

SALADS

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|---|----------------|--|----------------|
|  Georgian-style vegetable salad
Cucumbers, tomatoes, red onion, chili pepper, herbs. | 83 000 |  | |
| Dried beetroot salad
With delicate mousse and crunchy peanuts. | 79 000 | | |
| Crispy eggplant salad with tomatoes and cheese mousse
Spicy crispy eggplants in Sweet Chili sauce, tomatoes, red onion, mint, cilantro, cheese mousse. | 87 000 | | |
| Not Greek
Spinach leaves, basil, tomatoes, cucumbers, bell pepper, olives, black olives, red onion, oregano, balsamic sauce, Imeretian cheese. | 108 000 | | |
|  Vegetable salad with walnuts
Tomatoes, cucumbers, red onion, walnuts, basil, chili pepper, herbs. | 89 000 | Caesar with chicken
Romaine lettuce, cherry tomatoes, quail eggs, croutons, parmesan cheese. | 98 000 |
| Warm veal salad
Spinach leaves, sous-vide beef tenderloin, tomatoes, red onion, smoked sulguni leaves, stracciatella cheese, tarragon oil. | 138 000 | Warm salad with veal and beef tongue
Beef tongue, beef tenderloin, arugula, cherry tomatoes, quail eggs, ginger-soy sauce. | 156 000 |
| Vegetable salad with white beans and oyster mushrooms
Vegetables, white beans, oyster mushrooms, aromatic herbs. | 89 000 | NEW Adjapsandali salad with eggplants, tomatoes and stracciatella
Eggplants, tomatoes, stracciatella cheese, herbs, unrefined oil. | 89 000 |
| Tbilisi-style salad
Pan-fried beef tenderloin, vegetables, herbs, walnut sauce. | 98 000 | | |

VISA



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COLD APPETIZERS

Assorted Georgian cheeses **122 000**

Seasonal vegetables and herbs **105 000**

Meat assortment **298 000**

Beef tongue, chicken roulade, beef basturma, smoked beef basturma.

Homemade pickles **126 000**

Pickled cucumbers, tomatoes, Georgian cabbage, pickled garlic, chili pepper.

Eggplant rolls **89 000**

With walnuts, adjika and herbs.

Adjapsandali **92 000**

With adjika and herbs.

Chicken satsivi **68 000**

Sous-vide chicken breast with walnuts.

NEW **Dried pumpkin with nadugi mousse** **96 000**

Pkhali assortment **98 000**

5 types of pkhali with homemade bread.

Appetizer platter **310 000**

Cheese assortment platter **500 000**

Assorted cheeses: Imeretian, sulguni and smoked sulguni, parmesan, dor-blue, parmesan chips, grapes, strawberries, caramelized walnuts, Greek nuts, honey and cedar nuts.

Hummus with lamb and red adjika **60 000**



- Look, sweetheart, this isn't just pkhali
- it's a true masterpiece




HOT APPETIZERS

Dolma 119 000
with creamy tarragon sauce
from a mix of lamb and veal

Crispy oyster mushrooms 67 000

Mushrooms on ketsi 96 000

 **Lobio from Kakhetian beans** 108 000
Mashed beans with onion,
herbs and spices.



- On this page,
I feel very inspired



DOUGH

Qutabs	
with veal	52 000
with herbs	46 000
with spinach and cheese	58 000
Chebureki	
with lamb	52 000
with veal	52 000
Achma with sulguni	105 000
Puri / shoti	19 000

When it smells like fresh
dough, I feel at home



KHACHAPURI

Megrelian khachapuri	98 000 / 139 000
small / large	
With sulguni, Imeretian cheese, egg, butter.	
Imeretian khachapuri	98 000 / 139 000
small / large	
Khachapuri by traditional recipe	105 000 / 159 000
small / large	
With homemade cheese and young sulguni.	
Adjarian khachapuri	98 000
Boat-shaped, with sulguni, Imeretian cheese and egg.	
Khachapuri with pear and dor blue cheese	138 000
NEW Megrelian khachapuri with truffle	118 000





KHINKALI

Mini khinkali with mushrooms and truffle **89 000**

Khinkali (5 pieces) with mushroom filling, saffron sauce, turmeric and truffle oil. Served sprinkled with grated parmesan.

Khinkali with beef / lamb **16 000**

Khinkali with mushrooms **16 000**

Fried khinkali **18 000**
Beef / lamb, mushrooms




SOUPS

Chikhirtma **57 000**

Classic soup made with homemade broth, chicken and cilantro.

 **Lentil soup** **65 000**

 **Kharcho soup** **94 000**

Traditional Georgian soup with beef, rice and herbs.

Homemade chicken noodle soup **56 000**

Presidential borscht **98 000**

Classic borscht with a veal medallion.





When soup is being cooked,
I really love to warm up



HOT MEAT DISHES

Beef cheeks in demi-glace 196 000
With smoked mashed potatoes

 **Ojakhuri with veal** 158 000
With potatoes, vegetables,
herbs and spices.

 **Chashushuli** 158 000
Stewed veal with vegetables
and herbs.

Ribeye steak 450 000

Beef stroganoff 165 000
With mashed potatoes.

NEW **Lamb chanakhi with
garlic sauce** 208 000



We cook it as if for
our own family

GRILLED SKEWERS

Lamb rack, 100 g	98 000	Chicken lula kebab	76 000
Chicken shashlik	82 000	Lamb lula kebab	121 000
Veal shashlik	172 000	Veal lula kebab	121 000
Young lamb shashlik	172 000		

DISHES FOR SHARING

Meat grill platter

Lamb rack, young lamb shashlik, veal shashlik, chicken shashlik, homemade chicken, lamb lula kebab, veal lula kebab, village-style potatoes, homemade salted tomato.

1 200 000

Slow-cooked ribs **1 320 000**

Adjarian khachapuri (large) **420 000**





FISH DISHES

Dorado grilled	294 000
Salmon grilled	294 000



POULTRY DISHES

Crispy chicken with creamy sauce **142 000**



Chakhokhbili **97 000**
Stewed chicken in tomato sauce with spices and herbs.



Chkmeruli **147 000**
Fried chicken in creamy garlic sauce.

Chicken cutlets with mashed potatoes **126 000**

Sous-vide chicken with broccoli and pesto sauce **132 000**

NEW

Chicken in nut tkemali sauce **168 000**





FISH DISHES

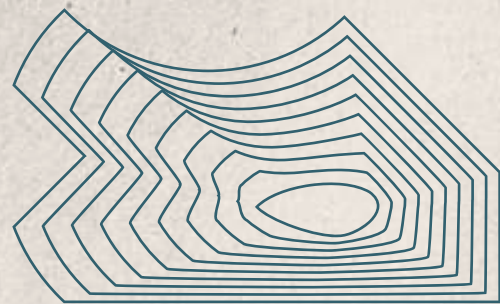
Grilled vegetable assortment	90 000
Grilled bell pepper	58 000
Grilled tomatoes	46 000
Grilled potatoes	42 000
Grilled mushrooms	63 000
Grilled eggplant	40 000
Grilled zucchini	46 000
Fried potatoes with oyster mushrooms	52 000
French fries	39 000
Mashed potatoes	42 000
Steamed rice	40 000



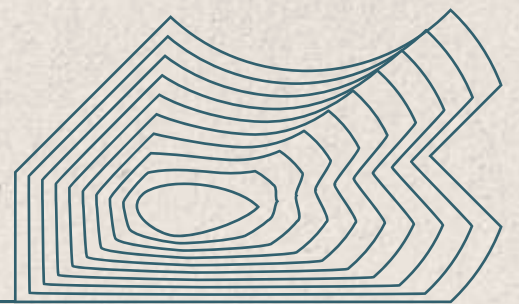
SAUCES

Satsibeli	21 000
Tkemali	21 000
 Red adjika	21 000
 Green adjika	21 000
Narsharab	21 000
Matsoni	21 000





DESSERTS



Crème brûlée with vanilla ice cream	168 000
Homemade cake with whipped cream	79 000
Honey cake	79 000
Napoleon cake	89 000
Burnt cheesecake with "Isabella" grape	109 000

Homemade "Oreshki" cookies with condensed milk <small>With walnuts, cocoa and buttercream.</small>	76 000
Profiteroles	72 000
Chocolate fondant	89 000
Homemade ice cream	25 000
Fruit assortment	380 000
Churchkhela	105 000



*And when it's my birthday,
will you congratulate me?*

