

SALADS



CLASSIC GREEK SALAD

\$14.00

A medley of crisp cucumbers, tomatoes, Kalamata olives, red onions, and feta cheese, tossed in a zesty Greek dressing.



GARDEN SALAD

\$12.00

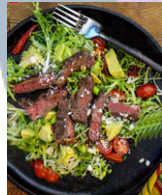
A refreshing blend of garden-fresh lettuce, tomatoes, cucumbers, and carrots, drizzled with a light dressing of olive oil and lemon juice.



BURRATA CHEESE SALAD

\$20.00

Creamy burrata cheese served atop ripe tomatoes and baby arugula, finished with a rich balsamic glaze.



SKIRT STEAK SALAD

\$18.00

Tender, grilled marinated skirt steak served over a bed of baby arugula, tomatoes, red onion, and couscous, dressed with a tangy vinaigrette.



TASHKENT SALAD

\$14.00

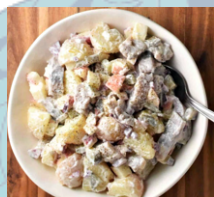
A unique combination of boiled beef tongue, white radish, and crispy fried onion, creating a delightful fusion of flavors.



AVOCADO SALAD

\$13.00

Creamy avocado slices paired with tomatoes, red onion, dill, cilantro, hard-boiled eggs, and a tangy lemon-olive oil dressing.



NORWEGIAN SALAD

\$17.00

A Scandinavian-inspired salad featuring herring, butterfish, smoked salmon, boiled potatoes, mixed greens, and onions.



SHAKAROB ROKHAT

\$12.00

A simple yet flavorful salad of sliced tomatoes, onions, and bell peppers, seasoned to perfection.



ACHICHUK

\$12.00

A vibrant mix of tomatoes, mixed greens, cucumber, red onion, and fresh herbs, perfect for a light and healthy meal.



NAVRUZ SALAD

\$14.00

A delightful blend of radishes, tomatoes, cucumbers, mixed greens, eggs, feta cheese, and sour cream, offering a burst of freshness.

SOUPS



LAGMAN

\$11.00

A robust soup of diced beef and lamb, leeks, Asian cabbage, assorted Central Asian vegetables, and spices, served with hand-made noodles, offering a burst of flavor in every bite.



SHURPA

\$10.00

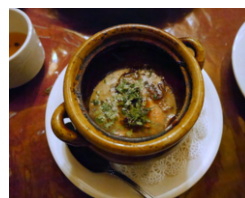
A nourishing soup with vegetables, potatoes, and chickpeas, simmered in a savory lamb broth, perfect for a hearty meal.



MEAT DUMPLING WITH BROTH

\$10.00

Hearty meat dumplings served in a rich and flavorful broth, garnished with fresh herbs.



PITI SOUP ROKHAT

\$12.00

A comforting soup with beef, lamb, vegetables, alcha (sour cherry), and chickpeas, slow-cooked in a crockpot, delivering a rich and aromatic flavor.



CHALOP (SEASONAL)

\$9.00

A refreshing sour milk soup with a medley of sliced mixed vegetables, perfect for warm weather.

COLD APPETIZERS



RUSSIAN STYLE PICKLED VEGETABLES \$13.00

A colorful assortment of our homemade pickled vegetables, including cucumbers, tomatoes, and cabbage, offering a tangy and satisfying bite.



HERRING WITH BOILED POTATOES \$13.00

Savor the classic combination of herring and boiled potatoes, garnished with fresh dill, a timeless appetizer.



SUZMA \$9.00

A creamy yogurt-based dish with grated radishes, mixed greens, and cucumber, perfect for dipping.



FETA CHEESE WITH TOMATOES \$10.00

Sliced feta cheese paired with juicy tomatoes, drizzled with olive oil and sprinkled with herbs.



HUMMUS WITH PITA \$9.00

Smooth and creamy hummus served with warm pita bread for dipping.

HOT APPETIZERS



POTATO WITH MUSHROOM \$18.00

Golden pan-fried potatoes accompanied by earthy sautéed mushrooms, a comforting dish.



FRIED CALAMARI \$16.00

Tender calamari rings, lightly battered and fried to perfection, served with a zesty marinara sauce.



CALF LIVER PAN-SEARED TURKISH STYLE \$13.00

Delicately seared calf liver, prepared in the traditional Turkish style, full of rich flavors.



CHICKEN WINGS (8PC) \$13.00

Crispy chicken wings, fried to golden perfection, served with a tangy blue cheese sauce.



GIJDA SAMSA WITH MEAT (4 PC) \$12.00

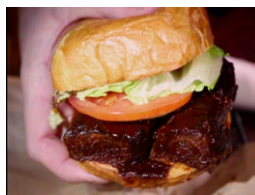
Savory meat-filled pastries, baked until golden and flaky, served with a side of tangy dipping sauce.

ROKHAT BURGERS



BEEF SLIDER \$11.99

2pc beef slider made on wood charcoal grill with lettuce, tomato, onion, pickle, and chef's special sauce. Served with French fries.



BRAISED SHORT RIBS BURGERS \$13.99

Tender short ribs, slow-cooked to perfection in a savory sauce with lettuce, tomato, onion, pickle. Served with French fries.



ROKHAT CHEESE BURGERS \$13.99

Beef burger made on wood charcoal grill with lettuce, tomato, onion, pickle, and chef's special sauce. Served with French fries.

NATIONAL DISHES



UZBEK PLOV \$14.00
A traditional Uzbek dish of aromatic basmati rice, tender meat, carrots, and spices, cooked to perfection, delivering an authentic taste of Central Asia.



MANTI WITH MEAT (4 PC) \$12.00
Savory meat-filled dumplings, steamed to perfection and served with a flavorful yogurt sauce, perfect for a satisfying meal.



KURUTOB \$15.00
A unique dish of layered bread, vegetables, and yogurt, topped with aromatic herbs and spices, offering a delightful fusion of flavors.



CORNISH HEN / CHICKEN TABAKA
\$17.00
Crispy and golden chicken Tabaka, seasoned and pan-fried for a delectable flavor, served with a tangy dipping sauce.

SEAFOOD



GRILLED SAINT PETERS
\$26.00
Delicious Saint Peters fish, grilled or fried, served with grilled vegetables and creamy mashed potatoes, perfect for seafood enthusiasts.



ATLANTIC SALMON
\$23.00
Grilled Atlantic salmon, glazed with a creamy spinach sauce, served with fluffy mashed potatoes, perfect for a satisfying meal.



TROUT \$23.00
Fresh trout, prepared grilled or crispy, accompanied by grilled vegetables and smooth mashed potatoes, delivering a delicate flavor.

ROKHAT STEAKS



RIB EYE STEAK (20 OZ)
\$32.00
A generous cut of rib eye steak, seasoned with herbs and grilled to your preference, delivering a succulent and flavorful experience.



TRADITIONAL NEW YORK STEAK (20 OZ)
\$29.00
A classic New York steak, seasoned with fine herbs and freshly ground black pepper, grilled to perfection, offering a rich and savory taste.



CHIPOTLE MARINATED SKIRT STEAK \$26.00
Skirt steak marinated in a smoky chipotle sauce, grilled to perfection, and served with creamy mashed potatoes and sautéed vegetables.

ROKHAT EXCLUSIVES



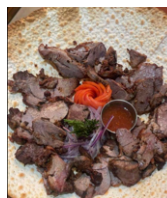
RACK OF LAMB (3 PC) WITH FRENCH FRIES
\$23.00
Juicy rack of lamb, grilled to your liking, served with crispy French fries and a side of savory sauce.



LAMB SHANK \$27
Slowly simmered tender lamb shank served with potatoes



BRAISED SHORT RIBS
\$26.00
Tender short ribs, slow-cooked to perfection in a savory sauce, served with velvety mashed potatoes for a comforting meal.



TANDIR KEBAB (1 LB)
\$25.00
Tender and juicy Lamb, slow-cooked in a traditional tandoori oven for an authentic taste, served with a side of flavorful sauce.

KIDS MENU



CHICKEN NUGGETS WITH FRENCH FRIES

\$10.00

Chicken nuggets served with French fries.



CHICKEN STRIPS WITH FRENCH FRIES

\$10.00

Chicken strips served with French fries.



FRENCH FRIES

\$8.00

French fries.



MOZZARELLA STICKS WITH FRENCH FRIES

\$10.00

Mozzarella sticks served with French fries.

BEVERAGES



HOMEMADE KOMPOT (PER PITCHER)

\$9.99

Refreshing homemade fruit beverage made with fresh fruits. Perfect for sharing.



HOMEMADE AYRAN (PER GLASS)

\$4.00

Traditional Turkish yogurt-based drink, lightly salted and refreshing.



TOPO CHICO

\$3.50

Sparkling mineral water, crisp and refreshing.



PELLEGRINO

SPARKLING \$5.00

Imported Italian sparkling water, perfectly carbonated.



SOFT DRINKS

\$2.50

Pepsi, Coca Cola, Sprite, Diet Coke



SNAPPLE

\$2.50

Assorted flavors of bottled Snapple beverages.



TEAPOT

\$6.00

Black or Green tea served with cups w/ choice of lemon, honey, sugar, or sweetners.



NATURAL JUICES

\$4

Choice of: Orange Juice, Cranberry, Apple, Pineapple