives	
G	<b>Branzino Tataki with Yuzu Sauce</b>	180	G S	<b>Scallops Tartar with Raspberry &amp; Avocado</b>	150
	Grilled sea bass fillet, yuzu sauce, shiso sauce, olive oil, chives			Avocado, sesame oil, soy sauce, truffle oil, ponzu sauce	
	<b>Salmon Carpaccio and Mango Salsa</b>	135	G Spicy	<b>Salmon Tataki With Avocado</b>	135
	Green onion, olive oil, chili, shallot, mango puree, coriander			Yuzu sauce, kimchi sauce, chives, sesame seeds	

## MAINS SEAFOOD

	<b>Dry Aged Branzino &amp; Green Salsa</b>	250	G	<b>Salmon with Guacamole &amp; Edamame Beans</b>	180
	Dry-aged branzino & green salsa			Grilled salmon fillet, teriyaki sauce, guacamole, spring onions, edamame beans, garlic	
D	<b>Branzino Provencal with Artichoke and Tomato Sauce</b>	230	S	<b>Grilled Scallops</b>	220
	Sun-dried tomatoes, olives, capers, pan fried artichokes, peeled tomatoes			Served with green salsa	
	<b>Sea Bream with Padron Pepper in Pepper Sauce</b>	165		<b>Grilled Octopus</b>	220
	Dry-aged grilled dorado fillet with bell pepper sauce			Served with green salsa	

## SIDES

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

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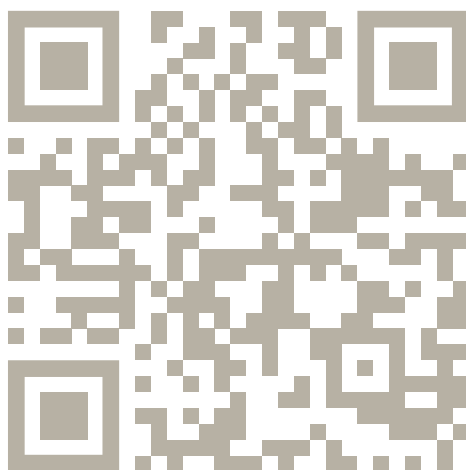
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## DESSERTS

GND	<b>Condensed Milk Waffle Rolls</b>	70	GD	<b>Napoleon</b>	70
	Stuffed crispy waffle cylinders, caramel condensed milk, walnuts			Crispy puff pastry, vanilla custard cream, fresh berries and berries sauce	
GND	<b>Honey Cake</b>	70	VEGN	<b>Apple Tarte Tarten</b>	65
	Traditional honey sponge cake, sour cream, walnuts			Almond dough, caramelized apples, coconut caramel with coconut sorbet	
GD	<b>Chocolate Fondant</b>	65	VEG	<b>Fruit Platter</b>	170
	Chocolate cake with melted center, orange tuile, vanilla ice-cream			Chef selection of seasonal fruits and berries	

## ICE-CREAM & SORBET

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



SCAN FOR MENU

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