



KACHKA

plov party



inspired by our recent trip, we bring you the **KACHKA PLOV PARTY**. plov is the national dish of uzbekistan and we ate it in every city we went to, taking in the subtle differences in spices and technique. we loved it so much we even hauled a massive 120kg kazan home in our suitcase! traditionally made with lamb, we're putting our spin on plov by using a whole duck as the star. *\$50 per person.*

KACHKA PLOV

using the traditional uzbek style plov rice, lazer. we use all parts of the duck; confit legs, neck, giblets, pan seared breast, crispy skin. smoked hard cooked egg. matchstick yellow carrots. whole heads of roasted garlic.

SUZMA

a rich and funky spread similar to yogurt or smetana.

BET SALAD

smoky beets, roasty walnuts, sweet apricots, and earthy sunflower oil are the cornerstones of this addictive salad.

KOREAN CARROT SALAD

the ubiquitous dish on every uzbek table. crunchy carrot threads dressed in a deep, smoky paprika.

MUTABAL

smoked eggplant and siberian pine nut spread.

VEGETABLE PLATTER

fresh whole herbs alongside green radishes are an absolute must with plov. try alternating bites of plov with green goodness for the perfect balance.

PICKLES

housemade seasonal offering of fermented goodies. the sour tang of a proper pickle offers balance and the probiotics are considered a must at any uzbek (or really any post-soviet place) meal.

LEPYOSHKI

uzbek grilled-to-order flatbreads with nigella.

SEASONAL FRUIT KOMPOT

suggested wine pairing

FEKETE, HARSLEVELU hungary 2013 **51**
lime blossom. linden honey. acacia.