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Uzbekistan Culinary and cooking tour



Art, history, countryside, food. Uzbekistan has it all. If you are interested in local food and enjoy it and have 8 days, book this Uzbekistan Culinary week trip from Tashkent to discover the region's highlights with a local guide. Explore the city of Samarkand, Bukhara, Khiva and Tashkent with ancient history, culture, arts, crafts and delicious food. Enjoy lunch or dinner in local family where you learn and take master-class of cooking Plov, Somsa, Shurpa, Shashlik, Tuhum barak (egg stuffed dumplings) and wine tasting in Samarkand. Roam the streets of old Bukhara, and travel to Summer palace of Bukhara Emir of 19th Century to admire the architectural drama — home to the UNESCO-listed historical site.

Traveling between Tashkent to Samarkand, Bukhara will be arranged by a fast train Afrosiab, transportation by air-conditioned coach.

Day 1 – Arrival in Tashkent and welcome reception at airport of Tashkent. Transfer to hotel for overnight after jet-lag.

Day 2 – Tashkent Day trip and cooking class.



After breakfast in the hotel we will take a half day tour to historical sites of old Tashkent. Visit – Hasti Imam complex with old Koran of 7th century, Barakhan madrasah, Applied Arts museum where you will see local art and craft and interior design of Uzbek homes of 18-19th centuries. Tashkent metro will admire you with beautiful design and you will take a ride few stations. Later will go to Chorsu market or Alay

marker for shopping ingredients for our lunch and we will cook Tashkent plov in a local family restaurant. Late lunch will be in a family courtyard.

Evening free for private activities and you may want to visit ALisher Navoi Opera and Ballet theatre. Overnight.

Day 3 – Tashkent to Samarkand by fast Train at 0800-1010.



Early breakfast is arranged in the hotel. Transfer to train station to catch the train at 0800-1010. Upon arrival we will start our tour in Samarkand and visit Gur Emir mausoleum, Registan square, Bibi Hanum mosque and Siab bazar where we will buy vegetables, spices, meat and all necessary ingredients for our cooking class in a local family. Evening we will start our cooking class and we will prepare Uzbek Lagman (Noodle soup) and Somsa.

Cooking and dinner will finish around 2100. Overnight.

Day 4 – Samarkand –Urgut-Samarkand day trip

Today we will take tour to Urgut. This is a mountain village located 40 km from Samarkand where we'll visit Urgut bazar which is famous for its suzane (embroidery). After noon we will return to Samarkand and visit Konigil village and Samarkand silk paper workshop and have another master class of cooking Samarkand local meals. Details will be discussed during the trip. It can be Samarkand Non (bread), Nohat Shorak (Peas soup). Evening after the dinner will return to our hotel for overnight.

Day 5 – Samarkand to Bukhara by fast train Afrosiab at 0945-1120.



Today we will take another ride to Bukhara on Afrosiab train. Upon arrival we will start our walking tour in old Bukhara and visit following sites: Laby Hauz complex, Nadir Divan Begi madrasah and Hanaka, Magaki Attaru mosque with old carpets from all central asia, Trade domes of hats, jewelry, money exchange. Kalyan mosque and minaret of 16th century, Ark fortress and Bolo Hauz mosque. After lunch we will go to local bazar to buy local foods for our dinner and

we will cook Kazan Kebab, Shashlik. After dinner will return to our hotel.



Day 6 – Bukhara half day city tour and wine tasting.

Today we will go outside of Bukhara and visit Summer palace Sitorai Mohi hosa and Islamic shrine Bahauddin Nadqshbandiy mauseoleum. After noon we will go to Kukeldash madrasah and



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have wine tasting of local wine and evening at 1800 enjoy local Music and Dance show at Nadir Divan Begi madrasah. Overnight.

Day 7 – Bukhara to Khiva 500 km drive by Coach.



After breakfast we will drive to Khiva through Kyzylkum desert 6 hrs drive. We can stop at Amudary river bank to taste local fried fish. And arrive in Khiva around 1500-1400. Evening walking tour in Khiva with madrasah, mosques, Harem, Palace and museums. Evening we will learn how to cook special Khorezm meal named Tuhum barak (Stuffed dumplings with egg) and shivit Osh (green noodles). Khorezm music and dance will be arranged during our dinner in local family restaurant. Overnight.

Day 8 – Khiva to Tashkent by local flight at 0920-1040.

Transfer to local airport for our flight to Tashkent. Upon arrival in Tashkent we will have a free day for last shopping and walking in the city or you can depart from Tashkent home. End of Services.

Tour price:

Group size: 02-04 persons: US\$1290 per person

Group size; 06-08 persons: US\$1239 per person

Hotels

3 star and boutique hotels with national design.

Inclusions:

Hotel accommodation in twin/double room , breakfast.
Transportation in comfortable coach
Local guide throughout the tour
Entrance fees
Local flight and train tickets
Daily water during the trip.
Dinner in local family and master class of cooking, all ingredients for cooking class
Wine tasting in Samarkand and Bukhara
Local show with music and dance in Bukhara and Khiva