

MENU

ZUMMA

HOTEL ALMATY



APPETIZERS

Seasonal Farm Vegetables 2400

A selection of fresh, crisp vegetables: sweet tomatoes, cucumbers, radish, bell peppers and aromatic herbs

Almaty Meat Selection 6800

Traditional assortment of kazy, zhaya, tender beef tongue and roasted chicken, served with brynza cheese and pickled onion

Chef's Cheese Plate 6600

A curated selection of European and local cheeses, served with honey, nuts and grapes

Homemade Pickles 4400

Traditional assortment of house-made pickled vegetables: cornichons, tomatoes, patissons and mushrooms

Caprese with Pesto 4600

Ripe tomatoes, delicate mozzarella and aromatic pesto with olive oil

Homestyle Herring 3800

Atlantic herring fillet served with warm potatoes, red onion and fresh dill

SALADS

Chicken Katsu Salad with Miso Aioli 4100

Crispy breaded chicken fillet, mixed greens, tomatoes, radish and red onion, served with miso aioli

Warm Horsemeat Salad with Ginger Dressing 4400

Seared horsemeat slices with fresh vegetables and mixed greens, finished with a spiced ginger dressing

Vitello Tonnato 4700

Thinly sliced beef tenderloin served with a delicate sauce of tuna, capers and anchovies

Greek Salad 3800

Classic Mediterranean salad with fresh vegetables, olives and feta cheese, dressed with olive oil

Green Salad with Fennel 3600

Light salad of cucumber, radish, carrot and fennel with a lemon-olive dressing

Warm Seafood Salad 4700

Sautéed seafood with mixed greens and vegetables in a light citrus dressing

Crispy Eggplant Salad with Wood Ear Mushrooms 3000

Crispy eggplant with tomatoes and wood ear mushrooms in an Asian-style dressing, topped with cashews and cilantro

SOUPS

Lamb Shurpa 3500

Rich broth with tender lamb, potatoes and aromatic vegetables

Homemade Kespe Soup 3800

Traditional broth with handmade noodles, tender meat and kazy

Spicy Ramen 4100

Flavourful Asian soup with noodles, rich broth and meat

Royal Fish Soup 4300

Light fish soup made with two types of fish, vegetables and herbs

Lentil Cream Soup 3100

Velvety red lentil soup with aromatic spices

MAIN COURSES

Grilled Horsemeat Steak 5700

Juicy horsemeat steak grilled to perfection, served with French fries and parmesan

Braised Lamb Shank 7500

Slow-braised lamb shank, cooked for six hours until tender, served with mashed potatoes and kurt gremolata

Bone-in Ribeye Steak 8300

Classic ribeye steak grilled to perfection, served with corn, zucchini and demi-glace and pepper sauces

Chicken Yakitori 3800

Grilled chicken skewers prepared in Japanese style, served with grilled vegetables and BBQ sauce

Turkey Fricassee with Spiced Rice 4200

Tender turkey fillet in a creamy sauce with mushrooms and cauliflower, served with aromatic spiced rice

Chicken Schnitzel 4300

Crispy chicken schnitzel served on a marinara sauce base with parmesan and fresh salad

Beef Medallions with Mushroom Sauce 6800

Tender beef tenderloin medallions with a creamy mushroom sauce, served with grilled broccoli and cauliflower

Grilled Lamb Rack 6700

Juicy lamb rack served with roasted eggplant, yogurt sauce and tomato marinara

Dorado in White Wine Sauce 8500

Dorado fillet with baby vegetables in a delicate white wine sauce

Salmon Teriyaki 6800

Salmon fillet glazed with teriyaki sauce, served with aromatic spiced rice



PASTA

- Spaghetti Bolognese** 4800
Classic Italian pasta with rich beef and tomato sauce, slow-cooked with aromatic herbs
- Fettuccine Alfredo** 4400
Delicate fettuccine in a creamy sauce with chicken fillet, mushrooms and parmesan
- Penne Arrabbiata** 4200
Penne pasta in a spicy tomato sauce with chili and aromatic herbs
- Seafood Spaghetti** 5200
Spaghetti with shrimp, mussels and squid in a rich tomato sauce with garlic and olive oil

PIZZA

- Margherita** 3800
Classic Italian pizza with tomato sauce, mozzarella and fresh basil
- Chicken & Mushrooms** 4100
Pizza with tender chicken fillet, mushrooms, tomato sauce and melted mozzarella
- Bolognese** 4500
Pizza with rich Bolognese meat sauce, mozzarella and aromatic herbs
- Pepperoni** 4600
Classic pizza with spicy pepperoni, tomato sauce and mozzarella

SANDWICHES & BURGERS

- Club Sandwich** 4800
Classic sandwich with chicken breast and beef ham
- Chicken Ciabatta** 3800
Light ciabatta with juicy chicken fillet, sweet tomatoes and fresh mixed greens
- Tuna Ciabatta** 3800
Airy ciabatta with delicate tuna spread, fresh tomatoes and mixed greens
- Chicken Burger** 4600
Juicy chicken burger with melted mozzarella, fresh vegetables and signature sauce, served with French fries
- Cheeseburger** 4100
Beef cheeseburger with melted cheese and fresh vegetables in a soft bun, served with classic coleslaw

SIDES

- Steamed Spiced Rice** 1300
- Grilled Vegetables** 1800
- French Fries** 1400
- Mashed Potatoes** 1300
- Grilled Corn** 1900
- Bread Basket with Farm Butter** 1500

DESSERTS

- Classic Cheesecake** 2700
A creamy cheesecake set on a delicate shortcrust base with a subtle hint of vanilla
- Chocolate Cheesecake** 2600
Silky cheesecake on a shortcrust base with a rich and indulgent chocolate flavour
- Apple Pie** 4600
Homemade apple pie with juicy apples, gentle notes of cinnamon and a crisp golden crust
- Wild Berry Pie** 3300
Shortcrust base layered with delicate custard and topped with a selection of slightly tart wild berries
- Three Chocolate Cake** 4400
Three layers of smooth chocolate ganache with red cocoa sponge, finished with a glossy chocolate glaze
- Brownie** 3200
Rich chocolate brownie with soft caramel, whole almonds, walnuts and caramelised pecans
- Raspberry Tart** 3700
Buttery tart with custard cream, light whipped cream and fresh raspberries
- Fruit Plate** 5500
A selection of fresh seasonal fruits
- Pancakes with Berry Sauce** 1800
Thin pancakes served with fragrant berry sauce
- Ice Cream Selection (per scoop)** 1800
Strawberry, vanilla, chocolate





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