 @grandzordxb

JOIN OUR  
LOYALTY PROGRAM



From  
Success Hospitality Group  
with Love

by





# CAVIAR

BELUGA CAVIAR (F) 50/125 gr 2350 / 4350.—  
 OSETRA CAVIAR (F) 50/125 gr 750 / 1450.—

PREMIUM OSETRA (F)  
 CAVIAR 50/125 gr 1250 / 2350.—

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# APPETIZERS



CHICKEN LIVER PATE (N) (D) 75.—  
 WITH CHERRIES

Fusion of tender chicken liver, aromatic herbs, and a hint of cognac, complemented by a luscious red wine cherry sauce and toasted walnuts for a delightful burst of flavor

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TRUFFLE BEEF TARTARE (E) (G)

75.—

Dish made from finely chopped beef tenderloin, olive oil, Worcestershire sauce, pickled cucumber, dried tomatoes, shallots, capers, parsley, boiled egg, vegetable oil, chicken egg, truffle paste, Dijon mustard, lemon juice, croutons



TUNA TARTARE (F) WITH GUACAMOLE

75.—

Fresh tuna fillet, zesty guacamole sauce with lime, lemon juice, sweet chili, tabasco, shallots, slow tomato, coriander, adorned with radish slices, watermelon radish, lime zest, salt flakes, and vibrant flowers for a visually stunning presentation



VITELLO TONNATO (F) (D) (E)

110.—

Tender roast beef from veal, savory sauce with mayonnaise, anchovies, canned tuna, capers, parmesan cheese, Worcestershire, lemon juice, served with capers, slow tomatoes, olive oil, basil



SPICY TOMATOES (D) (S)

35.—

Featuring Suzma and cherry tomatoes, enhanced with a fiery kimchi sauce comprising orange juice, mirin, rice vinegar, kimchi, sugar, and chili paste for a tantalizing burst of flavor



ASSORTED MEAT PLATTER

100.—

Delectable assortment including turkey ham, basturma, beef tongue, and beef roll, served with a side of tangy Dijon mustard for an exquisite flavor pairing



PICKLED VEGETABLE PLATTER (V)

73.—

Assortment of tangy pickled cucumbers, pickled tomatoes, sauerkraut, pickled peppers, and garlic

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VEGETABLE PLATTER (V)

90.—

Medley of fresh celery, Uzbek tomatoes, cucumbers, carrots, bell peppers, parsley, coriander, dill, tarragon, green onions, and garlic, offering a delightful and wholesome vegetable feast



FATTOUSH (V) (G)

40.—

Fresh Romano leaves, tomatoes, cucumbers, and radishes tossed with crispy croutons, dressed in a flavorful blend of olive oil, pomegranate sauce, paprika, vinegar, and lemon juice

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TABBOULEH (V)

40.—

Refreshing salad featuring vibrant tomatoes, red onion, parsley, and nutty bulgur, dressed in a tangy blend of olive oil, lemon juice

fish (F), vegetarian (V) or other allergens. Please consult the manager for guidance. All prices are in dirhams inclusive of 5% VAT, 7% municipality fee and 10% service charge.



CHEESE PLATTER (D) (N) (G)

165.—

Featuring highly salted and lightly salted brynza, smoked suluguni, goat cheese, suluguni, accompanied by honey, grapes, and walnuts for a delightful cheese tasting experience

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**BABA GHANOUSH** (V)

39.— Mashed eggplant, tomatoes, onion, and pomegranate combine in this flavorful dip



**MUHAMMARA** (N) (V)

40.— Flavorful blend of walnuts, tomato paste, and pomegranate syrup, elevated with breadcrumbs, chili paste, onion, and olive oil



**MOUTABAL** (N) (V)

Savor the creamy richness of smoky eggplant puree delicately blended with tahini and zesty lemon juice

39.— **HUMMUS WITH MEAT** (N) (S) 59.—

Creamy tahini and chickpea paste, infused with zesty lemon juice and olive oil, topped with slices of beef tenderloin and toasted pine nuts



**HUMMUS** (V) (N)

39.— Creamy blend of tahini, chickpea paste, lemon juice, and olive oil



39.— **EGGPLANT CAVIAR** (V) 35.—

Blend of eggplant, bell pepper, tomato paste, parsley, onion, tomatoes, garlic, and pepper, drizzled with vegetable oil and served with a garnish of pomegranate

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STUFFED MINI PEPPERS (D) (N)

75.—

Peppers filled with a delightful mixture of cottage cheese, tarragon, coriander, lime, and walnut, then served alongside a zesty Chimichurri sauce featuring garlic, onion, coriander, chili pepper, parsley



HOLODETS (G)

50.—

Traditional dish made with beef, beef broth, pepper, garlic, grainy mustard, and served with black bread and parsley

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EGGPLANT CARPACCIO (S) (D) (N)

40.—

Tender baked eggplant complemented by chimichurri sauce, sesame seeds sauce, Parmesan cheese, and a walnut drizzle

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**TOMATO & POMEGRANATE SALAD** (V)

59.—

Fresh tomatoes and pomegranate seeds tossed with red onion, basil and dressed in a light vinaigrette made with olive oil and lime juice



**SALMON OLIVIER** (E, D, F)

65.—

Lightly salted salmon marinated in mustard, along with carrots, chicken eggs, potatoes, pickles, green peas, mustard, pepper, salt, and mayonnaise



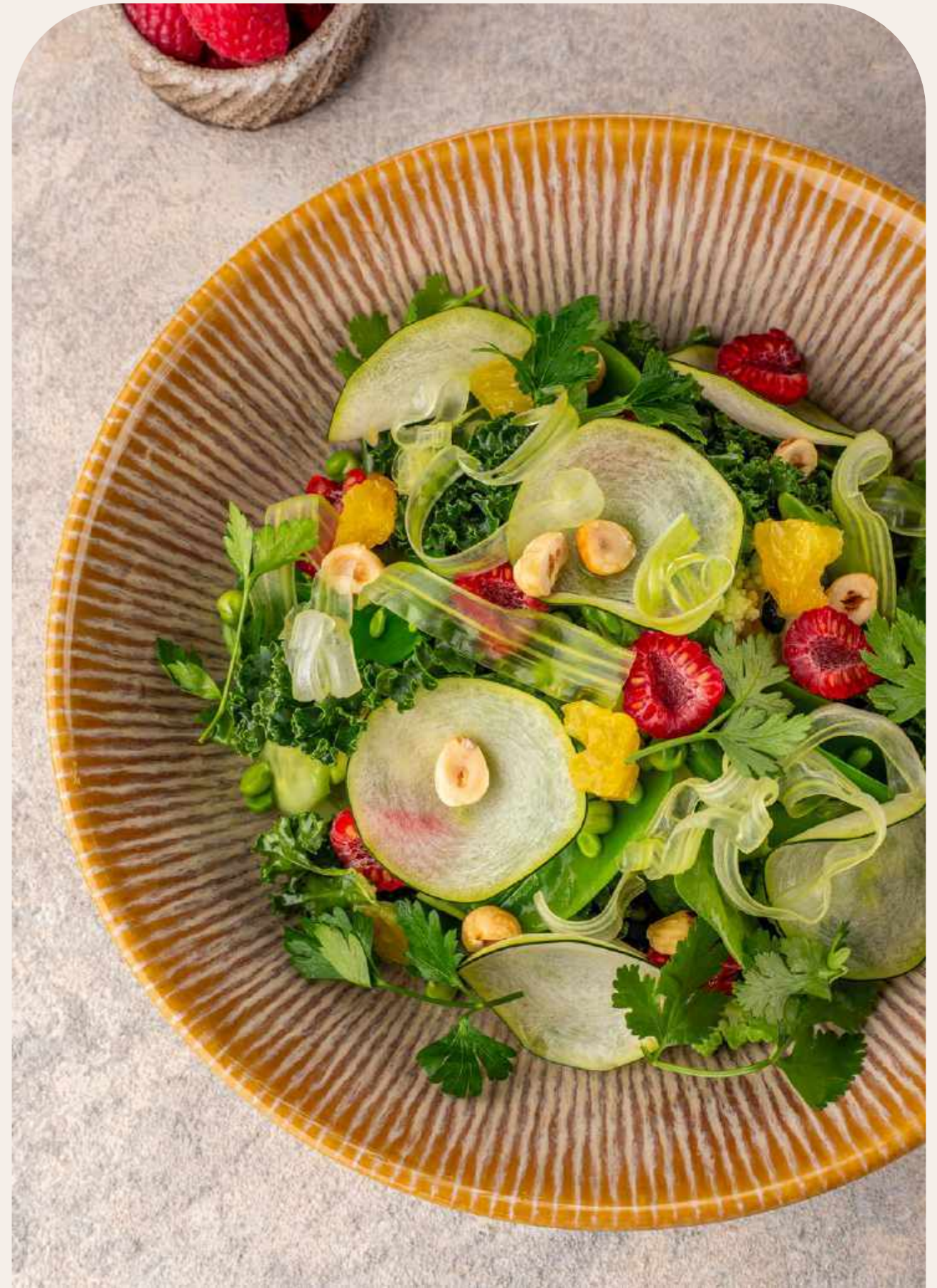
**BEEF OLIVIER** (D, E)

65.—

Blend of marinated roast beef with carrots, chicken egg, potatoes, pickles, green peas, and a creamy mustard mayo dressing

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**GREEN SALAD** (N, V)

55.—

Refreshing blend of mixed greens, asparagus, broccoli rabe, zucchini, peas, cucumber, pomelo, celery, and capsicum in a special dressing

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SUZMA VEGETABLE SALAD (D) (V) 55.—

Herbed yogurt cheese alongside a medley of fresh Uzbek tomatoes, cucumbers, bell peppers, radishes, Kalamata olives, and capers, all tossed in a vibrant mix of coriander, red onion, unrefined oil, and paprika, finished with a drizzle of green oil



CRISPY EGGPLANT SALAD (S) (V) (SB) 73.—

Crispy fried eggplant with cherry tomatoes, green onions, sesame seeds, and a tangy soy sauce, sweet chili, oyster, and lemon juice

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SHUBA SALAD (D) (F) 75.—

Lightly salted salmon marinated in mustard, carrots, chicken egg, potatoes, pickles, green peas, mustard, pepper, salt, mayonnaise

fish (F), vegetarian (V) or other allergens. Please consult the manager for guidance. All prices are in dirhams inclusive of 5% VAT, 7% municipality fee and 10% service charge.



GARDEN SALAD (D) (E) 59.—

Fresh Uzbek tomatoes, crisp radishes, and cucumbers, topped with boiled chicken egg slices and dressed in creamy sour cream

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**SEAFOOD SALAD** (F)

55.—

Blend of yellow and green zucchini, avocado, shrimp, squid, radish, and pomegranate, dressed in a zesty mustard-honey-lemon sauce



**SHRIMP CAESAR SALAD** (F) (D) (G)

59.—

Blend of romaine and iceberg lettuce, juicy tomatoes, succulent shrimp, grated Parmesan cheese, crispy croutons, and classic Caesar dressing



**CHICKEN CAESAR SALAD** (D) (G)

59.—

Blend of romaine and iceberg lettuce, juicy tomatoes, succulent chicken, grated Parmesan cheese, crispy croutons, and classic Caesar dressing

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**ROAST BEEF SALAD** (SB) (S)

95.—

Fresh salad mix with asparagus, chili pepper, watermelon radish, Romanesco broccoli, slow tomatoes, and succulent roast beef marinated in mustard, dressed in a garlic chili soy orange dressing

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**CHUCHVARA ©  
PO DOMASHNEMU**

**55.—** Traditional Uzbek lamb pelmeni, cooked in a rich lamb broth with vegetables and served with creamy sour cream



**MEATBALL SOUP ©**  
Delicious traditional soup featuring chicken meatballs, noodles, and carrots

**50.—**



**CHUCHVARA ©**  
Lamb dumplings in a clear broth, served with sour cream

**55.—**

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**UKHA ©**  
Gently cooked Slavic fish soup with seabass and a medley of veggies including potatoes, carrots, and onions

**50.—**

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**RASSOLNIK**

50.—

Slavic pickled beef broth soup, featuring tender beef, potatoes, pearl barley, onions, carrots, tomato paste, olives, and garlic, served with creamy sour cream



**BORSH** ©

Traditional Slavic beef soup with cabbage, beetroot, and carrots, served with Borodino bread and sour cream

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**LAGMAN** ©

55.—

Uzbek lamb soup with tomato base, homemade noodles, bell peppers, Uzbek tomatoes, and Chinese cabbage

65.—

fish (F), vegetarian (V) or other allergens. Please consult the manager for guidance. All prices are in dirhams inclusive of 5% VAT, 7% municipality fee and 10% service charge.



**SHURPA**

63.—

Traditional Uzbek lamb soup with potatoes, carrots, and tomato, served with a lamb chop

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POTATO <sup>ⓓ</sup> <sup>ⓐ</sup>  
& MUSHROOM VARENIKI

55.— Dumplings crafted with creamy mashed potatoes, flavorful mushrooms, onions, and a touch of green butter, served alongside velvety sour cream for a delightful dining experience



CHUCHVARA ON PLATE <sup>ⓐ</sup>

69.— Tender boiled Uzbek Homemade Lamb Dumplings served with a refreshing sour cream sauce and aromatic herbs

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ADJAR KHACHAPURI <sup>ⓓ</sup> <sup>ⓐ</sup> <sup>ⓔ</sup>

75.— Crispy Georgian boat-shaped dough filled with Suluguni cheese, butter, and egg yolk

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**BEEF PIDE** (S) (D) (E)

**90.—** Traditional flatbread topped with minced beef, cheese, tomatoes, paprika, chicken egg, coriander, and spices, baked to perfection



**LAMB PIDE** (S) (D) (E)

**90.—** Traditional flatbread topped with minced lamb, cheese, tomatoes, paprika, chicken egg, coriander, and spices, baked to perfection

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**VEGETABLE PIDE** (S) (D) (E)

**80.—** Traditional flatbread topped with a savory combination of Suluguni cheese, bell pepper mix, sesame seeds, chicken egg, coriander, paprika, tomato

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LAVASH (D) (G)

89.—

Crispy thin flatbread filled with a flavorful blend of ingredients like Suluguni cheese, tomatoes, and coriander, accompanied by a garlic sauce



LAMB CHEBUREK (G)

55.—

Fried dough stuffed with lamb and onion, served with adjika sauce



CHEESE CHEBUREK (D) (V) (G)

50.—

Fried dough stuffed with mozzarella cheese, tomatoes, onion, and coriander, served with sour cream



KHACHAPURI ON MANGAL (D) (G)

65.—

Suluguni cheese-filled Georgian bread, grilled on a mangal and enhanced with paprika and sweet berry sauce

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ARABIC BREAD <sup>ⓐ</sup>

6.— Pita bread is crafted from a simple mixture of flour, water, salt, and vegetable oil



TURKISH PIDE BREAD <sup>ⓓ ⓐ Ⓢ ⓔ</sup> 10.—

Traditional flatbread featuring a characteristic weave-like pattern, adorned with sesame seeds



TANDOOR BREAD <sup>ⓓ ⓐ Ⓢ ⓔ</sup> 15.—

Homemade traditional Uzbek bread, leavened with yeast, and cooked in a clay oven



LAMB SAMSA — <sup>ⓐ</sup> <sup>ⓐ</sup> 49.—

Traditional pastry with a round shape filled with lamb and onion, baked in a tandoor, and served with adjika sauce

BEEF SAMSA — <sup>ⓐ</sup> <sup>ⓐ</sup> 49.—

Traditional pastry with an elongated triangle shape filled with beef and onion, baked in a tandoor, and served with adjika sauce

VEGETABLE SAMSA — <sup>ⓐ</sup> <sup>ⓐ</sup> <sup>Ⓥ</sup> 35.—

Traditional pastry with a square shape filled with vegetables and onion, baked in a tandoor, and served with adjika sauce

CHICKEN SAMSA— <sup>ⓐ</sup> <sup>ⓐ</sup> 40.—

Traditional pastry with a shortened triangle shape filled with chicken and onion, baked in a tandoor, and served with adjika sauce

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**BUKHARA-STYLE JIZ** (SB)

135.—

Beef tenderloin accompanied by sliced potatoes, dressed in a flavorful blend of vinegar and soy sauce, and served with onions



**AFGHAN KAZAN**

390.—

Slow-cooked lamb prepared in a traditional pressure pot, served with Tandoor tortilla, pickled onion, barbecue sauce, and chili pepper



**DOLMA**

70.—

Stuffed grape leaves filled with a mixture of minced lamb and crushed rice, enhanced with cumin, onion, coriander, and tomato, topped with pomegranate seeds, and served with garlic sauce



**KARTOSHKA  
PO DOMASHNEMU**

45.—

Sautéed tender sliced potatoes with mushrooms, garnished spring onion and topped with greens



**BESHBARMAK** (1-2 people)/(4 people) 210/420.—

Traditional Central Asian dish featuring boiled horse meat called Kazi, served with special dough, red onions, sun-dried tomatoes and horse broth



**LAMB RIBS**

115.—

Lamb ribs fried to perfection, served with onions

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**SEA BASS** <sup>ⓓ</sup> <sup>ⓕ</sup>  
WITH MASHED POTATOES

70.—

Sea bass fillet served alongside mashed potatoes, enhanced with chicken broth, and a zesty touch of lemon juice, accompanied by slow-roasted tomatoes



**BUCKWHEAT WITH LAMB**

65.—

Blend of tender stewed lamb, aromatic onions, and savory parsley, butter, served alongside wholesome buckwheat



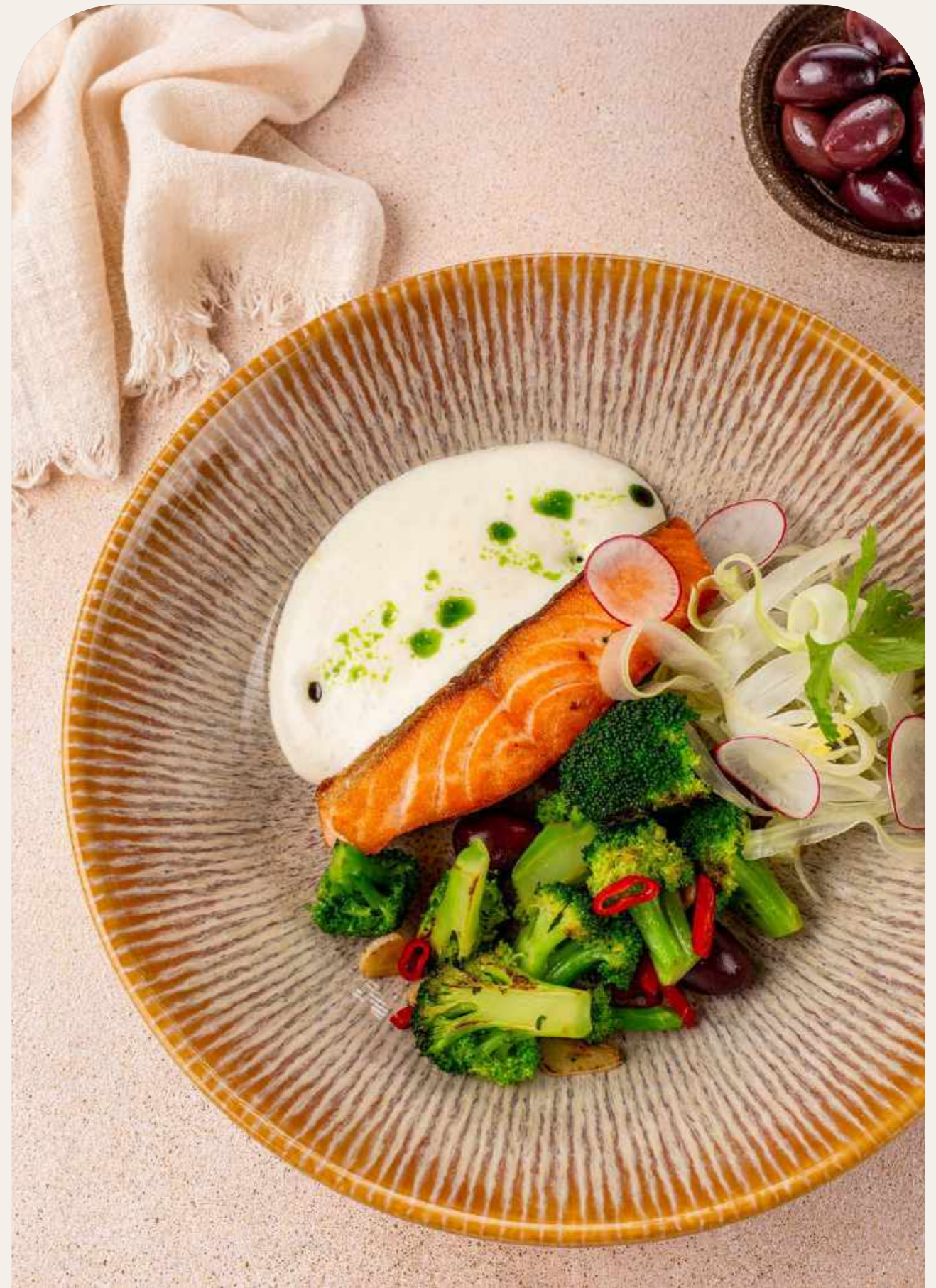
**BEEF STROGANOFF** <sup>ⓓ</sup>

90.—

Tender beef in a cream sauce, served with mashed potatoes, mushrooms, pickled cucumber, and Dijon mustard, garnished with a drizzle of green oil

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**SALMON WITH BROCCOLI** <sup>ⓓ</sup> <sup>ⓕ</sup>

80.—

Tender salmon fillet accompanied by tender broccoli, garlic, chili pepper, and espresso parmesan, drizzled with green oil, and garnished with fennel, radish

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KOVURMA LAGMAN ©

85.— Famous Central Asian dish made of hand-rolled noodles with beef, various vegetables sautéed in special sauces

ZOOORRZ  
 ZOOORRZ  
 ZOOORRZ  
 ZOOORRZ

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# GRILLED SELECTIONS



LAMB CHOPS

185.—

Grilled lamb chops served with grilled zucchini, bell peppers, chili pepper, and tomatoes, drizzled with vinegar, with adjika sauce on the side

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**GRAND ZOR** (1-2 people)  
**MIXED GRILL PLATTER**

225.—

Chef's selection of shashlik, showcasing lamb, beef, chicken, vegetable skewers, accompanied by onion in vinegar, pickled cucumbers with adjika and kayla sauces, cherry tomatoes, parsley, and topped with pomegranate, all served on pita bread



**GRAND ZOR** (4 people)  
**MIXED GRILL PLATTER**

555.—

Chef's selection of shashliks and koftas, featuring lamb, beef, chicken, and vegetable shashlik skewers, accompanied by chicken and lamb kofta skewers, lamb chops, all served with onion in vinegar, pickled cucumbers with adjika and kayla sauces, cherry tomatoes, parsley, and topped with pomegranate, all served on pita bread



**CHICKEN SHASHLIK** (D)

85.—

Chargrilled shashlik made with boneless chicken thighs, served atop warm pita bread accompanied by onions, marinated onions, and crisp cucumbers with a vinegar dressing



**BEEF SHASHLIK**

115.—

Chargrilled shashlik made with boneless beef fillet, served atop warm pita bread accompanied by onions, marinated onions, and crisp cucumbers with a vinegar dressing



**SALMON SHASHLIK** (F)

110.—

Chargrilled salmon skewers served with a side of lemon, accompanied by marinated cherry tomatoes on bamboo leaves, and topped with parsley



**VEGETABLE SHASHLIK** (V)

60.—

Chargrilled vegetable shashlik, featuring eggplant, zucchini, mixed bell peppers, and tomatoes marinated in paprika, served on pita bread with herbs, accompanied by marinated pickled cucumbers on the side

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**LAMB KOFTA**

100.—

Chargrilled minced lamb meat and lamb fat skewers served on pita bread with onions, marinated cucumbers, and chili pepper, topped with pomegranate seeds



**QIYMA RULET**

100.—

Tender lamb infused with rich lamb fat, served on pita bread with onions, marinated cucumbers, coriander, and topped with parsley and pomegranate seeds



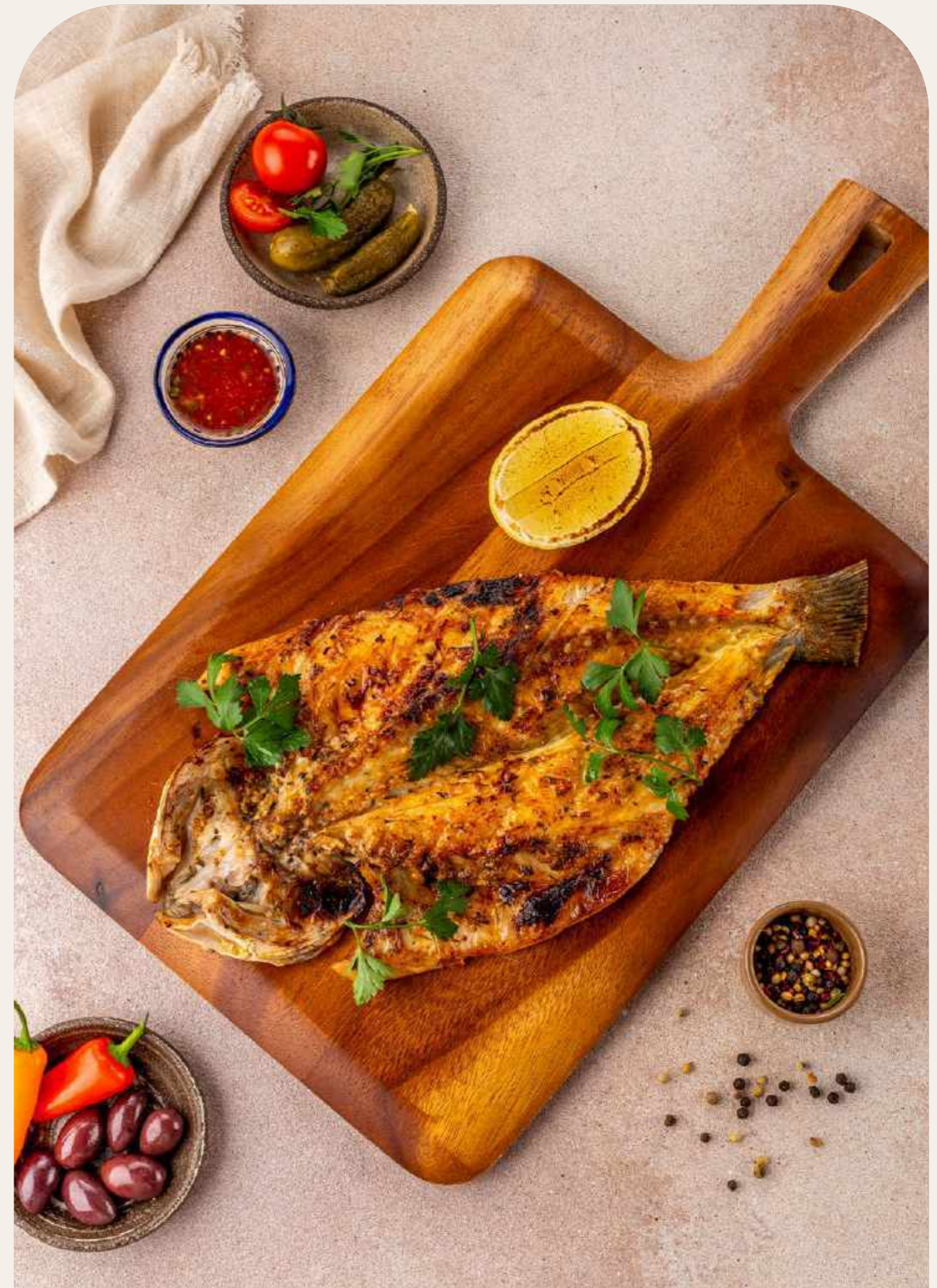
**CHICKEN KOFTA**

85.—

Chargrilled minced chicken meat skewers served on pita bread with onions, marinated cucumbers, and chili pepper, topped with pomegranate seeds

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**GRILLED WHOLE SEA BASS** <sup>Ⓡ</sup>

135.—

Grilled whole seabass, delicately served with a squeeze of lemon and accompanied by a creamy garlic sauce

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LAMB SHOULDER © 2 kgs

475.—

Slow-cooked lamb shoulder served with lemon, garlic, and thyme



METER-LONG ©  
CHEDDAR LAMB KOFTA

310.—

800 grams of ground minced lamb meat served on pita bread with onions, marinated cucumbers, tomatoes, coriander, and topped with parsley and pomegranate seeds, drizzled with cheddar cheese sauce



MARVARID SHASHLIK

120.—

Tender beef fillet skewers with lamb fat, served on pita bread with onions, marinated cucumbers, coriander, and topped with parsley and pomegranate seeds



LAMB SHASHLIK ©

120.—

Chargrilled shashlik made with boneless lamb fillet, served atop warm pita bread accompanied by onions, marinated onions, and crisp cucumbers with a vinegar dressing



PISTACHIO LAMB KOFTA ©

120.—

Chargrilled minced lamb skewer with pistachios, served on pita bread with onions, marinated cucumbers, chili peppers, and topped with parsley and pomegranate seeds



CHEDDAR CHICKEN KOFTA ©

110.—

Chargrilled minced chicken thighs skewer with cheddar cheese sauce, served on pita bread with onions, marinated cucumbers, chili peppers, and topped with parsley and pomegranate seeds



# SIDE DISHES



## PRE-ORDER

CHOYHONA OSH (E) 2 kgs

650.—

Traditional Uzbek laser rice dish with braised lamb, yellow carrots, chili pepper, garlic, and Achichuk salad – a perfect sharing dish

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), seeds (S), dairy (D), eggs (E), soy (SB).

fish (F), vegetarian (V) or other allergens. Please consult the manager for guidance. All prices are in dirhams inclusive of 5% VAT, 7% municipality fee and 10% service charge.



BASMATI RICE (V)

30.—

Exquisite long-grain rice with a delicate aroma and flavorful taste

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MASHED POTATOES (D)

35.—

Creamy mashed potatoes, whipped to perfection with rich butter



GRILLED ASPARAGUS (D) (V) (S)

45.—

Grilled asparagus, enhanced with the delightful toasted sesame seeds



BULGUR WITH MUSHROOMS (D)

35.—

Blend of bulgur with mushrooms, onion, chicken broth, parsley, and butter



BATATA HARRA (V)

35.—

Deep-fried potatoes, infused with garlic, tomato paste, green onions, and garnished with fresh tomatoes



FRENCH FRIES (V)

45.—

Potatoes sliced into long, thin strips, fried to a golden crisp, and served alongside ketchup for dipping

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PAVLOVA (D)(V)(E)

60.— Light meringue-based dessert with creamy namelaka, zesty lemon and lime, and berries



VANILLA BABA (D)(N)(V)(E)

55.— Traditional Brioche Cake infused with rich flavors, soaked in a delectable syrup, and served with spiced sous vide pear and hazelnut praline cream



BIRD'S MILK (D)(E)

50.— Tasty dessert with a soft and creamy filling, gently encased in a thin layer of chocolate with berries



HONEY CAKE (N)(D)(V)(E)

60.— Blend of honey-infused cake layers complemented by a delicate sour cream mousse frosting, topped with crunchy pecans and honeycomb



POMEGRANATE (D)(V)(E)

85.— Delightful pomegranate-shaped dessert, filled with creamy confit, vibrant pomegranate grains, and luscious vanilla mousse



GREEN GOLD TIRAMISU (D)(V)(E) 85.—

Creamy mascarpone mousse layered between tender sponge biscuits soaked in matcha almond milk

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WAFFLE ROLLS (D) (N) (G) (V)

59.— Handmade waffle rolls filled with cooked condensed milk, cream, and walnuts



PISTACHIO PARIS-BREST (D) (V) (N) (E) 85.—

Delectable ring of pistachio custard pastry, generously filled with velvety patisserie pistachio cream, and served alongside a scoop of indulgent pistachio ice cream



ORESHKI (D) (G) (N) (V)

59.—

Pastry shaped like a walnut, filled with hazelnuts and cooked condensed milk



FRUIT PLATTER (V)

170.—

Vibrant fruit platter brimming with a selection of fresh delights including melon, pear, grape, apricot, apple, fig, kiwi, blueberry, raspberry, cherry, peach, mango, and strawberry

SORBET (1 scoop)

25.—

ICE CREAM (D) (1 scoop)

25.—

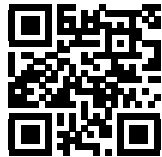
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FOR DAMAGED FURNITURE – AED 2,000



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