



SAMARQAND
M E N U

EN

SALADS

1. CHICKEN OLIVIER

Olivier salad is a classic dish of Eastern cuisine. Creamy mayonnaise mixed with delicate and soft pieces of potatoes, boiled eggs, juicy and aromatic chicken grilled over an open flame, crispy pickled cucumbers, carrot, and green peas.

32 zł



40 zł

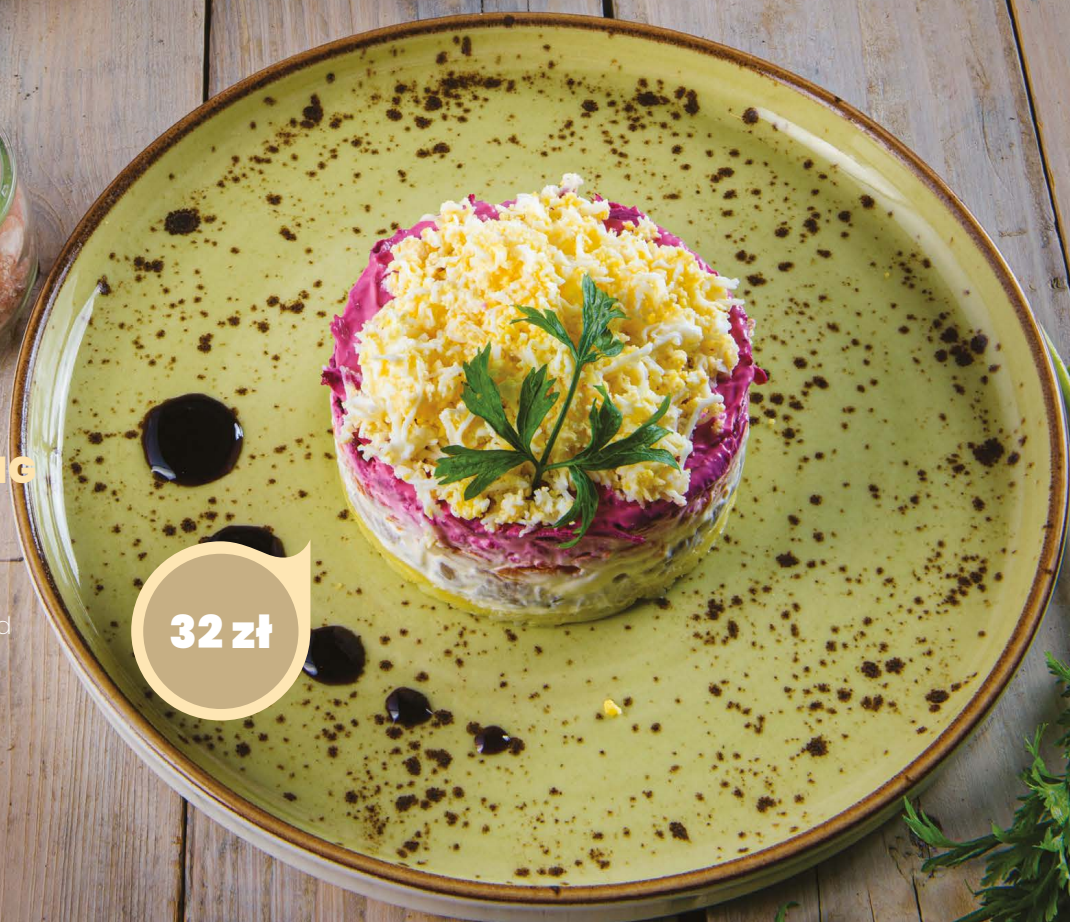
2. SALMON OLIVIER

Creamy mayonnaise mixed with tender and soft pieces of potatoes, boiled eggs, mouth-watering marinated salmon, crispy pickled cucumbers, carrot, and green peas.

3. DRESSED HERRING

Creamy mayonnaise mixed with tender pieces of herring are wrapped in layers of finely grated beets, onion, carrot, and potatoes.

32 zł





40 zł

4. GREEK SALAD

A combination of delicate and crispy lettuce, sungold cherry tomatoes, fresh cucumbers, red bell pepper, full of the great intensity of olive flavor, creamy feta cheese, and aromatic oregano doused.

5. CHICKEN CAESAR

Caesar is a harmonious combination of crispy romaine lettuce, juicy chicken pieces, bacon, roasted croutons, cherry tomatoes, and aromatic Caesar sauce.

43 zł



52 zł

6. SHRIMP CAESAR

Caesar with shrimps is a harmonious combination of crispy romaine lettuce, luscious shrimps, roasted croutons, cherry tomatoes, and aromatic Caesar sauce.

S A L A D S

APPETIZERS

36 zł

7. HERRING WITH BAKED POTATOES

Fresh low-salt herring fillet perfectly combined with gently baked potatoes and marinated red onions

8. PANKO SHRIMPS

Crispy and succulent shrimps coated with Japanese breadcrumbs and baked until golden. Perfect as an appetizer, served with lemon sauce.

47 zł





9. EGGPLANT ROLLS WITH CHEESE FILLING

26 zł

Eggplant rolls wrapped in aromatic spices and filled with expressive cheese filling with garlic.



10. EGGPLANT ROLLS WITH PEANUT PASTE

30 zł

Eggplant rolls wrapped in aromatic spices and filled with distinctive peanut paste filling



11. MIX OF EGGPLANT ROLLS

28 zł

A mix of eggplant rolls with cheese filling and peanut paste.



APPETIZERS

APPETIZERS

12. PICKLES

Crispy pickled cabbage and cucumbers, aromatic tomatoes gently dipped in herbal marinade, and Korean carrot salad, which combines the sweetness of carrots with the piquancy of spices and spicy cabbage

23 zł

13. BEEF TONGUE WITH HORSERADISH AND MUSTARD

Delicate beef tongue highlights combined with a sharp note of horseradish and spicy mustard to create a unique contrast of tastes.

28 zł





S O U P S

34 zł

14. HARCHO

A savory blend of tender beef, tomatoes, tkemali sauce, aromatic spices, and hearty rice simmered to perfection. Experience the warmth and hospitality of Georgian cuisine in every spoonful.

15. SOLYANKA

Symphonic flavors of excellent pork sausages, intense in taste of olives and capers, pickled cucumbers, and fresh herbs. Served with sour cream, dark bread, and a slice of lemon.

33 zł



S O U P S

16. UKRAINIAN BORSCH

A Ukrainian classic with a pork rib, earthy beets, and a medley of veggies in a rich broth. Served with fluffy garlic bread rolls, mouth-melting pork lard, fresh chives, and savory horseradish vodka.

39 zł



17. DUMPLING SOUP

Delicate and aromatic broth, carefully simmered with a medley of vegetables and herbs, forms the perfect base for our handmade dumplings. Each dumpling is filled with succulent beef and pork, delivering a tender and flavorful experience. Served with sour cream.

30 zł



18. FERGANA PILAF

A variation of Uzbek pilaf from the Fergana Valley with aromatic beef, carrots, garlic, barberries, and spices. Stewed slowly to ensure its full flavor and perfect consistency

39 zł



19. CARBONARA

Noodles coated in sauce of eggs, Parmesan cheese, and crispy bacon, creating an unforgettable symphony of flavors on the plate.

37 zł



45 zł

20. SHRIMP NOODLES IN GINGER SAUCE

Noodles with juicy shrimps coated in ginger curry sauce, creating a perfect combination of flavors.



MAIN DISHES

MAIN DISHES

21. TURKEY LAGMAN

Noodles with tender pieces of turkey meat, fresh vegetables, and unagi sauce characterized by a harmonious blend of sweetness and gentle spiciness with the addition of soy sauce and sesame oil.

37 zł



35 zł

22. UZBEK BEEF SOUP

A very thick aromatic noodle broth with beef, stewed vegetables, and Uzbek spices.



23. ROASTED POTATOES WITH MUSHROOMS

Gently baked potatoes combined with aromatic mushrooms and fresh herbs, creating a unique combination of flavors.

28 zł



24. CHICKEN CHAHOKHBILI

Our version of this dish combines juicy chicken with red bell pepper, aromatic garlic, and herbs sautéed in thick tomato sauce. Served in a fresh crispy bun.

37 zł



52 zł

25. COD WITH MASHED POTATOES

Baked cod in crispy panko breadcrumbs served with potato puree. Fish delicacy combined with creamy finish of puree is a perfect dish for a family lunch or dinner.

MAIN DISHES

PASTRIES

36 zł

26. OSSETIAN MEAT PIE

Authentic taste of the Caucasus, a pastry prepared according to traditional Ossetian recipes. Delicate dough hides delicious filling of meat and potatoes, creating a perfect combination of flavors.



36 zł

27. OSSETIAN CHEESE PIE

Delicate dough with a delicious filling of Caucasian cheese and potatoes.





PASTRIES

38 zł

28. JULIENNE

Thin, crispy dough shaped like a boat with juicy pieces of meat harmoniously combined with aromatic mushrooms, creating a unique flavor profile.



38 zł

29. ADJARAN KHACHAPURI



Open-faced khachapuri filled with our specially blended cheese, topped with an egg yolk and butter.



PASTRIES

30. MEGRELIAN KHACHAPURI

37 zł

Traditional Georgian khachapuri in a unique Megrelian style. A tasty composition of delicate dough filled with a melted mixture of Georgian cheeses that melts in your mouth.

31. KUBDARI

This is a traditional Georgian bread with a tempting, intense aroma of spices and juicy meat. Our Kubdari is a fluffy, aromatic pastry filled with spicy and very aromatic minced meat filling.

36 zł

16 zł

32. SAMSA WITH MEAT

Baked traditional Uzbek samsa with a specific layered structure dough filled with minced beef-lamb meat, white onions, and aromatic spices.



33. MANTY WITH MEAT 4 PC.

These are plump, steamed, hand-formed dumplings filled with minced beef-lamb meat that melts in your mouth, revealing richness of flavors and aromas. Served with sour cream.

30 zł

34. CHINKALI WITH MEAT 4 PC.

Hand-formed Georgian dumplings with a filling of pork-beef mixture, Georgian spices, and lightly spicy broth inside which leaves a lasting impression of culinary bliss.

30 zł

35. CHINKALI WITH CHEESE 4 PC.

Hand-formed Georgian dumplings with cheese filling, aromatic spices, and creamy-cheesy broth inside elevating every bite to a new level of culinary delight.

30 zł

MANTY / CHINKALI / DUMPLINGS



MANTY / CHINKALI / DUMPLINGS

36. CHERRY DUMPLINGS

Delicate, hand-formed pierogi filled with juicy, sweet cherries that melt in your mouth, releasing an intense fruit flavor. Served with sour cream

30 zł

30 zł

37. PIELMIENI

Our pielmieni are hand-formed dumplings filled with juicy beef and pork meat filling enveloped in delicate, silky dough. Served with sour cream.





55 zł

38. CHICKEN WINGS IN BBQ

Sauce with intense, grilled wings, retaining the natural juiciness of the meat with a distinctive BBQ sauce. Served with lavash (a thin flatbread).

39. GRILLED TURKEY

Juicy pieces of turkey with a subtly smoky aroma, grilled over an open flame. Served with lavash and your choice of pickled onions or spicy carrots, along with vegetable ajika sauce.

65 zł



Open flame Grill & BBQ



Open flame Grill & BBQ



65 zł

40. PORK NECK

Deliciously marinated pork neck, gently grilled to preserve the natural flavors and aromas of the meat. Served with lavash and your choice of pickled onions or spicy carrots, accompanied by vegetable ajika sauce.



85 zł

41. BBQ RIBS

Juicy roasted pork ribs, coated in BBQ sauce, with lightly roasted potatoes with aromatic garlic and herbs.



42. GRILLED DUCK BREAST WITH BERRY SAUCE

Succulent and aromatic duck meat, gently grilled to retain its natural juiciness and intense flavor. Served with exceptional berry sauce, adding a hint of sweetness and richness to each bite.

85 zł



95 zł



43. GRILLED LAMB

New Zealand juicy marinated lamb, gently grilled to retain the natural flavor and aroma of the meat. Served with lavash and your choice of pickled onions or spicy carrots, along with vegetable ajika sauce.

44. VEAL TENDERLOIN

Juicy pieces of tender veal meat, grilled to perfection to retain the natural juiciness and flavor of the meat. Served with lavash and your choice of pickled onions or spicy carrots, along with vegetable ajika sauce.

115 zł



45. GRILLED VEGETABLES

Fresh vegetables, eggplant, zucchini, corn, red peppers, and mushrooms gently grilled, retaining their crispness and intense flavor.

33 zł

46. GRILLED MUSHROOMS

Fresh, aromatic mushrooms gently grilled, retaining their natural juiciness and distinct flavor. Perfect as a healthy addition to any meal or as an individual appetizer.

25 zł

490 zł

47. GRILL SET (FOR 6 PEOPLE)

Pork neck, BBQ ribs, turkey thigh, duck breast, chicken wings, grilled vegetables, roasted potatoes, 4 sauces, lavash, pickled onions, and spicy Korean carrots.





22 zł

50. KIDS CARBONARA



20 zł

48. CHICKEN SOUP



22 zł

51. COLORFUL CHILDREN'S PIELMIENI (DUMPLINGS)



22 zł

49. KIDS' SOUP WITH PIELMIENI (DUMPLINGS)



20 zł

52. COLORFUL PASTA WITH BUTTER

children's menu



SIDE DISHES

53. DARK BREAD	12 ZŁ
54. WHITE BREAD	12 ZŁ
55. ROASTED POTATOES WITH GARLIC AND GREENS	14 ZŁ
56. FRESH VEGETABLES	20 ZŁ
57. PICKLED ONIONS	8 ZŁ
58. SPICY KOREAN CARROTS	13 ZŁ
59. SPICY KIMCHI CABBAGE	16 ZŁ
60. MASHED POTATOES	12 ZŁ
61. LAVASH (A THIN FLATBREAD)	12 ZŁ



SAUCES

62. AJIKA	5 ZŁ
63. KATYK / GARLIC	5 ZŁ
64. BBQ	5 ZŁ
65. SPICY SAUCE	5 ZŁ
66. BERRY SAUCE	5 ZŁ
67. SOUR CREAM	5 ZŁ
68. KETCHUP	5 ZŁ
69. MAYONNAISE	5 ZŁ

DESSERT

Ask the staff about the current dessert.

28 ZŁ

COLD DRINKS:

CISOWIANKA 0,3L

Still

12 ZŁ

Sparkling

14 ZŁ

STILL WATER 1L

14 ZŁ

BORJOMI 0,5L

35 ZŁ

PEPSI, MIRINDA, 7UP, SCHWEPPES 0,2 L

12 ZŁ

JUICE 0,2 L

12 ZŁ

(apple, orange, blackcurrant)

JUICE 1 L

30 ZŁ

(apple, orange, pineapple, tomato, multivitamin)

GEORGIAN LEMONADE 0,5 L

22 ZŁ

(tarragon, pear, grape, vanilla, fejoa)

NON-ALCOHOLIC MOJITO

25 ZŁ

REDBULL

22 ZŁ





HOT DRINKS:

ESPRESSO	9 Zł
AMERICANO	12 Zł
CAPPUCCINO	15 Zł
LATTE MACCHIATO	16 Zł
BLACK/GREEN TEA	15 Zł

FLAVORED TEAS:

CHERRY IN RUM, CACTUS PEAR, JASMINE, EARL GREY	18 Zł
WINTER TEA	23 Zł

ALCOHOLS:

TAP BEER:

Litovel Premium (light beer) 0,3 / 0,5l

12/16 ZŁ

Litovel Premium Dark (dark) 0,3 / 0,5

12/16 ZŁ

BEER IN BOTTLE:

Kapuziner Weissbier

25 ZŁ

Litovel wheat

18 ZŁ

Augustiner Edelstoff (light beer)

25 ZŁ

Kapuziner Weissbier Free

23 ZŁ

Holba Free

16 ZŁ

VODKA (40 / 500 ml):

Finlandia

13/160 ZŁ

Ostoya

14/170 ZŁ

Grey Goose

35 ZŁ

GEORGIAN CHACHA

Chacha Marani

14/170 ZŁ

Grape chacha

25/300 ZŁ

BOURBON / WHISKEY / WHISKY (40ml)

Jim Beam Bourbon / Apple

16 ZŁ

Jameson

17 ZŁ

Jack Daniel's Old No./ Honey 7

20 ZŁ

Chivas Regal

23 ZŁ

Bushmills 10 years

30 ZŁ

The Singleton of Dufftown 15 YO

35 ZŁ

RUM (40 ML)

Bacardi Carta Blanca

15 ZŁ

Bacardi Carta Negra

15 ZŁ

Havana Club 7 Years

30 ZŁ





ALCOHOLS:

BRANDY / KONIAK (40ml):

Ararat 3 Years	16 ZŁ
Ararat 5 Years	20 ZŁ
Sarajishvili 5 Years	18 ZŁ
Hennessy	35 ZŁ
Sarajishvili XO	50 ZŁ

TEQUILA (40ml):

Olmeca Silver	20 ZŁ
Tequila Cenote blanco	35 ZŁ

LIKIER (40ml):

Becherovka	15 ZŁ
Jägermeister	17 ZŁ
Baileys	16 ZŁ

WERMUT (100ml):

Martini Bianco	16 ZŁ
Martini Fiero	16 ZŁ

ALCOHOL COCKTAILS:

APEROL SPRITZ	30 ZŁ
LONG ISLAND ICE TEA	39 ZŁ
BACARDI CUBA LIBRE	29 ZŁ
MOJITO	32 ZŁ
TEQUILA SUNRISE	34 ZŁ
MULLED WINE	38 ZŁ

RED WINE:

GEORGIA:

MARANI TELAVURI

Dry

Dark ruby, velvety wine. Perfect for all types of grilled meat, especially pork and beef.

18/100 ZŁ

MARANI TELAVURI

Medium Dry

Perfect as an aperitif, with a very slight aftertaste of sweetness. It goes exceptionally well with strongly spiced meat dishes, especially lamb.

18/100 ZŁ

MARANI TELAVURI

Medium Sweet

The wonderful balance between sweetness and acidity makes this wine a perfect companion for salads and cakes.

18/100 ZŁ

MARANI SAPERAVI-CABERNET

Dry

Ripe grapes are hand-picked, destemmed and pressed. Fermentation with natural yeast in stainless steel vats at controlled temperature (23-28C). Goes well with roasted grilled meats, red meat and cheeses.

135 ZŁ

MARANI PIROSMANI

Medium Dry

Manual harvesting of the ripest fruit. After separation from the stalks, the berries are gently pressed and then fermented with natural yeast in stainless steel vats at a controlled temperature (23-28 C). Goes well with baked ham, sausages and pasta.

135 ZŁ

MARANI KINDZMARALI

Medium Sweet

Semi-sweet, dark red in color, with an intense aroma of cherry and blackberry. Velvet and thick texture in the mouth. Perfect for desserts, as well as spicy dishes and mature cheeses.

32/170 ZŁ

MARANI KHVANCHKARA Medium Sweet

A delicate ruby-colored wine with an elegant aroma of blackberries. Recommended for khachapuri, khinkali and other Georgian dishes; grilled meat, game and medium-ripened cheeses.

240 ZŁ



A photograph of a wine bottle and a glass of white wine on a wooden surface. The bottle is dark green and partially obscured by the glass. The glass is filled with a light-colored wine and has a white napkin tucked behind it. The background is a dark, textured wood.

WINO CZERWONE

MARANI RESERVE Dry

450 ZŁ

Marani Reserved is a red, dry, limited edition Georgian wine with a beautiful ruby color with purple reflections. Intense aromas of dark fruits such as blackberries and black currants with strong „forest” accents of moss, resin and herbs. The wine is aged for 24 months in oak barrels and has considerable potential for maturation. Perfect for all meat dishes. Saperavi at its best.

A R M E N I A :

IJEVAN

36/210 ZŁ

Medium Sweet pomegranate wine

„Giulovsha” and „Valas” pomegranates were used to produce this unique wine. Wine Perfect for meat dishes and desserts. A definite favorite among our guests.

WHITE WINE

G R U Z J A :

MARANI RKATSITELI

19/100 ZŁ

Dry

A wine with a light straw color and a fruity bouquet with a dominant note of apple and melon. Very light, full of energy and freshness. Perfect as an aperitif and addition to salads.

MARANI TBILISURI

19/100 ZŁ

Medium Dry

A wine with a light straw color, with a pleasant aroma of tropical fruits, melon and flowers. Balanced and fresh taste: harmony of sweetness and acidity. Pear and nectar finish. We recommend the wine for dishes with poultry and as an aperitif.

MARANI ALAZANI VALLEY

19/100 ZŁ

Medium Sweet

An intriguing bouquet of aromas of roasted nuts and ripe apples with the addition of quince and melon. It tastes great as an addition to snacks and spicy dishes in our cuisine.

SPARKLING WINE

MARANI DRY

The wine has aromas of fresh bread, yeast, pear, apple and white currant. Fruity, slightly yeasty taste in the mouth. We recommend the wine as an aperitif.

20/125 zł

MARANI MEDIUM SWEET

Pleasant aroma of apple seeds, cotton candy, and quince syrup. Soft fruit, candy and hard candy tones. We recommend the wine as an aperitif.

125 zł

In accordance with applicable tax regulations, we can issue a VAT invoice only on the basis of prior notification by the customer.

Therefore, we kindly ask you to inform us about the need to receive an invoice before making the payment.

Thank you for your understanding

For the sake of common comfort, we do not split the bill for groups of 5 or more people.

Thank you for your understanding.

To ensure the quality of service, for groups of 9 or more people we add a service fee of 10% of the invoice value. Thank you for your understanding



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OUR RESTAURANT WAS FOUNDED BY POLES COMING FROM CENTRAL ASIA. SINCE CHILDHOOD, THEY LIVED IN TWO DIFFERENT CULTURES: POLISH AND CENTRAL ASIAN...

...which is why plov (pilaf), manti and samsa dominated their home menu just as much as Sunday broth. Although Uzbek cuisine differs from Polish, it is still similar enough to be truly enjoyed by those who love traditional dishes.

Lagman (a dish made of handmade pasta), manti (steamed Uzbek dumplings), khinkali, khachapuri, meat cooked over an open fire, Georgian wines, shisha on a cosy terrace and many more attract seekers of new experiences and those willing to go on a culinary journey to Uzbekistan.

Samarqand is a crossroads of cultures, a combination of traditions and a mosaic of dishes embracing the cuisine of Central Asia, the Caucasus region, and Europe.

We want to share the delicacies of Central Asia with our guests: dishes enjoyed by the Silk Road travellers, aromatic spices that can be found in the famous bazaars of Samarqand and the atmosphere of one of the oldest existing cities in the world.



SAMARQAND

SHARE YOUR OPINION!



F O L L O W U S :



SAMARQAND.WROCLAW



SAMARQAND RESTAURACJA UZBECKA