

# SALADS

 <b>Georgian-style vegetable salad</b> Cucumbers, tomatoes, red onion, chili pepper, herbs.	<b>78 000</b>	
<b>Dried beetroot salad</b> With delicate mousse and crunchy peanuts.	<b>74 000</b>	
<b>Crispy eggplant salad with tomatoes and cheese mousse</b> Spicy crispy eggplants in Sweet Chili sauce, tomatoes, red onion, mint, cilantro, cheese mousse.	<b>81 000</b>	
<b>Not Greek</b> Spinach leaves, basil, tomatoes, cucumbers, bell pepper, olives, black olives, red onion, oregano, balsamic sauce, Imeretian cheese.	<b>105 000</b>	
 <b>Vegetable salad with walnuts</b> Tomatoes, cucumbers, red onion, walnuts, basil, chili pepper, herbs.	<b>85 000</b>	<b>Caesar with chicken</b> <span style="float: right;"><b>90 000</b></span> Romaine lettuce, cherry tomatoes, quail eggs, croutons, parmesan cheese.
<b>Warm veal salad</b> Spinach leaves, sous-vide beef tenderloin, tomatoes, red onion, smoked sultuni leaves, stracciatella cheese, tarragon oil.	<b>130 000</b>	<b>Warm salad with veal and beef tongue</b> <span style="float: right;"><b>150 000</b></span> Beef tongue, beef tenderloin, arugula, cherry tomatoes, quail eggs, ginger-soy sauce.
<b>Vegetable salad with white beans and oyster mushrooms</b> Vegetables, white beans, oyster mushrooms, aromatic herbs.	<b>85 000</b>	<b>Adjapsandali salad with eggplants, tomatoes and stracciatella</b> <span style="float: right;"><b>82 000</b></span> Eggplants, tomatoes, stracciatella cheese, herbs, unrefined oil.
<b>Tbilisi-style salad</b> Pan-fried beef tenderloin, vegetables, herbs, walnut sauce.	<b>96 000</b>	<span style="color: red;">NEW</span>

**VISA**



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# COLD APPETIZERS

Assorted Georgian cheeses	<b>110 000</b>	Appetizer platter	<b>310 000</b>
Seasonal vegetables and herbs	<b>105 000</b>	Cheese assortment platter	<b>500 000</b>
<b>Meat assortment</b> Beef tongue, chicken roulade, beef basturma, smoked beef basturma.	<b>280 000</b>	Assorted cheeses: Imeretian, sulguni and smoked sulguni, parmesan, dor-blue, parmesan chips, grapes, strawberries, caramelized walnuts, Greek nuts, honey and cedar nuts.	
<b>Homemade pickles</b> Pickled cucumbers, tomatoes, Georgian cabbage, pickled garlic, chili pepper.	<b>98 000</b>	<b>Hummus with lamb and red adjika</b>	<b>60 000</b>
<b>Eggplant rolls</b> With walnuts, adjika and herbs.	<b>85 000</b>		
<b>Adjapsandali</b> With adjika and herbs.	<b>85 000</b>		
<b>Chicken satsivi</b> Sous-vide chicken breast with walnuts.	<b>65 000</b>		
<b>NEW Dried pumpkin with nadugi mousse</b>	<b>88 000</b>		
<b>Pkhali assortment</b> 5 types of pkhali with homemade bread.	<b>98 000</b>		



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



# HOT APPETIZERS

## Dolma

with creamy tarragon sauce  
from a mix of lamb and veal

**115 000**

## Crispy oyster mushrooms

**59 000**

## Mushrooms on ketsi

**89 000**

## 🌶 Lobio from Kakhetian beans

Mashed beans with onion,  
herbs and spices.

**105 000**



- On this page,  
I feel very inspired



# DOUGH

<b>Qutabs</b>	
with veal	<b>45 000</b>
with herbs	<b>40 000</b>
with spinach and cheese	<b>50 000</b>
<b>Chebureki</b>	
with lamb	<b>45 000</b>
with veal	<b>45 000</b>
<b>Achma with sulkuni</b>	<b>100 000</b>
<b>Puri / shoti</b>	<b>7 500</b>

When it smells like fresh dough, I feel at home



# KHACHAPURI

**Megrelian khachapuri** **98 000 / 135 000**  
**small / large**

With sulkuni,  
Imeretian cheese, egg, butter.

**Imeretian khachapuri** **98 000 / 135 000**  
**small / large**

**Khachapuri** **105 000 / 155 000**

by traditional recipe

**small / large**

With homemade cheese  
and young sulkuni.

**Adjarian khachapuri** **95 000**  
Boat-shaped, with sulkuni,  
Imeretian cheese and egg.

**Khachapuri with pear** **138 000**  
and dor blue cheese

**NEW** **Megrelian khachapuri** **115 000**  
with truffle





## KHINKALI

Mini khinkali with mushrooms and truffle	<b>85 000</b>
Khinkali (5 pieces) with mushroom filling, saffron sauce, turmeric and truffle oil. Served sprinkled with grated parmesan.	
Khinkali with beef / lamb	<b>16 000</b>
Khinkali with mushrooms	<b>16 000</b>
Fried khinkali Beef / lamb, mushrooms	<b>16 000</b>



## SOUPS

Chikhirtma	<b>55 000</b>
Classic soup made with homemade broth, chicken and cilantro.	
Lentil soup	<b>65 000</b>
Kharcho soup	<b>94 000</b>
Traditional Georgian soup with beef, rice and herbs.	
Homemade chicken noodle soup	<b>52 000</b>
Presidential borscht	<b>98 000</b>
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 With smoked mashed potatoes	<b>190 000</b>
 <b>Ojakhuri with veal</b> With potatoes, vegetables, herbs and spices.	<b>150 000</b>
 <b>Chashushuli</b> Stewed veal with vegetables and herbs.	<b>150 000</b>
Ribeye steak	<b>450 000</b>
Beef stroganoff With mashed potatoes.	<b>162 000</b>
<b>NEW</b> Lamb chanakhi with garlic sauce	<b>195 000</b>



We cook it as if for  
our own family

# GRILLED SKEWERS

Lamb rack, 100 g	<b>98 000</b>	Chicken lula kebab	<b>72 000</b>
Chicken shashlik	<b>78 000</b>	Lamb lula kebab	<b>118 000</b>
Veal shashlik	<b>168 000</b>	Veal lula kebab	<b>116 000</b>
Young lamb shashlik	<b>168 000</b>		

# 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**

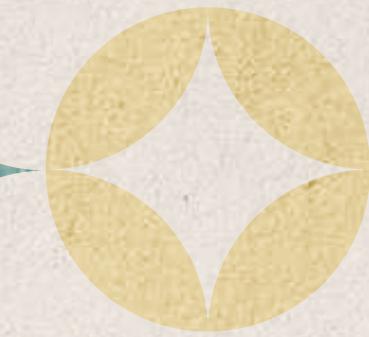
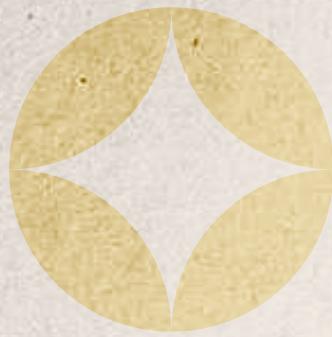
## Slow-cooked ribs

**1 320 000**

## Adjarian khachapuri (large)

**400 000**





## FISH DISHES

Dorado grilled	<b>280 000</b>
Salmon grilled	<b>280 000</b>



## POULTRY DISHES

Crispy chicken with creamy sauce	<b>135 000</b>
Chakhokhbili Stewed chicken in tomato sauce with spices and herbs.	<b>92 000</b>
Chkmeruli Fried chicken in creamy garlic sauce.	<b>140 000</b>
Chicken cutlets with mashed potatoes	<b>110 000</b>
Sous-vide chicken with broccoli and pesto sauce	<b>125 000</b>
<b>NEW</b> Chicken in nut tkemali sauce	<b>165 000</b>



## FISH DISHES

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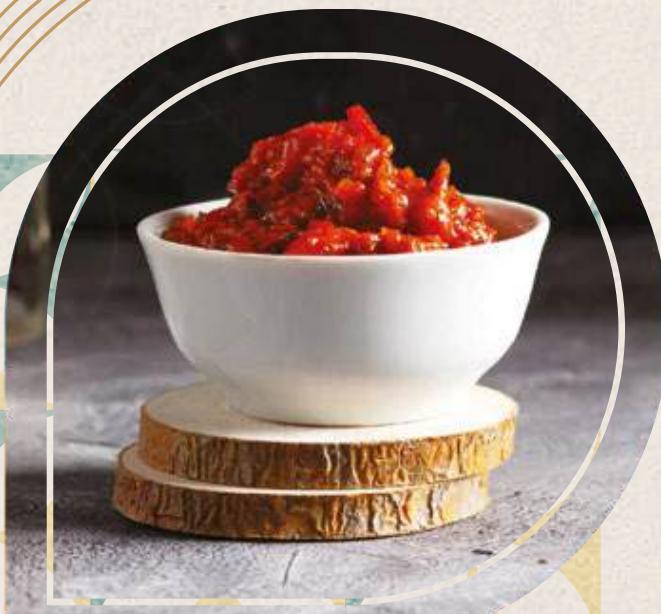
Grilled vegetable assortment	<b>90 000</b>
Grilled bell pepper	<b>52 000</b>
Grilled tomatoes	<b>42 000</b>
Grilled potatoes	<b>35 000</b>
Grilled mushrooms	<b>60 000</b>
Grilled eggplant	<b>38 000</b>
Grilled zucchini	<b>30 000</b>
Fried potatoes with oyster mushrooms	<b>42 000</b>
French fries	<b>39 000</b>
Mashed potatoes	<b>40 000</b>
Steamed rice	<b>40 000</b>



## SAUCES

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Satsibeli	<b>16 000</b>
Tkemali	<b>18 000</b>
Red adjika	<b>18 000</b>
Green adjika	<b>18 000</b>
Narsharab	<b>18 000</b>
Matsoni	<b>16 000</b>



# ДЕСЕРТЫ

Crème brûlée with vanilla ice cream	<b>160 000</b>
Homemade cake with whipped cream	<b>75 000</b>
Honey cake	<b>75 000</b>
Napoleon cake	<b>85 000</b>
Burnt cheesecake with "Isabella" grape	<b>105 000</b>

Homemade "Oreshki" cookies with condensed milk	<b>70 000</b>
With walnuts, cocoa and buttercream.	
Profiteroles	<b>68 000</b>
Chocolate fondant	<b>85 000</b>
Homemade ice cream	<b>20 000</b>
Fruit assortment	<b>380 000</b>
Churchkhela	<b>100 000</b>



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

