



@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.-

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 S 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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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 brynya, smoked suluguni, goat cheese, and suluguni, served with honey, grapes, and walnuts

175.—

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.—



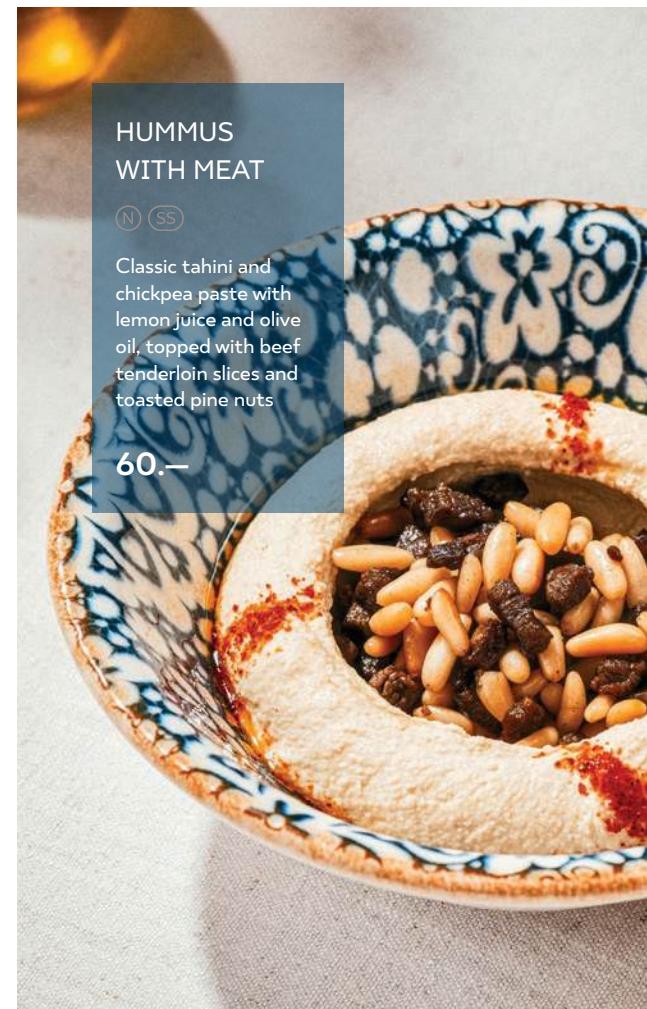


HUMMUS

(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.—

TABBOULEH

VG

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

45.—



FATTOUSH

VG G

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

45.—





HOLODETS

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

70.-

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SALADS



SUZMA
VEGETABLE
SALAD

○ V

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

○ ○ ○ E

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

65.—





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.—

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

(N) (D)

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

E D S

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.—



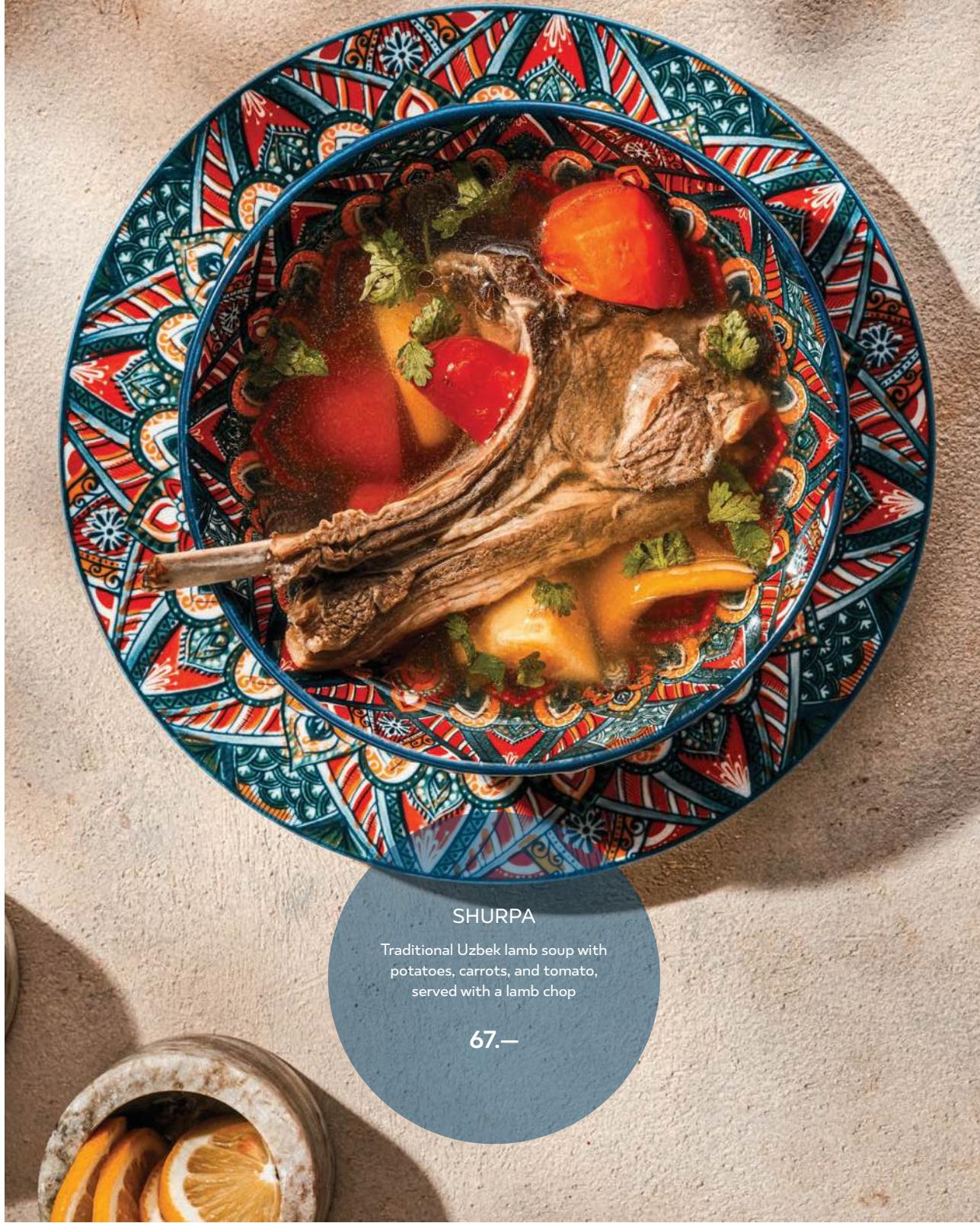
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SOUPS



SHURPA

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

67.—

CHUCHVARA

(G) (E)

Lamb dumplings in a chicken broth, served with sour cream

60.—



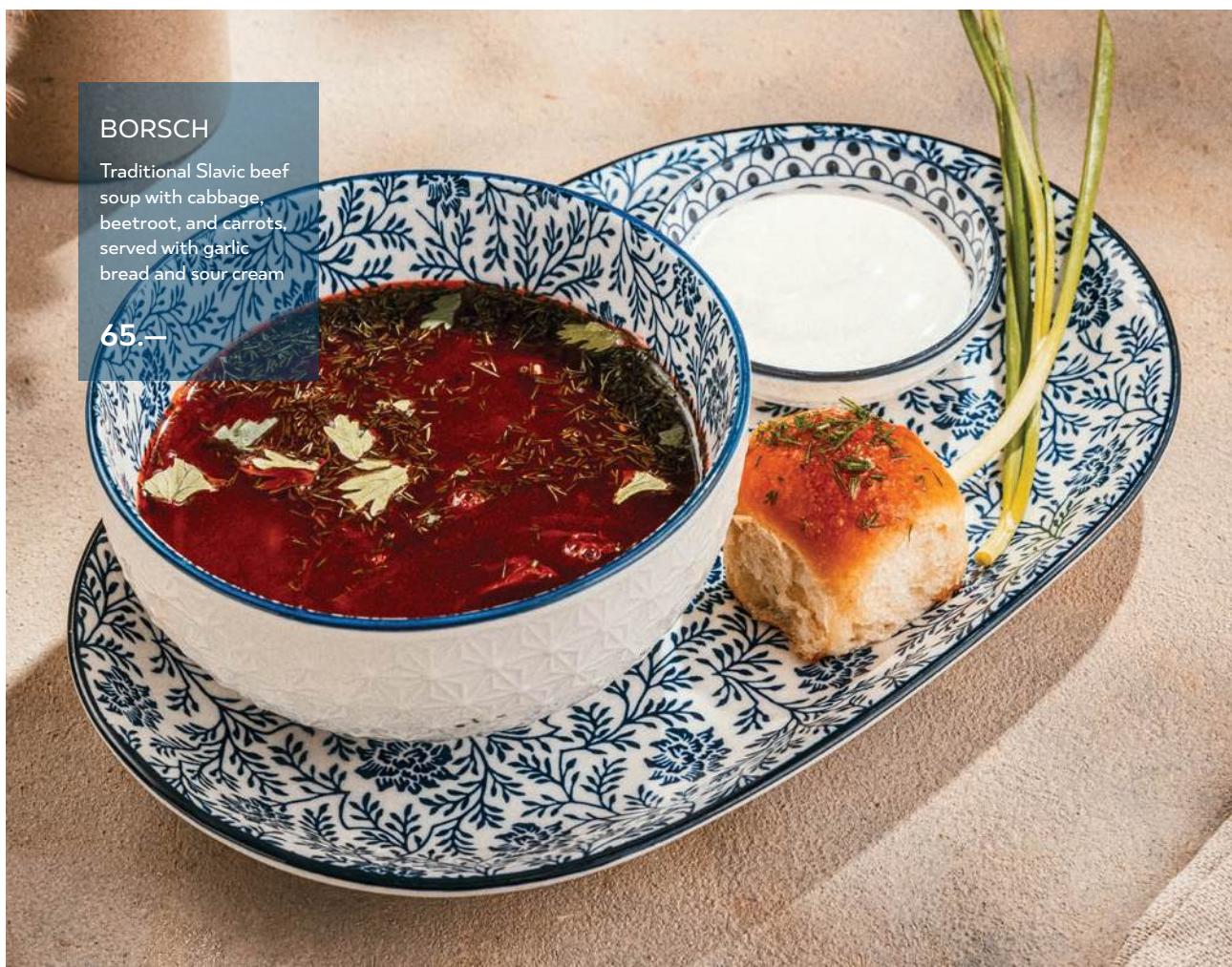
CHUCHVARA PO DOMASHNEMU

(G) (E)

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

65.—





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MEATBALL SOUP

(G)

Delicious traditional soup with chicken meatballs, noodles, and carrots

50.—

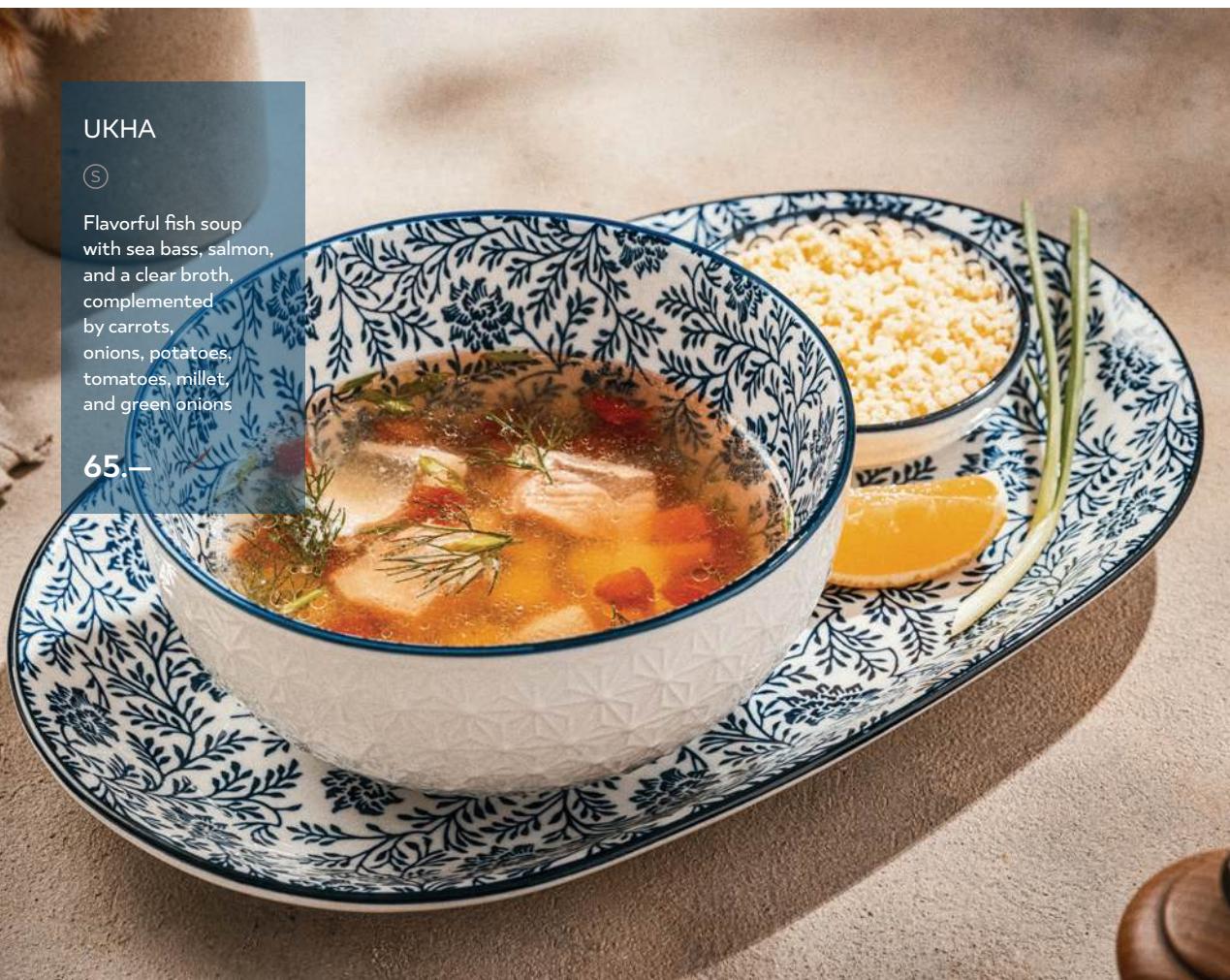


UKHA

(S)

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

65.—



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.—

CHUCHVARA
ON PLATE

(G) (E)

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

75.-



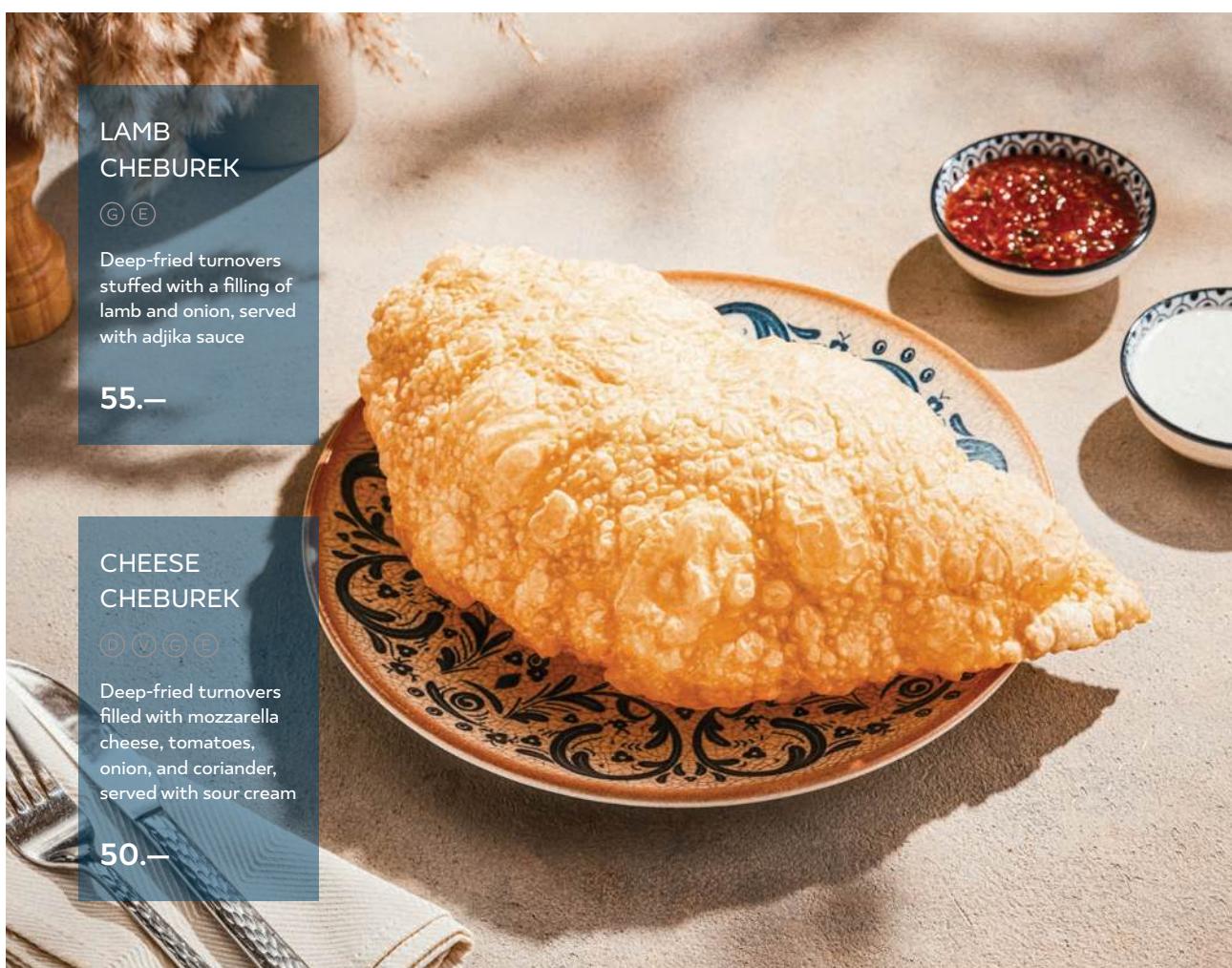
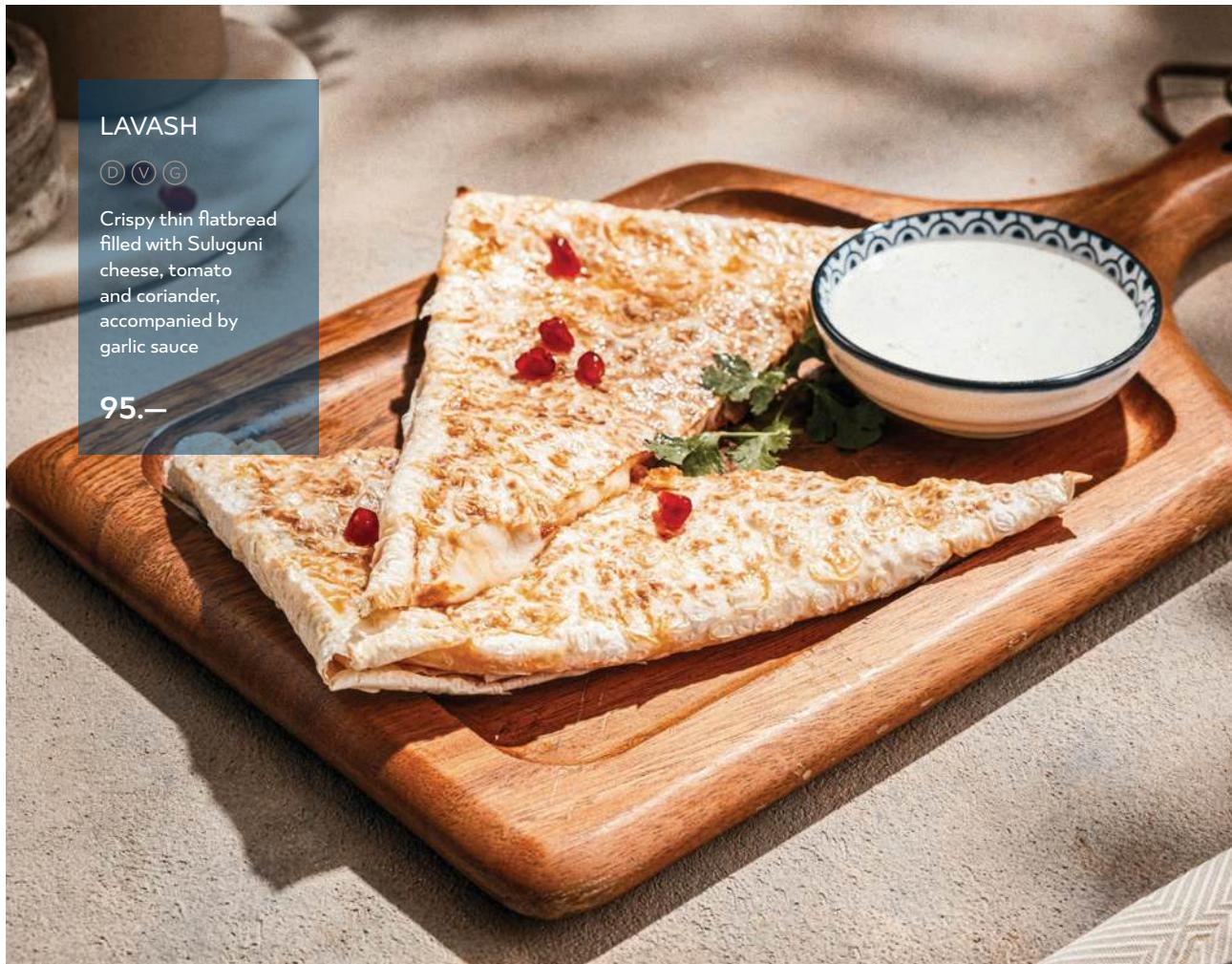
POTATO
& MUSHROOM
VARENIKI

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

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

55.-





BONE IN SAMSA

Ⓐ Ⓛ Ⓜ Ⓞ

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

75.—



OLOT SAMSA

Ⓐ

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

60.—





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.—

KHACHAPURI ON MANGAL

(D) (G) (E)

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

70.—



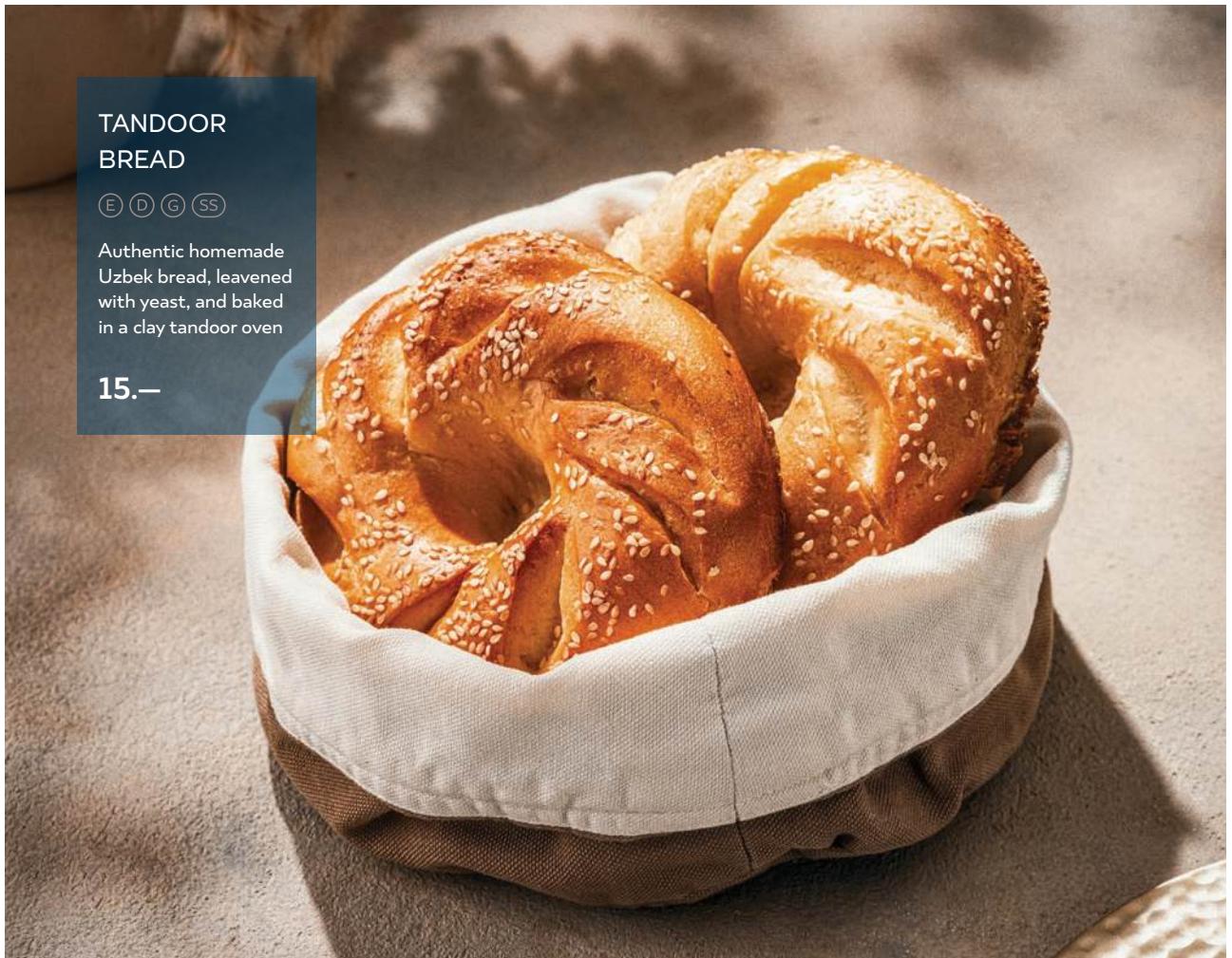
ADJAR KHACHAPURI

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

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

75.—



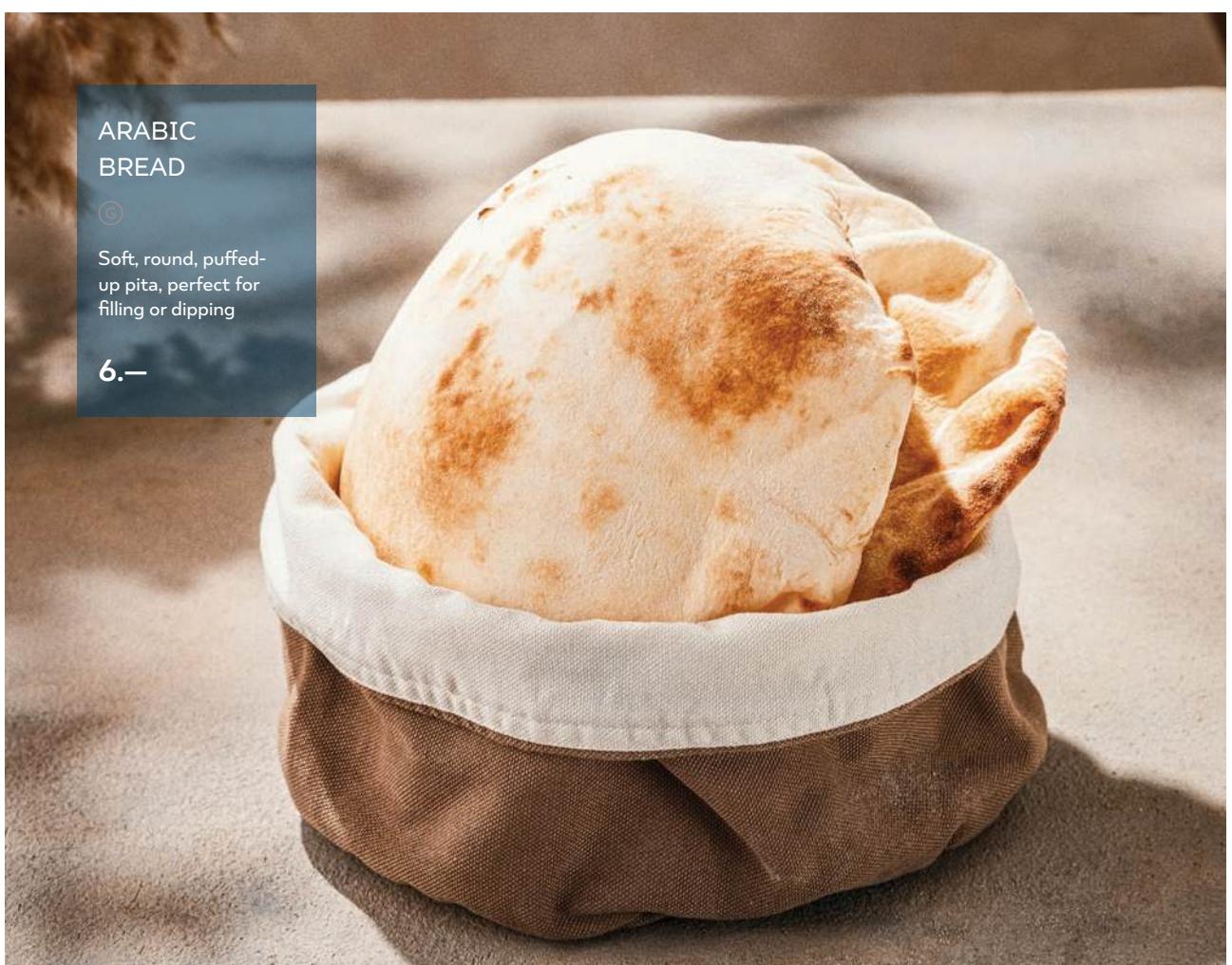


TANDOOR BREAD

(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.—

MAIN COURSE



GRAND ZOR OSH

E N

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

95.–

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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.-

LAMB RIBS

Fried lamb ribs,
served with onions

145.—

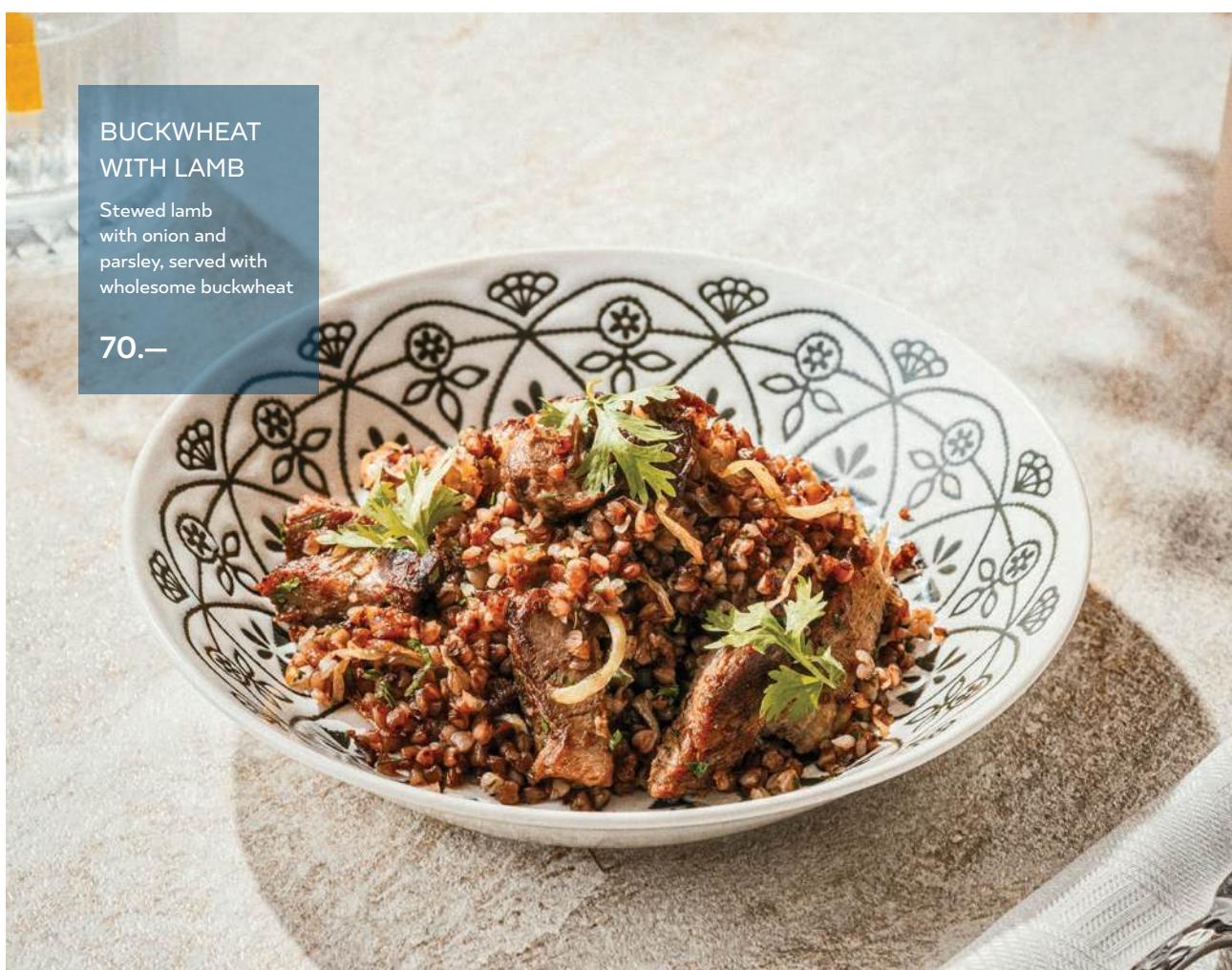


DOLMA

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

75.—





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BEEF
STROGANOFF

D

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

105.—



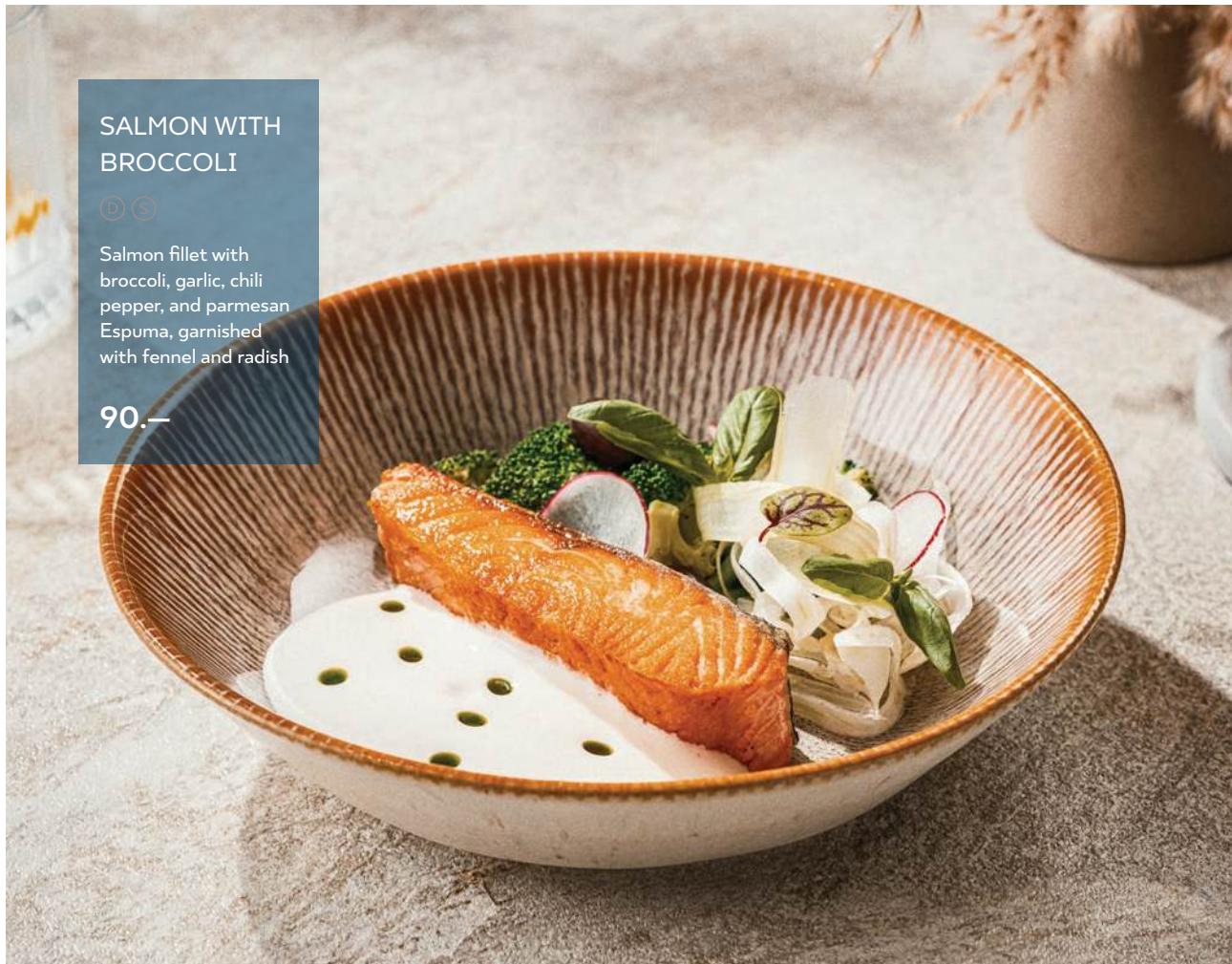
KOVURMA
LAGMAN

G SS E SB

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

85.—



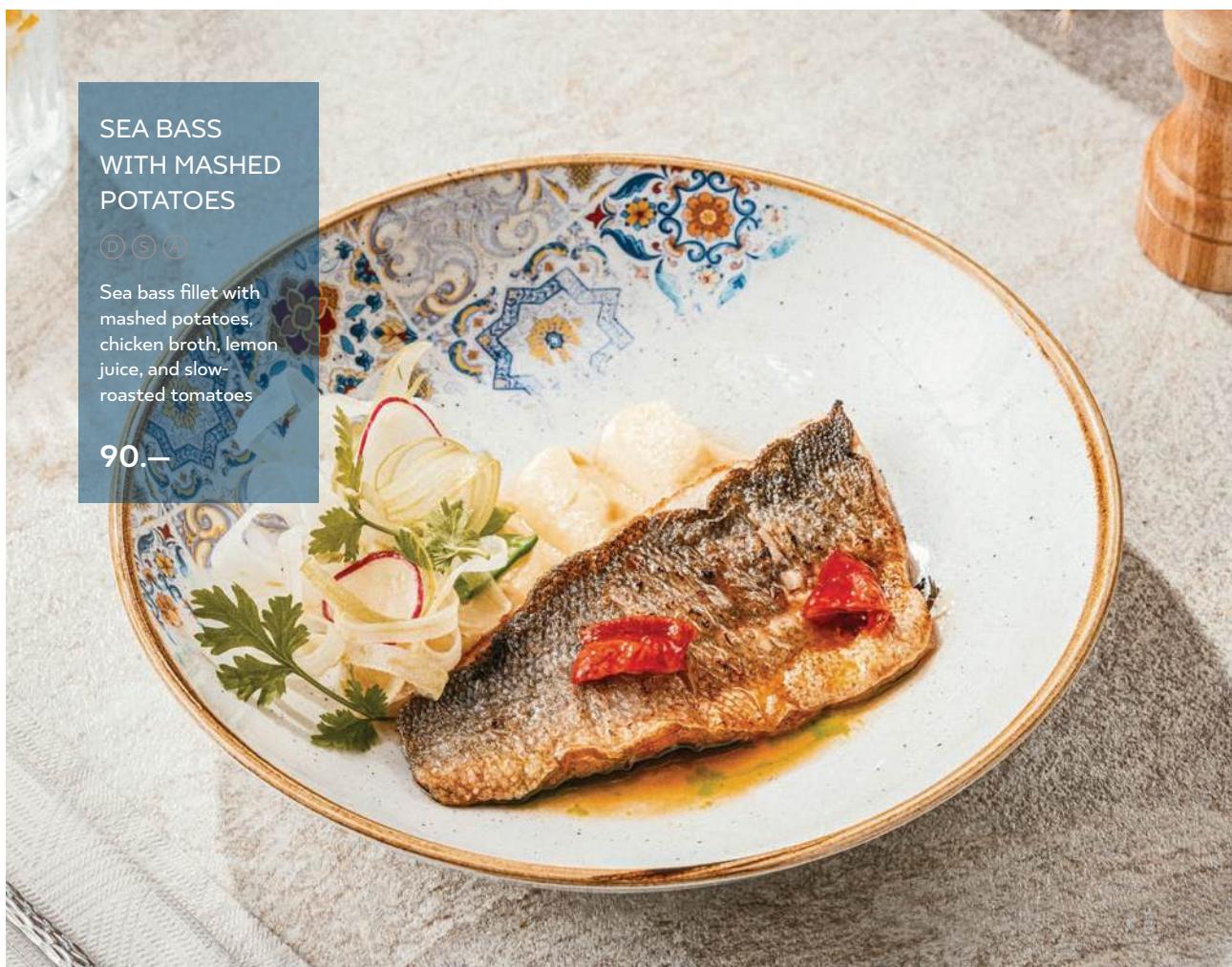


SALMON WITH BROCCOLI

D S

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

90.—



SEA BASS WITH MASHED POTATOES

D S A

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

90.—

GRILLED SELECTIONS



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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) (SB)

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

125.—





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

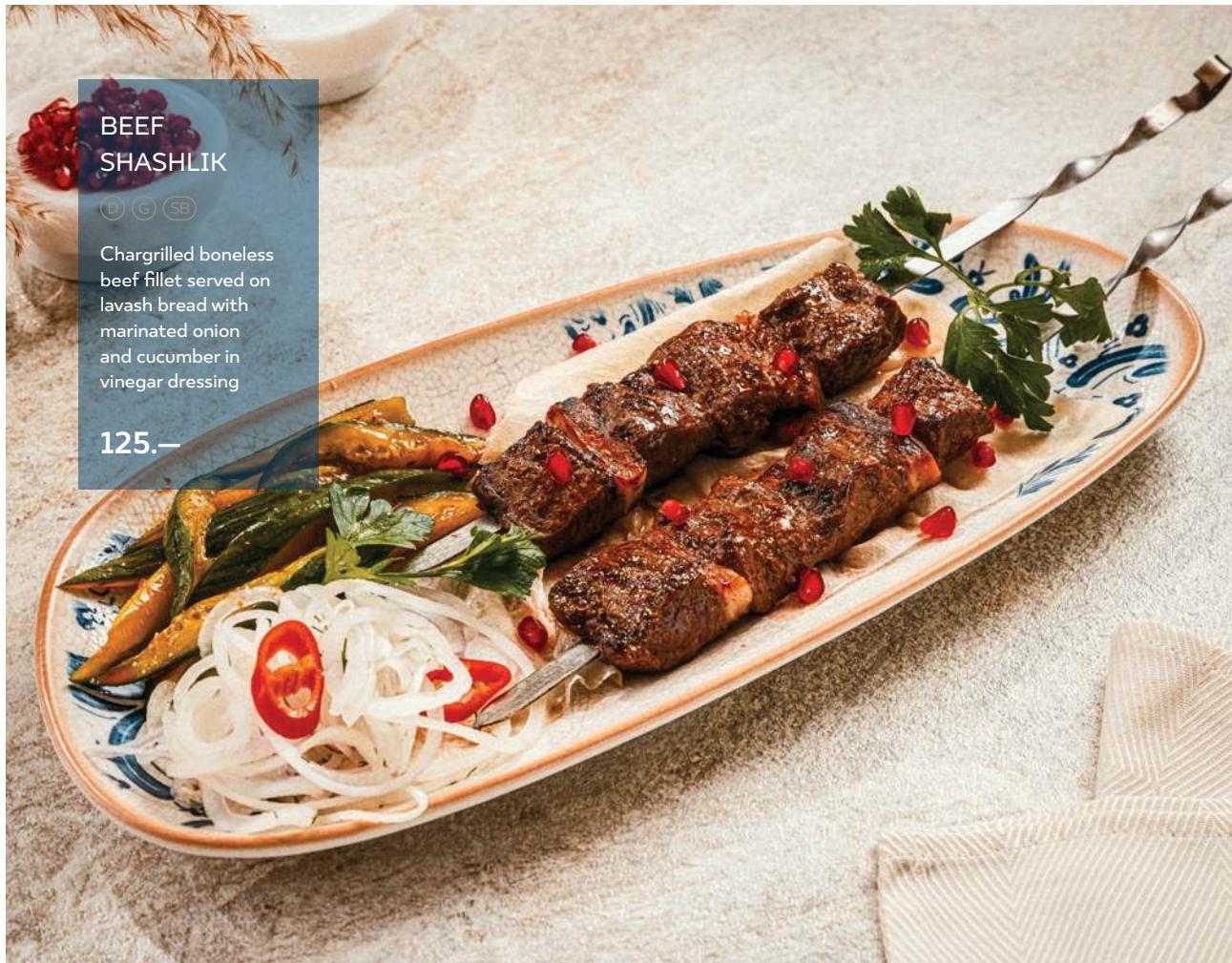
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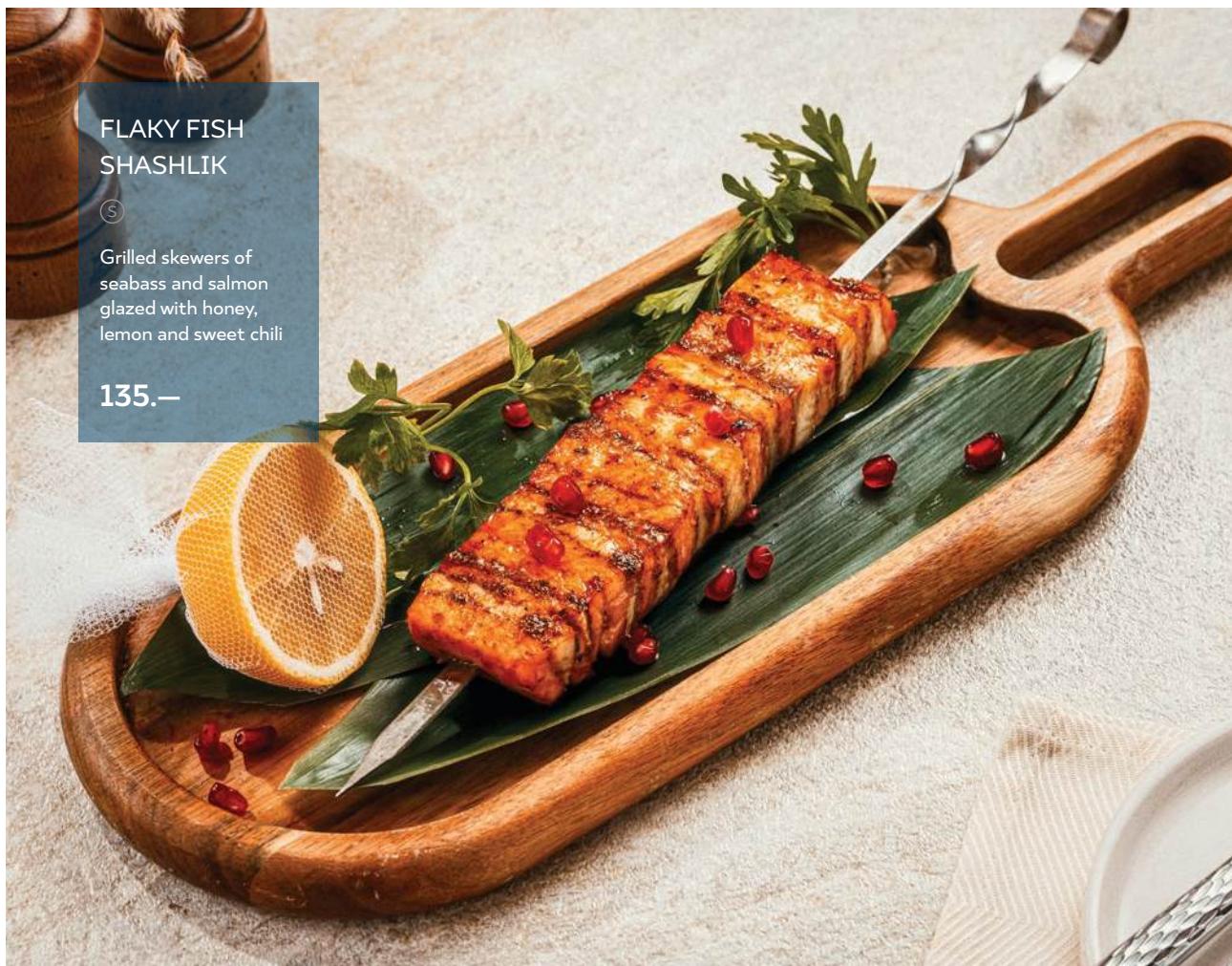
655.—

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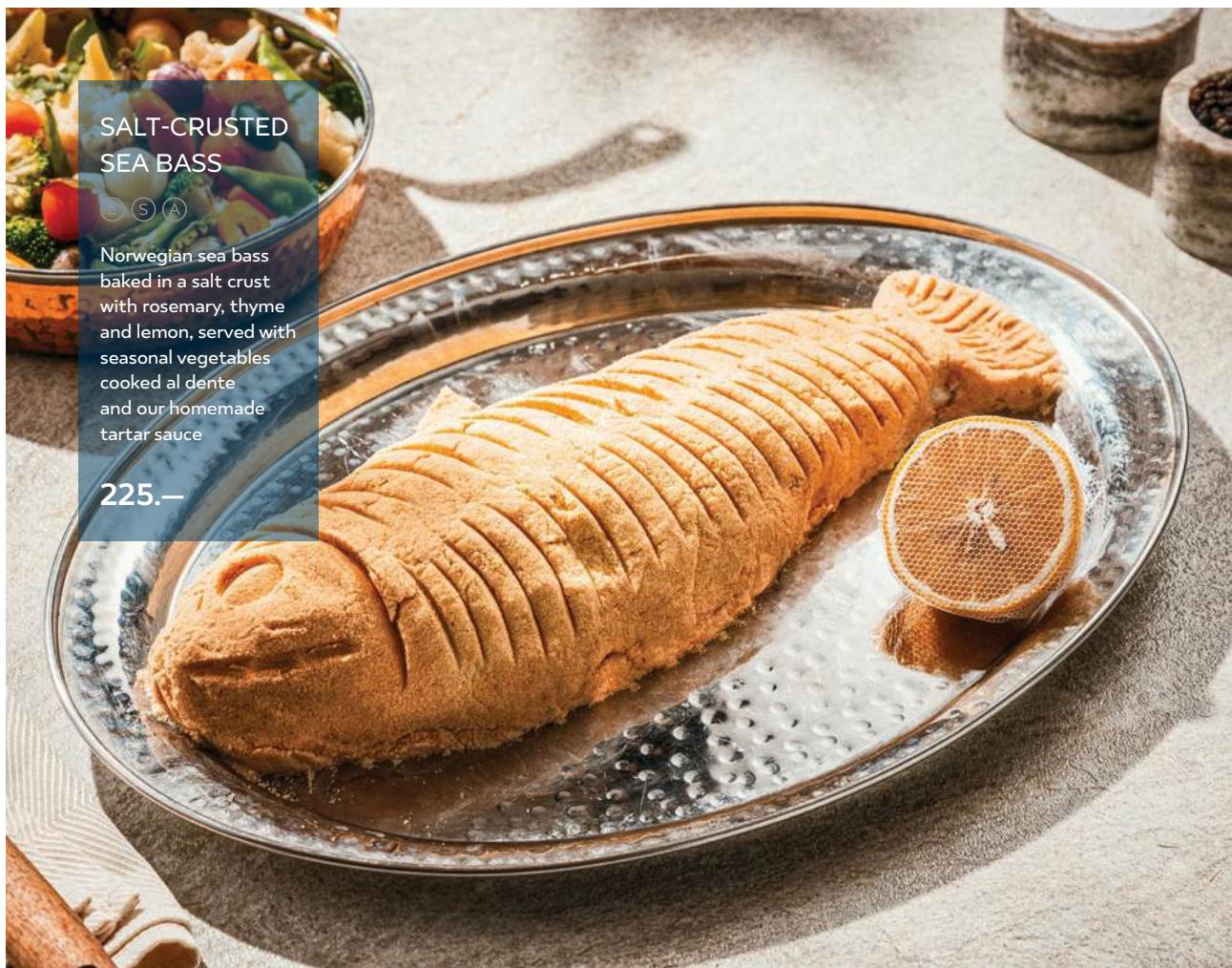
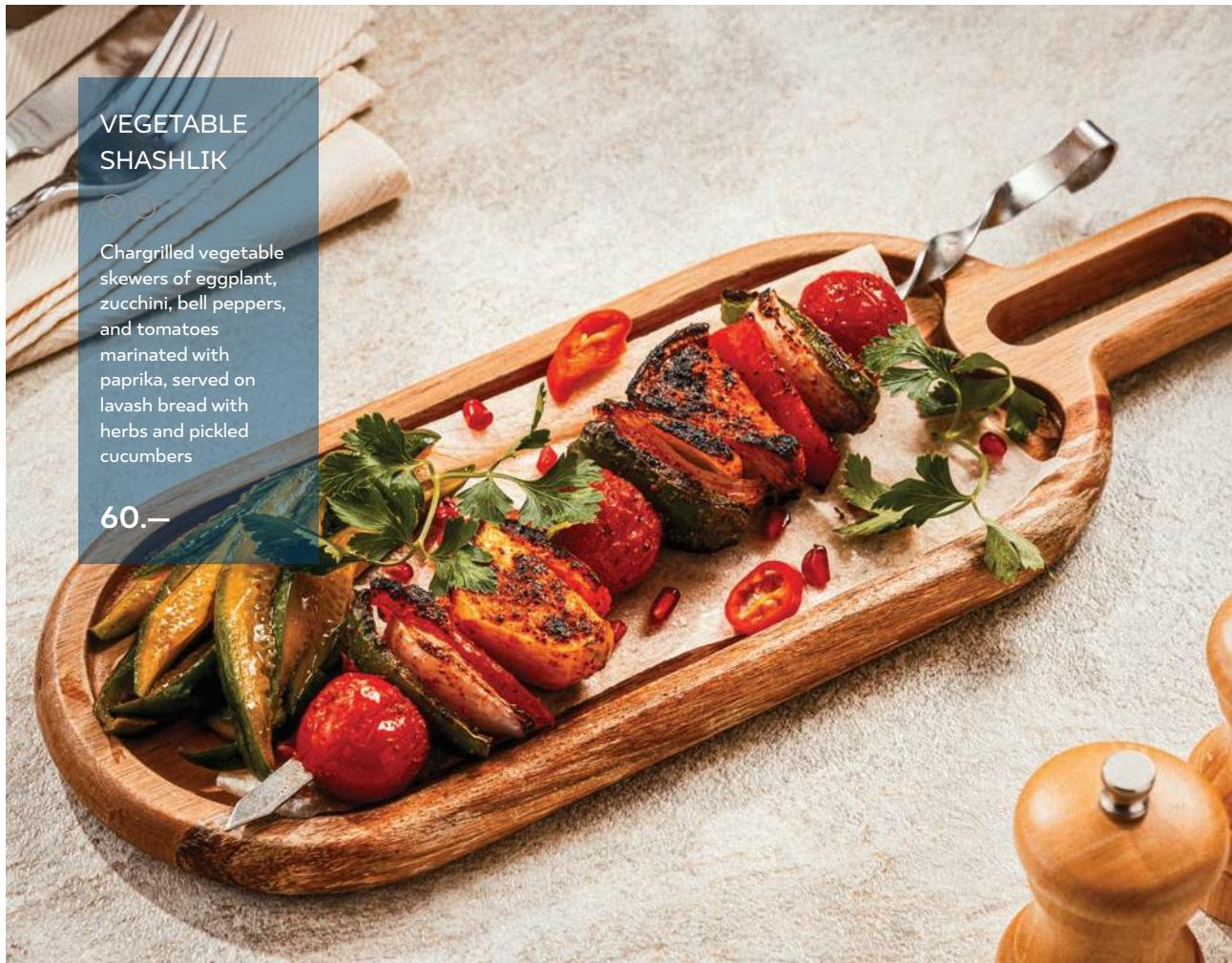




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CHICKEN KOFTA

(G) (S)

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

85.-

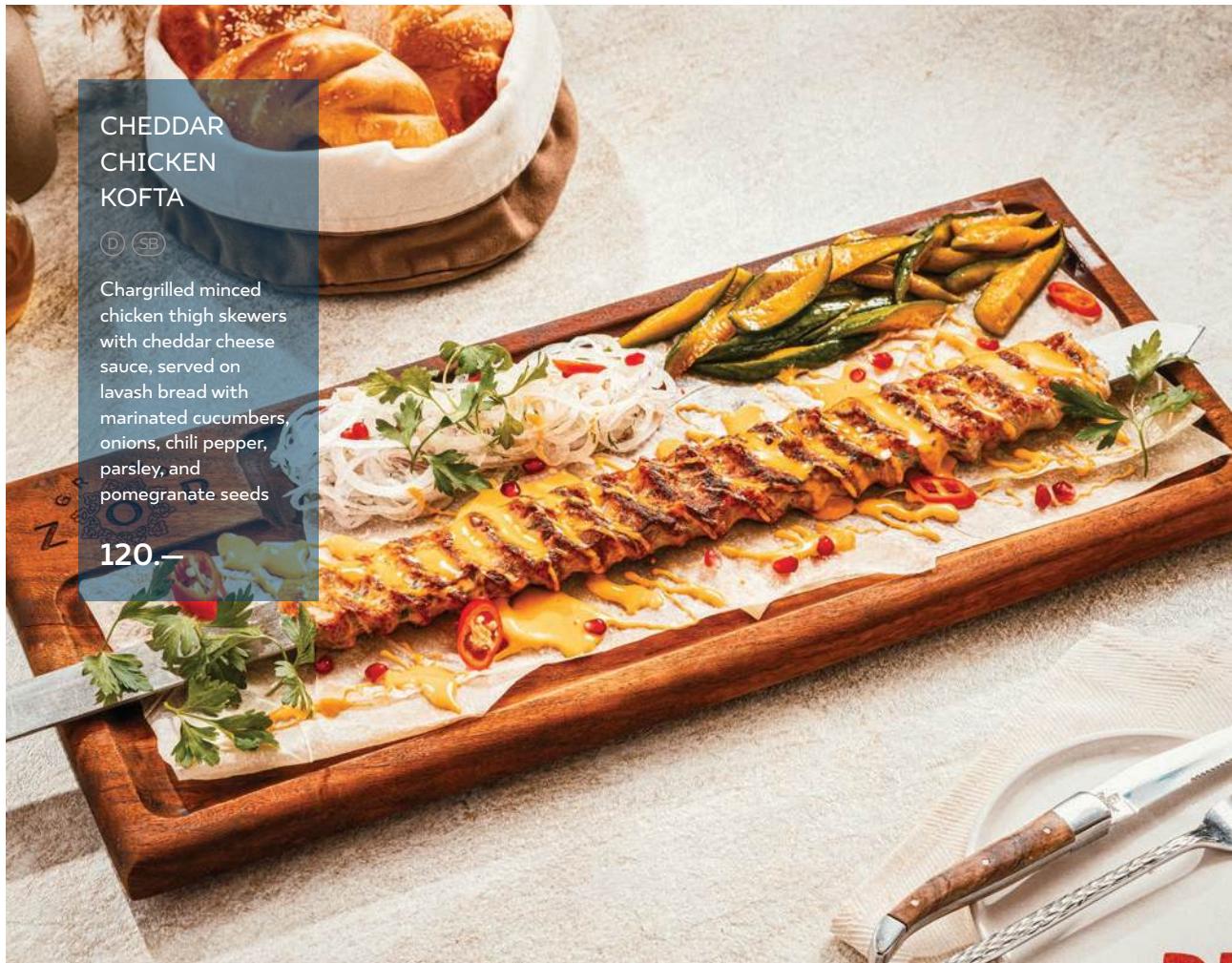


LAMB KOFTA

(G) (S)

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

105.-

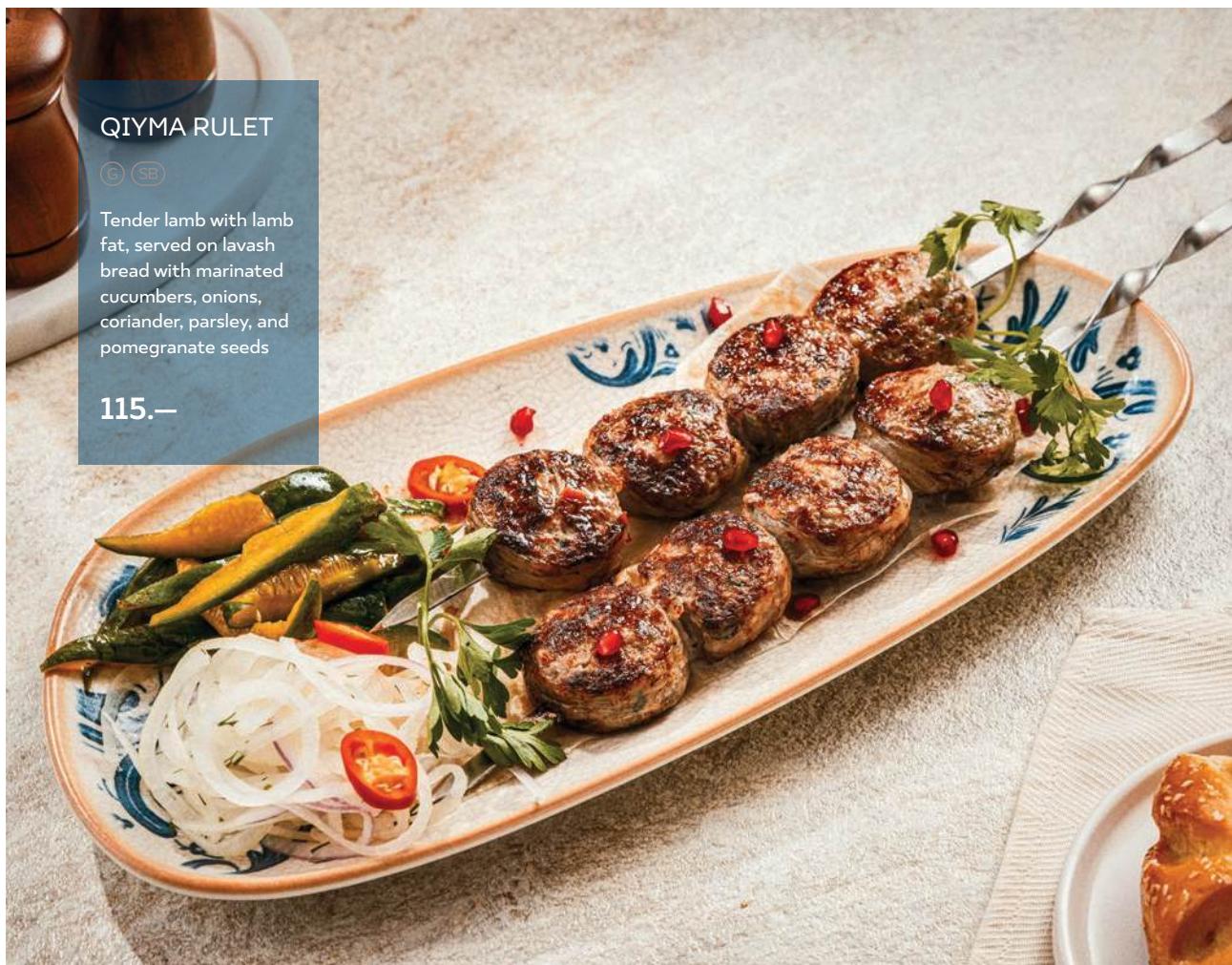


CHEDDAR CHICKEN KOFTA

(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) (SB)

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) (N) (SS) (E) (S)

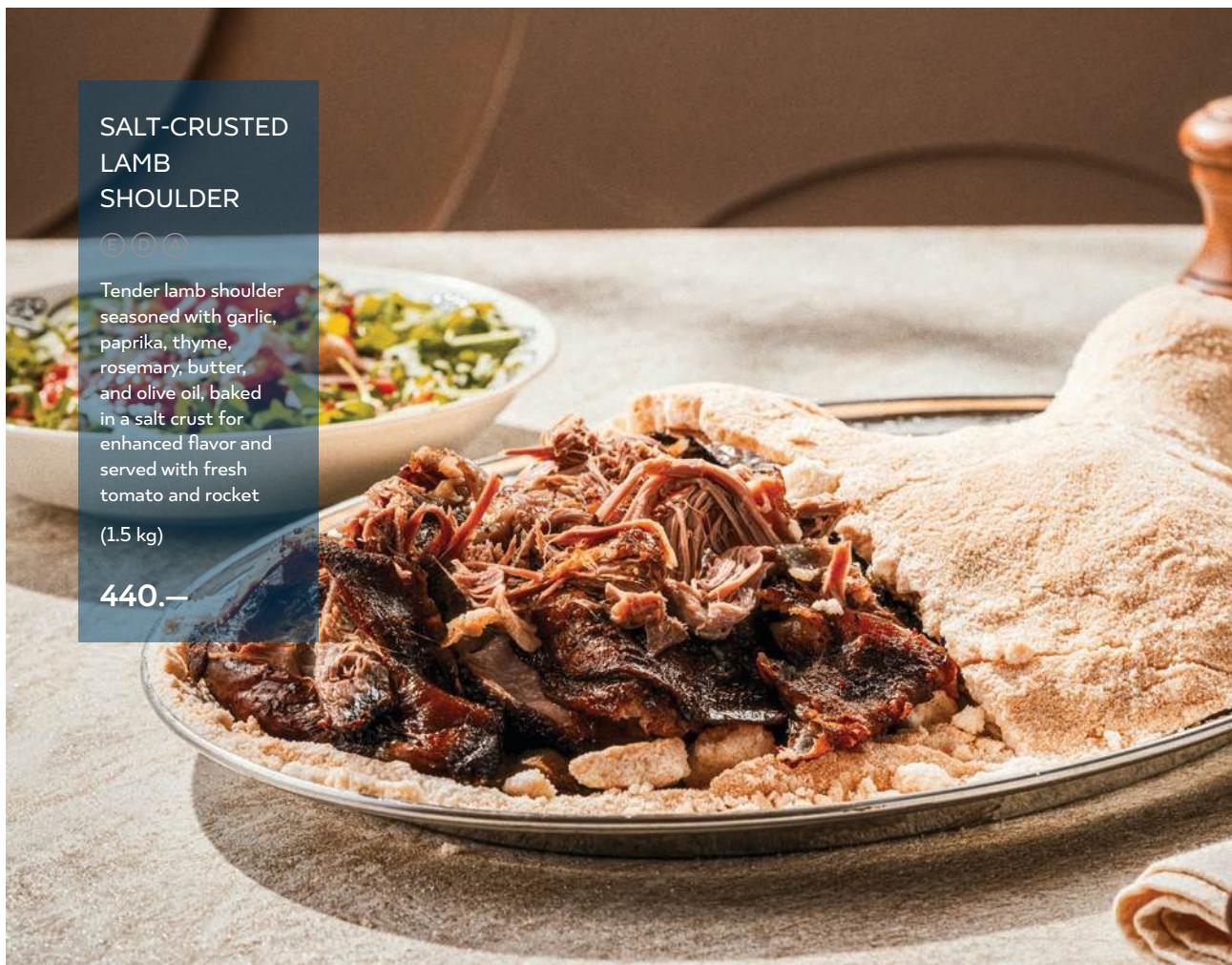
800 grams of ground minced lamb meat on lavash bread, topped with marinated cucumbers, onions, tomatoes, parsley, pomegranate seeds, and drizzled with cheddar cheese sauce

340.—

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PRE ORDER



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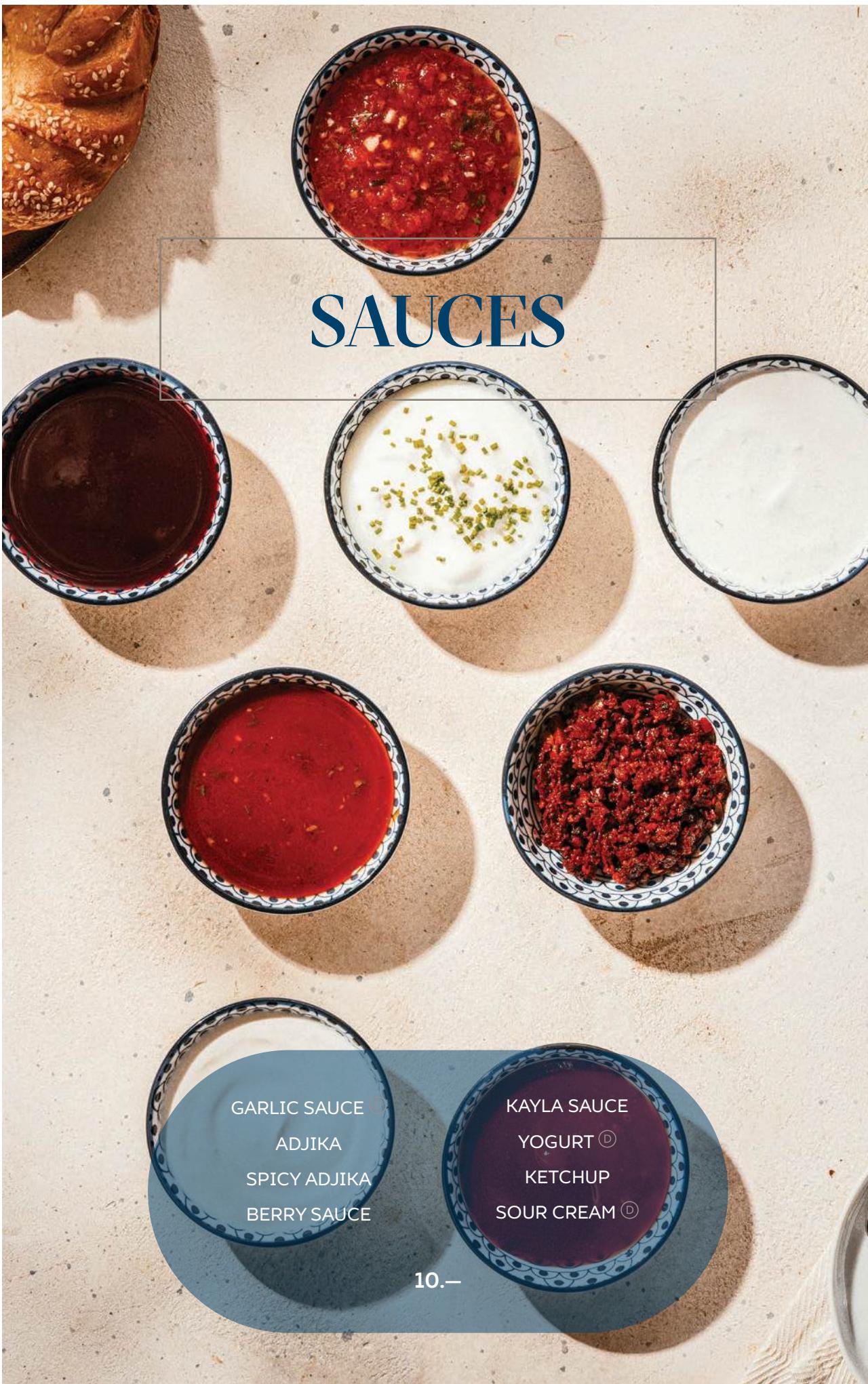
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SAUCES

GARLIC SAUCE Ⓜ
ADJIKĀ
SPICY ADJIKĀ
BERRY SAUCE

KAYLA SAUCE
YOGURT Ⓜ
KETCHUP
SOUR CREAM Ⓜ

10.–

SIDE DISHES

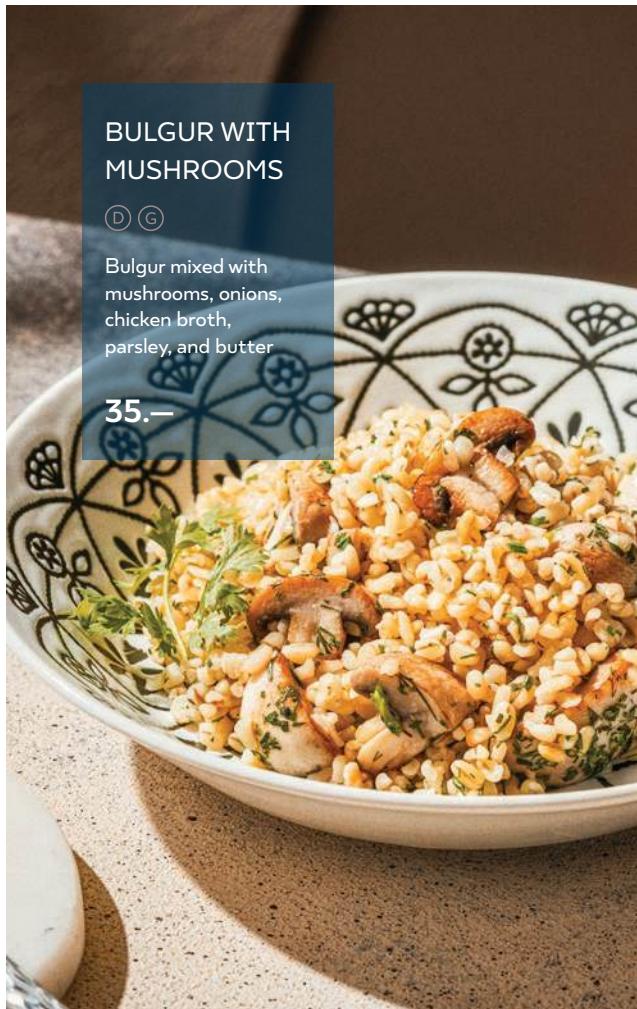


MASHED POTATOES

D V

Creamy mashed potatoes, whipped to perfection with ghee butter

35.—



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.—

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.—





PAVLOVA

E D

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

70.–

PROFITEROLE

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

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

55.—



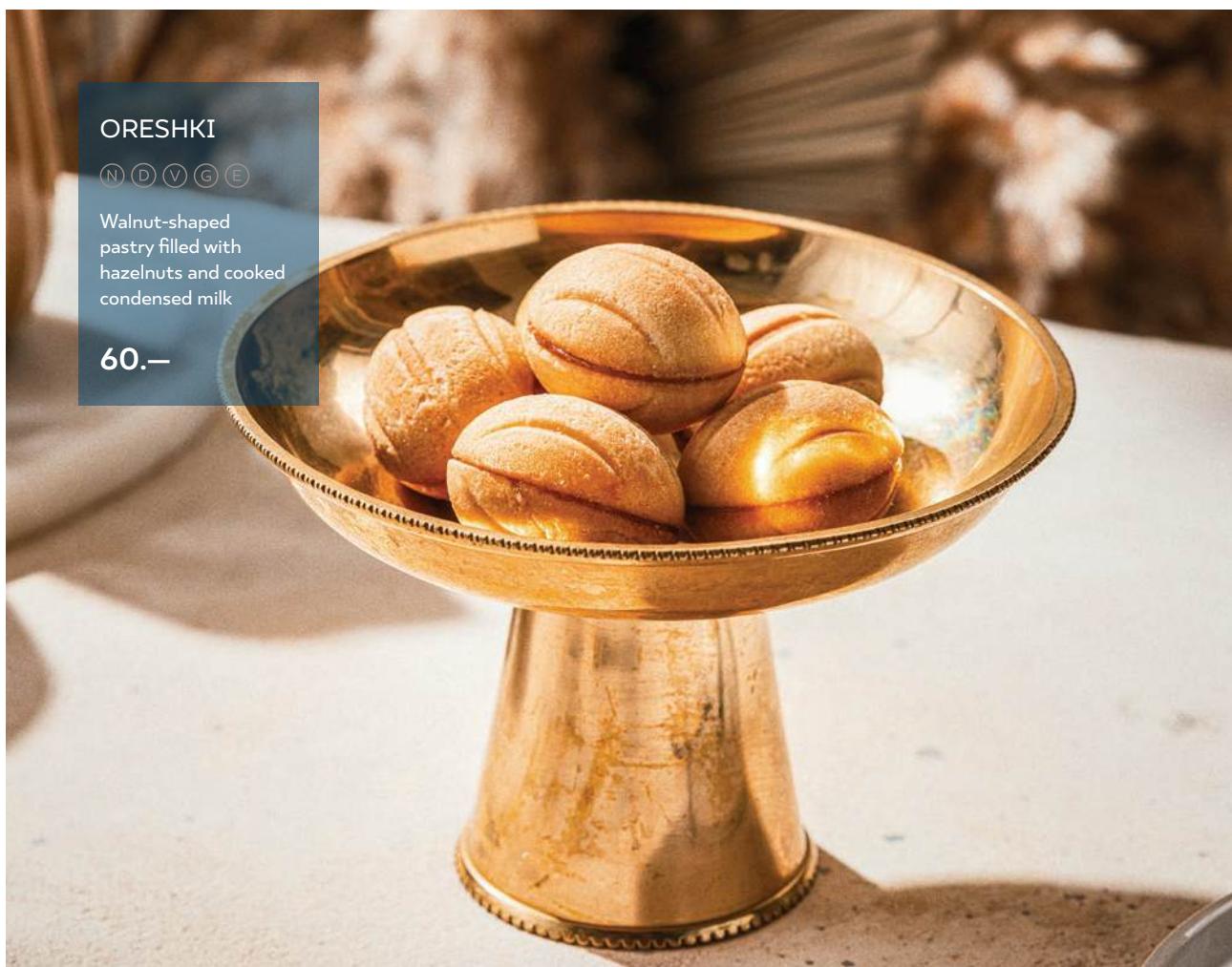
MERINGUE ROLL

(N) (E) (D)

Delicate meringue with pistachio, mascarpone cream, cherry sauce

65.—





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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.—





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.—

FOR DAMAGED FURNITURE –

AED 2,000



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