 @grandzordxb

JOIN OUR  
LOYALTY PROGRAM



From  
Success  
Hospitality Group  
with Love

by





# CAVIAR

BELUGA CAVIAR 50/125 g 2350 / 4350.—

OSETRA CAVIAR 50/125 gr 750 / 1450.—

PREMIUM OSETRA 50/125 g

CAVIAR 50/125 gr

1250 / 2350.—

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.



# APPETIZERS



SPICY TOMATOES (D) (SS) (V)

45.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





TRUFFLE BEEF TARTARE (E) (G)

95.—

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



SALMON TARTARE (S) (SS) (D)  
WITH GUACAMOLE

95.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





## MEAT PLATTER

165.—

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



## PICKLED VEGETABLE PLATTER (V) 80.—

Assortment of pickled cucumbers, tomatoes, kimchi, and peppers

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





# VEGETABLE PLATTER (V)

105.—

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



# FATTOUSH (V) (G)

45.—

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



# TABBOULEH (V) (G)

45.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





## CHEESE PLATTER (D) (N) (G) (V)

175.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





BABA GHANOUSH (V) (SS)

45.—

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



MOUTABAL (N) (V) (SS)

Smoky eggplant puree blended with tahini and lemon juice

45.—

HUMMUS WITH MEAT (N) (SS)

60.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





## EGGPLANT CAVIAR (V)

45.—

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



## HUMMUS (V) (N) (SS)

Classic tahini and chickpea blend with lemon juice and olive oil

45.—



## MUHAMMARA (N) (V) (G)

45.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





HOLODETS

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

ZOO RZ  
ZOO RZ  
ZOO RZ  
ZOO RZ

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.



# SALADS



GREEN SALAD (N) (V)

65.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





# **TOMATO & POMEGRANATE <sup>Ⓥ</sup> SALAD**

60.—

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



# **SALMON OLIVIER <sup>ⓔ ⓓ Ⓢ</sup>**

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

75.—

# **TURKEY OLIVIER <sup>ⓓ ⓔ</sup>**

75.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





## GARDEN SALAD (D) (E) (V)

65.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





SUZMA VEGETABLE SALAD (D) (V) 75.—

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



CRISPY EGGPLANT SALAD 80.—

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

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



HERRING SALAD (D) (S) (E) 75.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance. All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





**SHRIMP CAESAR SALAD** (S) (D) (G) (E) **65.—**

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



**CHICKEN CAESAR SALAD** (D) (G) (E) **65.—**

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.



# SOUPS



CHUCHVARA <sup>G</sup> <sup>E</sup>  
PO DOMASHNEMU

65.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain:  
gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S),  
vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





MEATBALL SOUP ⑥

50.— Delicious traditional soup with chicken meatballs, noodles, and carrots



CHUCHVARA ⑥

60.— Lamb dumplings in a chicken broth, served with sour cream

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





UKHA ⑤

65.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





### BORSH

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



### LAGMAN (G) (SS) (SB)

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





## SHURPA

67.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.



# DOUGH



## LAMB MANTI — © G E 60.—

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

## PUMPKIN & BEEF MANTI — © G E 55.—

Central Asian-style dumplings filled with beef tenderloin and pumpkin

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

## SEAFOOD MANTI — © S G D E 65.—

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

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





CHUCHVARA ON PLATE (G) (E)

75.—

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



POTATO & MUSHROOM (D) (G) (V) (E)  
VARENIKI

55.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





ADJAR KHACHAPURI (D) (G) (E) (V)

75.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





LAVASH (D) (G) (V)

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



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.—

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





## KHACHAPURI ON MANGAL (D) (G) (E) 70.—

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



## BONE IN SAMSA (G) (SS) (D)

75.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





## LAMB SAMSA — (G) (SS) (D)

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

50.—

## CHICKEN SAMSA— (A) (G) (SS) (D)

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

45.—

## BEEF SAMSA — (G) (SS) (D)

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

50.—

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





TANDOOR BREAD (D) (G) (SS) (E)

15.—

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



ARABIC BREAD (G)

6.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.



# MAIN COURSE



GRAND ZOR OSH (E) (N)

95.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





BUKHARA-STYLE JIZ (SB)

145.—

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



DOLMA

75.—

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



KARTOSHKA (D)  
PO DOMASHNEMU

45.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





AFGHAN KAZAN (SS) (G) (E)

440.—

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



BESHBARMAK (G) (E)

260/490.—

1-2 people / 4 people

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.



LAMB RIBS

145.—

Fried lamb ribs, served with onions

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





**SEA BASS** (D) (S) (A)  
**WITH MASHED POTATOES**

90.—

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



**BUCKWHEAT WITH LAMB** (D)

Stewed lamb with onion and parsley, served with wholesome buckwheat

70.—



**BEEF STROGANOFF** (D)

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

105.—

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





## SALMON WITH BROCCOLI (D) (S)

90.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





KOVURMA LAGMAN (G) (SB) (E) (SS)

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

ZOO RZ  
ZOO RZ  
ZOO RZ  
ZOO RZ

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.



# GRILLED SELECTIONS



## LAMB CHOPS

210.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





## LAMB SHASHLIK (D) (G) (SB)

125.—

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



## CHICKEN SHASHLIK (D) (G) (SB) (E)

90.—

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



## BEEF SHASHLIK (D) (G) (SB)

125.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





## GRAND ZOR (G) (SB) (E) MIXED GRILL PLATTER

(2 people)

225.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





### LAMB KOFTA (G) (SB)

105.—

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

### CHICKEN KOFTA (G) (SB)

85.—

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



### QIYMA RULET (G) (SB)

115.—

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



### VEGETABLE SHASHLIK (V) (G) (SB)

60.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





## GRAND ZOR (G) (SB) (E) MIXED GRILL PLATTER

(4 people)

655.—

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 cucumber, adjika and kayla sauces, cherry tomatoes, parsley and pomegranate on lavash bread

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





**METER-LONG <sup>(D)</sup> <sup>(SB)</sup> <sup>(G)</sup>  
CHEDDAR LAMB KOFTA**

**340.—**

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



**CHEDDAR CHICKEN KOFTA <sup>(D)</sup> <sup>(SB)</sup> 120.—**

Chargrilled minced chicken thighs skewer with cheddar cheese sauce, served on lavash bread with onions, marinated cucumbers, chili peppers, and topped with parsley and pomegranate seeds



**CHICKEN SHAWARMA <sup>(D)</sup> <sup>(G)</sup>**

**70.—**

Marinated chicken shawarma wrapped in warm lavash with fresh vegetables and tangy garlic sauce

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





## SALT-CRUSTED SEA BASS (S) (E) (A) 225.—

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



## SEABASS SHASHLIK (S) 135.—

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



## FLAKY FISH SHASHLIK (S) 135.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





SALT CRUSTED LAMB <sup>(A) (E) (D)</sup>  
SHOULDER 1.5 kgs

440.—

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

ZOOORZZ  
ZOOORZZ  
ZOOORZZ  
ZOOORZZ

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.



# PRE-ORDER



CHOYHONA OSH (E) 2 kgs

650.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





GRAND ZOR OSH SHOW (E) (N)

450.—

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


Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.



# SIDE DISHES



BASMATI RICE 

30.—

Fragrant, long-grain rice with a delicate aroma

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





MASHED POTATOES (D) (V)

35.— Creamy mashed potatoes, whipped to perfection with ghee butter



BULGUR WITH MUSHROOMS (D) (G) 35.—

Bulgur mixed with mushrooms, onions, chicken broth, parsley, and butter for a rich, savory taste



FRENCH FRIES (V) 45.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance. All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.



# SAUCES



GARLIC SAUCE ①

10

ADJIKA

10

SPICY ADJIKA

10

BERRY SAUCE

10

KAYLA SAUCE

10

YOGURT ①

10

KETCHUP

10

SOUR CREAM ①

10

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.



# DESSERTS



GOAT CHEESE MOUSSE (G) (N) (D)

80.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





PAVLOVA (D) (E)

70.—

Light, meringue-based dessert topped with cream made from white chocolate, zesty lemon and lime, and berries



BIRD'S MILK (D) (E)

50.—

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



HONEY CAKE (N) (D) (G) (E)

65.—

Layered honey cake with sour cream, pecans, mascarpone cream, and cherry sauce

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





APPLE MOUSSE (G) (D) (N) (E)

60.—

Basil mousse with strawberry-chili confit, almond crumble



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

55.—

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



MERINGUE ROLL (D) (N) (E)

65.—

Delicate meringue with pistachio, mascarpone cream, cherry sauce

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





WAFFLE ROLLS (D) (N) (G) (E)

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



ORESHKI (D) (G) (N) (V)

Walnut-shaped pastry filled with hazelnuts and cooked condensed milk

60.— ICE CREAM (1 scoop) (D) (E)

25.—

SORBET (1 scoop)

25.—

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance. All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





## FRUIT PLATTER (V)

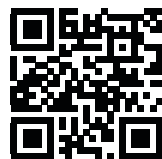
180.—

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

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), vegetarian (V), or other allergens. Please consult the manager for guidance.

Please consult the manager for guidance.  
All prices are in dirhams inclusive of 5% VAT and 7% municipality fee.





 @grandzordxb