



TALHAN

# BREAKFAST



**Syrniki** 56 AED  
cottage cheese pancakes with hints of citrus served with strawberry jam and sour cream



**Avocado Toast** 56 AED  
salmon (lightly salted) with avocado on a toast spread labneh with garlic and herbs



**Omelette** 38 AED  
omelette with spinach, avocado, cucumber and pesto sauce



**Parmesan Oatmeal** 42 AED  
oatmeal, poached egg, parmesan, pumpkin seeds, flax seeds, arugula



**Oatmeal** 42 AED  
oatmeal, banana, peach, strawberry, raisin, coconut flakes



**Signature Burger** 42 AED  
*turkmen bread, beef govurdak, pickled cucumber, tomato, greens, mayonaise, butter, tomato paste*



**Fried Eggs with Govurdak** 54 AED  
*eggs prepared with deep fried beef meat in bite-sized chunks*



**Govurdak Batyrma** 54 AED  
*roast beef in melted butter with chopped tomato paste and served with vegetables*

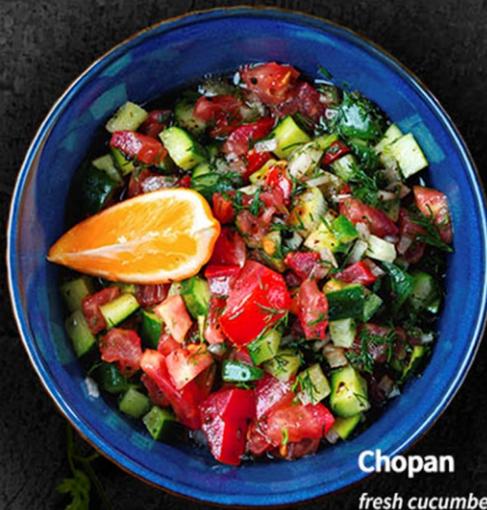


**Govurdak with Potato** 56 AED  
*beef roast in melted butter with diced potatoes*





# SALADS



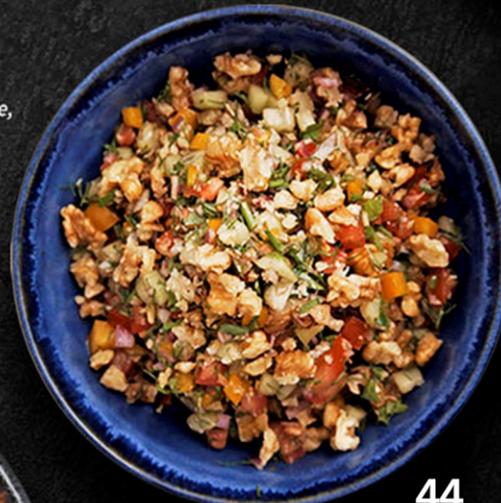
**Chopan** 38 AED

*fresh cucumber, tomato, sweet pepper, lemon juice, olive oil*



**Mary Styles Tomatoes** 38 AED

*Tomatoes, Salt, Red Pepper, Coriander, Garlic, Vinegar, Apple Vinegar, Sugar, Sunflower Oil, Sweet Capsicum*



**Crispy Salad** 44 AED

*fresh vegetables with nuts, lemon juice and olive oil*



**Caspian Salad** 40 AED

*vegetables with cheese feta, olives, cherry tomato, lemon juice and olive oil*

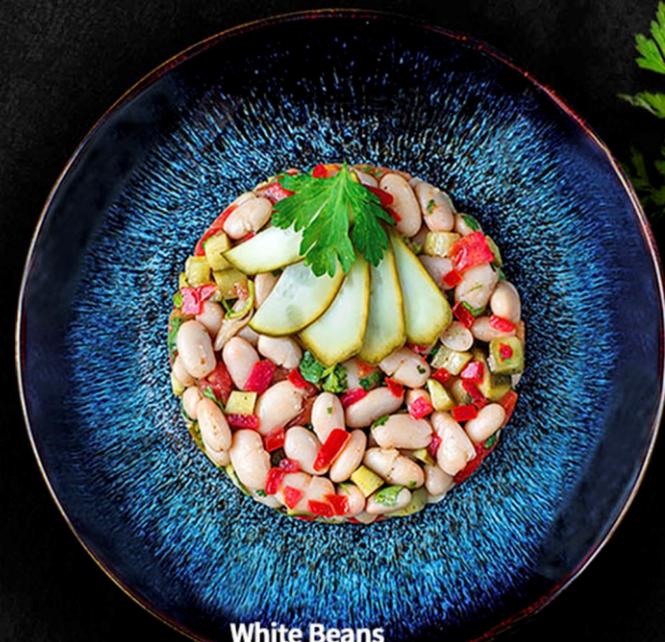


**Green Mix** 38 AED



**Eggplant Salad** 42 AED

*fried eggplant salad with vegetables, lemon juice and olive oil*



**White Beans**

*white beans, tomato, pickles, onion, lemon juice*

42 AED

# APPETIZERS



**Eggplant Rolls** 46  
AED  
*eggplant rolls stuffed with cheese, garlic and herbs served with labneh*



**Pickled Platter** 44  
AED  
*Home-made pickled cucumbers, tomatoes, red cabbage, chilly pepper and carrots*



**Adjiga** 10  
AED  
*spice up your meal with of hot peppers, garlic, herbs*



**Sliced Vegetable Platter** 38  
AED  
*cabbage, red cabbage, tomato, cucumber, carrot, light pepper, sorrel, beijing cabbage, lemon*



**Cucumber Yoghurt Sauce** 16  
AED  
*the perfect condiment to add a refreshing twist to any dish*





52  
AED

**Herring With Potatoes**

*pickled herring with boiled potatoes*



**Meat Platter**

82  
AED

*chicken roll, boiled beef tongue, basturma, roast beef, smoked turkey served with mustard and horseradish*



**Cheese Platter**

86  
AED

*gorgonzola, brie, cheddar, parmesan served with sweet honey and homemade crackers*



Fitchi - is a Turkmen national small closed beef pie. Traditionally it is made of beef, onion, flour, water, oil, pepper, salt and baked in medium heat for 30 minutes.

# FLOUR DISHES



**Gutap Beef** 32  
*pastry, beef, onion* AED

**Gutap Pumpkin** 28  
*pastry, pumpkin, onion* AED



**Somsa Beef** 36  
*puff pastry, beef, onion* AED



**Somsa Spinach** 34  
*puff pastry, spinach, onion* AED

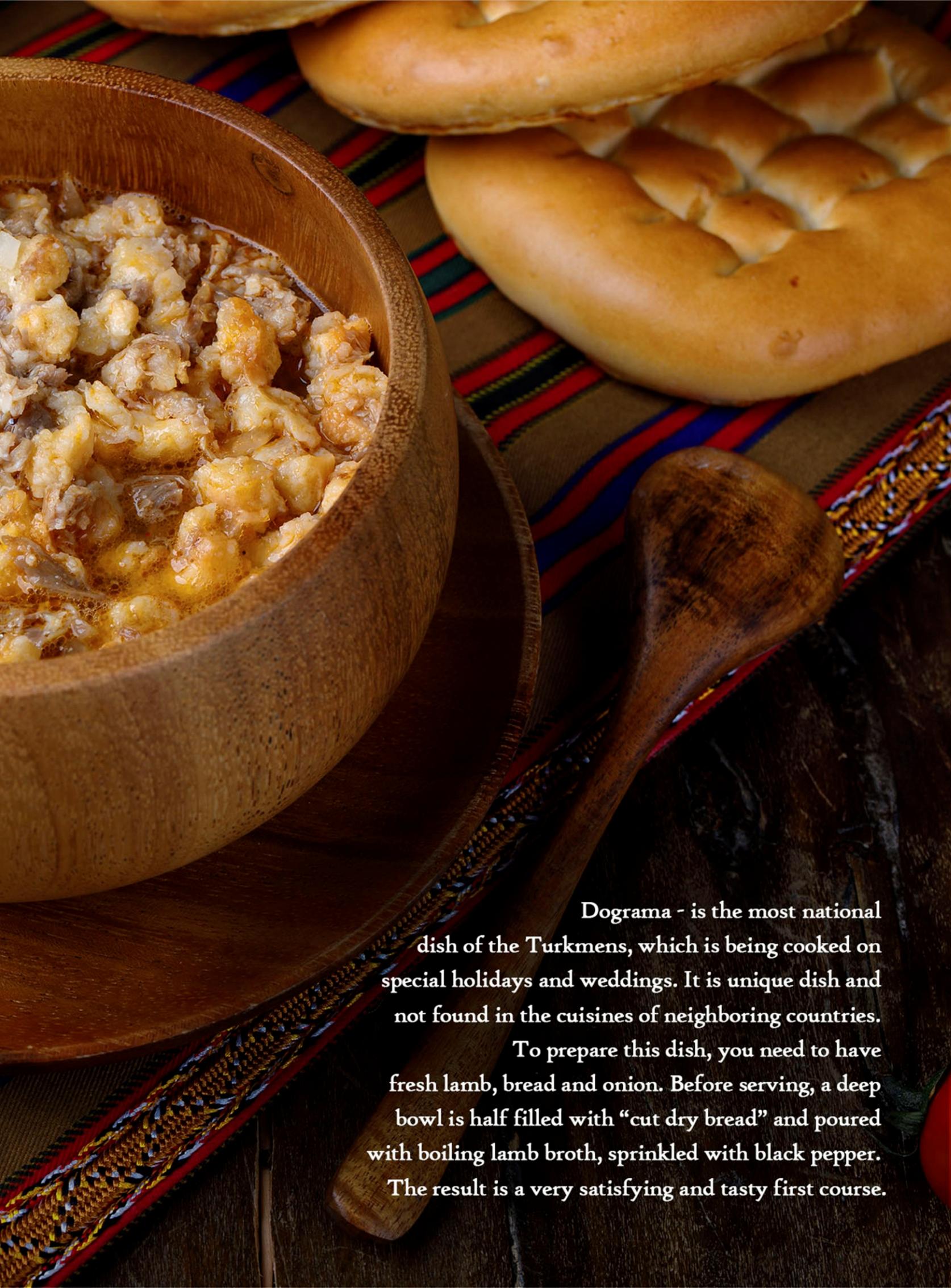


**Fitchi Meat Pie** 35  
*pastry, beef, onion* AED



**Cheburek Beef** 32  
*pastry, beef, onion* AED





Dograma - is the most national dish of the Turkmens, which is being cooked on special holidays and weddings. It is unique dish and not found in the cuisines of neighboring countries.

To prepare this dish, you need to have fresh lamb, bread and onion. Before serving, a deep bowl is half filled with “cut dry bread” and poured with boiling lamb broth, sprinkled with black pepper. The result is a very satisfying and tasty first course.

# SOUPS



## Dograma

*lamb soup by traditional art, served with Turkmen national bread*

**48**  
AED



**National Bread "Çörek" 12**  
AED  
*oven cooked*



## Pelmeni

*rich soup with beef dumplings, potato, carrot*

**48**  
AED

**National Bread "Gatlama" 16**  
AED  
*layered pastry with melted butter*



## Unash

*Unash is a famous soup with beans and hand-made noodles. This thick, nourishing and delicious hot dish with black pepper is perfect for chilly days*

**48**  
AED



## Pumpkin Soup

*Pumpkin, Vegan Pesto Sauce, Bread with Garlic, Pumpkin seeds, Salt, Pepper*

**44**  
AED



# MAIN DISHES



**Manty x5**  
large dumplings served  
with sour cream

Beef **70**  
AED

Beef & Pumpkin



**Plov**  
Turkmen Plov - rice, cooked with  
chunks of beef and carrots, onions,  
and garlic, prepared in a large  
cast-iron cauldron

**60**  
AED



**88**  
AED  
**Lamb Ribs with Village Potatoes**



**Cauliflower Tomato Sauce**  
Cauliflower, Onion, Tomatoes,  
Salt, Black Pepper, Rice

**52**  
AED



**Butter Chick** 60 AED  
*fried chick with  
garlick, butter and  
green*



**Chicken Batyrma** 60 AED  
*stewed chicken fried in a  
creamy sauce and tomato with  
onion and garlic*



**Kakmach** 80 AED  
*bonfile with juicy  
fried onions*



**Vegan Plov** 55 AED  
*Turkmen Plov - rice, cooked with  
pumpkin and carrots, onions,  
and garlic, prepared in a large  
cast-iron cauldron*

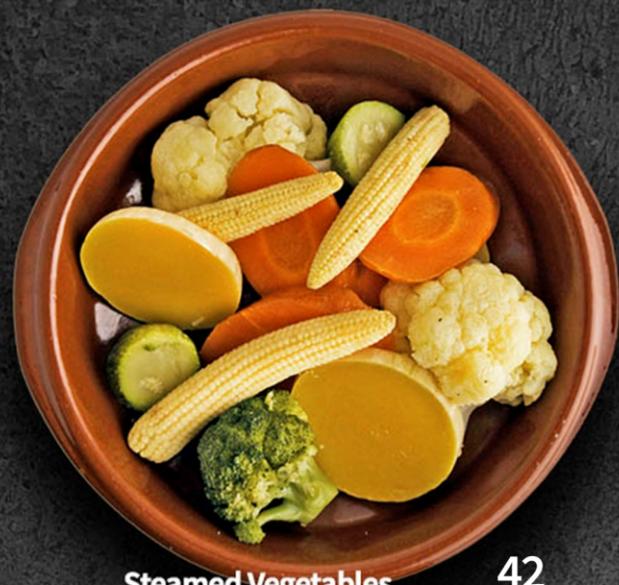


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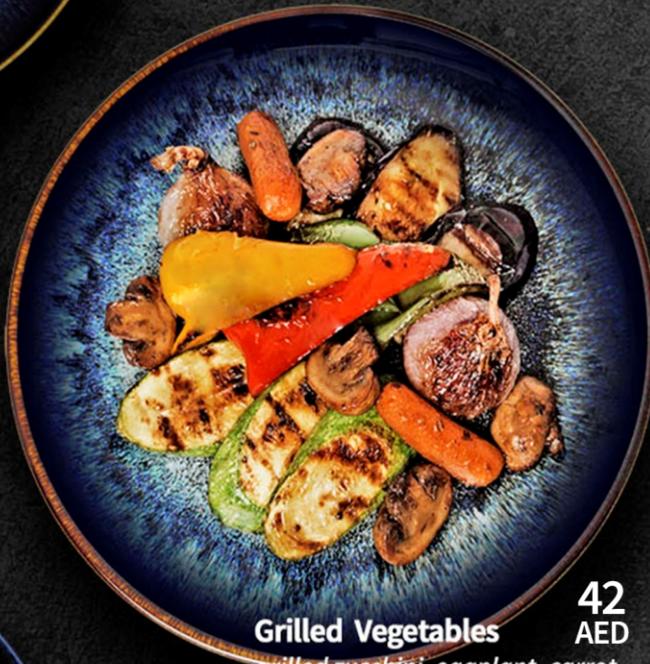
# SIDE DISHES



**Rice**  
30  
AED  
*boiled rice with butter*



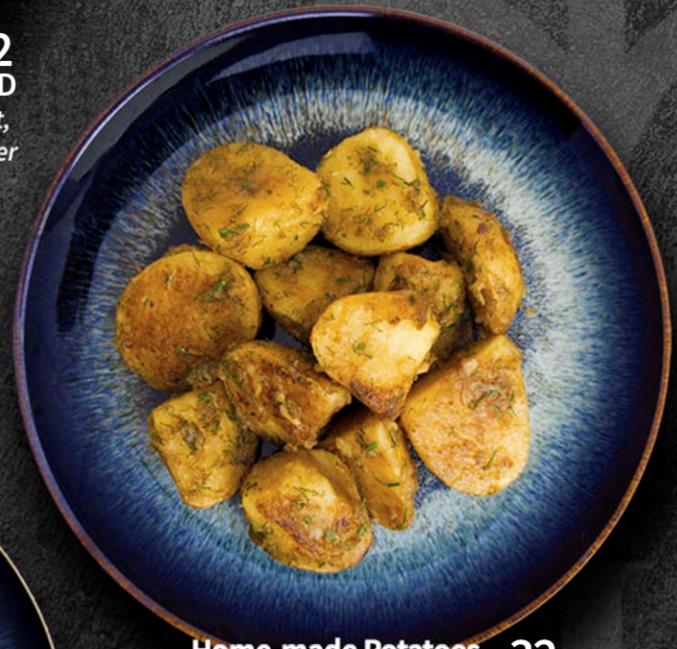
**Steamed Vegetables**  
42  
AED  
*steamed cabbage, carrots, corn, pumpkin, broccoli and zucchini*



**Grilled Vegetables**  
42  
AED  
*grilled zucchini, eggplant, carrot, mushroom, onion and bell pepper*



**Mashed Potatoes**  
32  
AED  
*potatoe puree with milk and butter*



**Home-made Potatoes**  
32  
AED  
*fried potatoes with butter, garlic and herbs*



**Wild Rice**  
32  
AED  
*boiled wild rice with butter*

# DESSERTS



## Fruit Platter

60  
AED

watermelon, grape, red apple,  
plum, strawberry, dragon fruit,  
orange



## Shek Sheki

deep-fried dough drenched in a hot  
honey and formed into mound shape

26  
AED



## Medovik

honey cake made with  
honey biscuit and whipped cream

38  
AED



## Napoleon

puff pasty layers with  
sweet condensed cream

42  
AED



TALHAN

DRINKS

## ORGANIC LEMONADES

<b>Strawberry-mint</b>	30 aed	<b>Watermelon</b>	30 aed
<b>Citrus</b>	30 aed	<b>Peach-mint</b>	30 aed

## HEALTHY SMOOTHIES

<b>Immune booster</b> <i>carrot, ginger, apple, peach (320ml)</i>	35 aed	<b>Tonizator</b> <i>grape, kiwi, apple (320ml)</i>	35 aed
<b>Morning Power</b> <i>oatmeal, milk, honey, banana, peach (320ml)</i>	35 aed	<b>Tropicolada</b> <i>strawberry, ice-cream, pineapple, milk (320ml)</i>	35 aed

## FRESH JUICES

<b>Orange Juice</b> <i>320ml</i>	35 aed	<b>Carrot Juice</b> <i>320ml</i>	35 aed
<b>Apple Juice</b> <i>320ml</i>	35 aed	<b>Mix Juice</b> <i>320ml</i>	35 aed

## HOT COFFEES

<b>Cappuccino</b> <i>320ml</i>	25 aed	<b>Espresso</b> <i>30ml</i>	15 aed
<b>Latte</b> <i>350ml</i>	25 aed	<b>Americano</b> <i>350ml</i>	20 aed
<b>Doppio</b> <i>60ml</i>	20 aed		

## ICED COFFEES

<b>Iced Latte</b> <i>500ml</i>	25 aed	<b>Espresso tonic</b> <i>320ml</i>	30 aed
<b>Iced Americano</b> <i>400ml</i>	20 aed		

## SPECIAL TEAS

**Earl Grey** 38 aed

*finest black tea with an intense aroma of bergamot*

**Japan Cherry** 38 aed

*finest Japanese green tea with a sweet, fruity cherry*

**Strawberry Garden** 38 aed

*finest green tea with a fruity strawberry, raspberry, and vanilla*

**Passionfruit** 38 aed

*finest black tea peach pieces and sunflower leaves*

**Limettino** 38 aed

*scented green tea with lemon peels and pink berries*

**China Milky Oolong** 38 aed

*green jade Oolong from the province of Fujian, with delicate milk note*

**Rooibos Arabella** 38 aed

*rooibos black tea with raspberry and vanilla flavor*

## TURKMEN TEAS

**Turkmen Camelthorn** 38 aed

*finest green tea with camelthorn which is used as an antiseptic agent for diseases of the gastrointestinal tract*

**Turkmen Mountain Herbs** 38 aed

*finest green tea with thyme herbal which is used as general tonic remedy*

## SOFT DRINKS

**Still / Sparkling Water** 14 aed

*330ml*

**Pepsi / Diet Pepsi / Mirinda / Mt. Dew** 14 aed

*300ml*

**Tonic Schweppes** 14 aed

*300ml*

**Still / Sparkling Water** 20 aed

*750ml*

**Juice** 15 aed / 40 aed

*0.25ml / 1L*