



# HEKTOR

Restaurant • Wein • Bar

## Menu





## *Uzbek Starters*

### **MORKOWTSCHA**

Carrot salad with an Uzbek spice blend 6.50

### **BABA GANOUSH**

grilled Aubergine with Tahina, Oliveoil  
and Lavash 8.30

### **HUMMUS**

Chickpea puree with tahina 7.20

### **TSCHEBUREK**

traditional fried dumpling with Grass Fed  
Beef and "Adjika" Sauce 8.30

### **TSCHEBUREK "HEKTOR"**

traditional fried dumpling with  
Mozzarella, spinach and yoghurt 7.20

### **STARTER SELECTION FOR 2**

Baba Ganoush, Morkowtscha, Hummus 21

### **STARTER SELECTION FOR 4**

Baba Ganoush, Morkowtscha, Burrata,  
Beef Carpaccio, Thuna Tartar 48



## *Uzbek Cuisine*

### **PELMENI BEEF**

10 dumplings with beef and seasonal salad and cream 16.20

### **PELMENI CLASSIC**

10 dumplings with beef & pork and seasonal salad and cream 16.20

### **PELMENI SPINACH**

10 dumplings with spinach and seasonal lettuce, cream and parmesan 15

### **WARENIKI**

10 dumplings with potato mashed with seasonal salad and cream 13.90

### **MANTY**

5 traditional dumplings with Beef & Lamb and yoghurt 19.80

### **LÜLA KEBAB**

2 skewers of beef with grilled vegetables, onions, Lavash Bread and "Adjika" sauce 25.50

### **PILAW**

traditional rice dish with Lamb, carrots, Pomegranate seeds and a tomato salad 19.80



## *Starters*

### **BEEF CARPACCIO**

with arugula and parmesan

17,50

### **BURRATA**

with cherry tomatoes and basil

17,50

### **THUNA TARTAR**

with avocado und mango

19,00

## *Salads*

### **SEASON SALAD**

with fried shrimps OR slices of beef fillet

17.80

### **ARUGULA SALAD**

with parmesan and pine nuts

12.50

### **MIXED SALAT**

Seasonal Salad

7,50



## *Soups*

### **TOMATOSOUP**

with mozzarella and basil

7.50

### **FISHSOUP**

house style with roasted garlic bread

14.50

### **POTATOE CREMESOUP**

with truffle oil

8.50

### **DAILY SOUP**

## *Pasta*

### **SPAGHETTI AGLIO E OLIO**

spicy with garlic in olive oil | optional also  
with shrimps

12.50  
/ 22.50

### **TAGLIOLINI FILETTI**

with fillet strips and mushrooms in cream  
sauce

18.50



## *Meat Dishes*

### **BEEF FILLET - FROM THE GRILL (250G)**

with vegetables and rosemary potatoes with pepper  
sauce or Barolo sauce (+ 3.00) 34.50

**LAMB CHOP - FROM THE GRILL**  
on rocket with parmesan in herb marinade 28.50

**WIENER SCHNITZEL**  
with roast potatoes, cucumber salad and lingon  
bear jam 26,50

## *to share*

**TOMAHAWK STEAK**  
Grass Fed Beef 1kg - 1,5kg | seasonal grilled  
vegetables | 2 sauces 11,90 /  
for 2 to 4 persons 100g  
(Price per 100 g gross weight)  
ONLY WITH PRE-ORDER



## *Fish*

### THUNA STEAK

in sesame coat with balsamic - honey sauce 26.60

### SEA BREAM FILET

in herbs - garlic marinade with cherry tomatoes 26.50

### SEA BREAM FROM THE GRILL

PRICE DEPENDS  
ON WEIGHT

ALL FISH DISHES ARE SERVED WITH VEGETABLES  
AND ROSEMARY POTATOES

## *Desserts*

"NAPOLEON,, PIE (HOMEMADE)

8.90

CREME BRÛLÉE (HOMEMADE)

6.70

ITALIENIAN SORBET / ICE CREAM

2 SCOOPS

(VANILLA, CHOCOLATE, MANGO  
UND LEMON)

6.70

SEMIFREDO

8.50

(LIMONCELLO, BERRIES, HONEY-ALMOND)



## *Sides*

FRENCH FRIES	5.00
SWEETPOTATOE FRIES WITH TRUFFLE MAYONNAISE	6.70
GRILLED POTATOES	6.70
STEAMED MUSHROOMS	5.60
GRILLED VEGETABLES	8.50
„ADJIKA“ SAUCE	3.00
PFEFFER SAUCE	4.00





DEAR GUESTS!

WE ARE LOOKING FORWARD TO YOUR VISIT!

WE PREPARE ALL DISHES OURSELVES WITH PRODUCTS SELECTED BY US. WE PAY GREAT ATTENTION TO SUSTAINABILITY, ECOLOGICAL CULTIVATION AND ORIGIN.

SINCE WE DO NOT USE FINISHED OR SEMI-FINISHED PRODUCTS, THERE MAY BE WAITING TIMES DURING PREPARATION. WE DO OUR BEST TO KEEP YOU SATISFIED AND THEREFORE ASK FOR YOUR UNDERSTANDING.

IF YOU ARE AFFECTED BY ALLERGIES, PLEASE CONTACT THE SERVICE. OUR SEPARATE ALLERGY CARD WILL BE PROVIDING YOU WITH INFORMATIONS ABOUT THE ALLERGENIC INGREDIENTS CONTAINED IN THE DISHES. AS FAR AS POSSIBLE, WE WILL ACCOMMODATE YOUR WISHES IN ADAPTING THE CONTENT OF THE DISHES.

ALL PRICES ARE IN EURO.  
THE TIP IS NOT INCLUDED.

OUR TEAM WISHES YOU A PLEASANT TIME IN THE HEKTOR RESTAURANT.