

TRADITIONAL SHISHKEBABS

CHICKEN KEBAB PLATE \$16 \$10 Skewer

Juicy and tender chicken skewers, grilled over firewood charcoal for a smoky flavor, served with a side of flavorful sause. Served with basmati saffron rice, grilled tomato, pickles, and lavash.

CHICKEN WINGS PLATE \$17 \$11 Skewer

Marinated chicken wings, grilled over firewood charcoal, for a delectable smoky flavor, served with a side of savory sauce. Served with basmati saffron rice, grilled tomato, pickles and lavash.

SALMON KEBAB PLATE \$19 \$14 Skewer

Tender grilled salmon skewers, expertly seasoned and served with aromatic rice, pickled red cabbage, fresh house vegetables, and crunchy pickles

SHRIMP KEBAB PLATE \$17 \$12 Skewer

Succulent shrimp, marinated in uzbek spices and perfectly grilled, paired with fragrant rice, pickled red cabbage, sautéed vegetables, and crisp pickles.

LAMB SHISH PLATE \$17 \$11 Skewer

Succulent lamb skewers, expertly grilled to perfection over firewood charcoal, delivering a rich and savory taste. Served with basmati saffron rice, grilled tomato, assorted pickles, and lavash.

GROUND LAMB PLATE \$17 \$11 Skewer

Seasoned ground lamb grilled to perfection and served over fragrant saffron rice with a side of house pickled vegetables and warm lavash bread. A savory, flavorful plate balanced with bright, tangy accompaniments and soft traditional flatbread.

GROUND BEEF PLATE \$17 \$11 Skewer

Seasoned ground beef grilled to perfection and served over fragrant saffron rice with a side of house pickled vegetables and warm lavash bread. A savory, flavorful plate balanced with bright, tangy accompaniments and soft traditional flatbread.

BEEF KEBAB PLATE \$17 \$11 Skewer

Juicy beef kebabs flame-grilled with savory spices and served over aromatic saffron rice with house pickled vegetables and warm lavash bread. A hearty, satisfying plate full of bold Uzbek flavors.

ROULETTE ROKHAT PLATE \$17 . . \$11 Skewer

Rolled beef kebab layered with rich, flavorful beef fat and grilled until tender and juicy, served over fragrant saffron rice with house pickled vegetables and warm lavash bread. A bold and savory dish with deep smoky flavor in every bite

NAPOLEON KEBAB PLATE \$17 . . \$11 Skewer

Napoleon Kebab features layers of tender lamb and rich lamb fat stacked one over another, then grilled to perfection for a juicy, smoky flavor. Served with fragrant saffron rice, house pickled vegetables, and warm lavash bread for a hearty and traditional meal

MARVARID KEBAB PLATE \$17 . . \$11 Skewer

Marvarid Kebab is a flavorful blend of seasoned ground beef and lamb, shaped into a tender rectangular cut and wrapped between thin slices of beef, then grilled to juicy perfection. Served with fragrant saffron rice, house pickled vegetables, and warm lavash bread.

VEAL LIVER KEBAB PLATE \$17 . . \$11 Skewer

Tender liver kebab seasoned with traditional spices and grilled for a rich, smoky flavor, served over fragrant saffron rice with house pickled vegetables and warm lavash bread. A classic dish for those who enjoy bold and authentic flavors.

GRILLED TOMATOES AND ONION \$8

Fresh Tomatoes and onions, grilled over firewood charcoal for a delightful smoky aroma, perfect as a side dish

MIX GRILL PLATTER (6 SKEWERS) \$90

Marvarid, Roulette, Napoleon, Lulya, Lamb kebab, Beef Kebab served with rice, grilled vegetables, French Fries.

SEA AND SKEW PLATTER \$120

An extravagant meal crafted for sharing, featuring six of our most popular beef and lamb skewers alongside juicy chicken kebabs, grilled shrimp, and tender salmon kebabs. served with aromatic saffron rice, grilled vegetables, crispy french fries, and warm lavash for the ultimate Rokhat Grill experience

ROKHAT GRILL FEAST \$150

An unforgettable feast for true meat lovers, featuring a luxurious selection of premium grilled and slow braised meats including juicy steaks, tender braised short ribs, succulent lamb shank, and flavorful lamb neck. Served with aromatic saffron rice, crispy french fries, freshly grilled vegetables, and warm lavash.