



@grandzordxb



JOIN OUR
LOYALTY PROGRAM

From
Success Hospitality Group
with Love

by



APPETIZERS



SPICY TOMATOES

(D) (SS) (V)

Cherry tomatoes with Suzma cheese
in a spicy kimchi sauce made from
orange juice, mirin, rice vinegar,
kimchi, sugar, and chili paste

45.—

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vegetarian (V), or other allergens.

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TRUFFLE BEEF TARTARE

(E) (G)

Finely chopped beef tenderloin mixed with olive oil, Worcestershire sauce, pickled cucumber, dried tomatoes, shallots, capers, parsley, boiled egg, truffle paste, Dijon mustard, lemon juice, and served with croutons

95.—



SALMON TARTARE WITH GUACAMOLE

(S) (SS) (D)

Semi-salted salmon with avocado, pomelo, sun-dried tomato, sesame oil, green onion, apple, cream cheese, black pepper

95.—





MEAT PLATTER

Selection of turkey ham, basturma,
beef tongue, and beef roll,
served with Dijon mustard

165.—

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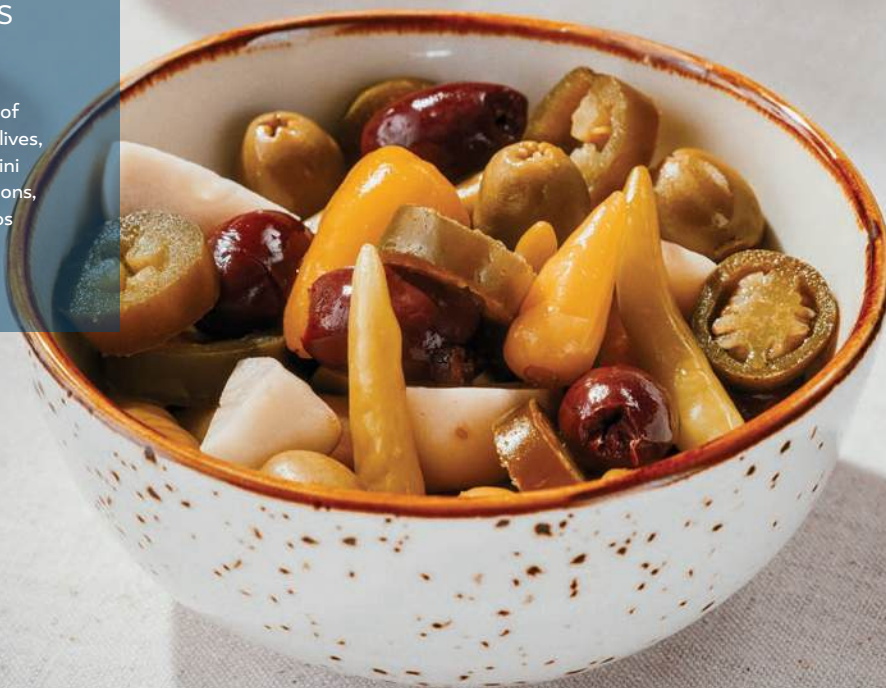
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ASSORTED OLIVES & MINI PEPPERS



Vibrant mix of
marinated olives,
kalamata, mini
peppers, onions,
and jalapeños

35.—



ASSORTED PICKLES



Assortment of
tangy pickled
cucumbers, pickled
tomatoes, kimchi,
and pickled peppers

80.—



VEGETABLE PLATTER

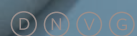


Fresh assortment of celery, Uzbek tomatoes, cucumbers, carrots, bell peppers, parsley, coriander, dill, tarragon, and green onions

105.—



CHEESE PLATTER



Selection of salted and semi-salted brynza, smoked suluguni, goat cheese, and suluguni, served with honey, grapes, and walnuts

175.—



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BABA GHANOUSH

(V) (SS)

Roasted eggplant dip mashed with tomatoes, onion, tahini, and pomegranate

45.—



MUHAMMARA

(N) (V) (G)

Flavorful blend of walnuts, tomato paste, pomegranate syrup, breadcrumbs, chili paste, onion and olive oil

45.—



EGGPLANT CAVIAR

(V)

Blend of eggplant, bell pepper, tomato paste, parsley, onion, tomatoes, garlic, and pepper, drizzled with vegetable oil and garnished with pomegranate

45.—



HUMMUS

(V) (N) (SS)

Classic tahini and chickpea blend with lemon juice, garlic and olive oil

45.—

HUMMUS WITH MEAT

(N) (SS)

Classic tahini and chickpea paste with lemon juice and olive oil, topped with beef tenderloin slices and toasted pine nuts

60.—

MOUTABAL

(V) (N) (SS)

Smoky eggplant puree blended with tahini and lemon juice

45.—

TZATZIKI

(D)

Refreshing Greek dip with yogurt, cucumber, garlic, lemon, and fresh dill

45.—

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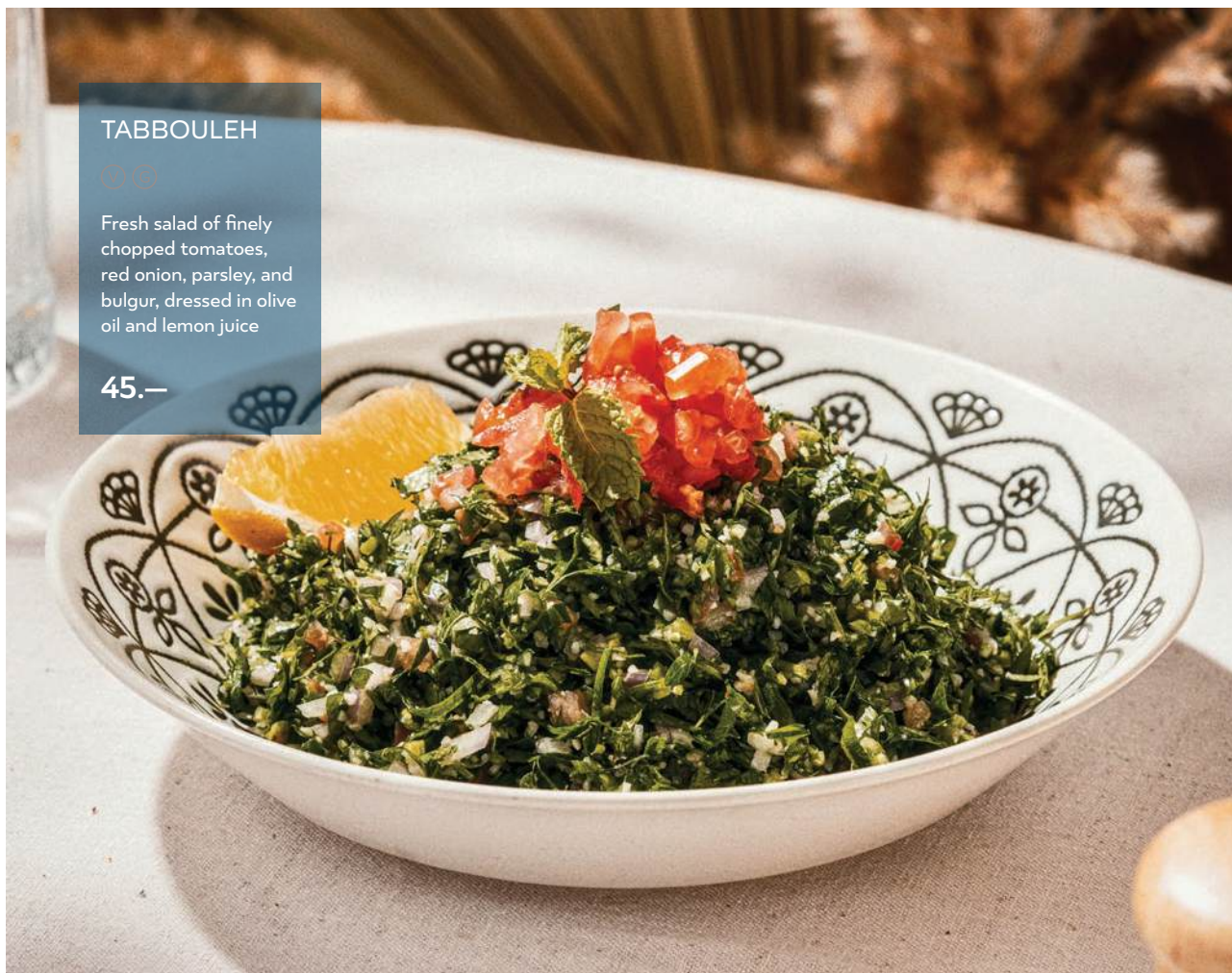
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TABBOULEH



Fresh salad of finely chopped tomatoes, red onion, parsley, and bulgur, dressed in olive oil and lemon juice

45.—



FATTOUSH



Fresh salad with Romano leaves, tomatoes, cucumbers, radish, and croutons, dressed in olive oil, pomegranate sauce, paprika, vinegar, and lemon juice

45.—



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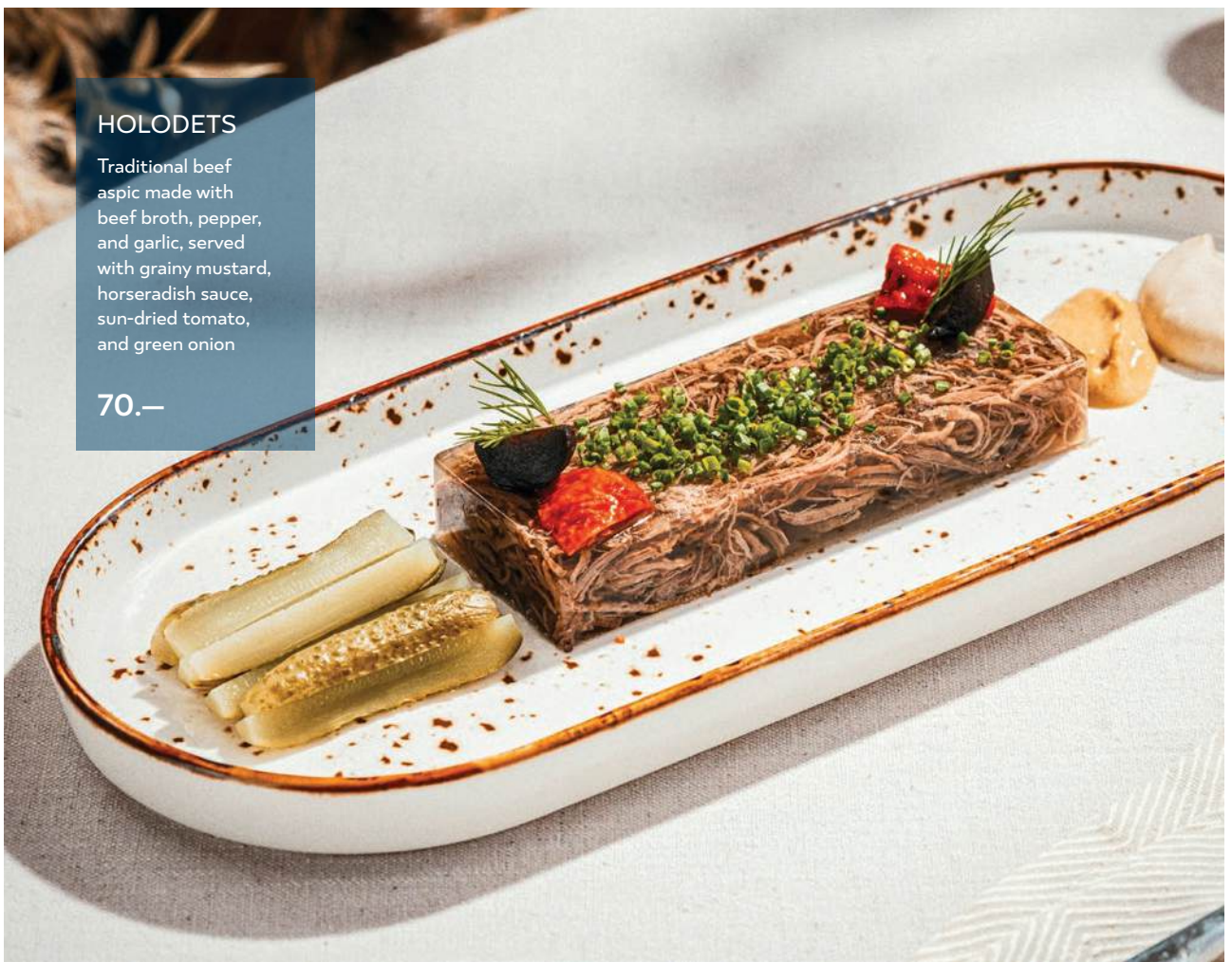
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HOLODETS

Traditional beef aspic made with beef broth, pepper, and garlic, served with grainy mustard, horseradish sauce, sun-dried tomato, and green onion

70.—



ZOO R Z
ZOO R Z
ZOO R Z
ZOO R Z

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SALADS



CRISPY EGGPLANT SALAD

(V) (S) (SS) (SB)

Crispy fried eggplant with
cherry tomatoes, green onions,
sesame seeds in a sweet chili,
oyster, and lemon juice

80.—

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SUZMA VEGETABLE SALAD



Herbed yogurt cheese with fresh Uzbek tomatoes, cucumbers, bell peppers, radishes, Kalamata olives, and capers, tossed with coriander, red onion, unrefined oil, and paprika, finished with a drizzle of green oil

75.—

SHRIMP CAESAR SALAD



Blend of romaine and iceberg lettuce, juicy tomatoes, shrimps, grated Parmesan cheese, crispy croutons, and classic Caesar dressing

65.—

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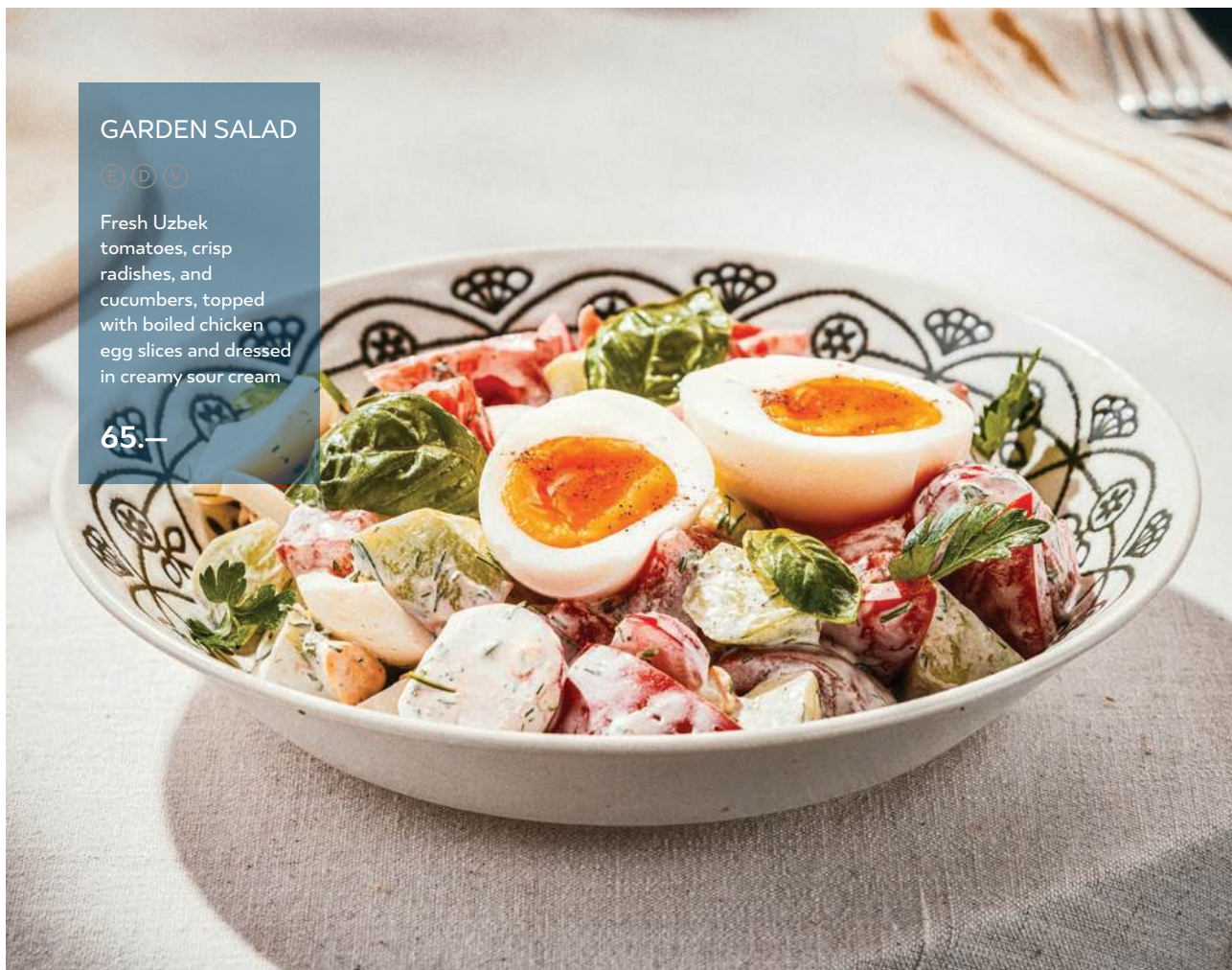
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GARDEN SALAD

E D V

Fresh Uzbek tomatoes, crisp radishes, and cucumbers, topped with boiled chicken egg slices and dressed in creamy sour cream

65.—



CHICKEN CAESAR SALAD

D G E

Blend of romaine and iceberg lettuce, juicy tomatoes, chicken, grated Parmesan cheese, crispy croutons, and classic Caesar dressing

65.—



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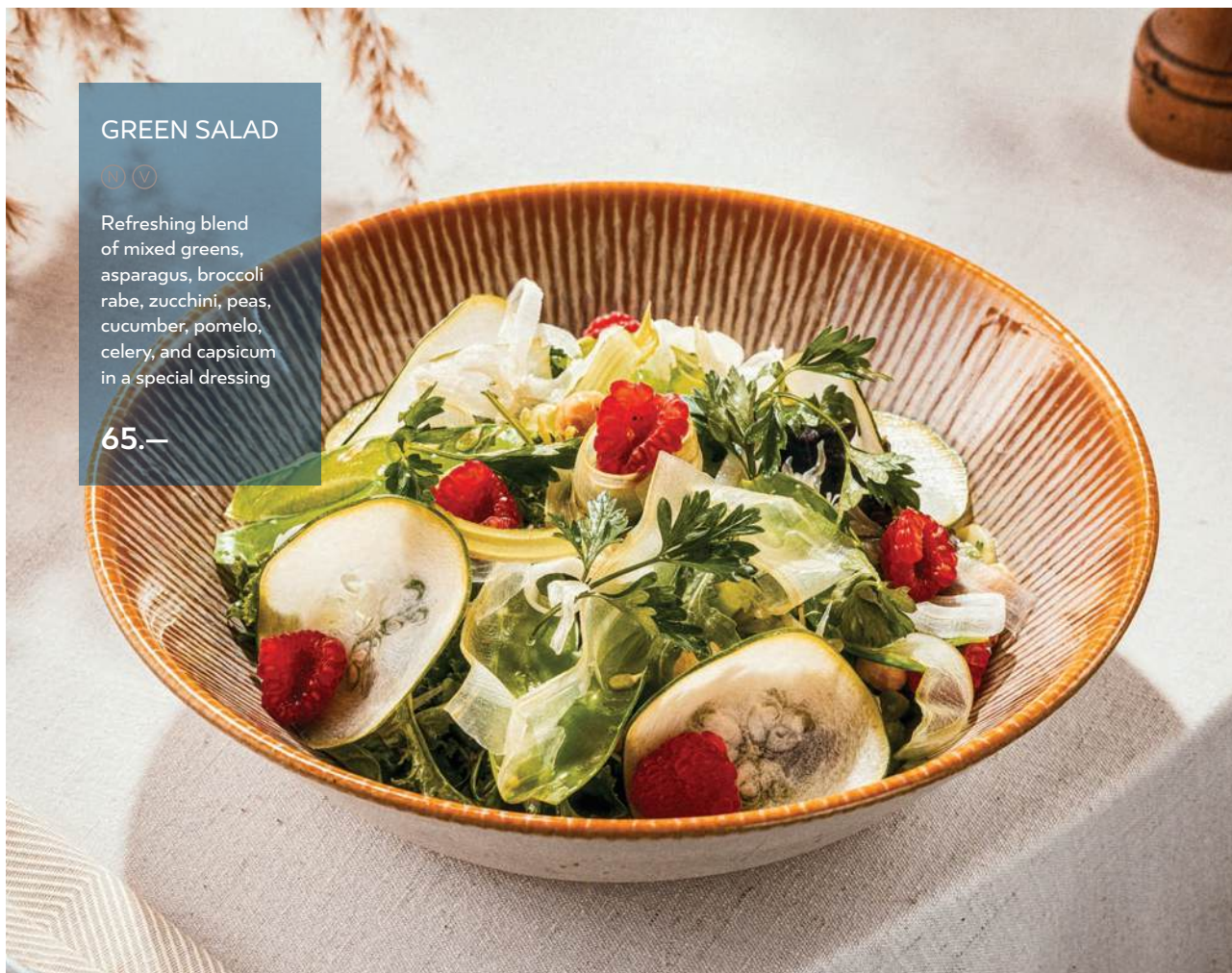
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GREEN SALAD

(N) (V)

Refreshing blend of mixed greens, asparagus, broccoli rabe, zucchini, peas, cucumber, pomelo, celery, and capsicum in a special dressing

65.—

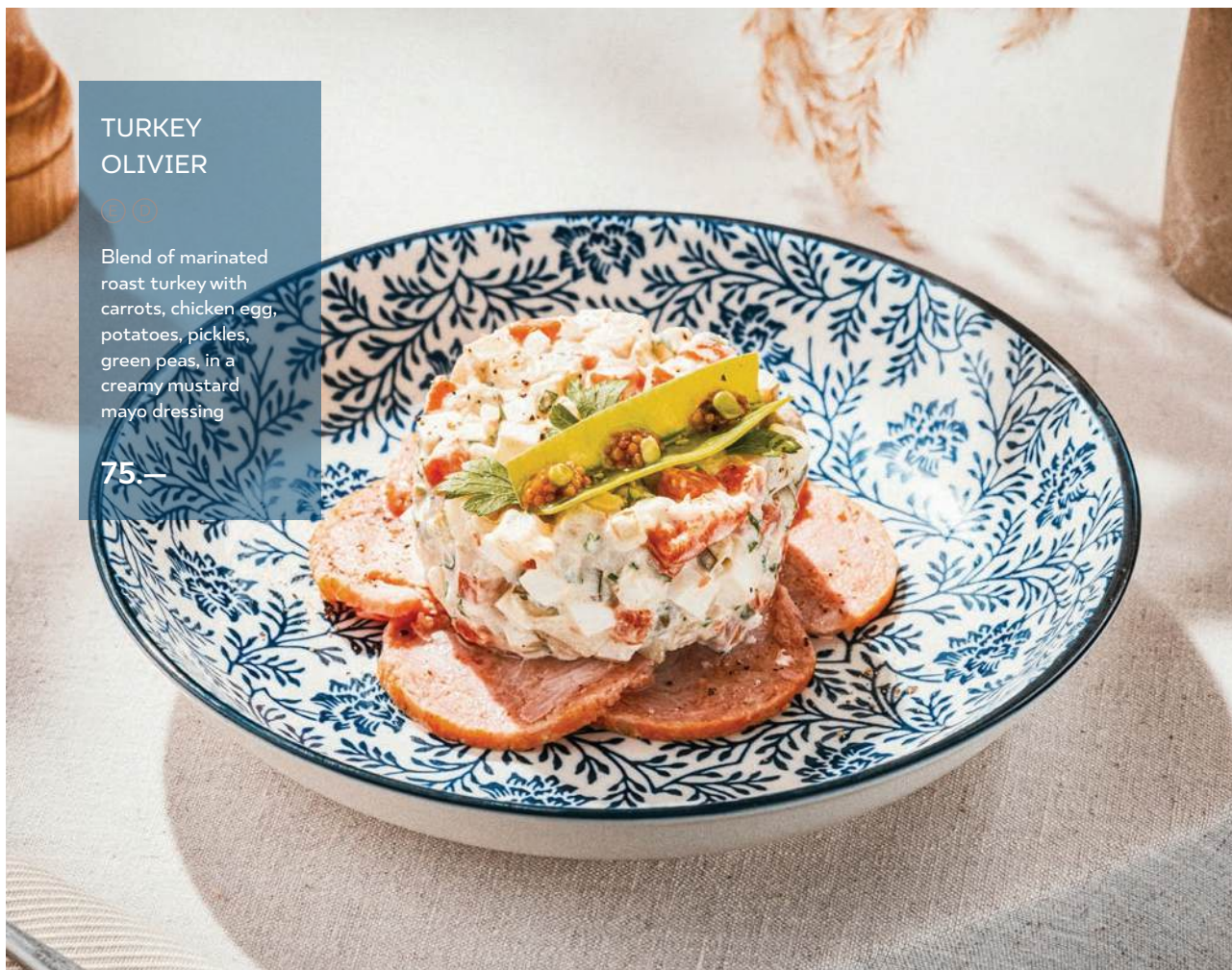


TURKEY OLIVIER

(G) (SS)

Blend of marinated roast turkey with carrots, chicken egg, potatoes, pickles, green peas, in a creamy mustard mayo dressing

75.—



SALMON OLIVIER

(E) (D) (S)

Semi-salted salmon marinated in mustard, combined with carrots, chicken eggs, potatoes, pickles, green peas, mustard, and mayonnaise

75.—

TOMATO & POMEGRANATE SALAD

(V)

Fresh tomatoes and pomegranate seeds tossed with red onion, basil and dressed in a light vinaigrette made with olive oil and lime juice

60.—

HERRING SALAD



Layers of lightly salted herring, beetroot, carrots, and potatoes, red onion, topped with grated chicken egg, creamy mayonnaise, garnished with dill, and served with green onion

85.—



ZOO R Z
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ZOO R Z
ZOO R Z

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SOUPS



SHURPA

Traditional Uzbek lamb soup with potatoes, carrots, and tomato, served with a lamb chop

67.—

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CHUCHVARA

(G) (E)

Lamb dumplings in a chicken broth, served with sour cream

60.—

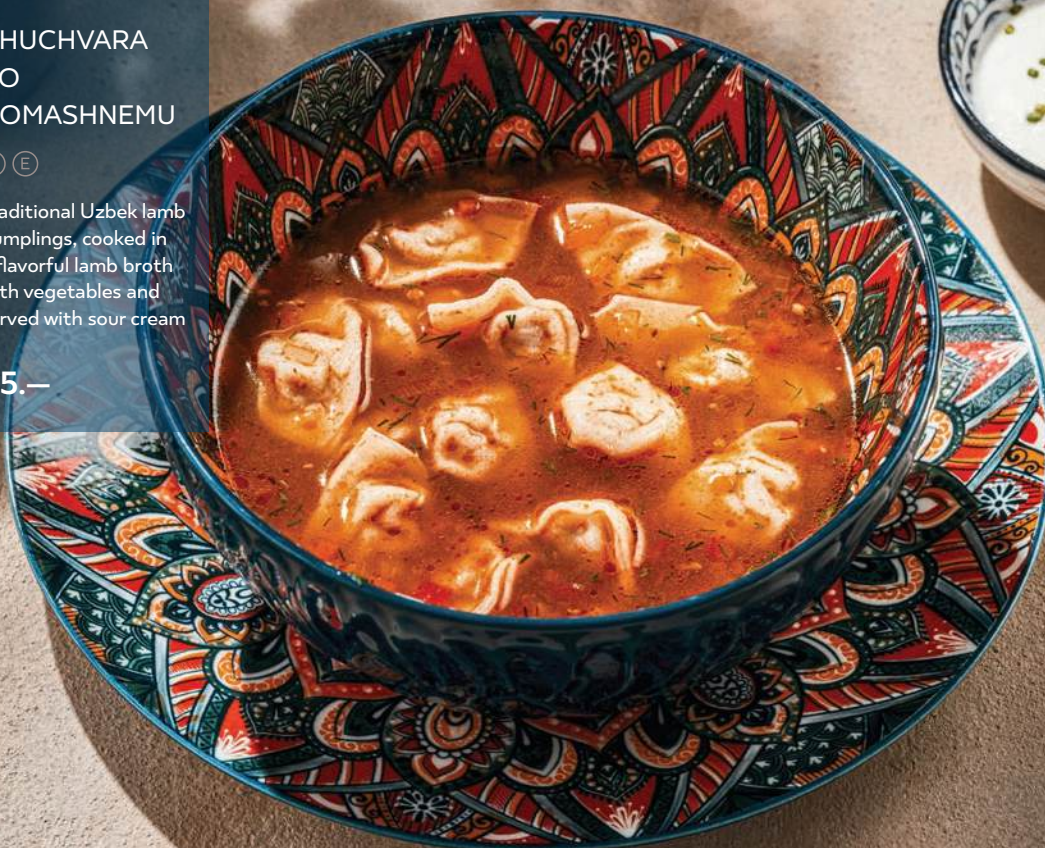


CHUCHVARA PO DOMASHNEMU

(G) (E)

Traditional Uzbek lamb dumplings, cooked in a flavorful lamb broth with vegetables and served with sour cream

65.—



LAGMAN

(G) (SS) (SB)

Uzbek lamb soup with a light, savory broth featuring a tomato base, handmade noodles, bell peppers, fresh Uzbek tomatoes, and Chinese cabbage

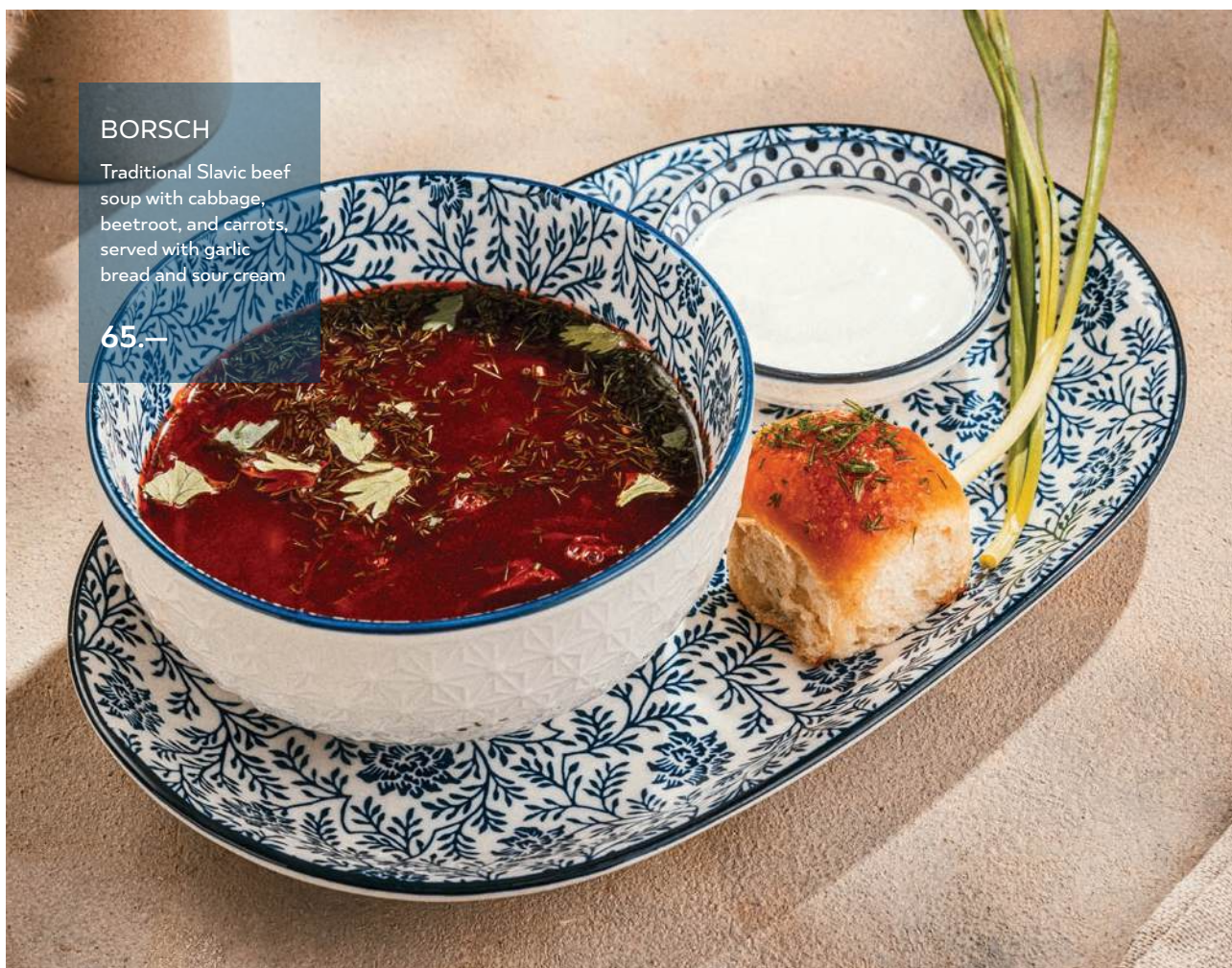
70.—



BORSCH

Traditional Slavic beef soup with cabbage, beetroot, and carrots, served with garlic bread and sour cream

65.—



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MEATBALL SOUP



Delicious traditional soup with chicken meatballs, noodles, and carrots

50.—



UKHA



Flavorful fish soup with sea bass, salmon, and a clear broth, complemented by carrots, onions, potatoes, tomatoes, millet, and green onions

65.—



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DOUGH



LAMB MANTI

(G) (E)

Traditional Central Asian-style dumplings, generously filled with seasoned lamb and onion, served with sour cream

60.—

PUMPKIN & BEEF MANTI

(G) (E)

Central Asian-style dumplings filled with beef tenderloin and pumpkin

55.—

SEAFOOD MANTI

(S) (D) (G) (E)

Hearty Central Asian-style dumplings filled with a flavorful mix of shrimp, scallops, squid, milk cream, sun-dried tomato, and basil

65.—

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CHUCHVARA ON PLATE

(G) (E)

Tender Uzbek lamb
dumplings served with
a refreshing yogurt
and aromatic herbs

75.—

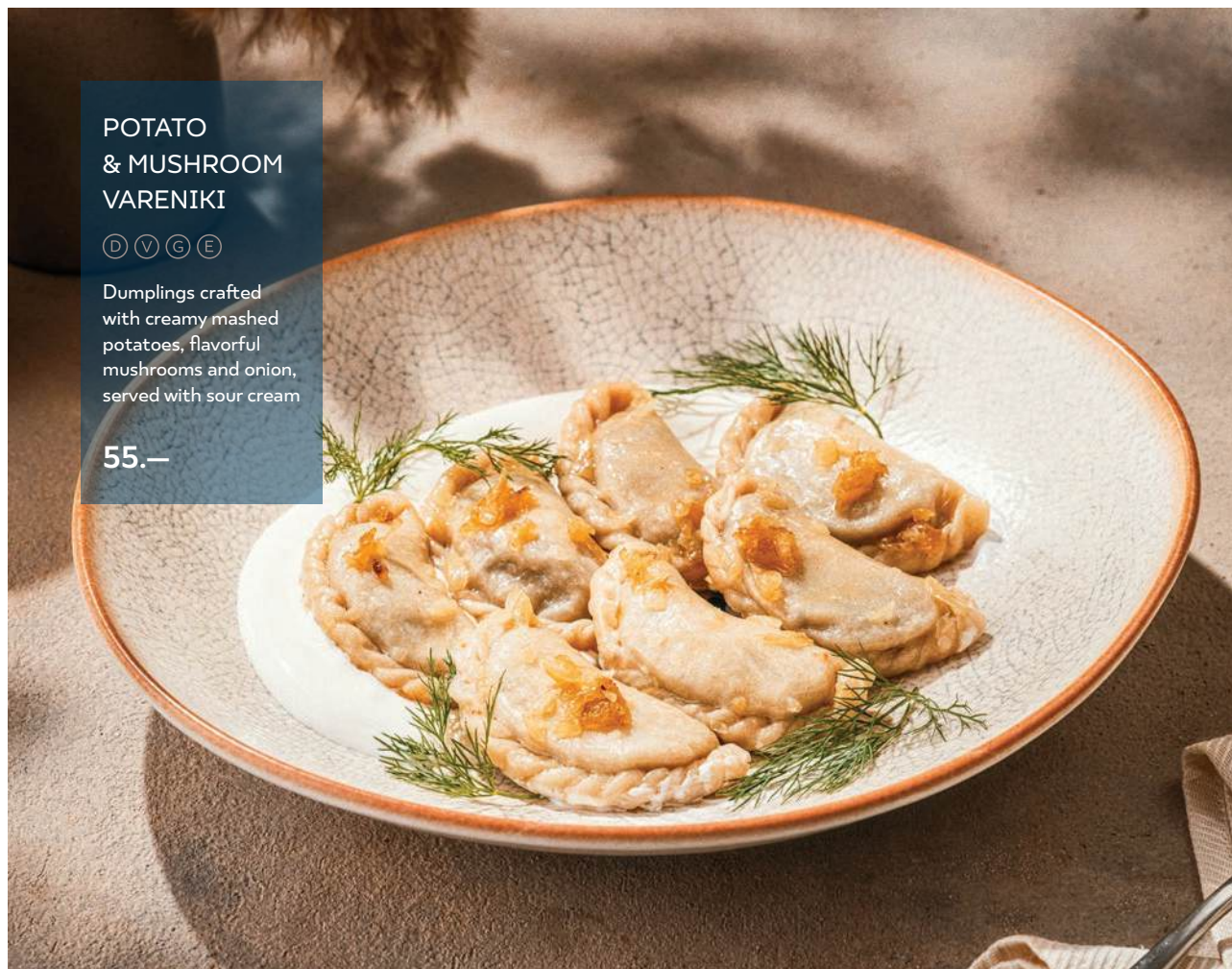


POTATO & MUSHROOM VARENIKI

(D) (V) (G) (E)

Dumplings crafted
with creamy mashed
potatoes, flavorful
mushrooms and onion,
served with sour cream

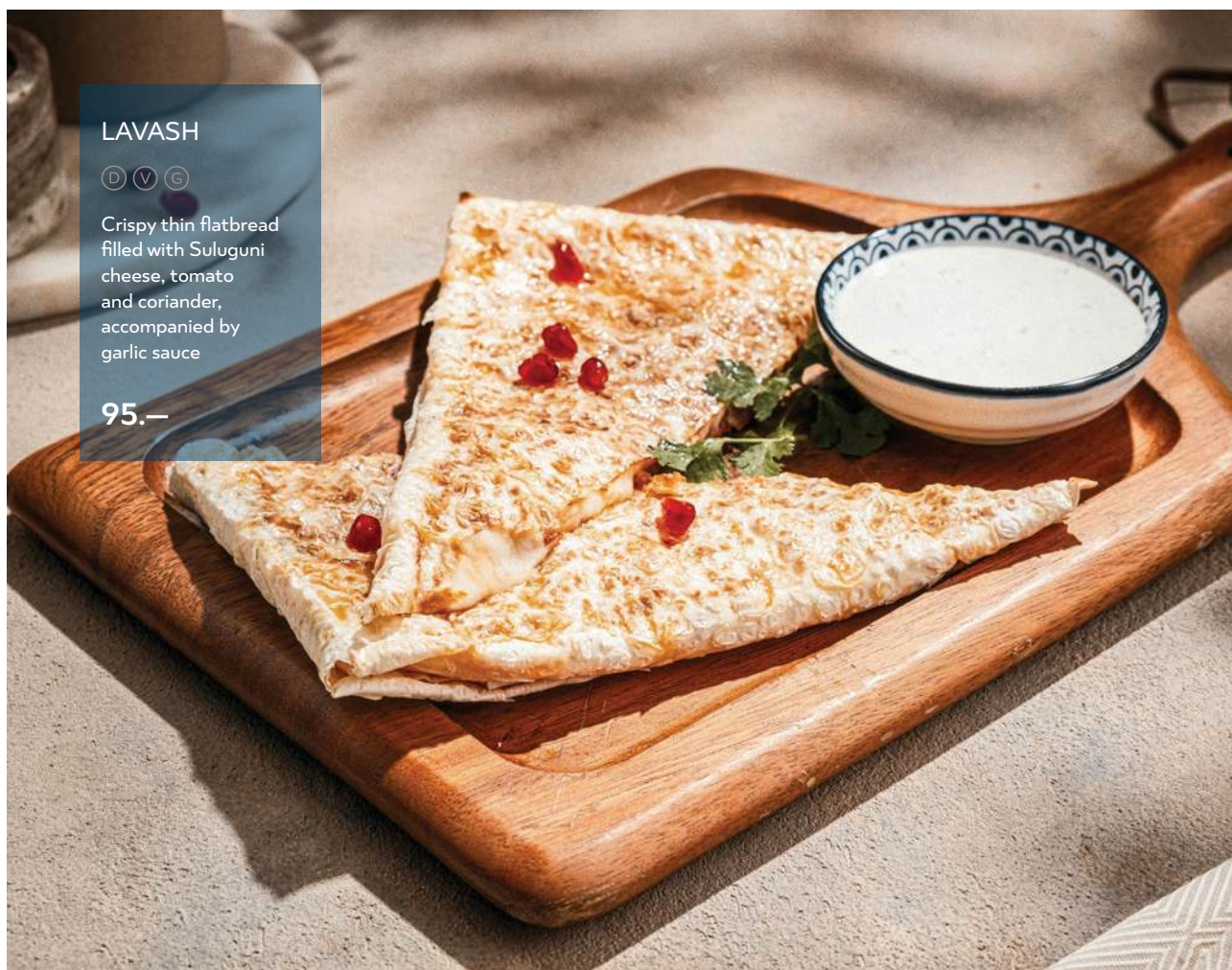
55.—



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LAVASH

(D) (V) (G)

Crispy thin flatbread filled with Suluguni cheese, tomato and coriander, accompanied by garlic sauce

95.—



LAMB CHEBUREK

(G) (E)

Deep-fried turnovers stuffed with a filling of lamb and onion, served with adjika sauce

55.—

CHEESE CHEBUREK

(D) (V) (G) (E)

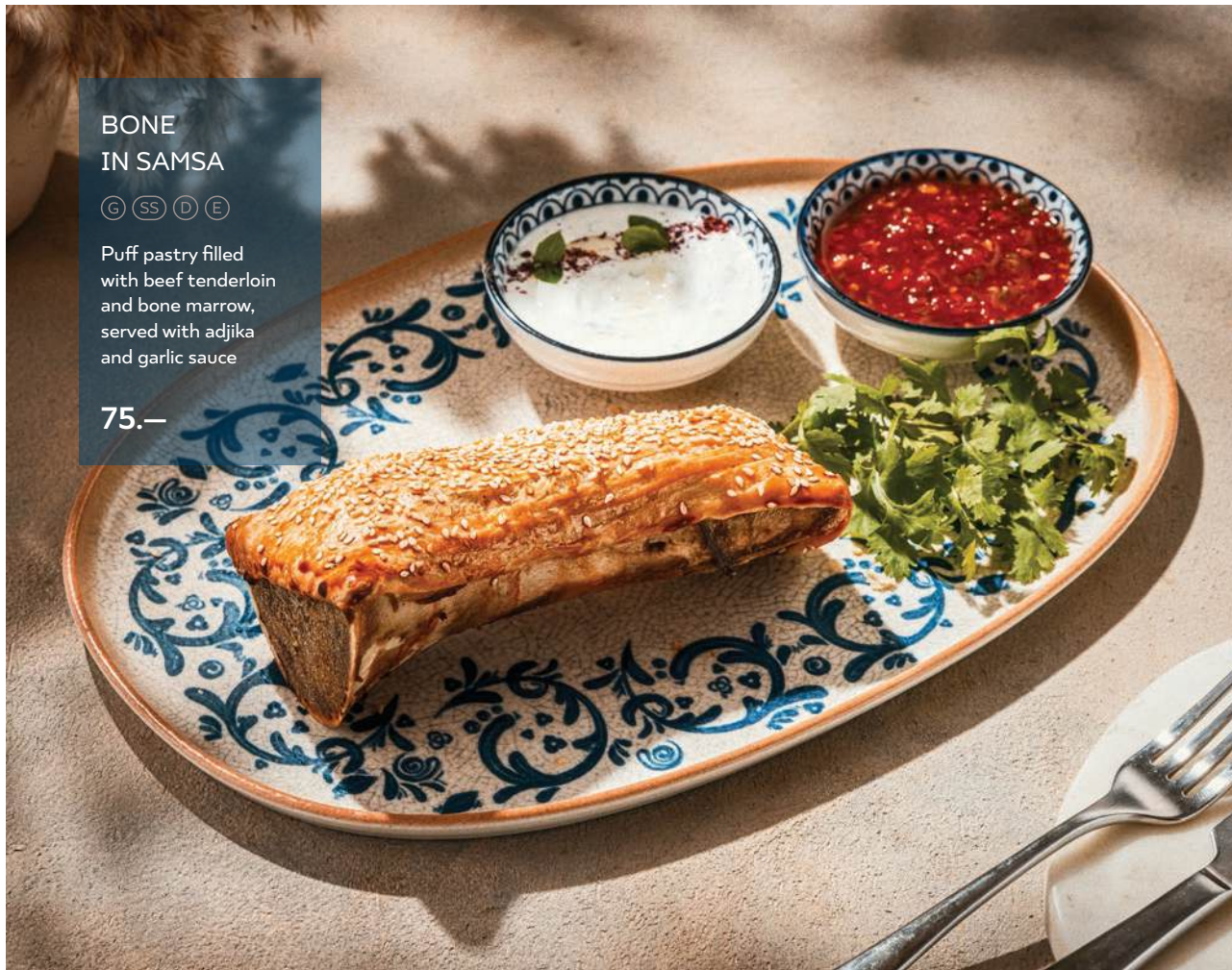
Deep-fried turnovers filled with mozzarella cheese, tomatoes, onion, and coriander, served with sour cream

50.—

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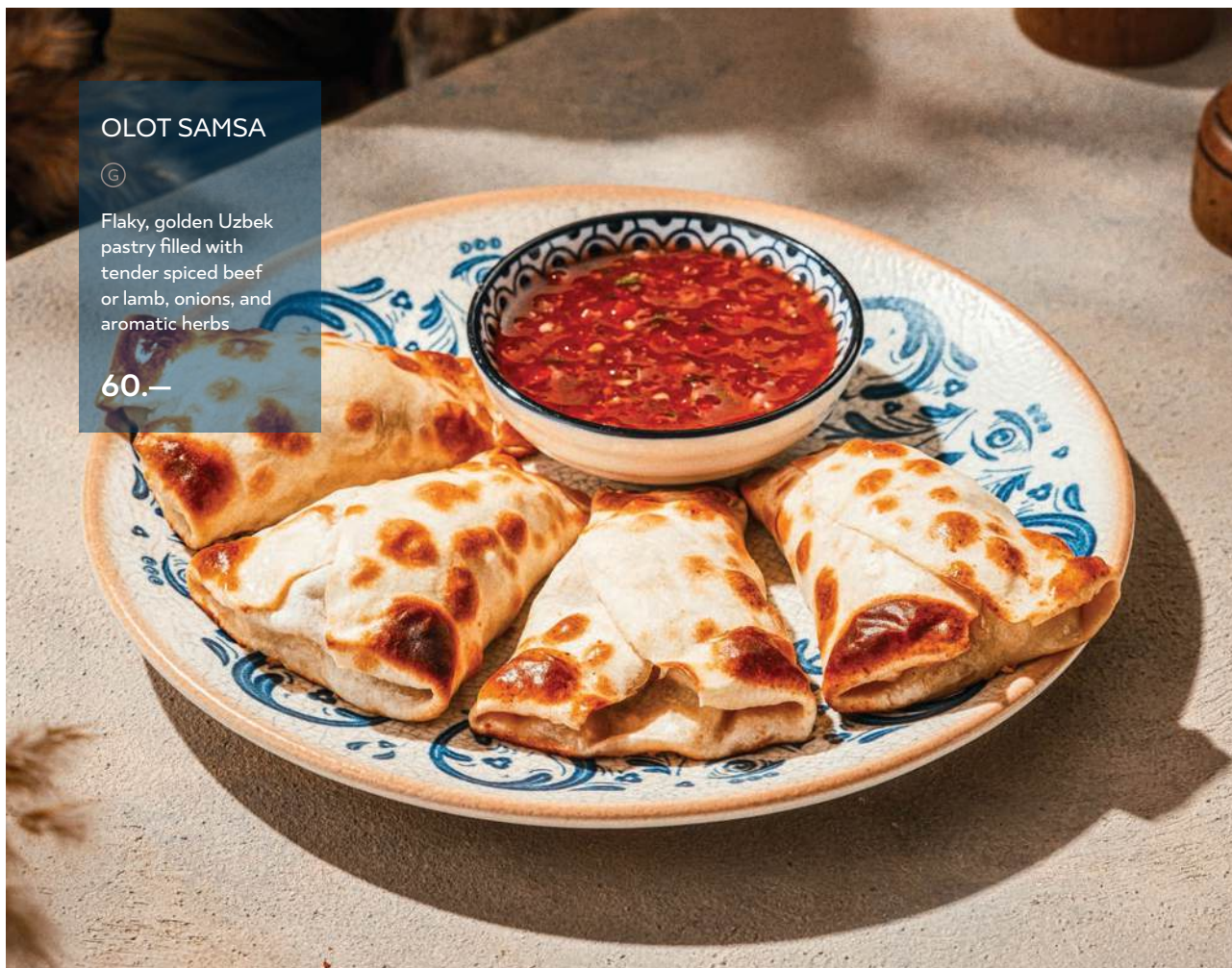


BONE IN SAMSA

(G) (SS) (D) (E)

Puff pastry filled with beef tenderloin and bone marrow, served with adjika and garlic sauce

75.—



OLOT SAMSA

(G)

Flaky, golden Uzbek pastry filled with tender spiced beef or lamb, onions, and aromatic herbs

60.—

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LAMB SAMSA

(G) (SS) (D)

Round, tandoor-baked pastry filled with lamb and onion, served with adjika sauce

50.—

BEEF SAMSA

(G) (SS) (D)

Enlonged triangular, tandoor-baked pastry filled with beef and onion, served with adjika sauce

50.—

CHICKEN SAMSA

(G) (SS) (D)

Shortened triangular tandoor-baked pastry filled with chicken and onion, served with adjika sauce

45.—

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KHACHAPURI ON MANGAL

(D) (G) (E)

Suluguni cheese-filled Georgian bread, grilled on a mangal and enhanced with paprika and sweet berry sauce

70.—



ADJAR KHACHAPURI

(E) (D) (V) (G)

Crispy Georgian boat-shaped dough filled with Suluguni cheese, butter, and egg yolk

75.—

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TANDOOR BREAD

(E) (D) (G) (SS)

Authentic homemade Uzbek bread, leavened with yeast, and baked in a clay tandoor oven

15.—



ARABIC BREAD

(G)

Soft, round, puffed-up pita, perfect for filling or dipping

6.—



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MAIN COURSE



GRAND ZOR OSH



Traditional rice dish with tender braised lamb, carrots, chickpeas, and raisins, served with a quail egg and Achichuk salad

95.—

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BESHBARMAK

(G) (E)

Central Asian dish featuring boiled Kazi, served with special dough, red onions, sun-dried tomatoes, and a rich, flavorful broth

(For 2/4)

260/490.—

BUKHARA- STYLE JIZ

(S)

Pan-fried slices of beef tenderloin, served with onions and potatoes

145.—



AFGHAN KAZAN

(G) (E) (SS)

Traditional slow-cooked lamb dish, prepared in a special heavy-duty pressure pot known as a “kazan”, and served with Tandoor bread, onion and chili pepper

440.—

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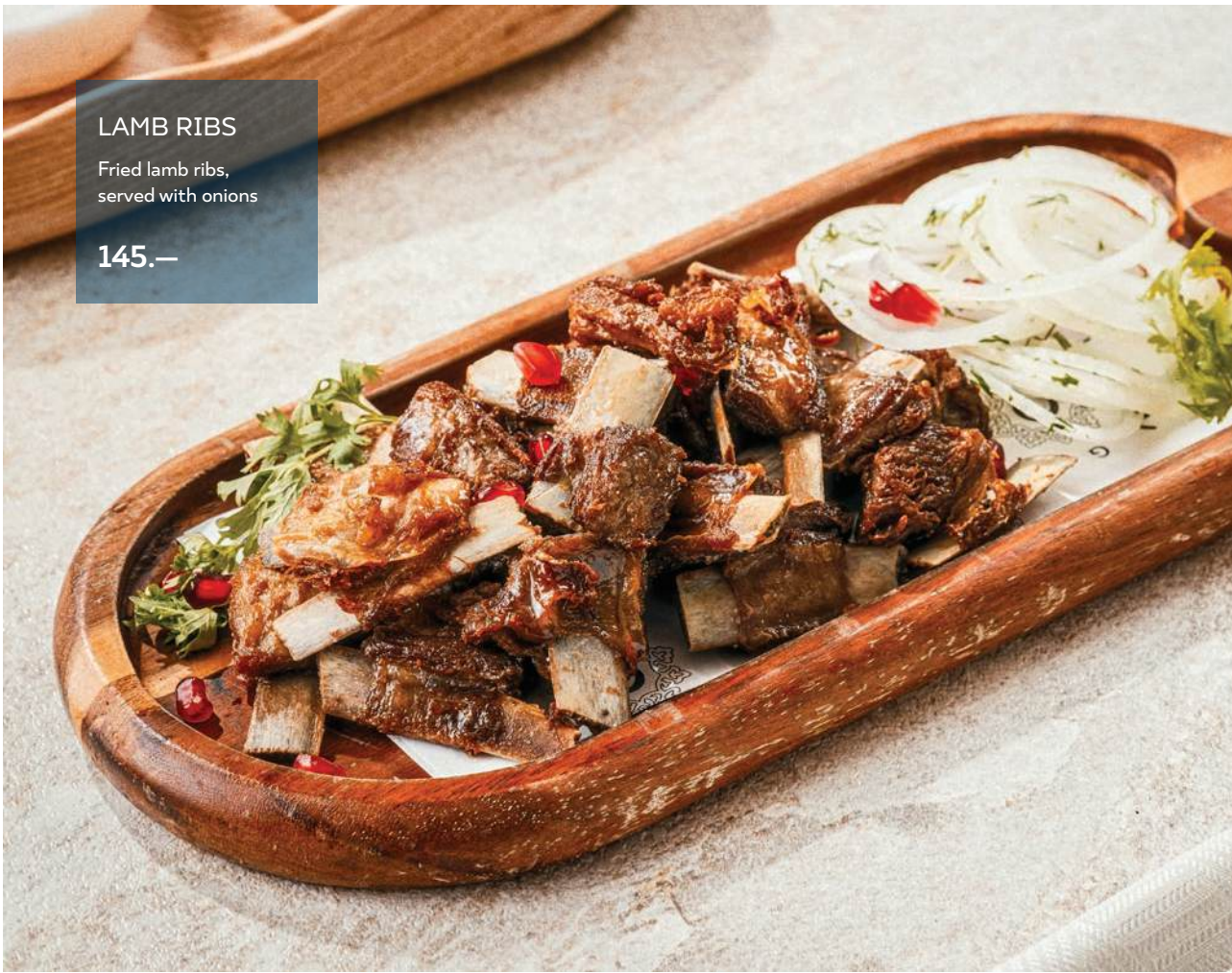
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LAMB RIBS

Fried lamb ribs,
served with onions

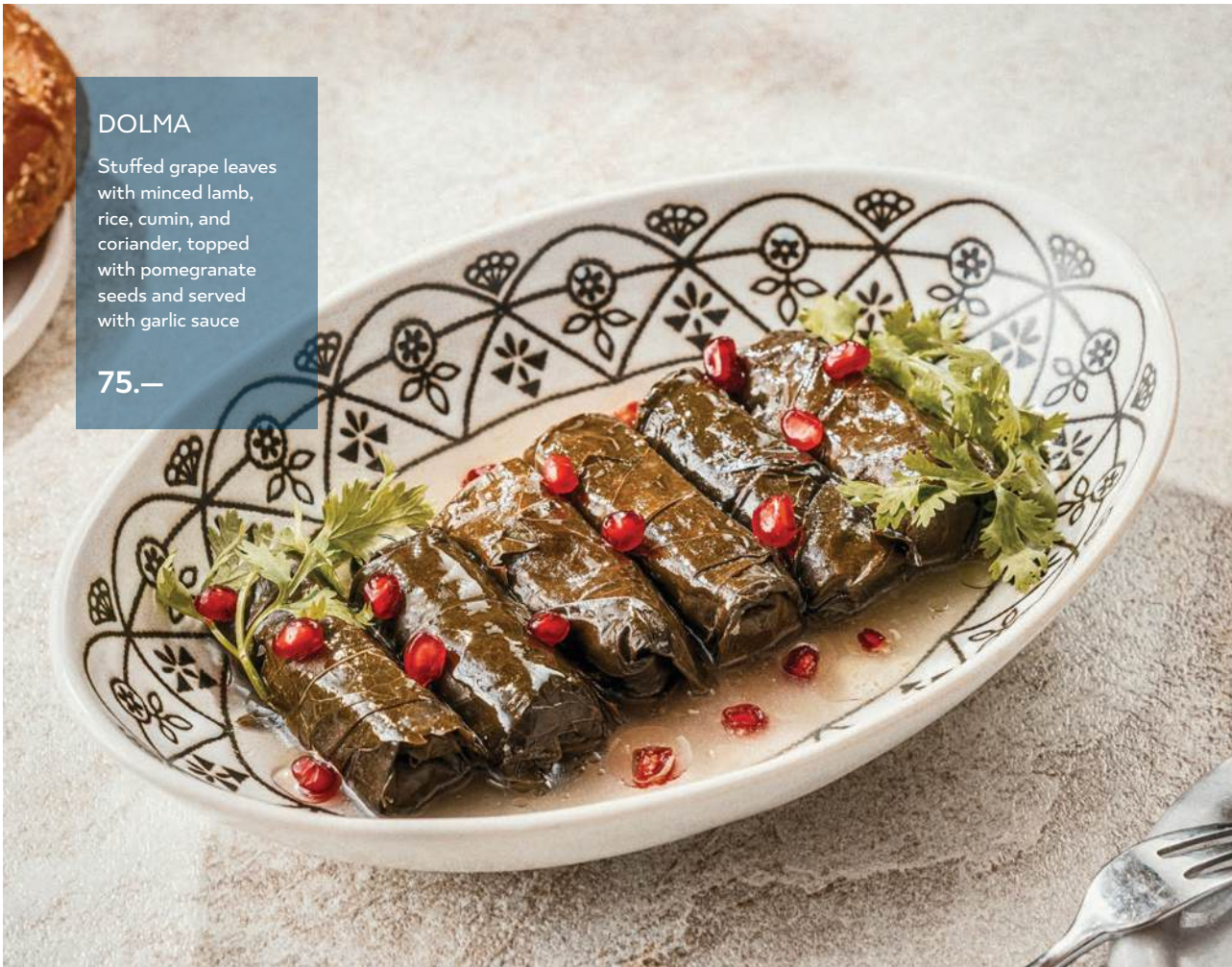
145.—



DOLMA

Stuffed grape leaves
with minced lamb,
rice, cumin, and
coriander, topped
with pomegranate
seeds and served
with garlic sauce

75.—



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KARTOSHK PO DOMASHNEMU

(D)

Sautéed potato slices
with mushrooms,
garnished with spring
onions and fresh herbs

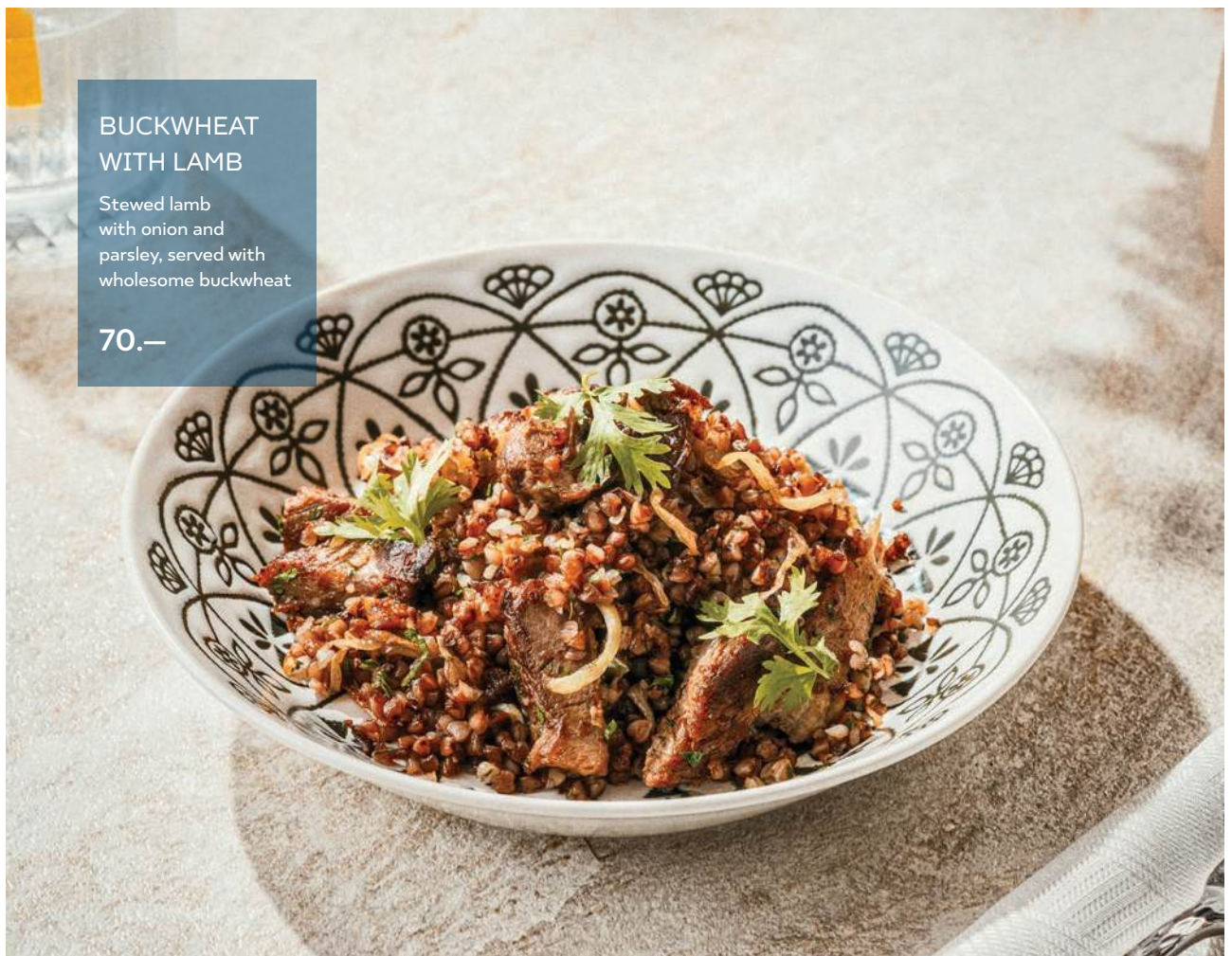
45.—



BUCKWHEAT WITH LAMB

Stewed lamb
with onion and
parsley, served with
wholesome buckwheat

70.—



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BEEF STROGANOFF

(D)

Tender beef in a cream sauce, served with mashed potatoes, mushroom, pickled cucumber, and Dijon mustard, drizzled with green oil

105.—



KOVURMA LAGMAN

(G) (SS) (E) (SB)

Central Asian favorite hand-rolled noodles with tender lamb, sautéed vegetables and a rich, flavorful sauce

85.—



SALMON WITH BROCCOLI



Salmon fillet with broccoli, garlic, chili pepper, and parmesan Espuma, garnished with fennel and radish

90.—



SEA BASS WITH MASHED POTATOES



Sea bass fillet with mashed potatoes, chicken broth, lemon juice, and slow-roasted tomatoes

90.—



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GRILLED SELECTIONS

LAMB CHOPS

Grilled lamb chops served with grilled zucchini, bell peppers, chili pepper, tomatoes, and adjika sauce on the side

210.—

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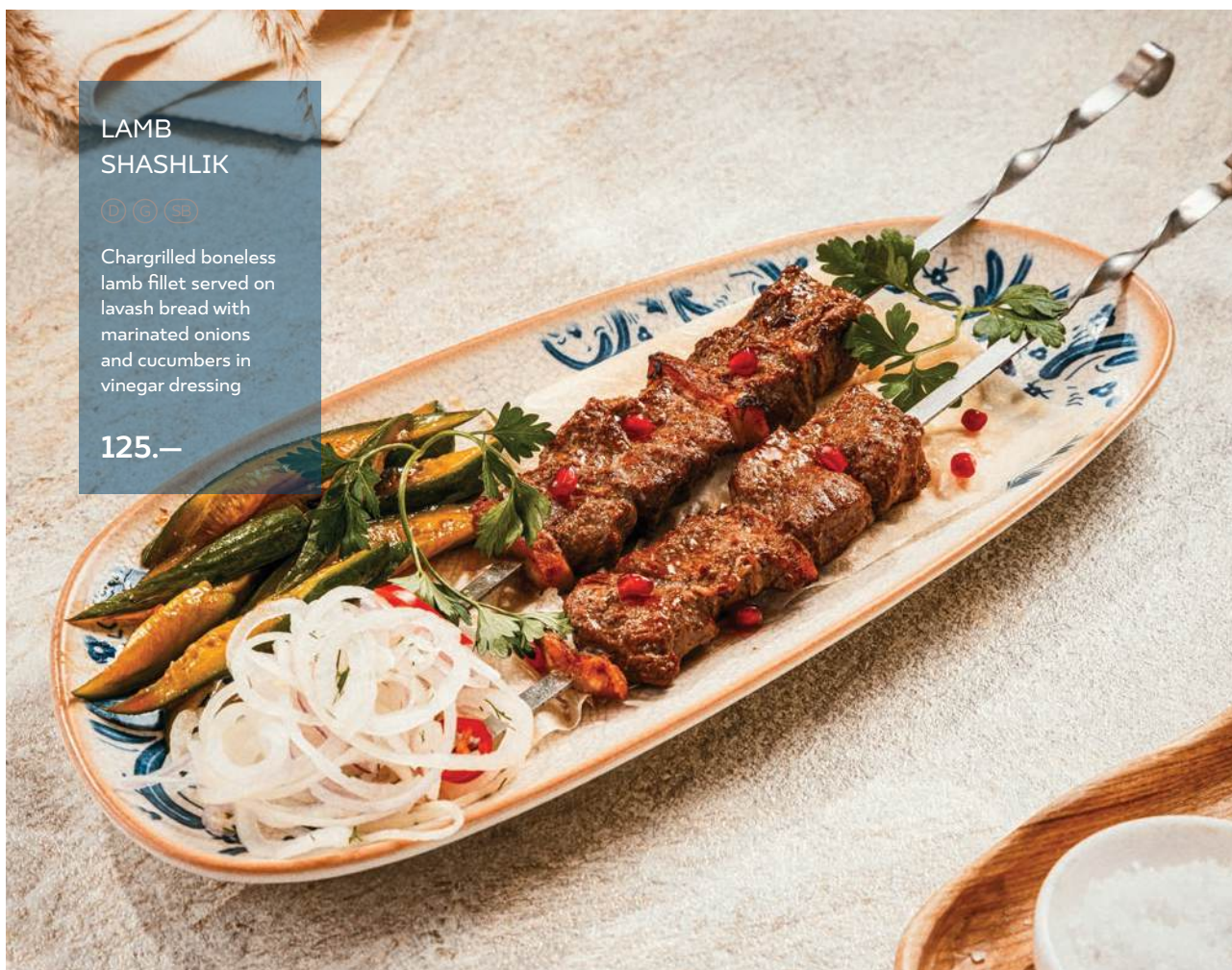


CHICKEN SHASHLIK

(E) (D) (G) (SB)

Chargrilled boneless chicken thighs served on lavash bread with marinated onions and cucumbers in vinegar dressing

90.—



LAMB SHASHLIK

(D) (G) (SS)

Chargrilled boneless lamb fillet served on lavash bread with marinated onions and cucumbers in vinegar dressing

125.—

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GRAND ZOR MIXED GRILL PLATTER

(E) (G) (SB)

Grand selection of shashliks and koftas, including lamb, beef, chicken, and vegetable skewers, with chicken and lamb kofta skewers and lamb chops, served with onion in vinegar, pickled cucumbers, adjika and Kayla sauces, cherry tomatoes, parsley, and pomegranate on lavash bread

(For 4)

655.—

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BEEF SHASHLIK

(D) (G) (SB)

Chargrilled boneless beef fillet served on lavash bread with marinated onion and cucumber in vinegar dressing

125.—



SEABASS SHASHLIK

(S)

Seabass marinated in olive oil, thyme, and garlic, chargrilled and lightly seasoned

135.—

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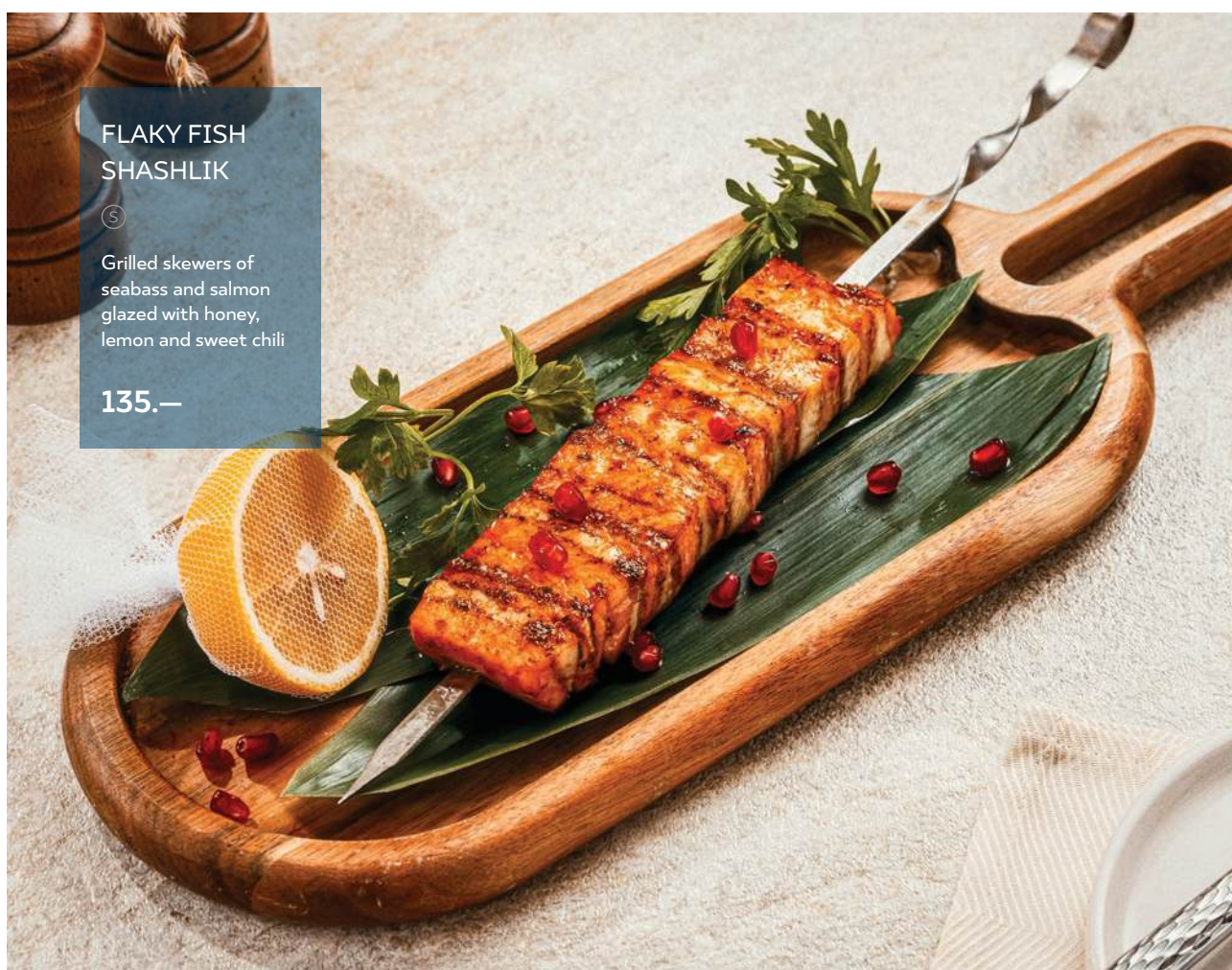
GRAND ZOR MIXED GRILL PLATTER



Chef's selection of shashliks, featuring lamb, beef, chicken, and vegetable skewers, served with onion in vinegar, pickled cucumber, adjika and Kayla sauces, cherry tomatoes, parsley, and pomegranate, all on lavash bread

(For 2)

225.—



FLAKY FISH SHASHLIK



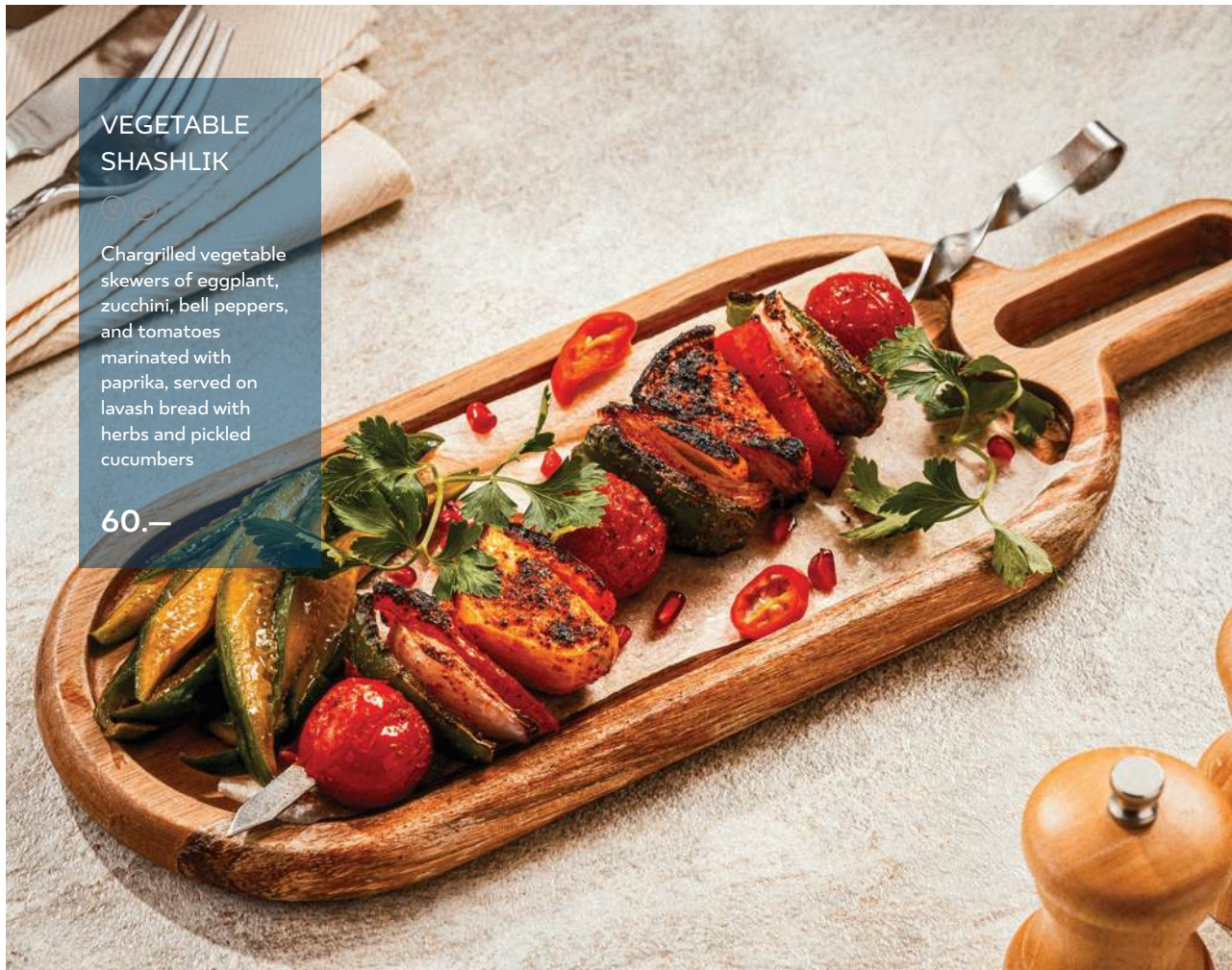
Grilled skewers of seabass and salmon glazed with honey, lemon and sweet chili

135.—

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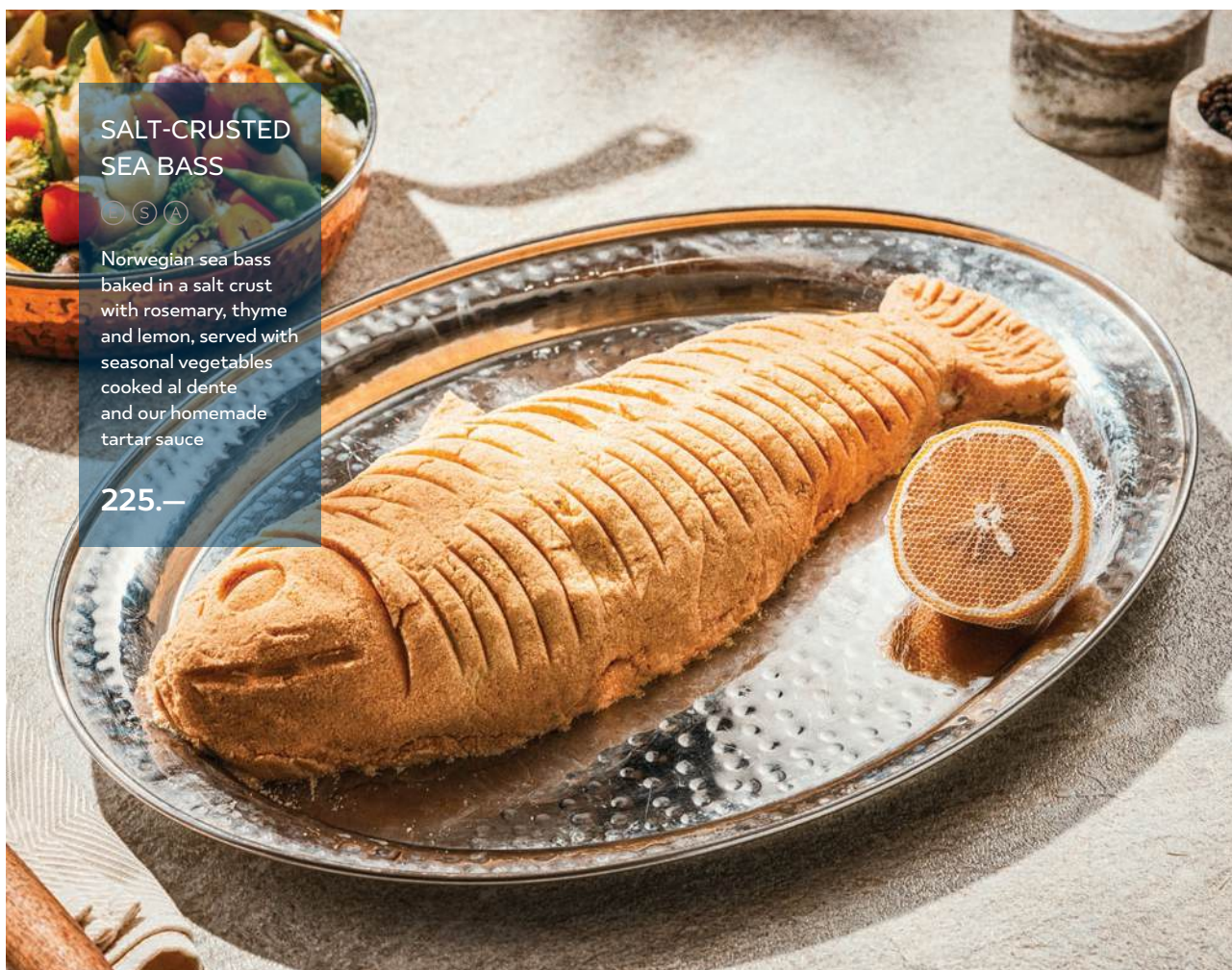


VEGETABLE SHASHLIK



Chargrilled vegetable skewers of eggplant, zucchini, bell peppers, and tomatoes marinated with paprika, served on lavash bread with herbs and pickled cucumbers

60.—



SALT-CRUSTED SEA BASS



Norwegian sea bass baked in a salt crust with rosemary, thyme and lemon, served with seasonal vegetables cooked al dente and our homemade tartar sauce

225.—

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CHICKEN KOFTA



Chargrilled minced chicken meat skewers served on lavash bread with onions, marinated cucumber and chili pepper, topped with pomegranate seeds

85.—



LAMB KOFTA



Chargrilled minced lamb meat and lamb fat skewers served on lavash bread with onions, marinated cucumber and chili pepper, topped with pomegranate seeds

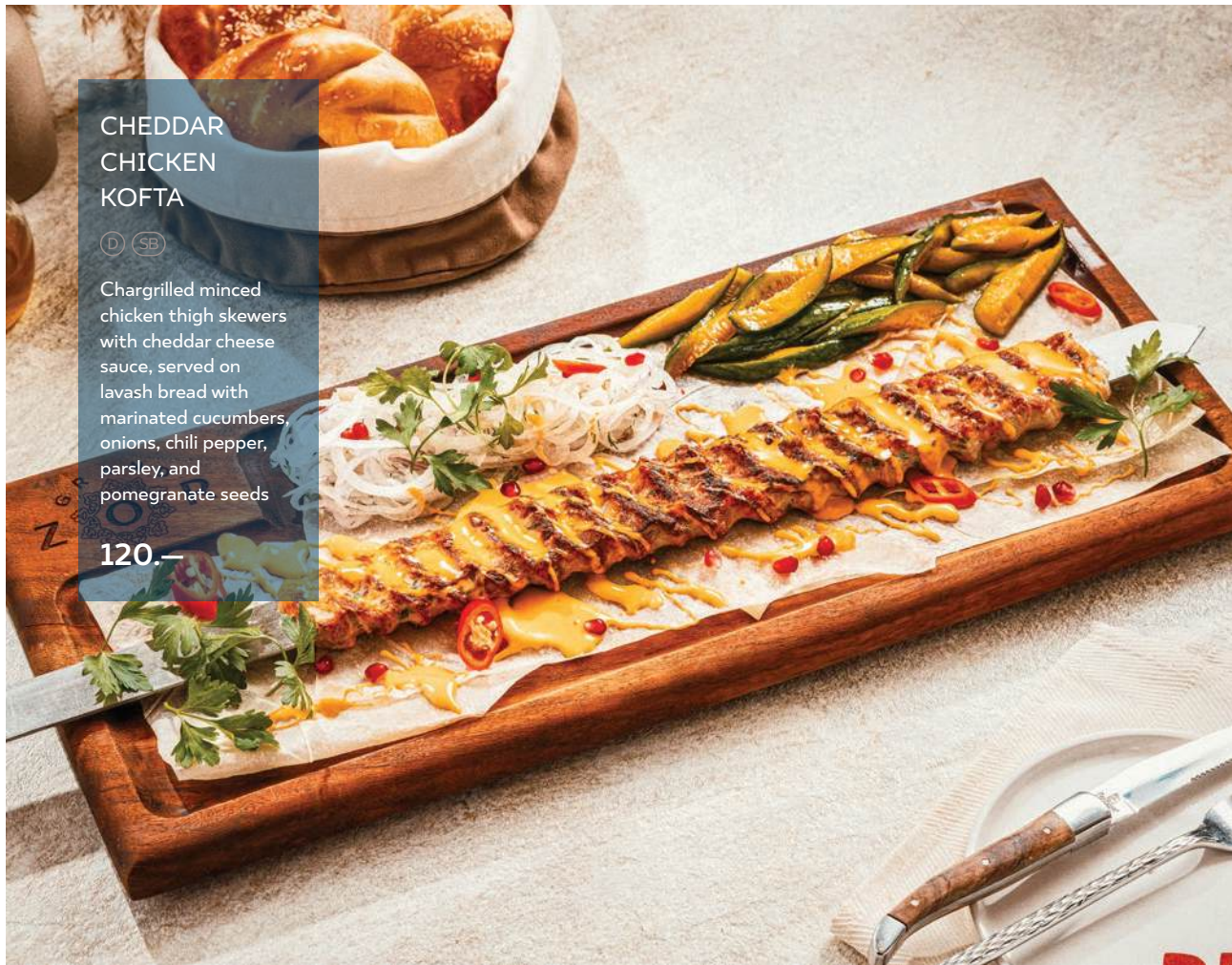
105.—



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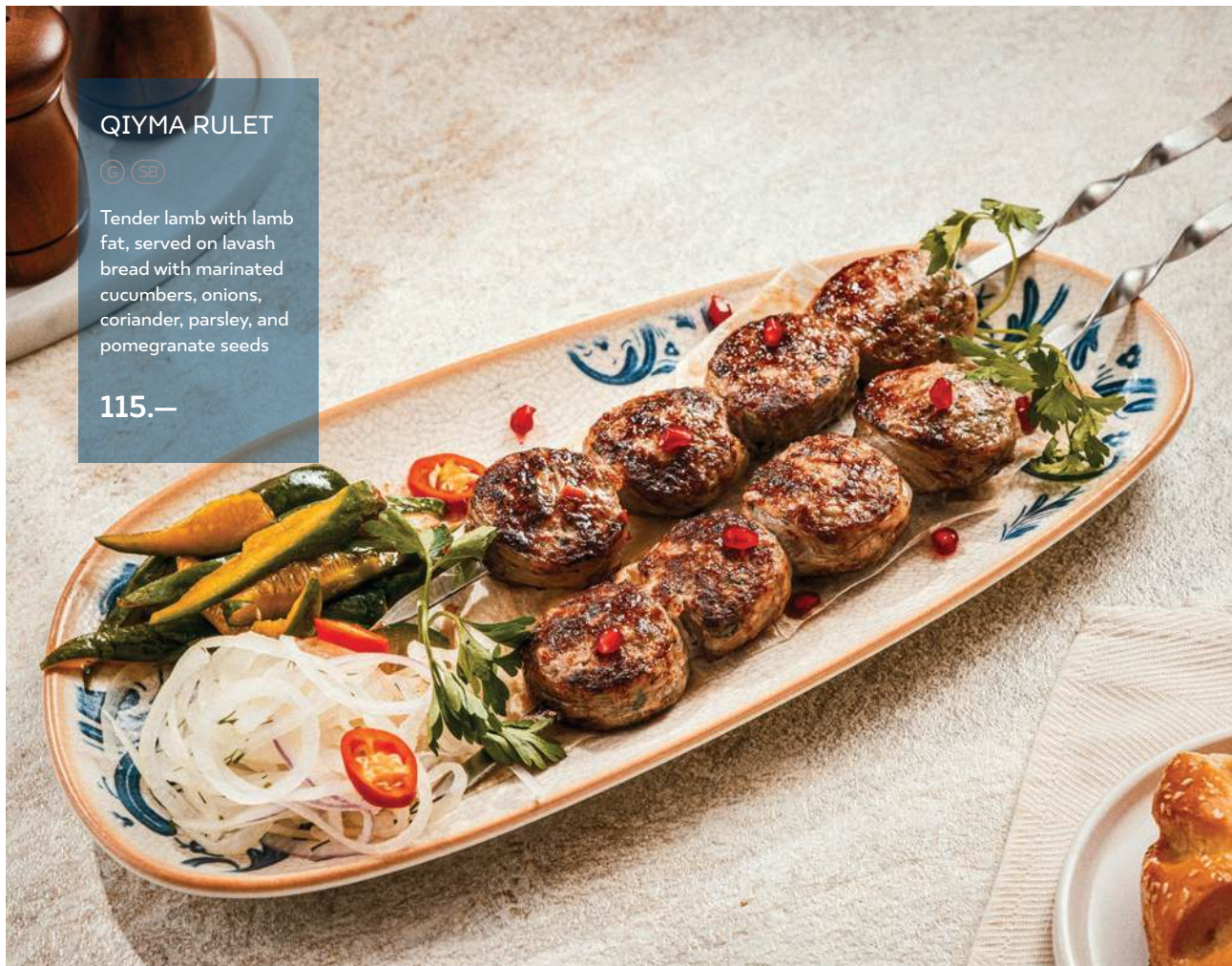


CHEDDAR CHICKEN KOFTA

(D) (SB)

Chargrilled minced chicken thigh skewers with cheddar cheese sauce, served on lavash bread with marinated cucumbers, onions, chili pepper, parsley, and pomegranate seeds

120.—



QIYMA RULET

(G) (SS)

Tender lamb with lamb fat, served on lavash bread with marinated cucumbers, onions, coriander, parsley, and pomegranate seeds

115.—

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METER-LONG CHEDDAR LAMB KOFTA

(D) (G) (SB)

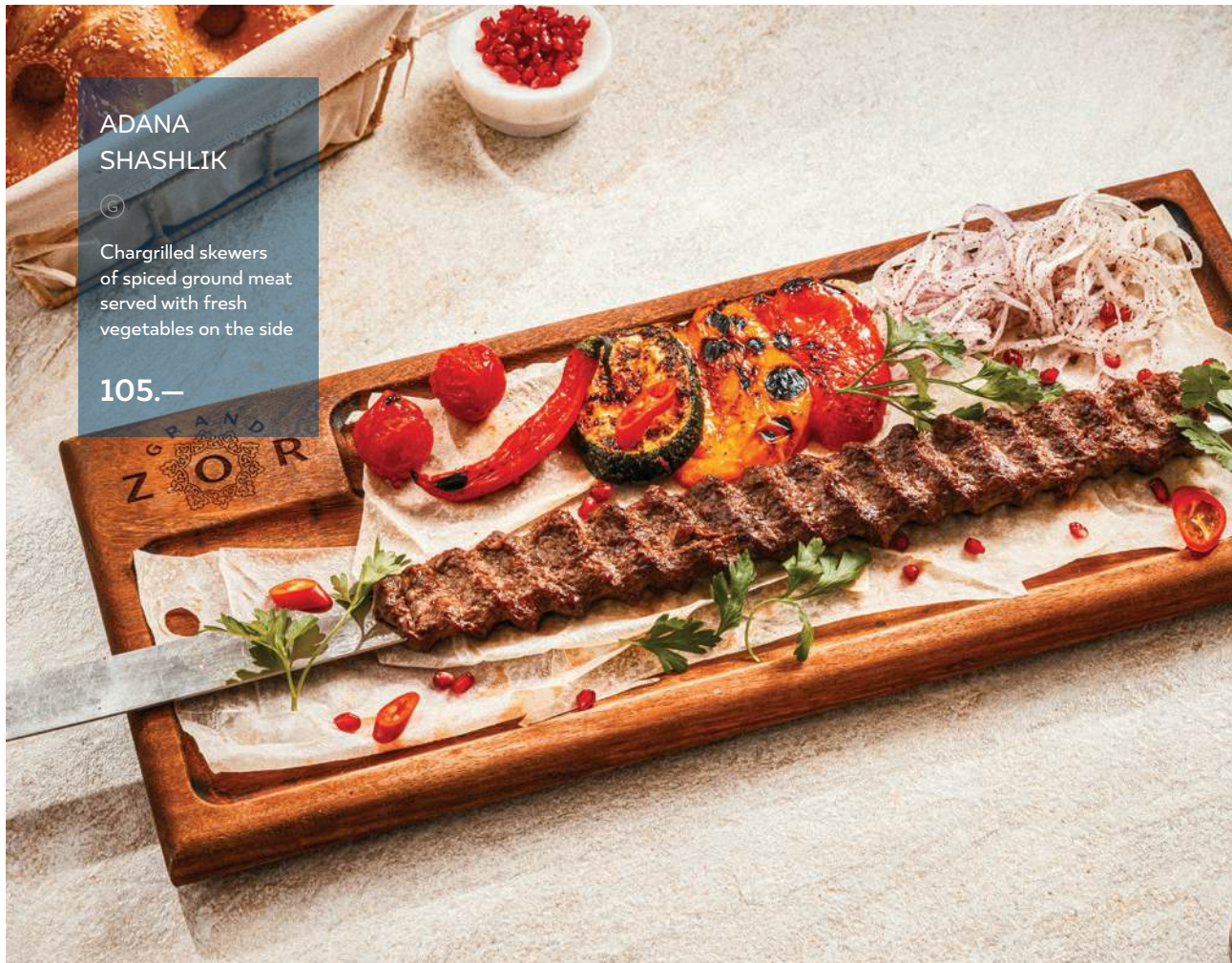
800 grams of ground minced lamb meat on lavash bread, topped with marinated cucumbers, onions, tomatoes, parsley, pomegranate seeds, and drizzled with cheddar cheese sauce

340.—

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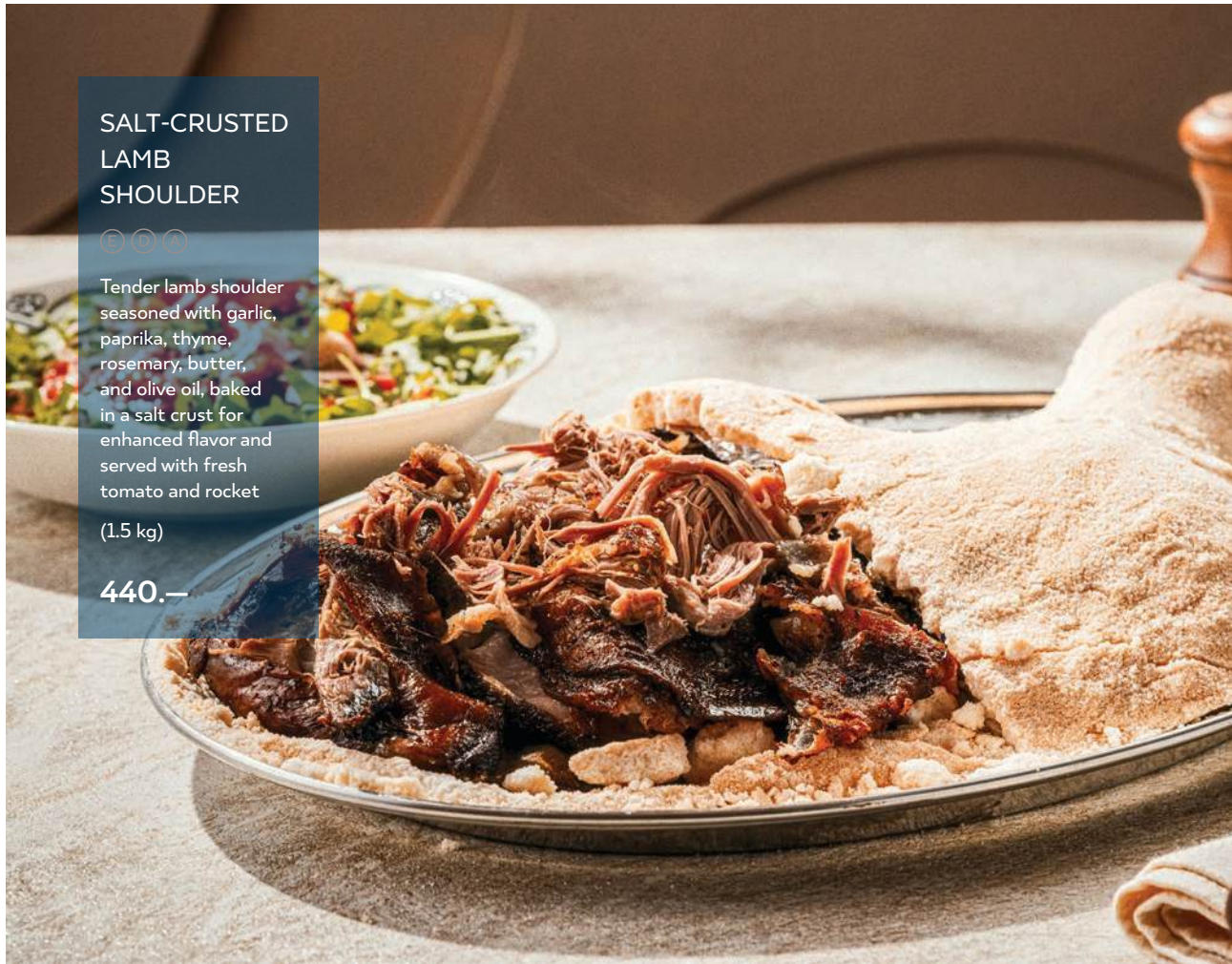


ADANA SHASHLIK

(G)

Chargrilled skewers
of spiced ground meat
served with fresh
vegetables on the side

105.—



SALT-CRUSTED LAMB SHOULDER

(E)(D)(A)

Tender lamb shoulder
seasoned with garlic,
paprika, thyme,
rosemary, butter,
and olive oil, baked
in a salt crust for
enhanced flavor and
served with fresh
tomato and rocket

(1.5 kg)

440.—

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PRE ORDER

GRAND ZOR OSH SHOW

(E) (N)

Special rice dish with tender braised lamb, carrots and chickpeas, served with a quail egg, Achichuk salad and sides of an assortment of pickles, including pickled tomatoes, mini pickled peppers and sauerkraut

450.—

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CHOYHONA OSH



Traditional Uzbek devzira rice dish
with braised lamb, yellow carrots, chili
pepper, garlic, and Achichuk salad

(2 kg)

650.—

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SAUCES

GARLIC SAUCE [ⓓ]
ADJIKA
SPICY ADJIKA
BERRY SAUCE

KAYLA SAUCE
YOGURT [ⓓ]
KETCHUP
SOUR CREAM [ⓓ]

10.—

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SIDE DISHES

MASHED POTATOES



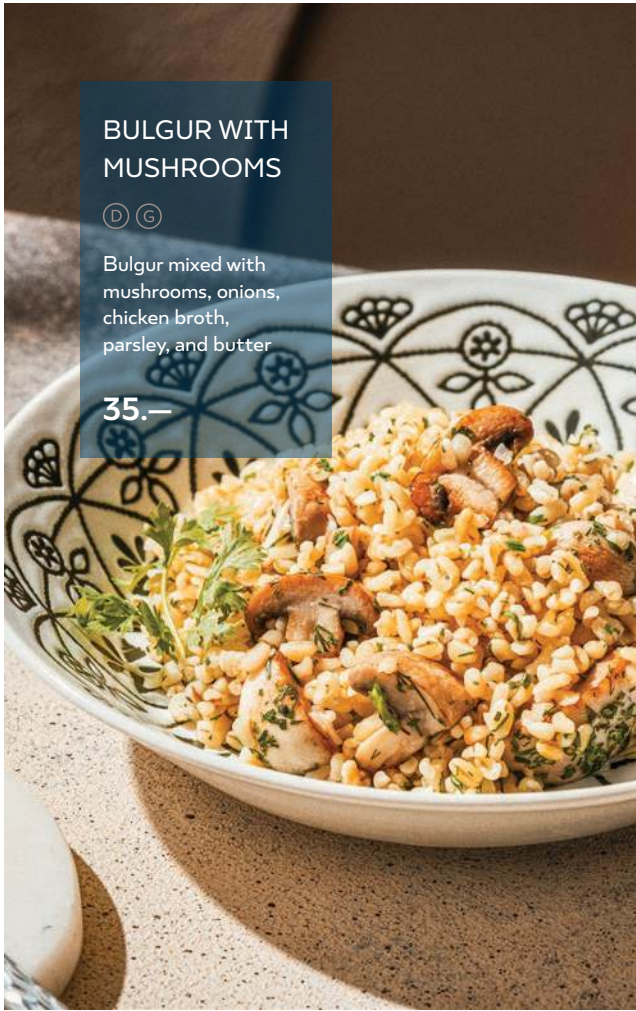
Creamy mashed potatoes, whipped
to perfection with ghee butter

35.—

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BULGUR WITH MUSHROOMS

(D) (G)

Bulgur mixed with mushrooms, onions, chicken broth, parsley, and butter

35.—



BASMATI RICE

(V)

Fragrant, long-grain rice with a delicate aroma

30.—



FRENCH FRIES

(V)

Long, thin potato strips fried to a golden crisp, served with ketchup for dipping

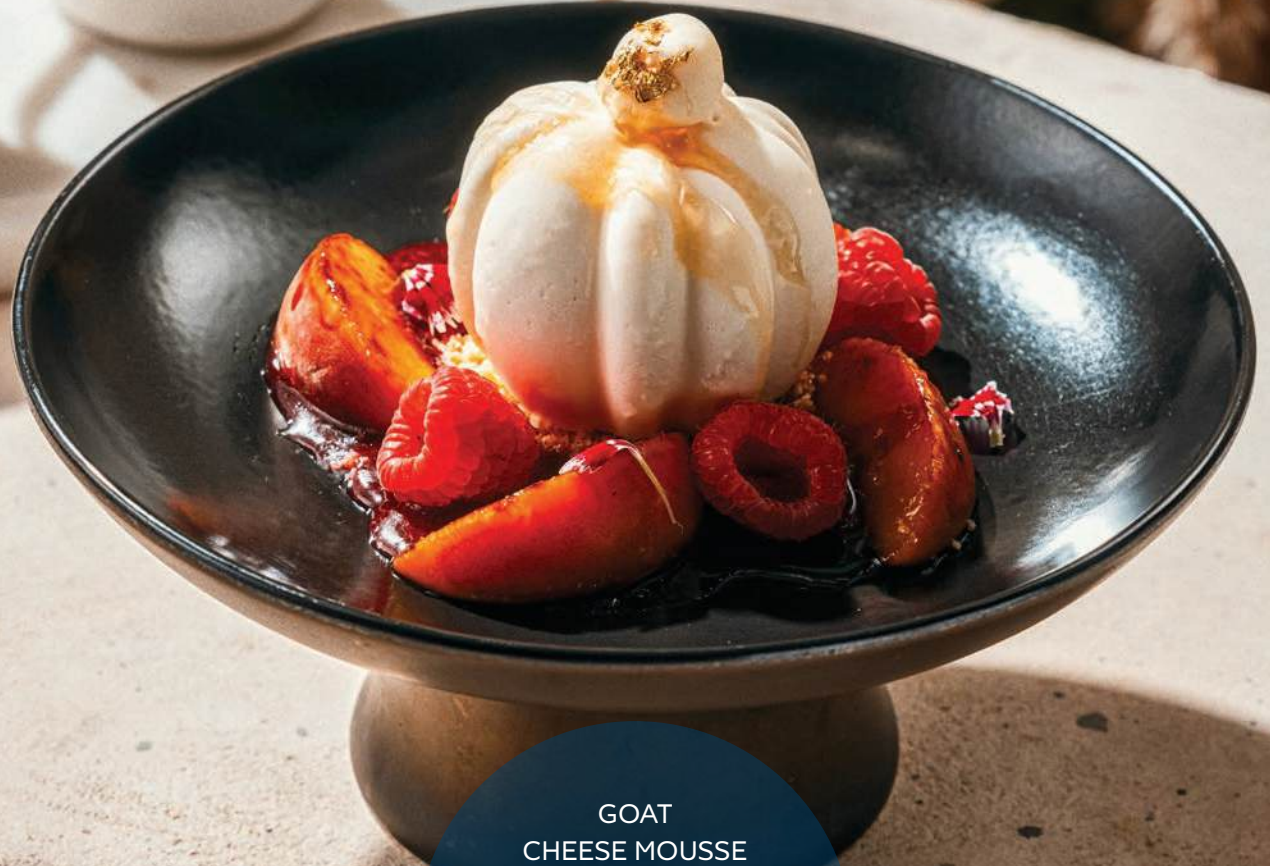
45.—

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DESSERTS



GOAT CHEESE MOUSSE

(N) (D) (G)

Goat cheese mousse with
seasonal fruits, cherry sauce,
tarragon, and almond crumble

80.—

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APPLE MOUSSE

(N) (E) (D) (G)

Basil mousse with
strawberry-chili confit,
almond crumble

60.—



HONEY CAKE

(N) (E) (D) (G)

Layered honey
cake with sour
cream, pecans, sour
cream mousse, and
seasonal fruits

65.—

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PAVLOVA

(E) (D)

Light, meringue-based dessert topped with white chocolate cream, zesty lime, raspberries, and hibiscus sauce

70.—

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PROFITEROLE

(N) (E) (D) (G)

Fluffy choux pastry
filled with classic
custard cream,
praline, hazelnuts,
and salted caramel

55.—

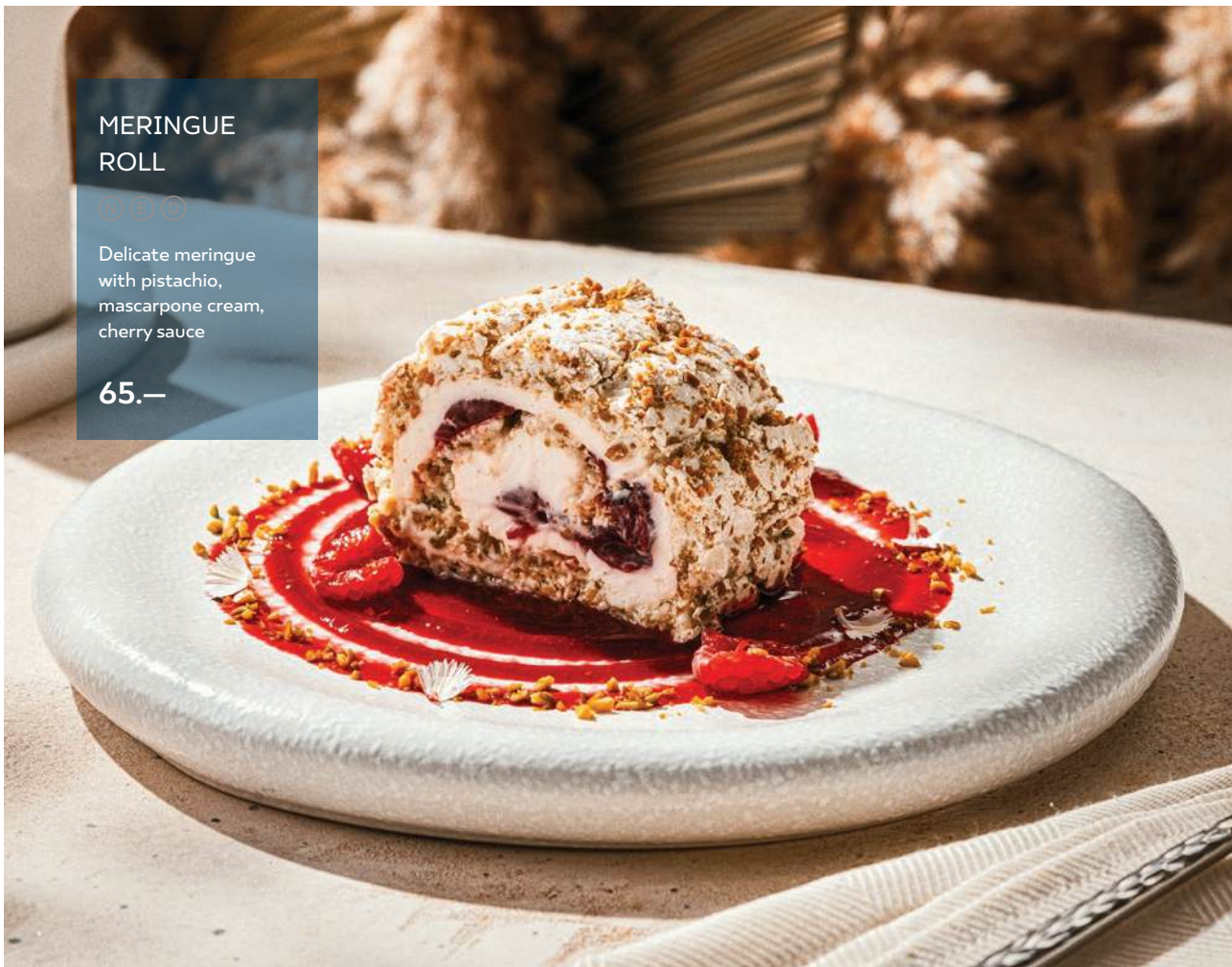


MERINGUE ROLL

(G) (SS) (V)

Delicate meringue
with pistachio,
mascarpone cream,
cherry sauce

65.—



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BIRD'S MILK

(E) (D)

Soft and creamy dessert encased in a thin layer of chocolate, garnished with berries

50.—

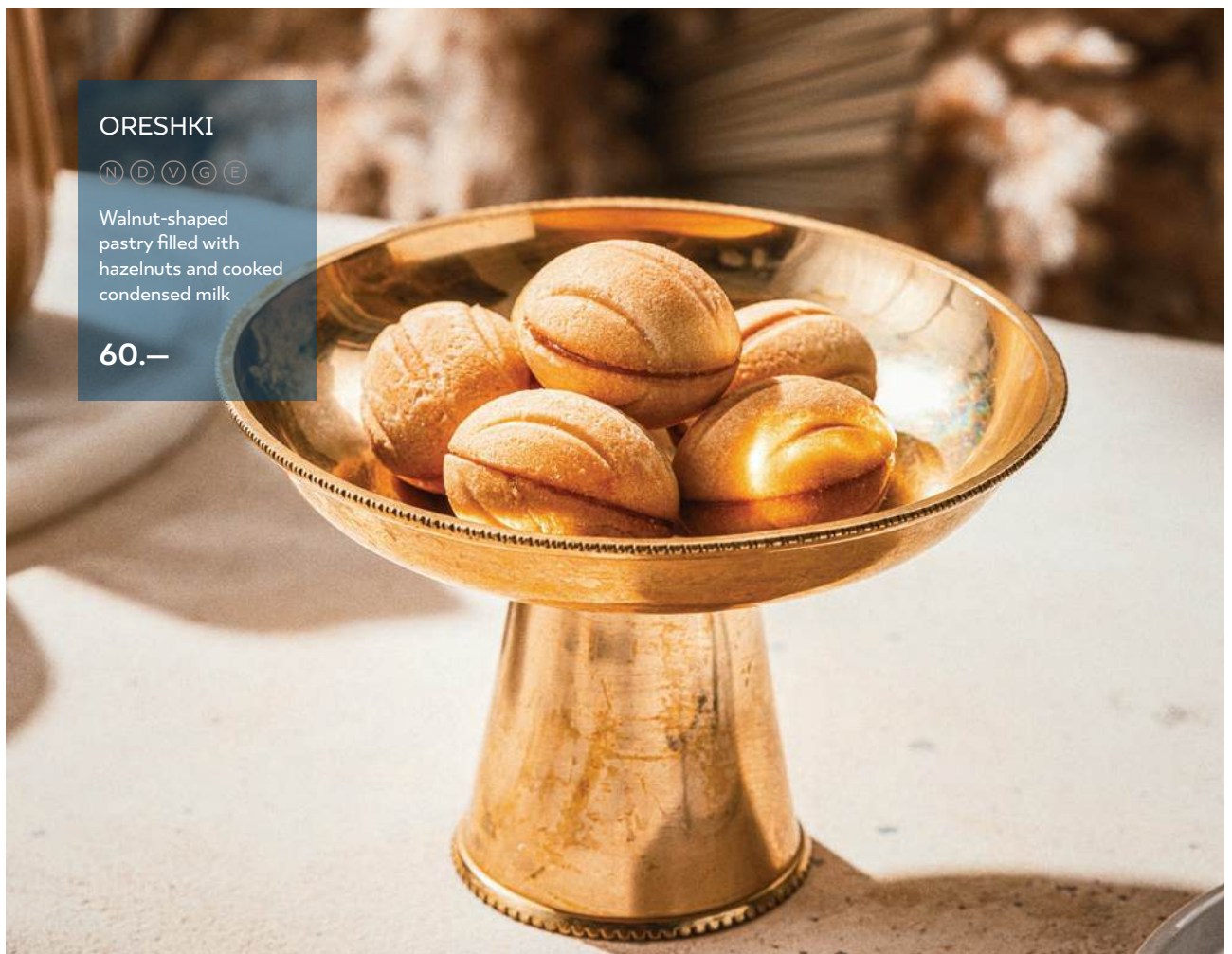


ORESHKI

(N) (D) (V) (G) (E)

Walnut-shaped pastry filled with hazelnuts and cooked condensed milk

60.—



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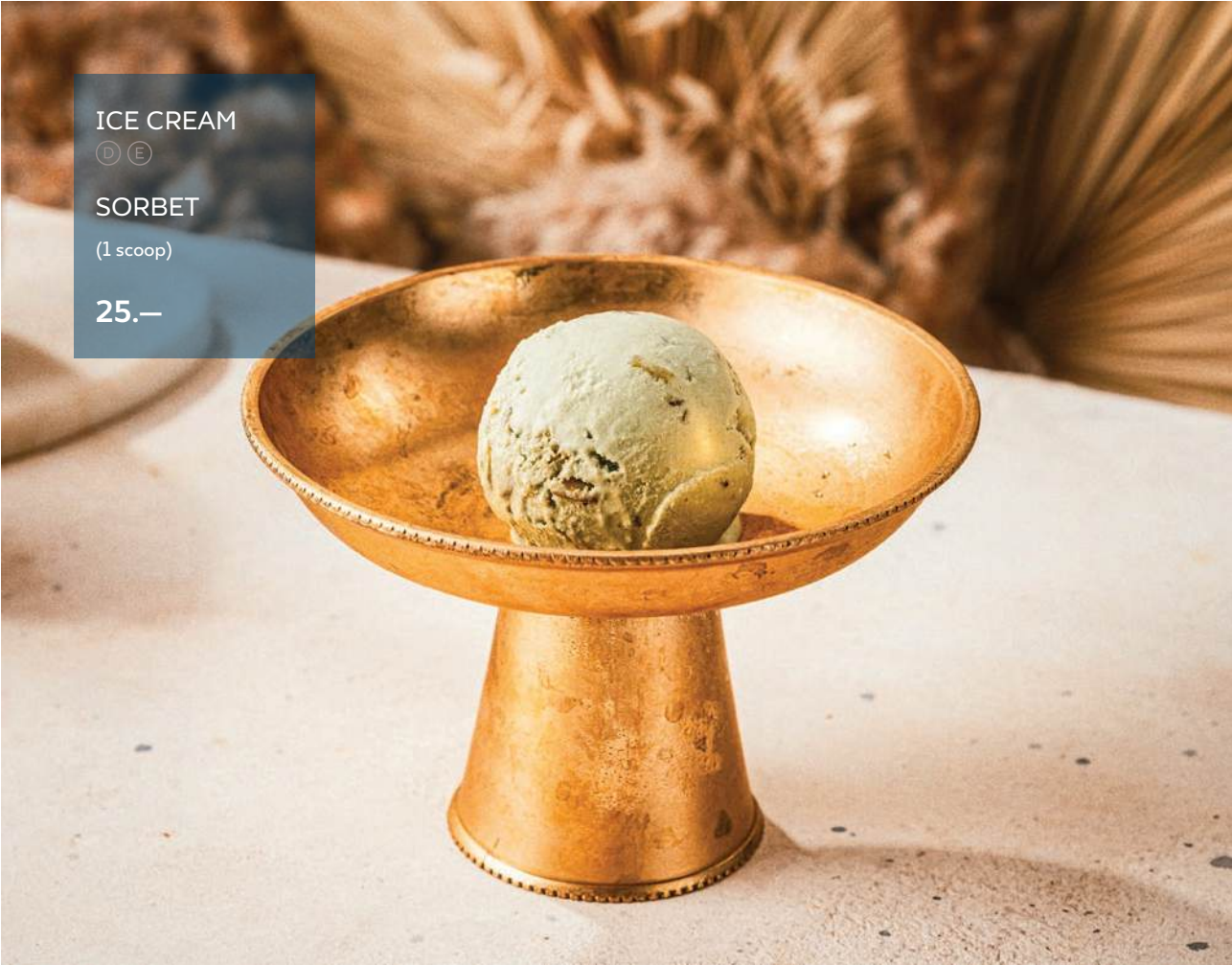


WAFFLE
ROLLS

(N) (E) (D) (G)

Handmade waffle
rolls filled with cooked
condensed milk,
cream, and walnuts

60.—



ICE CREAM

(D) (E)

SORBET

(1 scoop)

25.—

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FRUIT PLATTER



Assortment of seasonal fruits, featuring watermelon, melon, mango, kiwi, apples, dragon fruit, passion fruit, grapes, fig, rambutan, papaya, mangosteen, red and white dragon fruit, pineapple, blackberry

180.—

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AED 2,000



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