

AUYL is a neo-nomadic restaurant located in the Medeu gorge.

It is the result of a collaborative effort between architects, artists, craftsmen, designers, and creative producers.

Together, we've created an immersive space that exists at the intersection of gastronomy and performance.



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| Boursak, balqaimaq | 1200 |
| Tandoor flatbread with sesame seeds | 900 |
| Samosa with tomato salsa | |
| – horse meat | 1700 |
| – pumpkin, sweet potato, chives | 1700 |
| – mushrooms, bone marrow | 1700 |
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| Dungan pickled eggplants, roasted pepper, qattiq, cilantro | 3200 |
| AUYL achichuk salad, smoked paprika, dried horse meat | 3300 |
| Green salad: garden radish, apples, white cheese, butter milk | 5400 |
| Salad with roasted pumpkin, pumpkin seed hummus, marinated fig, white irimshik | 5300 |
| Salad with wheat: spinach, sweet tomatoes, pomegranate, yogurt | 5100 |
| Horse meat tartar, pepper sauce, chili oil, flatbread | 5400 |
| Baked potatoes, suluguni, kaimak | 2900 |
| Oven baked sweet potato, tomatoes, smoked yoghurt | 3200 |
| Domalak of crispy camel hump, suluguni, pumpkin puree, dried camel meat | 4500 |
| Marrow bones, lazjan, flatbread | 5800 |

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| Chicken Tushpara, chicken broth, chives | 3500 |
| Sorpa: shank, chickpeas, baked pepper | 5700 |

Mini Shashlik

served with flatbread, sweet onion, baked pepper and yoghurt with herbs

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| - veal liver in casing | 3500 |
| - marble beef | 4500 |
| - lamb kebab | 4100 |

Dungan noodles

homemade hand-pulled noodles

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| - farm-raised quail | 4900 |
| - marble beef, pickled shiitake mushrooms, baked pepper | 5100 |
| - horse meat, marinated eggplant, vegetables | 4900 |



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| Osh Palau: chickpeas, raisins, beef | 5500 |
| for a company | 35 000 |
| opening a cauldron: 16:00 | |

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| Beshbarmak: smoked horsemeat brisket, qazy on bone, sweet onion | 7800 |
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| For a company: smoked horsemeat brisket, lamb shank, qazy on bone, sweet onion | 45 000 |
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Service fee 10%

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| Hoshan manti with pumpkin and beef, pumpkin seed sauce, lazjan | 4100 |
| Horse cheeks, eggplant puree, mushroom stew | 7600 |
| Tandoor chicken, lemon, yoghurt | 5900 |
| Horse meat steak, tary, mushrooms, pepper sauce | 7500 |
| Grilled trout, tomatoes, oyster mushrooms, chickpeas, qaimaq | 7300 |
| Simmered lamb breast, mashed potatoes, white cheese, date sauce | 7300 |
| Pike perch, miso, young potatoes, herb sauce | 5400 |
| Ribeye steak, whisked butter with black garlic | 7100 100g |



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| Alma: apple, pear, white chocolate mousse, vanilla | 4100 |
| Honey cake, lemon cream, walnut ice cream | 3900 |
| Tulpar: persimmon cream, halva, kozinak, mare's milk ice cream | 3900 |
| Shelpek Tau: Fried dough crisps, sumac caramel, sea buckthorn, farm-made irimshik ice cream | 3900 |
| Alatau: cottage cheese, lingonberries, qattyq ice cream, chickpea cream, dates | 3500 |
| Sweet table: | |
| Homemade sweets (toffee - irimshik, qattyq - white chocolate, qurt - milk chocolate), funnel cake, stued dried apricots | 4900 |

TEA – 1000 ml

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| Tea with lemon, honey and berry leaves | 2900 |
| Tea with tary (boiled and fried millet) | 2900 |
| Kazakh traditional tea with milk | 2900 |
| Taiga tea | 2900 |
| Tea with rooibos, sage, jasmine, and honey | 2900 |
| Tea with dried fruits | 2900 |
| Tea with hibiscus, currant leaves and orange | 2900 |
| Black tea | 2900 |
| Sencha | 2900 |

COFFEE

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|----------------|------|
| Espresso | 1200 |
| Americano | 1200 |
| Cappuccino | 1800 |
| Latte | 1800 |
| Flat white | 1800 |
| Iced latte | 1800 |
| Espresso tonic | 2700 |

NATIONAL DRINKS – 200 ml / 1000 ml

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| Farmer's shubat (fermented camel milk) | 1500/5500 |
| Farmer's qymyz (fermented horse milk) | 1500/5500 |

MOCTAILS – 200 ml/1000 ml

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| Dried apricot | 2600 / 6500 |
| Black elderberry and ginger | 2600 / 6500 |
| Hay | 2600 / 6500 |
| Thyme and quince | 2600 / 6500 |

DRAFT BEER & CIDER

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| Weihenstephan original helles | 3900 |
| Weihenstephan hefe weissbier | 3900 |
| Wild Kazakh Cider, Kazakhstan - 250ml | 2600 |

BOTTLED BEER

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| Dalalager by Baza Brewery, Kazakhstan - 450ml | 2900 |
| Heineken Non Alco - 330ml | 2700 |
| Heineken - 330ml | 2700 |
| Guinness, Ireland - 440ml | 3900 |

SOFT DRINKS

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| Coca-Cola - 250 ml | 1200 |
| Perfect serve with ice & lemon | |
| Borjomi - 330 ml | 1600 |
| San Pellegrino - 250 ml / 750ml | 1800 / 4200 |
| Acqua Panna - 250 ml / 750ml | 1800 / 4200 |
| Natural water MIGLIOR - 250 ml / 750ml | 1000 / 1900 |
| MIGLIOR Premium - 750ml | 3500 |
| Tonic Water San Pellegrino - 200 ml | 2200 |
| Apple juice Amal bio - 200 ml | 2200 |
| Pago juice - 200 ml | 2400 |
| orange / tomato / apple | |
| Fresh - 300 ml | 2600 |
| apple / orange / celery | |

Service fee 10%

WINE BY GLASS

SMALL CHAMPENOIS BOTTLE

Great sparkling wine in an aperitif format!

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| Ferrari Brut Trento DOC 375 ml | Italy, Trentino-Alto Adige | 30 000 |
| Moët & Chandon Brut 200ml | France, Champagne | 18 500 |

SPARKLING

125 ml, glass

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| Prosecco Extra Dry, Il Colle | Italy, Veneto | 3 700 |
| Cremant – We open different! Ask us! | But always France | 4 500 |
| Pet-Nat La Bella Rose Brut, Shukhrat Khakimov & Viticultores | Spain, Castilla-La-Mancha | 5 300 |
| Natural Cider, Arba Winery | Qazaqstan, Trans-Ili Alatau | 3 000 |

WHITE

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| Aligote, Karip Tas Arba | Kazakhstan, Trans-Ili Alatau | 3 900 |
| Melon de Bourgogne / Chablis / Bourgogne Blanc, La Soeur Cadette | France, Essence of Bourgogne | 7 100 |
| Rousette de Savoie, Domaine Saint-Romain | France, Savoie | 5 200 |
| Moscofilero, Domaine Skouras | Greece, Peloponnese | 4 600 |

RED

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| Xinomavro Ramnista, Kir Yianni | Macedonia, Greece | 5 500 |
| Etna Rosso, Benanti | Italy, Sicily | 4 900 |
| Madrasa, Chabiant | Azerbaijan, Ismayilli | 4 100 |
| Cabernet Franc, Kyzyl Arba Winery | Kazakhstan, Trans-Ili Alatau | 5 400 |

SWEET OPTION

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| off-dry Riesling, Ak Arba | Kazakhstan, Trans-Ili Alatau | 4 000 |
| semi-dry Traminer, Savalan | Azerbaijan, Savalan Valley | 4 000 |
| semi-sweet Chabiant, Pomegranate & Grape juice | Azerbaijan, Ismayilli | 3 500 |
| sweet Azienda Agraria Guerrieri, L'Amico Cilegia fermented with cherries 100ml | Italy, Marche | 4 900 |

ZERO ABV, 0%

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| Appalina Sauvignon Blanc 125ml | Germany, Rheinhessen | 2 500 |
| Natureo, Red Syrah 125ml | Spain, Penedes | 3 700 |
| Riesling Sans Souci, Bassermann-Jordan 750ml | Germany, Pfalz | 22 500 |

COCKTAILS

Samruk 3900
St. Rémy VSOP on baked pineapple, cloves and vanilla, time syrup on apple chips roasted in Pedro Ximenez sherry, red wine, lemon, egg white

Tomyris 3900
Homemade falernum, Havana 7 aged rum, Tanqueray London gin, St. Rémy VSOP, maraschino cherry liqueur, port wine, lemon

Orhon 3900
Tanqueray London dry gin, coconut, cognac, rum, orange, Tashkent lemons

Suhovey 3900
Tanqueray London Dry gin, dry sherry, chokeberry vermouth, local wine and herbs, honey sage, apple cider

Kybi 3900
Ballantine's Finest, homemade fasciola (sea buckthorn, passion fruit, apricots), island whiskey, koumiss ice cream

Yada 3900
Tanqueray London dry gin, pear juice, orange liqueur, KHAN SAYAT, homemade cherry liqueur, pomegranate

Kiiz basu 3900
Olmeca Altos Plata tequila on black currant and green cardamom, homemade beer made of ginger and lime



PUNCHES

NAURYZ PANCH 25 000
Hendrick's, oregano, elderberry vermouth, peach, sparkling wine

QARA TYN PUNCH 25 000
Hennessy VS, кордиал саган дайля, эстрагон, локальный яблочный сидр

KITABI DEDE KORKUD PUNCH 25 000
Onegin Vodka, mountain honey, mountain sage, juniper, smoked kurt soda

CLASSIC COCKTAILS

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| Gin & Tonic | 3900 |
| Tanqueray London Dry gin, tonic | |
| Porto & Tonic | 3900 |
| Graham's Blend No5 White, tonic | |
| Sherry & Tonic | 3900 |
| Dry sherry, Schweppes tonic | |
| Old Fashioned | 3900 |
| Jack Daniel's Old #7, sugar, angostura bitters | |
| Negroni | 3900 |
| Tanqueray London Dry gin, vermouth, campari | |
| South Side | 3900 |
| Tanqueray London Dry gin, sugar, lemon, sparkling water | |
| Tommy's Margarita | 3900 |
| Olmeca Altos tequila, lime juice, sage honey | |
| Knickerbocker | 3900 |
| Captain Morgan White rum, orange liqueur, raspberries, lime juice | |
| Whiskey Sour | 3900 |
| Four roses bourbon, lemon juice, sugar, protein | |
| Bloody Mary Local Style | 3900 |
| Absolut vodka, sumac, tomato juice, spices | |
| Rob Roy | 3900 |
| Grant's Triple Wood 12YO, red vermouth, Angostura bitters | |
| Perfect Lady | 3900 |
| Tanqueray London Dry gin, peach liqueur, lemon juice | |
| Apple Tini | 3900 |
| Reyka vodka, Jack Daniel's Tennessee Apple, apple, lemon juice | |
| Cosmopolitan Local Style | 3900 |
| Absolut Original, homemade chokeberry vermouth, dry sherry, blackcurrant, orange liqueur | |
| MARTINI FIERO & TONIC | 3900 |
| Martini Fiero, tonic water, orange | |