RESTAURANT

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CHEF'S SPECIAL DRINKS

Nani's ayran 250 ml	9
Seasonal fruit compote 1000 ml	16

COLD DISHES

«Khoncha» — board of traditional Georgian appetizers 1100 g Assorted pkhali, sulguni, hummus, bazhe sauce, ajapsandal, jonjoli	59
Beef carpaccio with parmesan chips and truffle sauce 195 g served tableside	47
Antipasti 240 g	57
Tchvishtari waffles with roast beef and sun-dried tomatoes 210 g	29
Tchvishtari with baked peppers and guda cream-cheese 230 g	26
Georgian cheese plate 380 g sulguni, imeretian , smoked suluguni, guda	38
Burrata with tomatoes and tarragon pesto 180 g/170 g/85 g	49
Roast beef with shiitake 155 g	39
Grandma's gebzhalia 400 g	26
Baked peppers with guda cream cheese 210 g	26
Dried beetroots with guda cream cheese 220 g	25
Pkhali with green beans/with spinach/with pepper 110 g	14
Chicken pate with tomato jam 280 g	19
Eggplant rolls with walnuts 180 g/5 g	16
Hummus with white beans 180 g/60 g/10 g	17
Ajapsandali 250 g/50 g/40 g	21
Megrelian satsivi 250 g	25
Grandma's jar of pickles 440 g/500 g	18
Pickles 280 g	18

SOUPS

Soup-kharcho 400 g	21	l Borsch with homemade buns	
Georgian mushroom soup with tarragon 380 g		Pumpkin cream soup 360 g	16
Chicken soup with homemade noodles and quail egg 400 g	14		

SALADS

Georgian vegetable salad 335 g 19

Georgian vegetable salad with walnuts 370 g

21

Broccoli and avocado green salad 245 g

26

Salad with chicken liver 350 g

24

Salad with duck breast and potatoes 330 g

49

Salad with sausages and roasted tomatoes 360 g

24

Warm chicken with smoked sulguni salad 275 g

25

Warm salmon salad with orange sauce 225 g

38

Crispy eggplant and cream cheese warm salad 300 g

22

Crispy eggplant salad with shrimp and guda cream cheese 300 g

35

FISH AND SEAFOOD

Octopus tentacles with aromatic vegetables 1/190 g	60
Fish cutlet with mashed potatoes and zuccini 150 g/190 g	56
Shrimp with spices and herbs 190 g/60 g	45
Dorado with vegetables 290 g	55

FLOUR

Puff khachapuri 500 g	33
Megrelian khachapuri 470 g	27
Adjarian khachapuri 400 g	25
Imeretian khachapuri 470 g	26
Khachapuri with pear and gorgonzola 370 g	30
Khachapuri with smoked sulguni 510 g	28
Aromatic flatbread with burrata and tomatoes 180 g/380 g	42
Classic Lobiani 200 g	12
Kutaby with greens/ chicken 140g/50g	14
Kutaby with cheese / potatoes 180 g/50 g	14
Mchadi with Imeritian cheese and satsebeli sauce 40.	14
Georgian bread 200 g	3

HOT DISHES Megrelian kharcho with gomi 555 g Mini khinkali with beef cheeks and pepper sauce 290 g 30

Mini khinkali with chicken and bazhe sauce 290g 28 Minced lamb cutlet with potatoes 180 g/150 g/60 g 39

Shkmeruli chicken 1/180 g

"Candies" with mushrooms, truffle paste and goat cheese 300 g

34

Dolma with matsoni sauce 160 g/50 g 25

Pork medallions with mushroom sauce 150 g/150 g/60 g 36

Elarji with matsoni 370 g/200 g

Veal chashushuli 300 g

37

Duck breast with berry sauce 130 g/60 g/50 g/10 g

74

Stewed beef tongue with mashed potatoes 360 g

48

Backed chick with spices and sun-dried beetroot 50 g

Chakhokhbili 300 g

25

Chicken schnitzel with herbs and cheese 250 g/50 g/25 g

Megrelian kuchmachi with fried elardji 300 g/150 g

Lobio"Kharkalia" 300 q/150 q

16

Beef Stroganoff with mashed potatoes and pickles 480 9

Crispy chicken cutlet with truffle mash 180 g/170 g/85 9

29

29

Veal cheeks with demi-glace sauce and mashed potatoes 180 g/160 g

CHARCOAL GRILLED DISHES

Crispy boat with chicken/lamb kebab with cheese and herbs 35/57 served tableside 440g/50g/30g/3g Ribeye steak (Black Angus) 300 g/60 g 105 Grilled sea bass 1/50 g/30 g 59 Grilled salmon fillet 140 g/50 g/150 g 56 Grilled dorado 1/60 g/30 g 58 Grilled vegetables 440 g 21 Grilled squid with garlic sauce 28 170 g

BARBECUE

Beef tenderloin barbecue	57	Lamb 150 g / 50 g / 155 g	44
170 g/ 100 g/35 g Lamb 170 g/ 100 g/35 g	46	Chicken 150g/50g/150g	27
Pork 200 g / 50 g / 155 g	37		

29

DESSERTS

"Kidobani" 120 g/50 g/10 g

Specialty dessert «Khedi» 225g/15g/7g/15g	15	Sour cream cake with strawberries	20	Nut formed desert with condensed milk 6 pcs	74
Baklava with ice cream	20	Honey cake 150 g	15	Ice cream/sorbet 50 g	Ę
Pistachio roll with raspberries	21	Tiramisu 220 g	22	vanilla / chocolate / strawberry /lime- lemon / saperavi / strawberry	
120g/9g Choux buns 185g	14	"County ruins" 180 g	20	Georgian jam 💩 g	7
Napoleon 300 g	20	"Charosi" with mango and stevia	18	walnut/white cherry/dogwood/figs	
Melted cream cheesecake 215 g	28	Riscuit with vanilla cream and	14	Fruit platter 1000 g	47

strawberry sauce 160 g/30 g

17

Chicken 180 g / 50 g / 150 g