

SALADS

Rustic salad with Kakhetian oil – ripe tomatoes, fresh cucumbers and red onion, dressed with aromatic Kakhetian oil and seasoned with fragrant Svanetian salt



€16

Spiced chicken salad with blackcurrant salsa – juicy chicken fillet, slow-cooked in an aromatic marinade and served on a bed of crisp iceberg lettuce and fresh radish. A vibrant berry salsa adds a sweet-and-tart summery note, while green emulsion and aromatic oil complete the flavour

€25

Roasted beetroot salad with tkemali and sheep's cheese – sweet roasted beetroot in a vivid red tkemali sauce with a touch of pomegranate narsharab for a refined tang. Served with delicate cream cheese and grated sheep's cheese and finished with fragrant green oil

€19



Large Green Salad with Tarragon and Figs – a generous mix of summer greens and fresh vegetables with juicy figs, served with our signature tarragon dressing

€25

Salad with sulguni and tomatoes – a world classic with a true Georgian twist – tender sulguni cheese, assorted ripe tomatoes and zesty green adjika

€22

Jonjoli Salad – tender beans, crisp iceberg lettuce, pickled cherry tomatoes and gherkins are paired with fragrant jonjoli, all dressed in Kakhetian oil. Finished with a Dijon mustard dressing and smoked sulguni cheese, this vibrant salad offers a rich combination of fresh and traditional Georgian flavours.

€21



STUMARI Restaurant

SOUPS

Beef Kharcho – the king of soups. It is rich, spicy and hearty, with slow-cooked beef, fresh herbs and a generous blend of Georgian spices



£21



Borscht with stewed beef – the true taste of homemade borscht, as made by grandma, served with a shot of aromatic chacha and garlic brioche

£21

Chicken Chikhirtma – a traditional Georgian soup with a rich, slightly tangy flavour and silky texture. It is made with free-range chicken, fresh coriander, and piquant adjika oil



£17



Cold Beet Soup – This is a refreshing chilled soup made with sweet beetroot, sour cream, boiled potatoes and quail eggs. Finished with fragrant dill and herb oil, it has a light, vibrant flavour that's perfect for a warm day

£16

HOT DISHES

Mum's cutlets – golden, juicy patties that will take you back to your childhood. Served with velvety celeriac purée and a zesty salsa sauce. A homestyle flavour with a modern twist, prepared with care and affection



£26

Ojahuri – succulent pork sautéed with golden potatoes, sweet bell peppers, onions and a generous handful of fresh herbs. Seasoned with garlic and spices, it evokes the warmth of a home where food is loved and shared



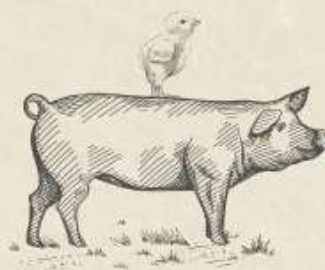
£28

Shkmeruli – tender chicken in a fragrant garlic and cream sauce, Imeretian style. Pickled green tomatoes and fresh coriander add a piquant accent

£29



HOT DISHES



Braised pork in red wine and pomegranate sauce 29
slowly braise tender pork in red wine and pomegranate juice until perfectly soft. The subtle tartness of blackcurrant adds depth, and the dish is served with mushroom pearl barley risotto (perlotto) and beetroot tartare for a warm, balanced

Mushroom Chashushuli – juicy oyster mushrooms stewed with onions and 26
fragrant herbs and served with our signature tarragon dressing. This light, aromatic dish embodies the spirit of countryside cooking: simple ingredients, generous flavour and authentic Georgian character

Slow-braised veal in a rich Saperavi wine sauce with green purée – tender and deep with a warm vinous note. Served with velvety 35
celery purée, pickled onions and a drizzle of fragrant green oil



Fried potatoes with mushrooms and sour cream – a comforting dish of golden 19
fried potatoes, oyster mushrooms, caramelised onions, fresh herbs and garlic. Served with sour cream, just as you would find on your grandmother's summer veranda

Gurian style chicken – Slow-cooked tender chicken in a velvety 32
sauce of sweet peppers and roasted hazelnuts. Rich, nutty flavours and fragrant Georgian spices come together in this warm, comforting dish that will make you feel right at home



Chicken Chakhokhbili – This traditional Georgian dish features tender chicken 28
that is slowly simmered in a rich tomato sauce with vegetables and fresh herbs. Topped with a delicate poached egg, the dish is elevated to new heights, creating a perfectly balanced and comforting flavour



Veal Chashushuli – Slowly simmered tender veal with 39
tomatoes, sweet peppers, onions and white wine. Finished with fresh herbs, this hearty dish encapsulates the rich, vibrant flavours of one of Georgia's most cherished culinary traditions



GRILL

Kakhetian shashlik – the true taste of Kakheti, with pork that is simply salted and grilled over charcoal. A pure flavour, just like in Kakhetian villages

27 ₾

Caucasian shashlik – pork marinated in mineral water, spices and vinegar. Juicy and aromatic, just like childhood holidays at the dacha

27 ₾

Lula kebab – delicate and juicy minced meat skewers, grilled to perfection

23 ₾

Chicken shashlik – tender chicken fillet grilled to a golden crust

21 ₾

Shashlik assortment – perfect for sharing. A mix of pork neck, chicken and veal shashlik served with roasted vegetables, hot shoti bread and marinated spicy onions

89 ₾

Grilled vegetables with chimichurri sauce – fragrant vegetables with an herb-based sauce

19 ₾

SAUCES

4 ₾

- Farm sour cream
- Tkemali

- Satsébeli
- Narsharab

- Wine vinegar
- Adjika



KHINKALI

***Khinkali** – juicy, flavourful Georgian dumplings filled with broth and a warm, hearty filling

- Beef & pork 2,60 ₾

*Minimum order: 3 pcs.



- Beef 2,80 ₾
- Lamb 2,90 ₾
- Cheese and mushroom 2,70 ₾



FROM THE OVEN

Adjarian khachapuri – a golden boat of happiness filled with stretchy cheese, tender dough and a glowing egg yolk like the sun on your plate

21

Lobiani – beans slow-cooked with spices until velvety smooth, wrapped in fragrant sourdough pastry. It's just like something a Georgian grandmother would take from the oven: spiced, hearty and full of care

17

Kubdari – spiced meat baked in dough, just as it would be made in the mountains – hearty, generous and full of character

28

Imeretian khachapuri – a warm circle of tender dough filled with melted homemade cheese. Soft and comforting, it's like a summer morning at the dacha when everything is still ahead of you. One slice and you're home

23



Shoti – fresh Georgian bread that is hot, aromatic and has a crisp crust. It is meant to be torn by hand – no knife or extra words needed

5

Mchadi – Cornmeal flatbreads that are the perfect accompaniment to kharcho or lobio

5

Homemade sourdough bread – warm with a dense crumb and soulful flavour. The kind neighbours used to bake and share this bread

6



SIDE DISHES

- Tender boiled potatoes with dill and a generous spoon of butter** – just like in childhood 14
- Elarji** – stretchy cornmeal mamaliga with delicate suluguni cheese – a true Megrelian classic 14
- Spiced fried potatoes** – with a golden crust and homestyle character 14
- Mushroom perlotto** – a cosy alternative to risotto with the delicate flavour of slow-cooked pearl barley and a hint of the forest 14
- Rice with vegetables** – light and aromatic, perfect as a side dish or a summer main 14

DESSERTS

- "Ptichye Moloko" with Baileys and chocolate** – a tender dessert evoking happy memories, comprising an airy sponge cake, a vanilla soufflé with condensed milk and a hint of liqueur, all covered in a rich dark chocolate glaze 19
- Honey cake with caramel sauce and homemade ice cream** 19
just like at Grandma's festive table, but with a modern twist. It consists of thin layers of chestnut honey cake with a hint of vanilla, soaked in a mixture of sour cream, heavy cream, and dulce de leche. Served with homemade creamy ice cream and a rich caramel sauce
- Napoleon** – a classic with the aroma of childhood: delicate layers of flaky pastry soaked in homemade custard made with milk, cream, and vanilla, finished with a raspberry sauce. A soft, melt-in-your-mouth dessert – like a warm greeting from a family photo album 19
- Pear Strudel** – a warm strudel filled with juicy pears and served with a delicate vanilla sauce and a scoop of ice cream – a dessert that evokes the feeling of cosy evenings at home with a cup of tea 19



COCKTAILS

Clouds of Kakheti 180 23

Airy, creamy, soft – like heartfelt conversations after the harvest. Zigu adds depth, brandy adds a sunny character, and the sour texture adds that delicate touch that evokes a feeling of warmth and dreaminess. Kakheti in a glass. A cloud you can taste

Aperol Spritz 240 23

A sunny aperitif. Aperol's light bitterness, sparkling effervescence and zesty freshness make this a drink that smells of summer and celebration

Love is... 150 23

A sweet childhood dream, now in an adult format. The nostalgic taste of your favourite strawberry bubblegum with a hint of pineapple tartness, based on light rum

Raspberry Story 180 23

A sweet and sour cocktail made with gin and raspberry infusion. It has tea notes, a rich berry flavour, and a delicate balance of dryness, acidity, and sweetness. Inspired by the classic Clover Club

Naked Margarita 125 21

An elegant twist on the classic. Transparent and 'naked' – fresh with lemony acidity and a smoky aftertaste

Negroni 110 21

Bitter elegance. A legendary cocktail where every note speaks of strength and endurance

VODKA

Absolut	9
Absolut Citron	10
9 Mile	10

WHISKY

Kilbeggan	13
Jameson	15
Jim Beam	15
Auchentoshan	17

GIN

Larios	12
Tanqueray	15



COCKTAILS

Apple Pie Sour 180 23

A homemade apple pie in a glass with warm whiskey, spiced apple and cinnamon. The taste of cosiness, as if it has just come out of Grandma's oven

Cheri Lady 180 23

Musical nostalgia in a glass. Whisky with cherry and caramel notes and a hint of cinnamon – a cocktail that sounds like a Modern Talking song

Bloody Mary 200 21

A classic with character, offering a rich tomato flavour with hints of pepper and spice for those who enjoy bold tastes

Gin & Tonic 200 21

The perfect combination of gin and tonic: sparkling freshness and a timeless classic

Espresso Martini 150 21

Created in the '80s by Dick Bradsell for a model who wanted "something that would wake her up and excite her". Almost half a century later, the cocktail still delivers. Our version has a subtle oriental touch of halva

Cosmopolitan 140 21

A 90s icon given a new twist. Vodka, citrus liqueur and a 'Cranberry-Cardamom' infusion create a bright, sweet-and-sour balance. Classic, but deeper and richer in flavour



INFUSIONS

(50 ml) 7 ₾

Cranberry, Cardamom, Anise

Sour like the memory of a first kiss. It is spicy, like grandma's winter kitchen filled with the aroma of cinnamon and mandarin peels. Cranberry with character — not for the hasty

Raspberry & Earl Grey Tea

An infusion like a conversation in the garden at dusk. Raspberry caught in a sunbeam, mingling with noble, slightly smoky tea. The taste is soft and soulful, like tea brewed in an old kettle on a wooden stool

Duchess

Pear with an apple soul. In a shot glass, it's the same flavour as in the round glass bottle, only now with a touch of alcohol and a deep aftertaste

Cherry, caramel and cinnamon

It's as if someone has melted Grandma's caramel into a shot glass and added a pinch of winter magic. It's warm and cosy with a spicy aftertaste

Barberry Candy

That childhood favourite, only with an adult twist. It's fun, sweet and just a little daring

Spicy Tomato

Like brine after a feast, but with an alcoholic kick. Spicy and tomato-rich with a hint of pepper. It brings back thoughts of barbecues and late-night gatherings

Creamy Limoncello

Like lemon pie melting in the sun. Milk, lemon and egg yolk — as gentle as a childhood blanket

Limoncello

Lemons as if picked from a neighbour's garden in the south. A classic that evokes summer, freedom and holidays

TEQUILA

(50 ml)

Jose Cuervo Especial Silver	13
Libelula Reposado	15

LIQUEURS BITTERS

(50 ml)

Jägermeister	12
Aperol	12
Campari	12
Kahlúa	12
Baileys Irish Cream	12
Fireball	12



VERMOUTH

(70 ml)

Martini Bianco	11
Martini Rosso	11

COGNAC BRANDY

(50 ml)

Iori VS Shumi	11
Iori VSOP Shumi	13

RUM

(50 ml)

Chairman's Reserve White Rum	13
Bacardi Carta Blanca	11

INFUSIONS

(50 ml) 7 ₾

Hrenovuha

Spicy and strong, just like an argument at the dinner table. Authentic, unfiltered and unpolished

Pertsovka

Fiery like a favourite song at 2 a.m., it's a blend of peppers in the right proportions — perfect for those who like to keep things exciting

CHACHA

(50 ml)

Chacha Kakheti's	7
Chacha Saperavi Oak Shumi	12
Chacha Rkatsiteli Shumi	11

BOTTLED BEER

(500 ml)

IPA Shavi Lomi	14
APA Shavi Lomi	14
Black Shavi Lomi	14



DRAFT BEER

(400 ml)

Kazbegi Lager	8
Bavaria Lager	11
Helles	10



HOMEMADE LEMONADE

300 ml 10 €

1 L 29 €

Mango-Passion Fruit

Tropical sweetness balanced with a delicate tang

Yuzu-Lime

Japanese citrus with the refreshing zest of lime

Strawberry-Lychee

Juicy strawberries with an exotic hint of lychee

Tarragon

The iconic flavour

Pomegranate-raspberry

Lemonade with raspberry syrup and pomegranate juice

SOFT DRINKS

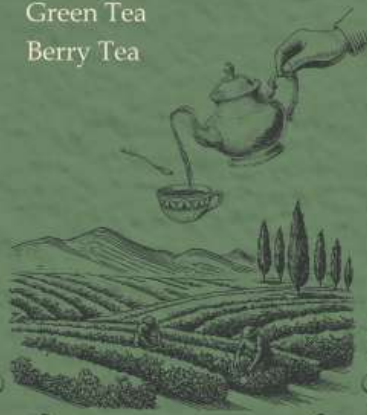
Cola	330	7
Cola Zero	330	7
Fanta	330	7
Schweppes	230	7
Burn Energy	330	9
Nabeghlavi	500	6
Bakhmaro	500	5
Mtis Water	500	5
Kazbegi Lemonades	500	7
Natural juices	250\1L	6\20
Georgian compotes	250\1L	6\20

CLASSIC TEA

400 ml 8 €

1 L 16 €

Black Tea
Black with bergamot
Green Tea
Berry Tea



STUMARI Restaurant

TOPPING

Milk	100	2
Syrup	25	3
Honey	50	3
Lemon	50	3
Ginger	10	3
Mint	10	3



SIGNATURE TEA

400 ml 14 €

1 L 26 €

Raspberry and Cardamom Punch

Spicy raspberry flavour

Herbal tarragon

Herbal tea with tarragon syrup

Ginger, honey and lemon

Black leaf tea with ginger and honey

MULLED WINE

Classic Mulled Wine

400 25

A warm drink with notes of orange, cinnamon, and cloves – it warms the soul and creates a cozy atmosphere. Served aromatic and rich, just like the best winter memories

Pear Mulled Wine

400 25

A winter garden in a glass – the sweetness of pear and Duchess soda, warming spices, and smooth Kakhetian wine

COFFE

Espresso	7
Americano	8
Cappuccino	10
Latte	10
Iced latte	13
Espresso tonic	13