

OSH RESTAURANT & GRILL

APPETIZERS



LAMB SOMSA 5

Baked pastry filled with lamb, onions & spices. (1 pc)

CHICKEN SOMSA 4

Baked pastry filled with minced chicken, potato, onions & spices. (1 pc)

SUZMA 8

Tangy homemade yogurt-based cheese. Served with pita bread.

HUMMUS 8

Mashed chickpeas blended with tahini, lemon juice, garlic & olive oil.

IKRA 9

Vegetarian spread made with eggplant, tomatoes, bell peppers, carrots & onions.

CHUCHVARA 9

Fried meat dumpling with onions & spices. (4pcs)

FILO CHEESE ROLLS 9

Fried pastry filled with feta cheese & parsley. (4pcs)

EGGPLANT SALAD 10

Grilled eggplant mixed with onions, bell peppers, garlic & spices.

CALAMARI 13

Breaded & fried calamari rings.

SAMPLER PLATTER 13

Suzma, hummus and ikra. Served with pita bread.



SOUPS

LAGMAN 16

Tomato base soup with beef & vegetables over hand pulled noodles.

KUZA SHURPA 14

Soup with slowly cooked lamb, vegetables & spices.

CHUCHVARA SHURPA 14

Hearty soup with meat dumplings, beef & vegetables.

PELMENI 12

Homemade meat dumplings in clear broth. Served with homemade yogurt.

MASTAVA 9

Thick, hearty soup with rice, beef, potatoes & other vegetables.

MOSHXURDA 9

Mung beans soup with chopped beef, vegetables & spices.

CHICKEN ORZO 9

Homemade broth with chicken, orzo pasta, vegetables & spices.

CHECHEVITSA 6

Lentil soup with vegetables & spices.



SALADS

ACHICHUK 7

Thin sliced tomatoes & onions seasoned with spices & basil.

VINEGRET 9

Diced beetroots, boiled potatoes, pickles & green peas.

OLIVYE 10

Boiled potatoes, meat, carrots, onions, pickles & eggs mixed in mayonnaise.

GREEK SALAD 11

Chopped romaine lettuce, tomatoes, cucumbers, red onions, black olives, feta cheese with olive oil & balsamic vinegar.

TOSHKENT SALAD 11

Chopped romaine lettuce, tomatoes, bell peppers, cucumbers, onions, black olives with choice of dressing. (Ranch, Blue Cheese, Honey Mustard).

**add Chicken / Shrimp ... 8*

PICKLED PLATTER 9

Assortment of pickled vegetables.



SPECIALTIES

OSH 15

The most traditional Uzbek dish of rice pilaf with braised lamb, carrots & spices. Served with homemade yogurt & Achichuk salad.

NORIN 16

Fresh hand-rolled noodles mixed with beef cut into thin strips. (Seasonal)

LAMB MANTI 16

Steamed dumpling filled with lamb, onions & spices. Served with yogurt. (6pcs)

GAMPAN 16

Uyghur dish of rice with meat, vegetables and spices.

VEGGIE JIZ-BIZ 14

Mushrooms, zucchini, onions, bell peppers, tomatoes & spices.

CHICKEN JIZ-BIZ 16

Chicken roasted with onions, bell peppers, mushrooms & tomatoes.

LAMB JIZ-BIZ 17

Lamb roasted with onions, bell peppers & tomatoes. Served with rice pilaf.

SHRIMP JIZ-BIZ 19

Fresh shrimps roasted with onions, bell peppers, mushrooms & tomatoes.



CHARCOAL GRILL

LAMB SHASHLIK 9

Marinated lamb loin charcoal-grilled on skewer & served with marinated onions.
*Shashlik is cooked at Chef-recommended temperature for superior taste. (1 skewer)

SHASHLIK PLATE 23

Charcoal-grilled lamb loin on skewers. Served with marinated onions, rice pilaf & grilled vegetables.

OFF THE GRILL

LAMB CHOPS 29

Grilled lamb chops served on a katlama bread with rice, tomatoes & house salad.

MIXED GRILL PLATTER 27

Combination of grilled lamb, chicken, kofta kebab & lamb chop. Served with rice pilaf, homemade yogurt & grilled vegetables.

LAMB KEBAB 21

Marinated lamb grilled on skewers. Served with rice pilaf & grilled vegetables.

CHICKEN KEBAB 18

Marinated chicken grilled on skewers. Served with rice pilaf & grilled vegetables.

KOFTA KEBAB 18

Grilled seasoned minced beef patties served with rice pilaf & grilled vegetables.

ISKENDER KEBAB 20

Thin sliced beef gyros over pita bread, topped with tomato sauce. Served with yogurt, rice pilaf & grilled vegetables.

VEGGIE KEBAB 16

Vegetables grilled on skewers. Served with rice pilaf & house salad.

GYRO PLATE 19

Seasoned & marinated beef, slow cooked on rotating skewer and thinly sliced. Served with pita bread, rice pilaf & grilled vegetables.

SEAFOOD

SALMON 21

Fresh cold water salmon seasoned & grilled. Served with rice pilaf & house salad.

RAINBOW TROUT 22

Fresh trout seasoned & grilled. Served with rice pilaf & house salad.

SHRIMP KEBAB 21

Fresh shrimps seasoned & grilled on skewers. Served with rice pilaf & vegetables.

BRANZINO 28

Fresh branzino seasoned & grilled. Served with rice pilaf & tomatoes.

SEA-BASS 25

Chilean sea-bass seasoned, marinated & grilled. Served with rice pilaf & tomatoes.

SIDES

UZBEK BREAD 4

Homemade traditional Uzbek bread.

KATLAMA BREAD 3

Layered flat bread. (1 pc)

KIMCHI 7

Spicy, pickled, seasoned cabbage & vegetables.

GRILLED VEGETABLES 7

Fresh daily vegetables grilled on skewer. (2 skewers)

HOUSE SALAD 5

Lettuce, tomatoes, bell peppers, onions with oil & vinegar.

RICE PILAF 5

FRENCH FRIES 5

DESSERTS

NAPOLEON 8

Buttery & flaky pastry layers with sweet cream filling.

MEDOVIK 8

Honey cake with multiple thin layers with sour cream frosting.

BAKLAVA 8

Thin layered pastry with walnuts & butter syrup.

KUNEFE 9

Thin layers of rolled pastry, shredded & baked with cheese.

BEVERAGES

SODA 3

Coke, Diet Coke, Sprite, Orange Fanta or Dr Pepper.

ICED TEA 3

Sweet or Unsweetened.

FRUIT JUICES 4

Orange or Apple.

COFFEE 4

American or Turkish coffee.

HOT TEA 5 LEMON TEA 7

Freshly brewed black or green hot tea served in a POT.

AYRAN Glass 4 Pitcher 7

Homemade refreshing yogurt drink.

COMPOTE Glass 4 Pitcher 7

Homemade sweet fruit drink.

For your convenience 20% gratuity will be added to parties of six or more.

