



Uzbekistan

Blue-tiled domes on the old Silk Road, a steaming cauldron of palov at every wedding, and green tea poured three times before it is served.

AT A GLANCE

Facts to know

CAPITAL

Tashkent

POPULATION

About 38 million (1 January 2026, official statistics)

OFFICIAL LANGUAGE

Uzbek, officially written in the Latin alphabet, although the older Cyrillic spelling is still widely seen. Karakalpak is also official in the Republic of Karakalpakstan. Russian is not official but is widely spoken, especially in Tashkent

CURRENCY

Uzbekistani som (UZS)

AREA

About 449,000 km²

GOVERNMENT

Republic led by a directly elected president, with a two-chamber parliament called the Oliy Majlis. The country is divided into 12 regions, the autonomous Republic of Karakalpakstan and the city of Tashkent

HIGHEST POINT

Khazret Sultan, about 4,643 m, the officially recognised highest point, in the Gissar Range on the border with Tajikistan

MAIN RIVERS

The Amu Darya, about 2,400 km long, and the Syr Darya. Both flow toward the Aral Sea, but today the Amu Darya dries out before reaching it, and none of Uzbekistan's rivers reach the ocean

NEIGHBOURS

Kazakhstan to the north and west, Kyrgyzstan to the northeast, Tajikistan to the southeast, Afghanistan to the south and Turkmenistan to the southwest

DRIVES ON THE

Right

CALLING CODE

+998

A 45-minute trip to Uzbekistan

Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- | | |
|---------------------|---|
| 0 to 5 min | Welcome. Show the map page and find Uzbekistan together. Ask: who has been there, or knows someone from there? |
| 5 to 15 min | Read the facts at a glance, then three moments from the story: 329 BC: Alexander the Great takes Samarkand; 1873: Khiva comes under Russian control; 2025: Uzbekistan qualifies for its first World Cup. |
| 15 to 25 min | At the table: talk about Palov and Somsa. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help. |
| 25 to 30 min | Say it like a local: practise "Assalomu alaykum" (Peace be upon you (hello)), "Salom" (Hi), "Ahvolingiz qalay?" (How are you?). Everyone says them together. |
| 30 to 40 min | Quiz: read the questions aloud, or play the big-screen version at https://worldstroll.com/countries/uzbekistan/group . No scores needed. |
| 40 to 45 min | Talk about it (questions page), then stamp or sign everyone's passport page. |

You will need

- This printed pack (one per table, or one each)
- Pens for the quiz
- Optional: a world map or globe, a small tasting, music from the country

Uzbekistan and its cities



- Tashkent (Tashkent): The Tashkent Metro and its decorated stations, Chorsu Bazaar under its great blue dome, Amir Timur Square and the old town around the Khast Imam complex
- Samarkand (Samarkand Region): The Registan square and its three madrasas, Timur's tomb, the Gur-e-Amir, Its round bread and the Siyob Bazaar
- Bukhara (Bukhara Region): The Kalyan Minaret and the Po-i-Kalyan complex, The Ark fortress, Domed trading bazaars and the Lyabi-Hauz pool
- Khiva (Khorezm Region): The mud-brick walls of Itchan Kala, The short, tiled Kalta Minor minaret, Green shivit oshi noodles
- Nukus (Karakalpakstan): The Savitsky Museum of Art, Karakalpak culture and crafts, The road to Moynaq and the Aral Sea
- Moynaq (Karakalpakstan): The rusting fishing boats of the ship graveyard, A small museum of the Aral Sea, The Stihia electronic music festival, held since 2018
- Fergana (Fergana Region): Shady parks and avenues, Trips to the silk workshops of Margilan, The pottery town of Rishton nearby
- Margilan (Fergana Region): Hand-woven silk and ikat cloth called atlas, The Yodgorlik silk workshop, Its long history as a Silk Road trading town
- Kokand (Fergana Region): The Palace of Khudayar Khan, Its role as the main transport hub of the Fergana Valley, Its old mosques and madrasas

- Andijan (Andijan Region): The birthplace of Babur, The Jome Mosque and madrasa, Busy bazaars full of fruit
- Shahrissabz (Qashqadaryo Region): The ruins of the Ak-Saray Palace, A large statue of Timur, Timurid mosques and mausoleums
- Termez (Surxondaryo Region): Ancient Buddhist sites such as Fayaz Tepe and Kara Tepe, The Sultan Saodat complex, The bridge across the Amu Darya to Afghanistan

A short history of Uzbekistan

The land that is now Uzbekistan has been a crossroads for thousands of years. Persian, Greek, Arab, Turkic and Mongol rulers came and went, and the Silk Road made its oasis cities rich and famous for learning. Under Timur and his descendants, Samarkand became one of the great cities of the world. Russia conquered the region in the 1800s, the Soviet Union created the Uzbek republic in 1924, and Uzbekistan became independent in 1991.

329 BC **Alexander the Great takes Samarkand**

In 329 BC Alexander the Great conquered Sogdiana, the land around Samarkand, which the Greeks called Marakanda. The local people resisted fiercely, and his army was held up in the region for a long time.

AD 980 **Ibn Sina is born near Bukhara**

Around 980 the scholar Ibn Sina, known in Europe as Avicenna, was born in the village of Afshana near Bukhara. His Canon of Medicine became a standard textbook in European universities for centuries. At that time Bukhara was the capital of the Samanid state and a great centre of learning.

1220 **Genghis Khan takes Bukhara and Samarkand**

In 1220 the Mongol armies of Genghis Khan captured Bukhara and then Samarkand, destroying much of both cities and killing many of their people. It was part of the Mongol conquest of the Khwarazmian Empire, which ruled the region at the time.

1370 **Timur makes Samarkand his capital**

Timur, known in English as Tamerlane, was born near Shahrisabz and became ruler of the region by 1370. He made Samarkand the capital of an empire stretching from Anatolia to India, and brought craftsmen and scholars from the lands he conquered to build its mosques, palaces and gardens. His campaigns were also known for their great brutality.

1405 **Timur dies and is buried in Samarkand**

Timur died in February 1405 while leading an army toward China. The mountain passes to his home town of Shahrisabz were blocked by snow, so he was buried in the Gur-e-Amir mausoleum in Samarkand, which later became the family tomb of his dynasty.

- 1420** **Ulugh Beg's madrasa rises on the Registan**
Timur's grandson Ulugh Beg, ruler of Samarkand and a gifted astronomer, completed a great madrasa (college) on the Registan square in 1420. He taught there himself, and later built an observatory in Samarkand whose star tables were among the most accurate of their time.
- 1483** **Babur is born in Andijan**
Babur, a descendant of Timur, was born in Andijan in the Fergana Valley on 14 February 1483. After losing Samarkand several times to the Uzbek Shaybanid rulers, he turned south, conquered Kabul and then northern India, where in 1526 he founded the Mughal Empire.
- 1865** **Russian troops capture Tashkent**
In 1865 Russian forces under General Mikhail Chernyayev captured Tashkent from the Khanate of Kokand. The city became the capital of Russian Turkestan. Samarkand followed in 1868, and the Emirate of Bukhara became a Russian protectorate.
- 1873** **Khiva comes under Russian control**
In 1873 a Russian army took Khiva, and the khan signed a treaty that made his khanate a protectorate of the Russian Empire. The khan kept his throne, but Russia controlled his foreign affairs.
- 1924** **The Uzbek Soviet Republic is created**
On 27 October 1924 the Soviet authorities redrew the borders of Central Asia along national lines and created the Uzbek Soviet Socialist Republic. It remained part of the Soviet Union for the next 67 years.
- 1930** **Tashkent becomes the capital**
Samarkand served as the first capital of the Uzbek Soviet republic from 1925. In 1930 the capital moved to Tashkent, which has been the country's capital ever since.
- 1966** **An earthquake destroys old Tashkent**
Early on 26 April 1966 a shallow earthquake struck right under the centre of Tashkent. Most buildings were damaged or destroyed and hundreds of thousands of people lost their homes. The city was rebuilt in a modern Soviet style with wide avenues and large public buildings.

1977

The Tashkent Metro opens

On 6 November 1977 the first line of the Tashkent Metro opened with nine stations. It was the first underground railway in Central Asia, and its stations are decorated with marble, ceramics and chandeliers.

1991

Uzbekistan declares independence

On 31 August 1991, as the Soviet Union was breaking up, Uzbekistan declared independence. Independence Day is celebrated on 1 September. The country joined the United Nations in March 1992.

1993

Uzbek switches to a Latin alphabet

In 1993 Uzbekistan adopted a new Latin-based alphabet for Uzbek, replacing the Cyrillic script used since 1940. The alphabet was revised in 1995 and is used in schools and official documents, although Cyrillic is still widely seen, especially among older people.

2025

Uzbekistan qualifies for its first World Cup

In June 2025 a goalless draw away against the United Arab Emirates sent Uzbekistan's football team, the White Wolves, to the FIFA World Cup for the first time. They became the first Central Asian country ever to qualify, and played at the 2026 tournament in North America.

What people eat in Uzbekistan

Uzbek cooking is hearty and generous, built on bread, rice, noodles, mutton and the fruit and vegetables of the irrigated oases. A meal with guests usually begins with round bread, green or black tea, fruit, nuts and sweets already on the table. Then comes a soup such as mastava or shurpa, and then the main dish: often palov, the national dish, served on a big shared platter with a fresh tomato and onion salad. Tea is drunk all through the meal.

Palov (Palov, also called osh; plov in Russian)

The whole country, with many regional versions

Uzbekistan's national dish: rice cooked in a large cauldron (qozon) on top of a rich base of mutton or beef, onions and thick strips of yellow and orange carrots, seasoned with cumin. Chickpeas, raisins, barberries or quince are added in some regions. It is served on a large platter for everyone to share.

Somsa (Somsa; samsa in Russian)

The whole country

A savoury pastry, usually triangular or round, filled with minced or chopped lamb and plenty of onion, and baked on the hot inner wall of a clay tandir oven. There are versions with beef, chicken, potato or pumpkin, and bakers sell them hot from street stalls all day.

Non (Non; obi non, Samarkand non)

The whole country; Samarkand is the most famous

Round flatbread with a thick rim and a thin, patterned centre stamped with a special tool, baked on the walls of a clay tandir oven. It is served with every meal and treated with great respect. Every region has its own style of bread.

Lagman

Uyghur cuisine, now eaten all over Uzbekistan

Long hand-pulled noodles with a sauce of lamb or beef, peppers, onions, tomatoes and other vegetables. It can be served as a thick soup or as a drier noodle dish with the sauce on top.

Shivit oshi (Shivit oshi)

Khiva and the Khorezm region

The green noodles of Khorezm: dill is worked into the dough, which turns the noodles a pale green. They are served with a stew of meat and vegetables and a spoonful of

suzma, a thick strained yoghurt.

Norin (Norin; naryn in Russian)

Tashkent and the whole country; Kazakhs and Kyrgyz make it too

Thin sheets of boiled noodle dough and boiled meat, often horse meat or the horse-meat sausage called qazi, are chopped very finely by hand and mixed together. The dry version is served cold, and there is also a version with meat broth and onion.

Manti (Manti)

The whole country

Large steamed dumplings filled with chopped lamb and onions, or with pumpkin. They are cooked in a tall steamer with several layers and served with yoghurt or sour cream and a sprinkle of pepper.

Chuchvara (Chuchvara)

The whole country

Small dumplings, a bit like tortellini, filled with minced meat and onion. They are boiled and served in a clear broth, or drained and topped with yoghurt.

Shashlik (Shashlik; kabob)

The whole country

Skewers of marinated lamb, beef, liver or minced meat grilled over charcoal on a long, narrow grill. The meat is often marinated with vinegar, salt and pepper, and the skewers are served with raw sliced onion and fresh bread.

Dimlama (Dimlama)

The whole country

A slow stew of meat and vegetables layered in a tightly closed pot and cooked in their own juices, with no water added. Potatoes, carrots, onions, cabbage, peppers, aubergines and tomatoes are all common. It is made most often in spring and summer, when vegetables are plentiful.

Mastava (Mastava)

The whole country

A thick soup of rice, meat, carrots, onions, tomatoes and potatoes, sometimes called 'liquid palov' because it begins the same way, by frying meat and vegetables in a cauldron. It is served with a spoonful of yoghurt and fresh herbs.

Achchiq-chuchuk (Achchiq-chuchuk; shakarob in the Fergana Valley)

The whole country

A simple summer salad of thinly sliced ripe tomatoes and onions, with a little hot green pepper and salt. It is the classic side dish for palov and shashlik, because its fresh,

sharp taste cuts through the rich, fatty meat.

Sumalak (Sumalak)

Across Central Asia; made for Navruz

A thick, brown, sweet paste made from sprouted wheat, water and flour, cooked in a huge cauldron and stirred all night long. It gets its sweetness from the sprouted grain, not from sugar. It is made once a year for Navruz, the spring new year in March.

Halva (Holva)

The whole country

Sweets of many kinds sold in big blocks and slabs at every bazaar: some are made from sugar, flour and oil, others with sesame, nuts or dried fruit. It is eaten with tea, at any time of day and at the end of a festive meal.

Green tea

The whole country

Tea is offered to every guest, green or black, without milk or sugar, poured from a teapot into small bowls called piyola. It is drunk all through the day, at home, at work and in teahouses called choyxona. Let it cool a little before drinking: very hot drinks are bad for the throat.

GOOD MANNERS

At the table

- Bread is treated with great respect. Do not waste it, and never throw it away where people can see.
- Take your shoes off when you enter a home. Guests are often seated on cushions around a low table or on a raised platform called a sori or tapchan.
- Tea is served in small bowls. The host fills yours only partly so it can be topped up often; a completely full bowl can be a hint that it is time to leave.
- Pass and accept dishes, bread and tea with your right hand: the left hand is considered unclean.
- Palov is usually served on one large platter placed in the middle of the table for everyone to share.
- Older people are shown great respect: let them sit first, serve them first and greet them first.

Palov

Uzbekistan's national dish: rice cooked in a large cauldron (qozon) on top of a rich base of mutton or beef, onions and thick strips of yellow and orange carrots, seasoned with cumin. Chickpeas, raisins, barberries or quince are added in some regions. It is served on a large platter for everyone to share.

Ingredients

- 800 g lamb shoulder or beef chuck, in 3 cm cubes
- 500 g long-grain rice, such as basmati
- 700 g carrots, cut into thick matchsticks
- 2 large onions, sliced
- 150 ml sunflower oil
- 1 whole head of garlic, loose skin removed
- 2 teaspoons cumin seeds
- 1 tablespoon salt
- A handful of chickpeas from a tin, drained (optional)
- About 900 ml boiling water

Method

1. Rinse the rice in cold water several times until the water runs clear, then leave it to soak while you prepare the rest.
2. Heat the oil in a large heavy pot. Brown the meat well on all sides, then add the onions and fry until golden.
3. Add the carrots and stir-fry for 10 minutes until they soften. Stir in the cumin, the salt and the chickpeas. Pour in about 500 ml of the boiling water, press the whole garlic head into the middle, cover and simmer gently for 40 minutes. This base is called zirvak.
4. Drain the rice and spread it in an even layer over the meat and carrots. Do not stir. Pour in enough of the remaining boiling water to cover the rice by about 1 cm and cook on a high heat until the water has disappeared from the surface.
5. Gather the rice into a dome, poke 5 or 6 holes in it with the handle of a

spoon, cover tightly and cook on the lowest heat for 25 to 30 minutes. Mix gently, turn out onto a large platter with the meat and garlic on top, and serve with tomato and onion salad.

Dimlama

A slow stew of meat and vegetables layered in a tightly closed pot and cooked in their own juices, with no water added. Potatoes, carrots, onions, cabbage, peppers, aubergines and tomatoes are all common. It is made most often in spring and summer, when vegetables are plentiful.

Ingredients

- 700 g lamb or beef, in large chunks
- 3 tablespoons sunflower oil
- 2 onions, sliced into rings
- 3 carrots, in thick slices
- 4 potatoes, halved
- 1 aubergine, in thick slices
- 2 sweet peppers, in large pieces
- 3 tomatoes, in thick slices
- Half a small white cabbage, cut into wedges
- 4 garlic cloves, 1 teaspoon cumin seeds, salt and pepper
- A bunch of dill or coriander

Method

1. Pour the oil into a large heavy pot with a tight lid. Lay the meat in the bottom and season it with salt, pepper and half the cumin.
2. Add the vegetables in layers: onions, carrots, potatoes, aubergine, peppers, garlic and tomatoes, seasoning each layer lightly with salt and cumin.
3. Cover the top with the cabbage wedges, which act as a lid and keep the steam in. Do not add water.
4. Close the pot tightly, bring it to a sizzle over a medium heat for 10 minutes, then turn the heat to very low and cook for about 2 hours without lifting the lid.
5. Arrange the meat and vegetables on a large dish, pour over the juices and scatter with chopped herbs.

Mastava

A thick soup of rice, meat, carrots, onions, tomatoes and potatoes, sometimes called 'liquid palov' because it begins the same way, by frying meat and vegetables in a cauldron. It is served with a spoonful of yoghurt and fresh herbs.

Ingredients

- 300 g lamb or beef, in small cubes
- 2 tablespoons sunflower oil
- 1 onion, chopped
- 1 carrot, diced
- 1 tablespoon tomato paste and 1 fresh tomato, chopped
- 2 potatoes, diced
- 80 g short-grain rice, rinsed
- 1.5 litres water or light stock
- 1 teaspoon cumin, salt and pepper
- 4 tablespoons plain yoghurt and a handful of chopped dill or coriander, to serve

Method

1. Heat the oil in a large pan and brown the meat. Add the onion and carrot and fry for 5 minutes.
2. Stir in the tomato paste and the fresh tomato and cook for 2 more minutes.
3. Pour in the water, add the cumin, salt and pepper, and simmer for 30 minutes.
4. Add the potatoes and the rice and simmer for another 20 minutes, until the rice is soft and the soup is thick.
5. Serve in bowls with a spoonful of yoghurt and plenty of fresh herbs on top.

Achchiq-chuchuk

A simple summer salad of thinly sliced ripe tomatoes and onions, with a little hot green pepper and salt. It is the classic side dish for palov and shashlik, because its fresh, sharp taste cuts through the rich, fatty meat.

Ingredients

- 4 ripe tomatoes
- 1 medium onion
- 1 small hot green chilli (optional)
- Salt and freshly ground black pepper
- A few sprigs of basil or coriander (optional)

Method

1. Slice the onion into very thin half-rings. Rinse them in cold water and squeeze gently; this makes them milder.
2. Slice the tomatoes thinly, and slice the chilli very thinly if you are using it. Wash your hands after cutting the chilli.
3. Layer the tomatoes, onion and chilli in a bowl, season with salt and pepper and mix very gently.
4. Leave for 5 minutes so the tomatoes release their juice, scatter with herbs and serve with palov or grilled meat.

Useful phrases

Assalomu alaykum

ah-sah-LOH-moo ah-LAY-koom · Peace be upon you (hello)

Salom

sah-LOHM · Hi

Ahvolingiz qalay?

akh-voh-lin-GIZ kah-LAI · How are you?

Rahmat, yaxshi

rakh-MAHT, yakh-SHEE · Fine, thank you

Xush kelibsiz!

KHOOSH keh-lib-SIZ · Welcome!

Tanishganimdan xursandman

tah-nish-gah-nim-DAHN koor-sahnd-MAHN · Nice to meet you

Mening ismim...

meh-NING is-MIM · My name is...

Xayrli tong

khight-LEE TOHNG · Good morning

Xayrli kech

khight-LEE KECH · Good evening

Salomat boling

sah-loh-MAHT boh-LING · Goodbye (literally 'stay healthy')

Katta rahmat

kaht-TAH rakh-MAHT · Thank you very much

Kechirasiz

keh-chee-rah-SIZ · Excuse me, sorry

Tushunmayapman

too-shoon-mah-yahp-MAHN · I don't understand

Inglizcha gaplashasizmi?

in-gliz-CHAH gahp-lah-shah-siz-MEE · Do you speak English?

Necha pul turadi?

neh-CHAH POOL too-rah-DEE · How much does it cost?

Hojatxona qayerda?

hoh-jaht-khoh-NAH kah-yer-DAH · Where is the toilet?

Choy bering, iltimos

CHOY beh-RING, il-tee-MOHS · Tea, please

Yoqimli ishtaha!

yoh-kim-LEE ish-tah-HAH · Enjoy your meal!

Things you might not know

1. Uzbekistan is doubly landlocked: every one of its neighbours is also landlocked. As of 2026 only two countries in the world are doubly landlocked, Uzbekistan and Liechtenstein.
2. Uzbekistan is the only Central Asian country that borders all four of the others: Kazakhstan, Kyrgyzstan, Tajikistan and Turkmenistan.
3. The Aral Sea was once among the four largest lakes on Earth. Since the 1960s the rivers that fed it have been used to water cotton fields, and as of 2026 only a small part of it is left, much of it in Kazakhstan. Its dry bed in Uzbekistan is now a desert, the Aralkum.
4. The English word 'algorithm' comes from the name of the 9th-century mathematician al-Khwarizmi, which means 'from Khwarazm', the region of the lower Amu Darya around today's Khiva. The word 'algebra' comes from the title of his book, Al-Jabr.
5. The Tashkent Metro, opened in 1977, was the first metro in Central Asia. Because its stations were also designed as shelters, taking photographs in them was forbidden until 2018.
6. In 2016 UNESCO added Uzbekistan's palov culture and tradition to its list of the intangible cultural heritage of humanity.
7. Timur's tomb in Samarkand, the Gur-e-Amir, influenced the great tombs built in India by his descendants, the Mughal emperors, including the Taj Mahal.
8. As of September 2026 Uzbekistan has eight UNESCO World Heritage Sites. The newest, added in July 2026, is a group of ten modernist buildings in and around Tashkent, including Chorsu Bazaar and a metro station.
9. Uzbekistan won the gold medal at the 44th Chess Olympiad in Chennai, India, in 2022, with a young team of grandmasters.
10. In 2026 Uzbekistan played at the FIFA World Cup for the first time, as the first Central Asian country ever to qualify. The team is nicknamed the White Wolves.
11. The Savitsky Museum in remote Nukus holds the second-largest collection of Russian avant-garde art in the world, much of it rescued when such art

was banned in the Soviet Union.

12. Uzbek is written in the Latin alphabet, with letters such as o and g. On 10 September 2026 parliament gave final approval to a reform that replaces o, g, sh and ch with the single letters ö, , and ç. As of late September 2026 it was awaiting the president's signature and is to be introduced gradually.
13. Shashmaqom, the classical music of Bukhara, is performed in six modes, or maqoms, which is what its name means. UNESCO recognised it as intangible cultural heritage of Uzbekistan and Tajikistan.

TALK ABOUT IT

Questions for the group

- Have you ever been to Uzbekistan, or has someone in your family? What do you remember?
- Have you ever tasted Palov or Somsa? What is a dish you remember from a trip?
- Uzbekistan declares independence (1991). Do you remember hearing about it? Where were you then?
- Uzbek switches to a Latin alphabet (1993). Do you remember hearing about it? Where were you then?
- Have you seen The Registan, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Uzbekistan, which would it be and why?

QUIZ

How well do you know Uzbekistan?

Circle the right answer. The answers are on the last page.

1. The Fergana Valley town of Margilan has been famous for more than a thousand years for what?

- A) Glass
- B) Coal
- C) Shipbuilding
- D) Silk

2. As of 2026, within how many days of arrival must visitors to Uzbekistan be registered with the authorities?

- A) Ninety days
- B) Three days
- C) Thirty days
- D) Ten days

3. What does the Uzbek word "rahmat" mean?

- A) Please
- B) Goodbye
- C) Hello
- D) Thank you

4. What is the name of the high-speed train between Tashkent and Samarkand?

- A) Eurostar
- B) Sapsan
- C) Frecciarossa
- D) Afrosiyob

5. What is the state language of Uzbekistan?

- A) Russian
- B) Tajik
- C) Kazakh
- D) Uzbek

6. As of September 2026, Uzbekistan has three UNESCO World Heritage Sites.

- A) True
- B) False

7. In Uzbek, "yoq" means "yes".

- A) True
- B) False

8. What is "non" in Uzbek?

- A) No
- B) Water
- C) Bread
- D) Tea

9. Moynaq was once a fishing port on the shore of the Aral Sea.

- A) True
- B) False

10. Whose armies captured Bukhara and Samarkand in 1220?

- A) Alexander the Great
- B) Genghis Khan
- C) Timur
- D) Babur

11. Uzbekistan celebrates its Independence Day on 1 September.

- A) True
- B) False

12. Bukhara was the first capital of the Uzbek Soviet republic.

- A) True
- B) False

Quiz answers

1. D) Silk

Margilan is famous for its silk and hand-woven ikat cloth called atlas.

2. B) Three days

Visitors must be registered within three days. Hotels do it for you, so keep the registration slips.

3. D) Thank you

Rahmat means thank you. Katta rahmat means thank you very much.

4. D) Afrosiyob

The Afrosiyob takes about two and a half hours between Tashkent and Samarkand and continues to Bukhara.

5. D) Uzbek

Uzbek is the state language. Russian is widely spoken, especially in Tashkent, but it is not an official language.

6. False

False. As of September 2026 it has eight, the newest being Tashkent's modernist buildings, added in July 2026.

7. False

False. Yoq means no. Yes is ha.

8. C) Bread

Non is bread, the round flatbread served with every meal. The Uzbek word for no is yoq.

9. True

True. As the sea shrank, the water retreated far from the town, and rusting boats now lie on the sand.

10. B) Genghis Khan

The Mongol armies of Genghis Khan took Bukhara and Samarkand in 1220 and destroyed much of both cities.

11. True

True. Independence was declared on 31 August 1991, and 1 September is Independence Day.

12. False

False. Samarkand was the first capital, from 1925 until the capital moved to Tashkent in

1930.

Uzbekistan visa page

Name: _____ Date: _____



Next stops

Country: _____	Country: _____	Country: _____
Country: _____	Country: _____	Country: _____

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