

## BEVERAGES

ᠰᠠᠭᠤᠨ (FERMENTED MARE  
MILK) \$3.00

A fermented concoction made from milking  
local taki mares.

ᠰᠠᠭᠤᠨ (WHITE WINE) \$6.00

Traditional "CK" brand white wine from  
Ulaanbaatar



ZURKH  
BE SUNS  
RESTAURANT



## ተገባቢ (APPETIZER)

ላቲላ ሽላ (MILK TEA) \$5.00

[VEG] \$3.00

A salty tea composed of a creamy, boiling hot milk base with lamb dumplings.

ዘላቂ (HERBY SOUP) \$5.00

[VEG] \$3.00

A spicy soup made with freshly chopped spring onions, water, pieces of lamb and breadcrumbs.

## ጥቅምት (DESSERTS)

ሽላ ሽላ (SHOE SOLE CAKE) \$4.00

A fried cake with biscuit-like taste and texture, topped generously with sweet milk curd chunks (aarul).

ዘላቂ (CARAMELIZED CLOTTED CREAM) \$5.00

Similar to crème brûlée in flavor, this delectable pudding is made by slowly thickening and caramelizing cream known as 'urum' in a pan. Served with fat preserved.

## ላቲላ (DEALS)

ላቲላ ሽላ (MEAT LOVER'S FEAST) \$16.00

Choose any combo of 1x starter and 2x mains for a modest price!

## ዓገገገገ ላቲላ (MAINS)

ላቲላ (LAMB BARBECUE) \$10.00

An assortment of chunky lamb cooked in its own fat with red hot stones.

ዘላቂ (GOAT SKIN BARBECUE) \$10.00

A traditional Mongolian roast with whole goat that is seared by filling the meat with hot stones, potatoes, and onions.

ዘላቂ (MONGOLIAN BEEF JERKY) \$6.00

Dried meat from locally sourced organic cows.

ላቲላ (MEAT PASTRY) \$8.00  
[VEG] \$5.00

Deep fried traditional pastry filled with ground mutton and onions.

ላቲላ (STIR-FRY NOODLES) \$9.00  
[VEG] \$6.00

Long flat noodles stir fried with beef and a variety of vegetables and topped with scallions.

ዘላቂ (MEAT DUMPLINGS) \$11.00  
[VEG] \$8.00

Steamed lamb dumplings akin to the popular Chinese 'cha shu bao'.