

MAIN COURSES

მაცალბე მომზადებული კერძები

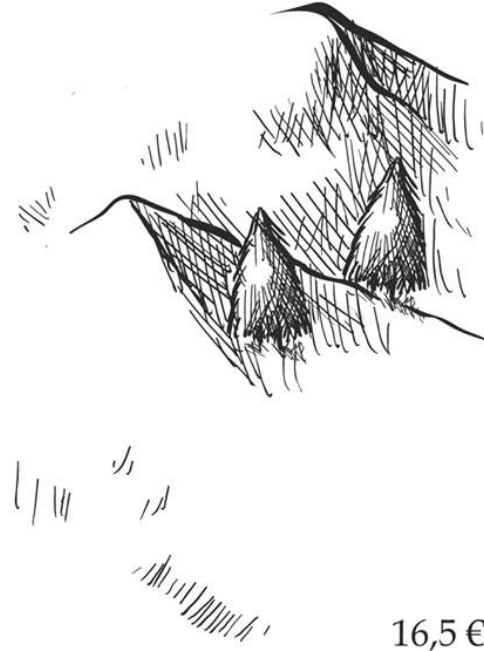
All main courses are served with a side dish and a sauce of choice

GARNISH

Savoury potato wedges
Grilled vegetables
Home-made french fries

SAUCES

Mild walnut adjika
Red adjika
Green adjika
Sweet pomegranate
Tkemali
Tomato satsebeli



MUTTON SHASHLIK

16,5 €

CHICKEN FILLET SHASHLIK

11,9 €

PORK NECK SHASHLIK

12,9 €

PORK BELLY SHASHLIK

13,5 €

VEAL SHASHLIK

14,9 €

SALMON SHASHLIK

15 €

PORK AND BEEF LULA KEBAB

11,5 €

MUTTON AND VEAL LULA KEBAB

14 €

CHICKEN AND TURKEY LULA KEBAB

10,5 €

STEW S IN A TRADITIONAL CLAY DISH

ცხელი კერძები კეცბე

KATMIS CHASHUSHULI

Chicken stew with bell peppers in
sour cream sauce

7,9 €

SHKMERULI

Stewed chicken in garlic creamy sauce

11,5 €

KHBOS CHASHUSHULI

Veal stew in tomato sauce

8,5 €

DESSERTS

დესერტი

HONEY PIE WITH WALNUTS AND CARMEL

4,5 €

GEORGIAN FLAKY PASTRY WITH WALNUTS „PAKHLAVA“

4 €

CHEESECAKE

5 €



KHACHAPURI

ცომეული

This is one of those dishes, that will lighten your mood with it's genius simplicity. Home-made dough and georgian cheese, made by local farmers by special georgian recipe – these are the main ingredients of the traditional khachapuri. Khachapuri is different in each region of Georgia: in Imeretian region, they bake khachapuri round, In Megrelian region they put cheese not only inside, but on the top as well. In Adjarian region, which is by the sea, khachapuri is really special – it is boat shaped with cheese and an egg yolk, which symbolizes the setting sun.



IMERULI

Traditional yeast dough khachapuri of Imereti region with georgian cheese, smeared with a bit of butter

8,9 €

ADJARULI

Boat shaped yeast dough khachapuri from Adjaria region with georgian cheese and an egg yolk

9,5 €

MEGRULI

Yeast dough khachapuri from Megrelian region with georgian cheese and cheese crust of the top. Our chef's favourite.

10,5 €

SAODJAKHO

Flaky dough khachapuri with georgian cheese

9,5 €

MCHLOVANA

Flaky dough khachapuri with georgian cheese, eggplant and spinach

9,5 €

TBILISURI

Flaky dough khachapuri with georgian cheese, chicken breast and fresh coriander

9,5 €

KUBDARI

Yeast dough regional Svanetian dish with pork and veal marinated in red wine

9,9 €

ORAGULIT

Flaky dough khachapuri with georgian cheese, smoked salmon and spinach

9,5 €

SAMEPO

Boat shaped yeast dough khachapuri with georgian cheese, pork and veal marinated in red wine, egg and coriander

9,9 €

KHINKALI

ხინკალი

MTIULURI

Beef and pork, 5 pcs.

7 €

KALAKURI

Beef and pork with coriander, 5 pcs.

7,5 €

SOKOTI

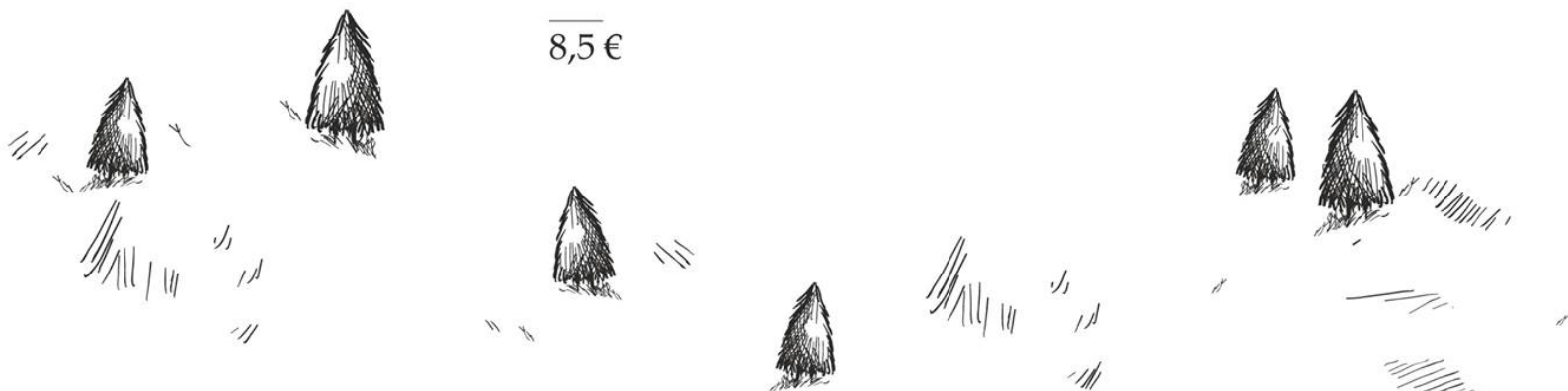
Button mushrooms, boletus mushrooms, tarragon 5 pcs.

7 €

TSXVRIT

Mutton 5 pcs.

8,5 €



SOUPS

წვნიანები

KHARCHO WITH MUTTON

Soup with mutton, rice and tarragon. Spicy

6,5 €

KHARCHO WITH BEEF

Traditional spicy soup with beef, rice and coriander

5,9 €

LOBIO

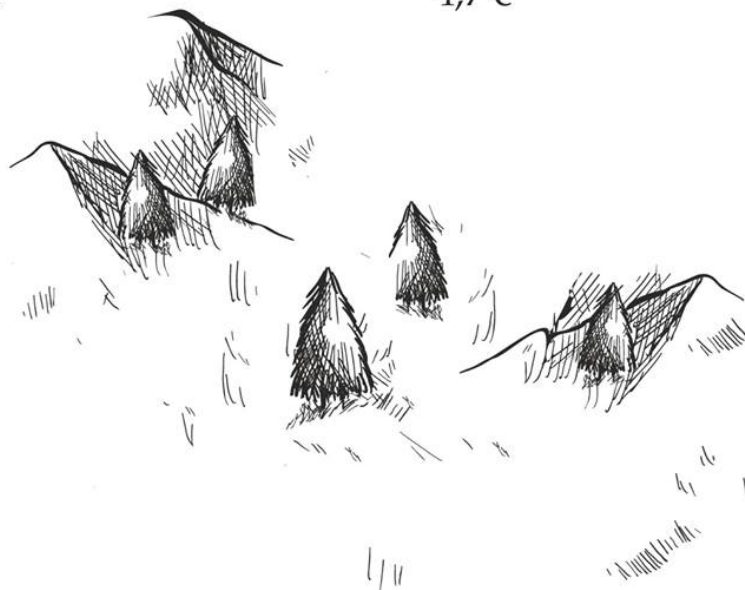
Thick red bean soup served with pickled vegetables

4,7 €

CHIKHIRTMA

Chicken soup with egg and coriander

4,5 €



SALADS

სალათები

GEORGIAN SALAD

Fresh tomatoes, cucumber and spinach with walnut sauce dressing

4,9 €

SALAD WITH GEORGIAN GOAT CHEESE

Crispy Romaine lettuce, rocket salad, cherry tomatoes and fresh goat cheese with pumpkin seeds

7,5 €

EGGPLANT SALAD

Fried eggplant and bell peppers with herbs and olive oil dressing

5,9 €

APPETISER

ცივი კერძები

SET OF PKHALI

Minced and chopped spinach, carrot, leek and beetroot with ground walnut

6 €

EGGPLANT ROLLS

Traditional fried eggplants with walnut paste filling

6 €

CHEESE PLATE

Assorted georgian cheeses with marinated olives

9,5 €

CHICKEN PKHALI

Chicken appetizer with pomegranate seeds, fresh coriander and walnuts

6,5 €

FRESH VEGETABLES AND HERBS

5,5 €

