

KICK-OFFS & FRESH PLATES

Fresh starts,
better together.

Caesar Salad (G) (D) (F)	95 000
Classic Caesar with grilled chicken, garlic croutons, parmesan	
Add grilled shrimp	120 000
Crispy Eggplant Salad (D) (G) ❤️	85 000
Crispy eggplant with cream cheese and sweet chilli sauce	
Mango Avocado Salad (G) 🥕	90 000
Mango, avocado, red onion, coconut ginger dressing katlama bread	
Grilled Striploin Chilli-Lime Salad	105 000
Crunchy vegetables with fresh herbs and chilli-lime dressing	
Pomegranate Quinoa Bowl (N) 🌿	90 000
Quinoa with pomegranate, parsley, almonds and red wine vinegar dressing	
Cobb Salad Bowl (D)	105 000
Fresh greens with grilled chicken, avocado, bacon, blue cheese, tomatoes, eggs and olive oil	
Heirloom Tomato & Burrata Bruschetta (D) (G) (N) 🥕	80 000
Bruschetta with marinated tomatoes, burrata, basil and balsamic glaze	
Avocado Hummus (G) 🌿❤️	65 000
Crispy tortillas and pico de gallo	

HOT STARTERS

Bold flavors,
great moments.

Rock Cauliflower (G) (D) 🥕	85 000
Crispy cauliflower with spicy mayo and ranch sauce	
Fried Calamari (G) (S) 🍺	125 000
Fried baby calamari served with arugula and lemon dipping sauce	
Baked Loaded Potato (D)	115 000
Baked potato loaded with smoked brisket and melted cheddar cheese	
 Bread Lovers' Basket	9 000
A taste of Uzbek tradition with freshly baked breads and rolls, made for sharing	

SHARING

Made to share.
Made to enjoy.

Cheese and Charcuterie Board (D) (G) (N)	250 000
Giant Nachos (G) (D) 🍺⭐	Small 135 000 Giant 255 000
The table always starts here.	
Loaded with melted cheddar, fresh guacamole and pico de gallo-made for passing around, sharing stories and ordering another round	
Jamoa Beer Platter (G) (D) (F) 🍺	200 000
The perfect match for great company.	
Crispy tenders, sticky wings and mozzarella sticks-crafted for cold beers, live matches and unforgettable evenings together	
Tashkent Platter (G) (D) 🍺	165 000
Fried chuchvara, crispy suluguni cheese, Borodinsky garlic bread	
Beef Chilli Con Carne (G)	145 000
Chilli con carne with avocado and katlama	
FIRE GRILL – UZBEK SHASHLIK	Fire it up. Flavour all in.
Napoleon	55 000
Beef Tenderloin Roll Shashlik	70 000
Lamb Shashlik	60 000
Lamb Chops	100 000
Lamb Ribs	90 000
Beef Tenderloin Stuffed with Lamb Tail and Kofta	80 000
Beef Shashlik	65 000
Chicken Shashlik	40 000
Potato Lyulya	25 000
Mini Potatoes with Lamb Tail	35 000

SHASHLIK TRAY

More skewers.
More friends. More fun.

Mixed char-grilled shashlik platter served with traditional achichuk tomato salad

500 000

PICK YOUR NIGHT



LIVE MATCH



LIVE MUSIC



SIGNATURE DRINK



QUIZ NIGHT



STAND-UP SHOW



GOOD COMPANY

BURGERS & SANDWICHES

Big bites,
no regrets.

Beef Burger (G) (D)	170 000
The burger you'll come back for.	
Double beef patties, melted Comté and smoky aioli stacked into the kind of burger that quickly becomes everyone's favourite.	
Ciabatta Stack (G) (D)	145 000
Crispy chicken tenders, slow-cooked brisket, smoky onion aioli and Gruyere cheese	
Steak Sandwich (G)	130 000
Grilled tenderloin steak with chimichurri sauce and caramelized onions	
Mushroom Swiss Cheese Sandwich (D) 🥕	120 000
Grilled mushroom with Swiss cheese and caramelized onions	
Spicy Veggie Katlama (G) (D) 🌿	70 000
Oven baked katlama, peppers, olives, jalapeños, cheese, chilli oil	

MAINS

From the grill.
For the good times.

Jack Daniel's Glazed NY Striploin (D) 250 g ❤️	350 000
Crispy potato cake with grilled asparagus and Jack Daniel's sauce	
Grilled Ribeye Steak 250 g	295 000
Grilled ribeye with baked potatoes and garden salad	
Smoked Beef Ribs 350 g ⭐	350 000
Worth getting your hands messy.	
Slow-cooked until incredibly tender, finished with our signature sauce and made for guests who believe the best meals are never rushed.	
Mac and Cheese (G) (D) 🥕	85 000
Macaroni baked in cheese sauce	
Add shrimp	125 000
Add lobster	550 000
Grilled Salmon (F) (D)	185 000
Grilled vegetables and lemon butter sauce	
Crispy Tomato Burger (D) (G) ⭐	155 000
Crispy local tomato with smoked brisket and Comté cheese	

SIDE DISHES

Perfect
with everything.

Mashed Potatoes (D)	40 000
Grilled Vegetables 🌿	50 000
Grilled Corn (D) 🥕	45 000
Onion Rings (G)	40 000
Loaded Mushrooms (D) 🥕	45 000
French Fries	45 000
Potato Wedges	45 000

DESSERTS

Sweet endings,
best memories.

Fudgy Zucchini Brownies (G) (D)	70 000
Vanilla Chantilly, salted caramel toffee sauce	
The Sundae (D) ❤️	90 000
Mint and vanilla-marinated pineapple, Chantilly cream, ice cream, berry compote	
Cranachan (G) (D)	70 000
Honey Chantilly, oats, raspberries	
Rum Baba (G) ⭐	70 000
Exotic fruit syrup, coconut whip	
Lemon-Basil Pie (G) (D)	75 000
Torched lemon-basil cream, coconut sablé	
Fruit Plate 🌿	290 000
Ice Cream and Sorbet per Scoop (D)	30 000

SIGNATURES

Raise a glass.
Make it a night.



CRISPY
TOMATO
BURGERS



JAMOA
BEER
PLATTER



JACK DANIEL'S
GLAZED NY
STRIPLOIN



CLASSIC COCKTAILS

Margarita Tequila, orange liqueur, fresh lime juice	115 000
Aperol Spritz Aperol, sparkling wine, soda, orange slice	
Old Fashioned Bourbon whiskey, sugar cube, Angostura bitters, orange	
Negroni Gin, Campari, sweet (red) vermouth	
Moscow Mule Vodka, fresh lime juice, ginger ale	
Whiskey Sour Bourbon whiskey, fresh lemon juice, sugar syrup, pasteurized egg white	
Cosmopolitan Vodka, triple sec, fresh lime juice, cranberry juice	
Manhattan Rye whiskey, sweet vermouth, Angostura bitters	
Piña Colada White rum, cream of coconut, pineapple juice	

SIGNATURE 0.00% ABV NON-ALCOHOLIC COCKTAILS

65 000

Jamoa Ginger Mule Spicy, refreshing and full of character. Fresh ginger juice, lime juice, honey syrup, ginger ale	
NoLo Spritz Light, crisp and perfect for anytime. Cucumber juice, fresh mint, lime juice, homemade elderflower soda	
Hibiscus Collins ★ Floral, vibrant and beautifully balanced. Hibiscus tea concentrate, lemon juice, vanilla homemade syrup, soda	
Jamoa Cooler Tropical and energizing. Passionfruit puree, fresh lime juice, homemade sour honey soda, fresh mint	
Berry Match Sweet, vibrant and made to shine. Strawberry puree, raspberry syrup, lemon juice, homemade lemonade	
Samarkand Garden ❤️ Inspired by our roots. Rapid infused Orzu cucumber syrup, fresh lemon juice, basilic leaves, tonic water	
Velvet Oasis ❤️ Velvety and smooth - a signature delight. Almond non-alcoholic liqueur, sweet & sour mix, pasteurized egg white	
Bukhara Sour Bold, aromatic and unforgettable. Non-alcoholic whiskey, navat, fresh lemon juice, pasteurized egg white	

HOMEMADE LEMONADES

330 ml 1 Ltr
55 000 145 000

Social Mint Splash Fresh mint, homemade sweet & sour mix, fresh lemon juice, soda	Mango Sunset Refresher Mango puree, homemade sweet & sour mix, soda
Berry Social Fizz Strawberry puree, homemade sweet & sour mix, fresh lemon juice, soda	Garden Breeze Lemonade Fresh cucumber, homemade sweet & sour mix, fresh lime, soda
Tropical Hub Cooler ★ Passion fruit puree, homemade sweet & sour mix, soda	Basil Garden Cooler ❤️ Fresh basil, homemade sweet & sour mix, soda
	Green Revival Lemonade Fresh mint, ginger, homemade sweet & sour mix, fresh lemon, soda

SIGNATURE COFFEE

55 000

	Silk Road Latte ★ A warm journey in every sip. Espresso infused with honey, cinnamon, and cardamom finished with silky steamed milk	
	Pistachio Cloud Smooth, nutty and unforgettable. Creamy pistachio latte topped with a rich foam and crushed nuts	
	Jamoa Sunset ★ Bright, uplifting and full of energy. A vibrant blend of espresso, vanilla and citrus notes inspired by a sunset over Samarkand	MUST TRY
	Baklava Latte ❤️ Comfort in a cup. A dessert-inspired latte with honey, pistachio, and aromatic Middle Eastern spices	

CLASSIC COFFEE

Espresso	30 000 / 40 000	Raf	45 000
Americano	35 000 / 45 000	Flat White	45 000
Cappuccino	45 000 / 55 000	Hot Chocolate	45 000
Turkish Coffee	35 000	Matcha	50 000
Café Latte	45 000		

CHOICE OF MILK

5 000

Low Fat | Skimmed | Soy Milk | Almond Milk | Oat Milk | Coconut Milk

COLD COFFEE

Iced Americano	40 000
Iced Café Latte	50 000
Iced Cappuccino	50 000

DRAUGHT BEERS

	Half Pint (300ml)	Pint (500ml)	Tower (3ltr)
Striker (American Lager)	25 000	45 000	225 000
Sarbast Original	25 000	45 000	225 000
Playmaker (Belgian Wheat Beer)	45 000	65 000	325 000
Beer of the Month	45 000	65 000	325 000

BOTTLE BEERS

Efes Pilsener Lager	50 000
Asahi Super Dry	95 000
Leffe Blonde	65 000
Jamoa APA (Local Craft American Pale Ale)	70 000
Weihenstephaner	80 000
Kronenbourg 1664 Blanc	85 000
Peroni Nastro Azzurro	95 000
Corona Extra	135 000
Paulaner Non-Alcoholic 0.00%	105 000

TEA POT

Chamomile Green English Breakfast Earl Grey Assam Rooibos Peppermint	35 000
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SPECIALITY & LOCAL TEA POT

Silk Road Tea (Black tea, dried apricot, cinnamon, honey, orange peel) ★	45 000
Samarkand Garden (Green tea, mint, lemon, pomegranate syrup)	45 000
Bukhara Sunset (Hibiscus tea, cinnamon, fresh orange, rose petals) ❤️	45 000
Tashkent Dream (Black tea, mint, lemon, navat)	45 000
Elixir (Honey, ginger and citrus infusion)	55 000
Sea buckthorn-citrus	55 000
Berry	55 000

WINES BY GLASS

SPARKLING Martini Prosecco Brut, Italy	105 000
WHITE Loios Vinho Verde, Portugal Bodegas Olarra Otonal Verdejo Rueda, Spain Danzante Pinot Grigio, Italy	75 000 85 000 115 000
ROSE J.M Cazes L'Ostal Rosé, France	85 000
RED Loios Vinho Verde, Portugal Insieme Montepulciano, Italy Settesoli Cabernet Sauvignon, Italy	75 000 90 000 95 000

WINES BY BOTTLE

WHITE Otonal Verdejo Rueda, Spain Danzante Pinot Grigio, Italy La Vieille Ferme Blanc, France The Stump Jump Chardonnay, Australia Woodbridge Sauvignon Blanc, USA Kim Crawford Sauvignon Blanc, New Zealand 🍷 Pascal Bouchard Chablis, France Robert Mondavi Buttery Chardonnay, USA	495 000 575 000 575 000 700 000 895 000 975 000 1 150 000 1 200 000
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RED Joao Ramos Loios Tinto, Portugal Insieme Montepulciano, Italy Menzatia Primitivo IGT Salento, Italy Antigal Aqui Malbec, Argentina 🍷 The Stump Jump Shiraz, Australia Woodbridge Cabernet Sauvignon, USA Hautes-Côtes de Nuits, France Robert Mondavi Rum Barrel Merlot, USA	425 000 495 000 600 000 650 000 700 000 895 000 1 050 000 1 200 000
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ROSE J.M Cazes L'Ostal Rosé, France	700 000
PROSECCO Martini Prosecco, Italy	650 000

SPARKLING WINES Crémant de Limoux, Brut, France 🍷	1 250 000
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CHAMPAGNE Moët & Chandon Impérial Brut, France Moët & Chandon Impérial Rosé Brut, France	2 500 000 2 750 000
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NON-ALCOHOLIC SPARKLING WINE Cava Codorniu	495 000
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SPIRITS

VODKA Stolichnaya Absolut Blue Belvedere Uzbekistan Gold Grey Goose Ciroc	40 000 60 000 75 000 75 000 80 000 85 000	GIN Beefeater Bombay Sapphire Malfy Gin Con Limone Gordon's Pink Hendrick's	55 000 65 000 70 000 75 000 85 000
RUM Captain Morgan Spiced Captain Morgan Black Bacardi Carta Blanca Superior Bacardi Carta Negra Havana Club 7 Añejo	50 000 50 000 55 000 60 000 85 000	TEQUILA & MEZCAL Olmecca Blanco Olmecca Gold Don Julio Blanco Se Busca Anejo Mezcal	60 000 65 000 175 000 125 000

SINGLE MALT WHISKY Glenfiddich 12 Y.O Glenmorangie Original Talisker 10 Y.O The Macallan Double Cask 12 Y.O	165 000 140 000 195 000 275 000	BLENDED WHISKEY J.W. Red Label J.W. Black Label Chivas Regal 12 Y.O Monkey Shoulder	65 000 75 000 95 000 120 000
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AMERICAN WHISKEY Jack Daniel's No.7 Bulleit Bourbon	65 000 85 000	IRISH WHISKEY Bushmills Original Jameson	65 000 75 000
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BRANDY Tanbour 10	65 000
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COGNAC Hennessy VS Remy Martin VSOP Hennessy XO	95 000 165 000 235 000	LIQUEUR Jägermeister Bailey's Amaretto di Saronno Kahlua Fernet Branca	55 000 55 000 55 000 60 000 60 000
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VERMOUTH Martini Bianco Martini Rosso Cinzano Extra Dry Campari	50 000 50 000 50 000 55 000
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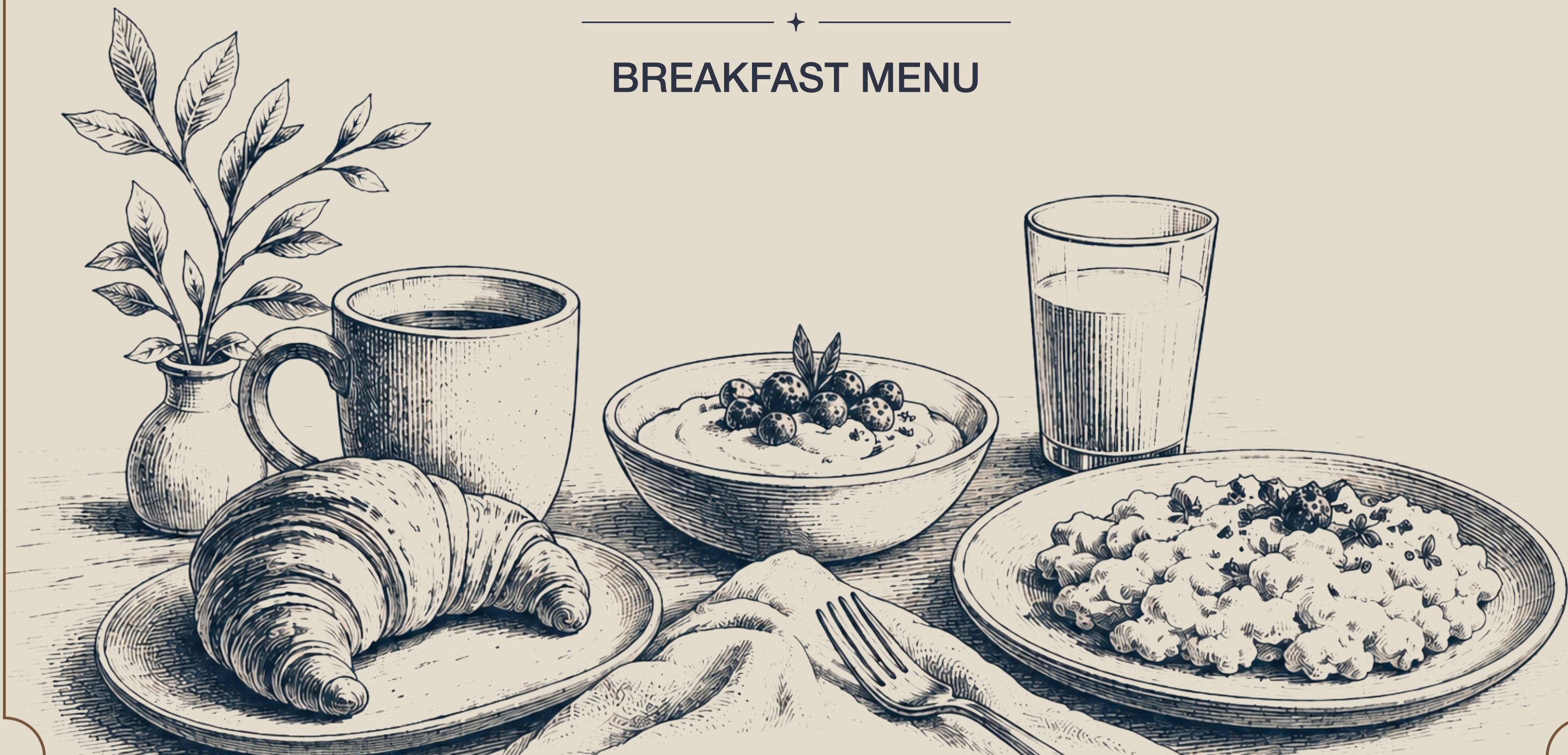
SIGNATURES Most Loved. Most Ordered.

	VELVET OASIS A silky blend of almond non-alcoholic liquor, sweet & sour and velvety foam. Smooth, elegant and impossible to forget		JAMOA SUNSET Espresso, vanilla and citrus notes inspired by a sunset over Samarkand. Bright, refreshing and your perfect moment in a glass.
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JAMOA

SOCIAL BAR & KITCHEN

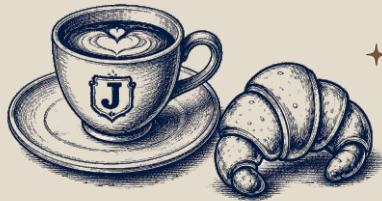
BREAKFAST MENU



JAMOA

SOCIAL BAR & KITCHEN

SLOW MORNINGS.
GREAT COFFEE.
GOOD COMPANY.



Breakfast at Jamoa is made for long conversations, fresh starts and better mornings together.

EST.
2026

SHARED
PLAYFUL
CONNECTED
CELEBRATORY

JAMOA BREAKFAST MENU

Slow mornings.
Great company.

Avo Crust (D, G) 100 000

Buttery croissant topped with silky avocado cream, a perfectly poached egg and rich hollandaise, finished with parmesan and fresh herbs

Jamoa Scrambled (D, G) 98 000

Our signature creamy scrambled eggs served on crispy toast with house-made beef bacon jam, crispy onions and Aleppo chilli



Corn Fritters (D, G) 100 000

Golden sweet corn fritters topped with a poached egg, creamy yoghurt sauce, feta and refreshing cucumber salad

CRUNCHY POTATO ROSTI

Golden, crispy and worth waking up for.

Benedict (D) 105 000

Golden potato rosti with beef bacon, perfectly poached eggs and classic hollandaise sauce

Florentine (D) 110 000

Golden potato rosti layered with sautéed spinach, Comté cheese sauce and classic hollandaise

Royale (D, F) 125 000

Golden potato rosti topped with smoked salmon, perfectly poached eggs and silky hollandaise



Scan to discover upcoming events

Bread Lovers' Basket 9 000



A taste of Uzbek tradition with freshly baked breads and rolls, made for sharing

MORNING SIGNATURES

The breakfasts everyone comes back for.



Jamoa Scrambled

The breakfast that defines Jamoa.



English Breakfast

A timeless classic, done right.



Shakshuka

Bold flavours to wake up your day.

SWEET BREAKFAST

Sweet mornings start with something unforgettable.

American Pancakes (D, G, N) 98 000

Fluffy American pancakes served with honey butter, seasonal fruits and toasted nuts

Belgian Waffle (D, G) 98 000

Golden Belgian waffle served with traditional Uzbek kaymak, fresh berries and maple syrup

Cardamom French Toast (D, G, N) 98 000

Soft brioche French toast infused with cardamom, topped with honey cream and roasted almonds

TRADITIONAL BREAKFAST

Breakfast classics from around the world, served the Jamoa way.

Shakshuka (D, G) 88 000

Slow-cooked tomatoes and peppers baked with eggs, feta and fresh herbs, served with warm Uzbek flatbread

Sucuklu Yumurta 120 000

Traditional Turkish breakfast with grilled sucuk (spicy Turkish sausage) and perfectly fried eggs

Menemen 88 000

Soft scrambled eggs slowly cooked with ripe tomatoes and sweet peppers

English Breakfast 128 000

A hearty breakfast featuring beef sausage, crispy beef bacon, fried eggs, baked beans, roasted tomatoes and mushrooms

Continental (D, G) 98 000

Freshly baked pastries, brown toast bread, seasonal fruit, jam, butter, orange juice for a classic continental breakfast

PICK YOUR MORNING



FRESH COFFEE



FRESH PASTRIES



MIMOSA



WORK FRIENDLY



GREAT COMPANY

BREAKFAST IS BETTER TOGETHER.
LONG CONVERSATIONS. GOOD FOOD. GREAT COMPANY.

UZBEK SPECIALTIES

Local traditions.
Fresh ingredients.
Proudly Uzbek.

Uzbek Breakfast Plate (D, G) 88 000

A celebration of Uzbekistan's breakfast traditions featuring qazi, local cheese, fresh vegetables, kaymak, eggs and warm Uzbek flatbread

Traditional Uzbek Kaymak (D, G) 58 000

Rich homemade kaymak served with mountain honey and freshly baked Uzbek flatbread

Qazi Egg Benedict (D, G) 128 000

A local twist on the breakfast favourite with homemade patir, traditional qazi, poached eggs and creamy hollandaise

LIGHT & HEALTHY

Fresh flavours.
Natural energy.
Feel good all morning.

Spinach Omelette (D) 100 000

Light spinach omelette with mushrooms, cream cheese, roasted pumpkin and sweet cherry tomatoes

Smoked Salmon (D, F) 128 000

Premium smoked salmon served with avocado, marinated feta, boiled egg and fresh seasonal vegetables

Mediterranean (D, G) 110 000

Grilled chicken served with avocado hummus, feta cheese, olives, fresh vegetables and warm katlama bread

Porridge (D) 68 000

Choose rice or oat porridge, gently cooked with milk and finished with wholesome seeds

CLASSIC COFFEE

Espresso	30 000 / 40 000	Raf	45 000
Americano	35 000 / 45 000	Flat White	45 000
Cappuccino	45 000 / 55 000	Hot Chocolate	45 000
Turkish Coffee	35 000	Matcha	50 000
Café Latte	45 000		

JAMOA SIGNATURE SMOOTHIES

Green Escape	55 000
Avocado, spinach, green apple, kiwi & lime	
Morning Kick	55 000
Banana, espresso, oat milk & date	
Golden Sunrise	55 000
Mango, carrot, ginger & orange	

Eggs Your Way (D)

Prepared exactly the way you like

Omelette, Egg White Omelette, Fried Eggs or Scrambled Eggs Served with grilled vegetables and crispy mini hash browns

75 000



MORNING CLASSICS

Light, wholesome and made fresh every day.

Homemade Granola (D, G, N) 98 000

House-made crunchy granola served with seasonal fruits and berries



Syrniki (D, G) 88 000

Golden cottage cheese pancakes served with sour cream, raspberry sauce and fresh berries

Traditional Muesli (D, G, N) 78 000

Organic oats blended with dried fruits, crunchy nuts, apple, natural honey and creamy yoghurt

Cheese Platter (D, G, N) 128 000

A selection of fine cheeses served with nuts, dried fruits, crackers, grissini and grapes

Cold Cut Platter 128 000

A selection of premium cold cuts served with traditional pickles

Salmon Gravlax (F) 138 000

House-cured gravlax with your choice of dill mustard or beetroot marinade, served with classic accompaniments

FRESH JUICES

Orange, apple, carrot, grapefruit, beetroot

80 000

CHILLED JUICES

Orange, apple, pineapple, pomegranate, tomato, cherry

35 000

TEA POT

Chamomile | Green | English Breakfast | Earl Grey | Assam | Rooibos | Peppermint

35 000

