



the guest.


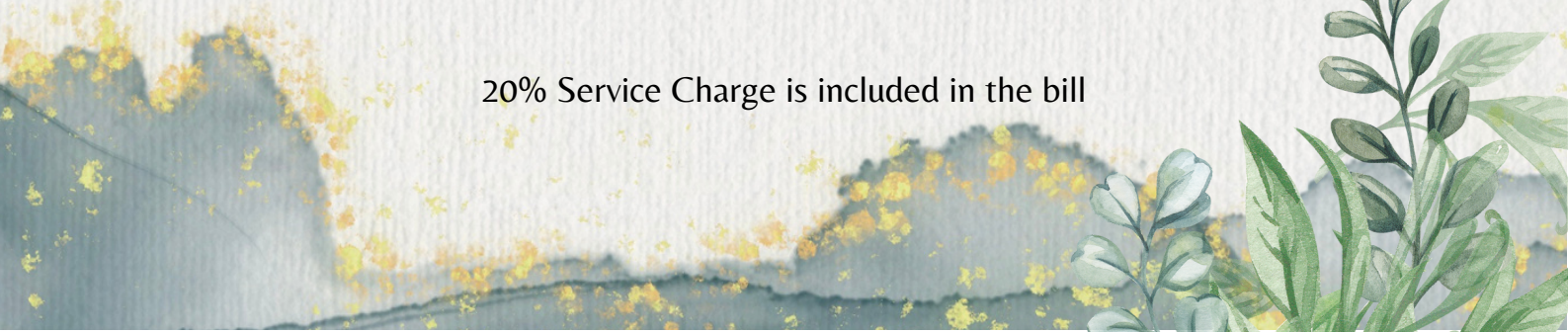
*Bukharian kosher
restaurant*

&

kosher hookah lounge



20% Service Charge is included in the bill





Salads

HOUSE SALAD \$17 (V, VEG, G)

Chopped tomatoes, onion, cucumber, pepper, cilantro, seasoned with sauce

ACHIK-CHUK \$17 (V, VEG, G)

Thinly sliced tomatoes, onions and jalapeño peppers, seasoned with sauce

CARROT SALAD \$15 (V, VEG, G)

Shredded carrot, garlic, vinegar, olive oil, spices

BEETS SALAD \$15 (V, VEG, G)

Shredded fresh beets, olive oil, vinegar, garlic, spices, topped with crushed walnuts

THE GUEST SALAD \$19 (V, VEG, G)

Our famous salad with mix green tomatoes and cucumber

Add chicken \$7 or steak \$9

CLASSIC CAESAR \$19 (V, VEG, G)

Romaine lettuce, tomatoes cherry, croutons, classic caesar sauce

Cold Appetizers

MEDITERRANEAN DIP \$19 (V, VEG)

Hummus, tahini, babaganoush served with pita and dolmas

HERRING \$19 (R)

Homestyle marinated herring

PICKLES \$17 (V, VEG, G)

Homestyle marinated pickles with seasoning and spices

SALMON CAVIAR TARTAR \$28 (V, VEG, G)

Fresh salmon marinated in our authentic sauce served with avocado

Red Caviar on top

Hot Appetizers

ROASTED EGGPLANT \$15 (V, VEG)

Roasted eggplant stuffed with veggies and greens

ROASTED CAULIFLOWER \$15 (V, VEG)

Served with hummus and olive oil

GRILLED VEGETABLES \$19 (V, VEG, G)

Mix of perfectly grilled seasonal vegetables

CORN RIBS \$15 (V, VEG, G)

Our famous roasted corn ribs served with seasoning

SHISHITO PEPPERS \$15 (V, VEG, G)

Roasted Shishito peppers with olive oil and seasoning

SAMSA \$7

Traditional Bukharian pastry with meat or pumpkin

CHEBUREK \$7

Another traditional savory pastry perfectly fried with meat

HAND MADE DUMPLINGS \$12

Our famous homemade dumplings with beef

MANTI \$25

Manti is a traditional dumpling filled with spiced ground meat and onions.

HOMESTYLE POTATO \$22 (V, VEG, G)

Pan fried with mushrooms and onions, topped with the green dill

CHUCHVARA \$12

Fried home made dumplings (chicken or lamb) with onion and spices

LEPYOSHKI BREAD \$5

NON-TOKI \$5

V- Vegetarian VEG- Vegen G- Gluten Free R- Raw



Soups

SHURPA \$15

Lamb soup with potatoes onions red peppers and chickpeas, with our signature blend of spices

LAGMAN \$17

Hand made noodles in hearty beef stew with a savory blend of spices topped with fresh greens

PELMENI SOUP \$15

Homemade dumplings (lamb or chicken) in a hot chicken broth

BORSH \$15

Worldwide famous Ukrainian vegetable soup with pieces of soft meat

CHICKEN NOODLE SOUP \$15

Home made noodles with pieces of chicken in a hot chicken broth

KIDS MENU \$15

(All items includes French Fries)

Hot Dog

Spaghetti

Sliders

Nuggets

Your p20% Service Charge is included in the bill



Main Courses

BRANZINO WITH GARLIC \$46

Freshly caught branzino fried, served with garlic, greens and lemon

BRANZINO GRILLED \$46

Freshly caught grilled branzino served with grilled asparagus and mashed potato

SALMON KEBAB \$16

Salmon kebab cooked on charcoal fire served with white jasmine rice, grilled lemon and our authentic sauce

RIBEYE STEAK \$70

Relish our Grilled Steak, accompanied by Fries, Tomato Salad, and Chimichurri Sauce.

CHALAHACH \$85

Lamb chops with a side of home made mashed potato and fresh veggies

CHICKEN TABAKA \$35

Cornish hen marinated in our original garlic sauce and pan seared, served with fresh veggies

PILAF \$22

A mix of tender lamb and beef on a bed of rice, carrots, chickpeas and spices

BAHSH (GREEN PILAF) \$22

Traditional buharian green pilaf: rice and celantro

SHARING DISHES (5+ PEOPLE)

HANSKY PILAF \$150

A mix of tender lamb and beef on a bed of rice, carrots, chickpeas and whole garlic with our original spice blend covered in a dough and backed in oven

KUARAGHAN \$150

Homestyle potato with roasted chicken

KAZAN KEBAB \$150

Mix of stewed meat with onions and potatoes

MEAT BOARD \$299

Mix of our kebabs and steaks to share with two side orders of your choice

KEBABS

Chicken Wings \$13

Chicken Thigh \$13

Chicken Lula \$13

Lula Kebab \$16

Beef Kebab \$16

Lamb Kebab \$16

Lamb Ribs \$13

Sweet Bread Kebab \$18

SIDE ORDER \$10

Fleishing French fries

Mashed Potatoes

Jasmine Rice

Pasta

DESSERTS

Baklava \$15

Tiramisu \$15

Coffee cake \$15

Chak chak \$15

Grilled pineapple \$15

Fruit plate \$25 / \$40

Sorbet \$7

Dessert Platter \$59

20% Service Charge is included in the bill

Cocktails \$19

THE GUEST BELLINI

A delightful concoction of juicy, succulent peach puree and crisp, refreshing Prosecco.

DON JULIO MARGARITA

Take your taste buds on a trip to Mexico with this classic cocktail, made with premium Don Julio Blanco, tangy lime juice, and triple sec.

EASTERN SUN

A fruity cocktail made with vodka, passion fruit, vanilla, and a Prosecco shot. Served with a passion fruit on the side, this drink

WHISKEY SOUR

The perfect cocktail for whiskey lovers, the Whiskey Sour is made with bourbon, lemon juice, egg white (or without), and bitters.

AMARETTO SOUR

The perfect cocktail for whiskey lovers, the Whiskey Sour is made with bourbon, lemon juice, egg white (or without), and bitters.


LYCHEE MARTINI

A refreshing sweet cocktail made with vodka, lychee puree and triple sec

LEMON DROP

Made with vodka, lemon juice, and triple sec, the Lemon Drop is perfect for those who love a tangy and refreshing cocktail.

20% Service Charge is included in the bill



Cocktails \$19

MOJITO

This classic cocktail is a refreshing blend of rum, lime juice, mint leaves, and soda.

OLD FASHIONED

A timeless classic that will never go out of style. Made with a blend of bourbon, sugar, and bitters.

FUZZY TEA

Sip on the perfect blend of whiskey, cherry liquor, and soda, creating a harmonious balance of flavors that will tantalize your taste buds.

TASTE OF GARDEN

A refreshing libation combines gin, cucumber, lime juice, simple syrup, and a touch of basil.

TRIP TO THE ISLAND

This exotic blend of tequila, coconut, grapefruit, lime, and a hint of simple syrup.

BROTHERHOOD

Irish whiskey, Benedictine, and Grand Marnier unite in a harmonious blend of flavors that embodies the spirit of togetherness.

CLOVER CLUB

a delightful combination of gin, raspberry puree, triple sec, lime juice, and a touch of simple syrup.

SANGRIA

A delightful fusion of red wine or white wine, fresh fruits, and a touch of sweetness

