



EST. 2015

MENU





WELCOME TO FARIDA RESTAURANT!

The first and only Classic Central Asian flavors
with modern twist in Manhattan where you can
enjoy your favorite dishes!

DO NOT MISS OUT

BREAKFAST

9:00AM – 1:00PM
FREE DRINK

HAPPY HOUR

Monday – Friday
4:00 pm – 5:30pm
Wine, Beer, Tea,
Appetizers 50% off

SPECIAL LUNCH

Monday – Friday
11:00 am – 4:00pm
Dish of the day
every Thursday!

BRUNCH

Saturday & Sunday
10:00am– 4:00pm
Cocktails \$5.00

DATE NIGHT

Sunday – Wednesday
Ultimate Date Night
Dinner for Two (\$75/pp)

SPECIAL EVENT

Banquet menu is
available at request
(minimum 4 guests)

TEA & DESSERT PARTY EVERY DAY

Credit Card processing 4% will be added to your bill



OPEN 7 DAYS A WEEK

HOURS OF OPERATION

Monday - Friday
9:00 am - 11:30 pm

Saturday
10:00 am - 11:30 pm

Sunday
10:00 am - 10:30 pm

OUR LOCATIONS

DELIVERY
ZONE



Delivery area up to
Central Park 60 street

32 Cedar street
New York NY 10005



Order Catering - Delivery - Takeout directly at
www.farida.us to get 15% off special offer

HOT APPETIZER

AUTHENTIC CENTRAL ASIAN RECIPE

What started generations ago in Uzbekistan has made its way through to the hearts of American people.

Chef UMitjon KAmolov has never known that recipe from his grandfather would make waves across the seven-seas. UMKA Pies are cherished family recipe at FARIDA Restaurant which held the city of New York by its taste buds because of its unique taste!

4pc 16

6pc 24



**Umka puff pies
with prime steak**



**Umka puff pies with
succulent chicken**



**Umka puff pies with
baby pumpkin**



**Umka puff pies with
baby spinach & herbs**

HOT APPETIZER



Fried Chuchvara

Handmade dumplings with ground beef + tomato sauce

18



Cheburek

Pan fried pies with juicy ground beef

15



Homemade Blini (Crepes)

Chicken with Mushrooms and Mozzarella cheese
Ground beef and onion
Veal Viler Pate and Jam
Creamy Cottage cheese

1 pc 4.50

Fried Vareniki

Handmade dumplings with mashed potato

18



HOT APPETIZER

**Fried and Sauteed
Shrimps with creamy
Lemon Sauce**

25



Tefteli
Juicy meat balls with
organic sauce

16

**Tender veal liver
with mushrooms**

15



HOT APPETIZER

Traditional Kurt

Straining Fermented milk rolled into balls and dried in the sun

8



Authentic Lavash

Middle Eastern bread

3



Kazakh Boursak

Kazakh Traditional Bread

7



Farm organic sour cream

5



Naan

Uzbek Traditional Bread

1 pc 3



Bread Basket

12



COLD APPETIZER



Pickled Herring
Fillet served with
Fried Potato, Red
Onion and
Pickles

16



Assorted meat
platter

Boiled and sliced Beef
tonque, Kazi Kazakh
Sausage, Chicken Roll

35

First Harvest Salmon
Red caviar with
butter and toasts

35



Assorted Cheese
platter served
with Honey

26

Smoked Trout
with butter
and Naan toasts

27



COLD APPETIZER



Olives

8



**Assorted Home
Pickled Vegetables**

23



**Marinated Seasonal
Mushrooms**

18



**Feta cheese
with tomato
and pesto
sauce**

19



**Veal Liver Pate
with Berry Jam
and Naan Toasts**

14



**Fresh Assorted
Vegetables**

18

COLD APPETIZER



Mix Spread
Platter

26



Labne Yogurt Dip

10



Roasted Vegetables
Spread

10

Organic Hummus
with Chickpeas

10



Homemade
Zucchini Caviar

10



Homemade
Eggplant Caviar

10



Red beet
caviar

10



SALAD



**Crispy Eggplant with
Sweet Chili sauce**

18

**Home style Fresh mix
Vegetables Salad**

Pick your dressing : Sour
Cream , Homemade
Organic Mayo , Olive oil

15



**Greek salad with
Feta cheese and Basil**

18

**“ Til” Salad boiled
beef tongue with Pickles
and Fried Onion**

19



SALAD



Arugula salad with cherry tomatoes, fried shrimps and cashew crunch dressed with Balsamic vinegar and olive oil

23

Thai Beef Steak Salad

Spring Mix Salad , Beef Skirt Stake Red pepper , Cucumber , Spicy Soy Dressing

18



Warm Farida Salad with Chicken and Pai

Fried chicken breast with corn, red beans and potato pai topped with pink sauce

20

SALAD

Avocado Salad

Organic Tomato, Fresh Avocado,
Red onion, Cilantro, Lime Olive
oil dressing

20



Classic Vinaigrette Salad

Healthy made out of root vegetables,
combined with a bit of pickles,
dressed in sunflower oil

16



Herring Under Fur Coat

Boiled potato, carrot, red beet,
pickled herring, boiled eggs,
mayo dressing

19

SALAD



**Classic Cesar Salad with
Chef's Homemade Sauce 18**

**Add on :
Fried Shrimps 10**

Grilled Chicken breast 5

**Grilled eggplant with
tomato salad**

18



**Red Beet Salad with
Prunes and Pine Nuts**

18

SALAD



Uzbek Tashkent salad

Salad-chayote, beef or beef tongue, carrot, cabbage, pepper, creamy sauce

19



“Olivie” Salad

boiled beef, potato, carrot, pickles, green peas, eggs, mayo dressing

18



Markovcha Salad

Korean style carrot salad

15



Vitamin Salad

Rich flavored diced mix cabbage, carrot, pepper and herbs

15



Traditional Achichuk

Uzbek Tomato & Onion Salad

15

SOUP

Uzbek Traditional Shurpa

Chunks of beef, carrot, potato, chickpeas, pepper

16



Ukrainian Borsch

Classic Red Beet Beef and Vegetables soup
Served with Garlic Croutons and Sour Cream

16



Traditional Lagman

Uzbek Hand pulled noodles, beef vegetables soup

16



SOUP



**Handmade Meat Dumplings
with Chicken Broth**

16

**Hearty Chicken
Vegetable soup**

16



Okroshka

Cold yogurt soup with
beef and vegetables

16



SOUP



Solyinka

Smoked Mix Meat Solyinka
with Pickles and Olives

16

Ukha salmon soup

Hearty Salmon Soup with
Baked bread on top

16



Kharcho

Georgian Style Hearty
Lamb Soup with rice
little spicy

16



MAIN

Traditional Uzbek Plov

MEAT PLOV

Mix Beef & Lamb, Rice, Carrot and Chick peas

CHICKEN PLOV

Succulent Chicken Thigh, Rice, Carrot and Chick Peas

23



Add for best taste
Achichuk Salad

7



Traditional Kyrgyz Kuurdak

Deliciously Roasted Mix of Veal meat , Heart , Veal Liver and Organic Potato

23



Braised Lamb Shunk with Sauteed Mix Vegetables

with Pomegranate Sauce

36



Kazakh Beshbarmak

Most Popular Nomad Dish. Flat noodles, tender lamb, Kazi Sausage, Boiled Potato and Hearty Broth

29



MAIN

Manti Steak

Large Steamed
Handmade dumplings
with hand cut steak

21



Manti Pumpkin

Large Steamed Handmade
dumplings with hand cut
pumpkin

20

Boiled Chuchvara

Mini handmade ground beef
dumplings with sour cream

19



Boiled Vareniki

Mini handmade dumplings
with mashed potato served
with sour cream

19

MAIN



**Grilled Salmon with
Creamy Lemon Sauce**

28



Kovurma Lagman

Fried hand pulled noodles
with beef and vegetables

25



Kyrgyz Ganfan

Pilaf rice with beef and
vegetables stew

25



**Grilled Branzino Fillet served
with Creamy Lemon Sauce**

32

MAIN

Chicken Kazan Kebab

Marinated Chicken Thigh
fried with Organic Sweet
and Idaho Potato

29



Simmered Oxtail Stew with Chickpeas

29



Famous Kazan Kebab

Uzbek fried lamb steak with
sweet and Idaho potato

36



MAIN



**Organic Chicken Breast
with Sautee Vegetables
with Blue Cheese sauce**

25



**Juicy Beef Cutlets
with Creamy Mashed
Potato and Pickles**

25



**Tender Beef Short
Ribs with Home Fries
and Rosemary**

32



**Organic Halal Beef Burger /
Chicken Burger with Fries
and Homemade Sauce**

22

MAIN

MEAT ON VOLCANIC STONE

Wait time
1 hour 

Volcanic Stonegrill is recognised as one of the healthiest methods of cooking as the produce is completely trimmed of fats and no added oils are used. The result is a freshly grilled, tender meal with a sensational taste!

Fillet Mignon Steak marinated with dijon mustard olive oil and spices served with Vegetables and Organic Tomato Sauce

38

Marinated Organic Chicken Breast served with Vegetables and Creamy Sauce

32



SIDES



**Creamy Mashed
Potato**

8



**Buckwheat
with Butter**

8



**Grilled Corn on the
Cob with Butter**

8



Pilaf Rice

8



**Sautéed Mix
Vegetables**

8

SIDES



**Organic Home
Fried Potato**

8

**Grilled Mix
Vegetables**

12



**French Fries /
Sweet Potato Fries**

8



**Organic Home Fries with
Mushrooms and Onion**

14



**Organic Green
Peas**

8

SHASHLYK

SHASHLYK

Large skewered kebabs grilled on fruit seed wood charcoal served with Arugula Salad, Authentic Lavash, marinated onion and organic tomato sauce

“Farida” Platter

Your choice of 5 or more shashlyks will be served with 3 kind of Salads, Bread Naan, Home Fries, Spicy and regular Organic Tomato Sauce, Marinated onion



SHASHLYK

Chicken breast /
Chicken Thigh

20



Mix Vegetables
Kebab

18



Crispy Chicken
Wings with blue
cheese dressing

21



Beef Short Ribs

29



Veal Liver Shashlyk

17



SHASHLYK

**Beef Fillet
Mignon**

30



**Beef Ground
Lulya Kebab**

22



**Ground Chicken
Lulya Kebab**

21



**“Farida” Ground beef
Roll with Tomato**

25



SHASHLYK



Baby Lamb
Shashlyk

23



Atlantic Salmon
Shashlyk

25



Baby Lamb Chops

30



CENTRAL ASIA



THE SILK ROAD WAS AN ANCIENT NETWORK OF TRADE ROUTES THAT CONNECTED THE EAST AND WEST. IT WAS CENTRAL TO CULTURAL INTERACTION BETWEEN THEM FOR CENTURIES. THE SILK ROAD REFERS TO BOTH THE TERRESTRIAL AND THE MARITIME ROUTES CONNECTING ASIA WITH THE MIDDLE EAST AND SOUTHERN EUROPE.

THE GREAT OASIS CITIES OF CENTRAL ASIA PLAYED A CRUCIAL ROLE IN THE EFFECTIVE FUNCTIONING OF THE SILK ROAD TRADE.