



APPETIZERS

TARTARE VITELLO TONNATO	30
Tuna Sauce, Capers, Sourdough Bread	
BURRATA PESTO	33
Pistachio Pesto, Sun-Dried Tomatoes	
BURATTA TOMATO	32
Puccia, Pesto	
CAPRESE	25
Mozzarella, Tomatoes, Balsamic Vinegar, EVOO	
MORTADELLA PUCCIA★	33
Basil Cream, Pistachio	
CAESAR SALAD	33
Romano, Grilled Chicken Thigh, Parmesan	
RAMIRO PEPPERS	26
Mascarpone & Ricotta Cream, Anchovy, EVOO	

PIZZAS

MARGHERITA	23
4 FORMAGGI Bianco / Rosso	31/30
SALAMI	25
TRUFFLE	33

PASTA

AMATRICIANA	26
Bucatini, Guanciale, Tomato Sauce, Pecorino	
TRUFFLE	29
Tagliatelle, Truffle Sauce, Parmesan	
CACIO E PEPE	27
Lumache, Pepper, Pecorino, Parmesan	
AL RAGU	30
Cavatelli, Classic Bolognese Sauce	
LASAGNA	28
ALLA VODKA ★★	28
Lumache, Vodka Sauce, Nduja, Mozzarella, Parmesan	
PESTO	30
Spaghetti, Basil Pesto, Stracciatella, Pine Nuts	
RAVIOLI	25
Ricotta, Sun-Dried Tomatoes, Parmesan	
CARBONARA	28
Spaghetti, Guanciale, Egg Yolk, Pepper, Pecorino, Parmesan	

MAIN DISHES

COTOLETTA ALLA MILANESE	39
Veal Cutlet, Breadcrumbs, Lemon	
SALTIMBOCCA	36
Tenderloin, Prosciutto, Sage, White Wine	
TAGLIATA	28
Arugula, Meat Sauce, Parmesan	

DESSERTS

PAVLOVA	18
Berries and Jam, Chantilly Cream	
TIRAMISU	18
Classic Recipe	

COCKTAIL MENU



FRENCH DISPATCH

Crème de cassis liqueur, citrus bitters, red sweet vermouth, kombucha, sparkling wine, rhubarb bitters.

Herbal taste turns into notes of blackcurrant with the delicate salty sourness of olives. Herbal, bitter, sparkling.



THE CURE

Gentian liqueur, gin, vermouth, aloe cordial, tonic.

A bittersweet aperitif with aromatic gin notes and the soothing touch of aloe.



SUPRA

Khinkali-infused vodka, tomato mix, flower honey, ajika, Worcestershire sauce, lemon.

A savory Georgian-inspired variation of Bloody Mary, featuring traditional khinkali flavors balanced by spicy ajika and honey sweetness.



VIOLET FRENCH

Strawberry gin, violet, sparkling wine, lemon, sugar, bitter burlesque.

A light and sparkling cocktail with the floral aroma of violet and fresh strawberry. Lemon and bitters balance the sweetness, keeping the taste bright and refreshing.

MAIN COURSE • ANY TIME COCKTAILS

27 GEL



FUR FUR

Feijoa distillate, Mtsvane wine, herbal liqueur, lime cordial, brut foam.

A refreshing cocktail with exotic feijoa flavor, wine notes, and an herbal finish.



GREEN

Gin, dry sherry, green apple liqueur, lime cordial.

Green pea and apple taste with crunchy notes in the aftertaste. Sweet, sour and fresh.



NOT GIN BREEZE

Elderflower liqueur, rum infused with mint, lemon, cucumber, egg white.

A refreshing cocktail with delicate elderflower aromas and cooling notes of cucumber and mint.



HOGSMEADE

Gin infused with orange, herbal mint liqueur, honey, lemon.

Refreshing, minty, and citrusy flavor. Sweet and sour with a hint of cool mint. Warm and flavour cocktail.



FRANKLIN 2.0

Sloe gin, punt e mes, orange aperitivo, plum bitter.

A sophisticated blend where sloe gin meets bitter-sweet vermouth and orange aperitif, while plum bitters add depth of taste.

**ONE DAY IN PARIS**

Raspberry gin, coconut rum, almond liqueur, lime cordial.

A romantic cocktail where raspberry gin and coconut rum create a vibrant fruity base. Almond liqueur adds silky texture while lime brings perfect balance to this Parisian-inspired creation.

**SUNSET BLVD**

Tequila, herbal liqueur, passion fruit.

Sour, tropical, the freshness of tequila and passion fruit is emphasized by light herbal notes.

**BELLA CIAO**

Spiced rum, Pedro Ximénez, herbal liqueur, strawberry, lemon, cream cheese, milk, simple syrup.

A cocktail in the classic milk punch style using a milk clarification technique for a silky texture and clean taste. The sweet-and-sour balance of spiced rum, Pedro Ximénez sherry, and herbal liqueur is lifted by the freshness of strawberry and lemon.

**OLD F.C.**

Bourbon, dark aged rum, pedro ximenez, banana syrup, cardamom, and classic bitters.

A strong, spicy, and sweet twist on the classic cocktail in a new interpretation.

**POST SOVIET SIP**

Buckwheat-infused vodka, white cocoa liqueur, cream.

A creamy cocktail with nostalgic notes of buckwheat, enriched by smooth white chocolate and velvety dairy finish.

**SMOKE AND OAK**

Smoke distillate, dry vermouth, artichoke liqueur, pomegranate

A smoky cocktail with woody notes, a bitter finish and pomegranate tartness.

**MISS GRACE**

Salted butter bourbon, maple syrup, lemon fresh, almond foam.

A sweet and salty cocktail with caramel notes, almond, and refreshing lemon acidity.

**SALTY ISLAND**

Salted butter bourbon, red vermouth, chestnut liqueur, chocolate bitters.

Strong and sweet. A variation on the classic Manhattan cocktail but with a creamier taste.

**PERSIAN DAIQUIRI**

White rum, whiskey-based herbal liqueur, saffron, fresh lime.
Rum's richness complemented by Drambuie's honeyed notes,
Chartreuse's herbal complexity, lime's zesty brightness,
and saffron's exotic spice - a bold, harmonious flavor adventure.

**NEO DRY**

Gin mix, vermouth mix, absinthe, Sherry fino, cucumber.
A dry Mediterranean cocktail with a complex herbal bouquet and a light
cucumber freshness.

COFFEE • APPETIZER • STRONG

26 GEL

**C.C.C.**

Brandy, coffee liqueur, liqueur nocino, creams, bitters.
Creamy drink with coffee-chocolate profile.

**ALMOND TINI**

Vodka, coffee liqueur, espresso coffee, almond foam.
Coffee / almond. A variation on the classic espresso martini
with the addition of almond liqueur foam.

NON-ALCOHOLIC • HEALTHY • BOTANICAL

23 GEL

**VIRGIN ALOE**

Zero-proof gin, aloe cordial.
A soft drink based on non-alcoholic gin with aloe and cucumber.

**FLORAL GIN TONIC**

Zero-proof gin, rose water, lime cordial, saffron.
A floral, refreshing blend - botanical gin's crispness meets rose's delicate
perfume, zesty lime adds vibrant citrus notes, while saffron lends an exotic,
slightly earthy spice over tonic's effervescent base.

**ORANGE IN A GLASS**

Apricot brandy, Kisi amber wine, hazelnut liqueur, orange shrub.

A rich orange cocktail with a multi-layered fruit profile from apricot brandy and amber wine. Hazelnut liqueur adds warmth, while the citrus shrub provides a tangy finish.

**THE FRIEND APPROACH**

Spicy rum, Nasharab, palm sugar, balsamic sauce, fake egg, creole bitter.

A bold, savory-forward concoction where the spicy heat of rum meets the rich, umami depth of nasharab and balsamic sauces, smoothed by a touch of palm sugar. An adventurous and complex flavor.

**ALAZANI VALLEY**

Bourbon infused with quince, green apple liqueur, ginger, lemon, sugar, fake egg.

A smooth, autumnal drink where the spiced sweetness of quince-infused bourbon harmonizes with the bright zing of green apple and ginger. It's both comforting and refreshing, with a silky texture.

**ALI AND NINO**

Gin infused palo santo and lemongrass, lime cordial, Georgian kombucha with passion fruit and ginger, orange bitter.

A spiritually aromatic and tropical cocktail where the sacred wood and citrus notes of gin are amplified by the tangy, fizzy kick of passion fruit kombucha. Both exotic and beautifully balanced.

**CHACHAGRONI**

Chacha infused cherry, vermouth, bitter infused coffee, bitter tonka.

A rich and bittersweet cocktail with the deep cherry notes of chacha and the smooth warmth of vermouth. Coffee bitter and tonka add a dry, spiced finish.

**THE FRIEND APPROACH**

Tequila, herbal liquor, orange aperitivo, squid ink, honey, sriracha, lemon.

A bold and layered cocktail with herbal bitterness, citrus brightness and a subtle brininess from squid ink. Honey softens the heat of sriracha, leaving a long, faintly oceanic finish.

WINE LIST

SPARKLING

SATRFO	Chinuri Kakhuri Mtsvane Pet-Nat / Sakartvelo, Kakheti, 2025	80
SATRFO	Kisi (Orange) Pet-Nat / Sakartvelo, Kakheti, 2024	80
WET DOG	Chinuri Goruli Mtsvane Pet-Nat / Sakartvelo, Kartli, 2023	80
WET DOG	Shavkapito Budeshuri Rose Pet-Nat / Sakartvelo, Kartli, 2023	80
LOKOKINA	Krakhuna / Sakartvelo, Imereti, 2025	90
ORI MARANI	Chinuri Goruli Mtsvane Shavkapito Pet-Nat / Sakartvelo, Imereti	80/18
ORI MARANI	'Laora' Extra Brut Rose (Traditional) / Sakartvelo, Imereti, NV	120
BU & KHARI	Aladasturi Rose Pet-Nat / Sakartvelo, Imereti, 2024	90
VIVERE WINE	Saperavi Pet-Nat / Sakartvelo, Kakheti, 2024	90
VIVERE WINE	Goruli Mtsvane Chinuri Pet-Nat / Sakartvelo, Kakheti, 2024	90
ANTOINE BOUVET	Extra Brut Rose / France, Champagne	300
WILLIAM SAINTOT	Prestige Champagne Premier Cru / Champagne	250
PIERRE PAILLARD	'Les Parcelles' XIX Extra Brut Grand Cru / Champagne	350
LOUIS ROEDERER	Collection Champagne 0,375ml / Champagne	150
LA TORDERA	Saomi Prosecco Brut / Italy, Veneto	80/18
JACQUES BRUÉRE	Brut Reserve / South Africa, Western Cape, 2014	150
DU TOITSKLOOF	Sauvignon Blanc Brut / South Africa, Western Cape	120

WHITE

AGIDELA	Goruli Mtsvane / Sakartvelo, Kartli, 2023	80
BAIA'S WINE	Tsitska Tsolikouri / Sakartvelo, Imereti, 2024	80
KAKHA VAKHTANGADZE	Tsolikouri / Sakartvelo, Racha, 2024	70/17
KAKHA VAKHTANGADZE	Khikhvi / Sakartvelo, Racha, 2024	95
KAKHA VAKHTANGADZE	Rachuli Tetra / Sakartvelo, Racha, 2024	90
LAPATI	'Chaku' Rkatsiteli / Sakartvelo, Kakheti, 2023	80
LAPATI	'Tetris' Mtsvane / Sakartvelo, Kakheti, 2023	80/18
TERRA KISI	Sauvignon Blanc / Sakartvelo, Kakheti, 2023	70/17
AVELEDA	Vinho Verde Fonte / Portugal, Vinho Verde, 2025	65/16
FAMILLE LANCON	La Solitude Blanc / France, Côtes du Rhône, 2023	110
MOILLARD-GRIVOT	Chablis (Chardonnay) / France / Burgundy, 2021	180
JOSEPH DROUHIN	Mâcon-Lugny (Chardonnay) / France, Burgundy, 2021	200
DOMAINE DE BOISCHAMPT	Chardonnay Orange / France/Beaujolais, 2023	140
MARIMAR ESTATE LA MASIA	Chardonnay / USA, Russian River Valley, 2020	350
WEINGUT MACK	Riesling Spätlese Trocken / Germany/Rheingau, 2022	120
KRACHER	Pinot Gris / Austria, Burgenland, 2019	110
EL EQUINOX	Chenin Blanc / South Africa, Swartland, 2023	150
SIJNN	Viognier / South Africa, Western Cape, 2021	180
MARLBOROUGH SUN	Sauvignon Blanc / New Zealand, Marlborough, 2022	120

ROSE

LABARA Ojaleshi Chkhaveri / Sakartvelo, Imereti, 2021	100
SUMMERY Shavkapito / Sakartvelo, Kartli, 2024	90
DOMAINE OTT Clos Mireille / France, Provance, 2020	230
CHÂTEAU D'ESCLANS Whispering Angel / France, Provance, 2021	120
FRESCOBALDI Alie Rose / Italy, Toscana, 2021	140
M. CHAPOUTIER Mathilda (Grenache) / Australia, Victoria, 2019	90

AMBER

AKHMETA WINE HOUSE Mtsvane / Sakartvelo, Kakheti, 2021	90
BARBALE Chinebuli / Sakartvelo, Kartli, 2022	90
DISVELI ESTATE Meskhuri Mtsvane / Sakartvelo, Samtskhe-Javakheti, 2024	150
DISVELI ESTATE '3 Angels' Mtsvane Kisi Khikhvi / Sakartvelo, Kartli, 2024	95/20
DISVELI ESTATE Khikhvi / Sakartvelo, Kakheti, 2024	95
DO RE MI Mtsvane Kakhuri / Sakartvelo, Kakheti, 2021	90
IBERO Rkatsiteli / Sakartvelo, Kakheti, 2022	80
IBERO Khikhvi / Sakartvelo, Kakheti, 2024	80/17
IVERITAS Kisi / Sakartvelo, Kartli, 2024	90
LOKOKINA Krakhuna / Sakartvelo, Imereti, 2023	90
SAD MELI Mtsvane Tsolikouri / Sakartvelo/Racha, 2021	80
VIVERE Rkatsiteli / Sakartvelo, Kakheti, 2023	80/17
VIVERE Rkatsiteli / Sakartvelo, Kakheti, 2024	80
VINE PONTO Rkatsiteli / Sakartvelo, Kakheti, 2018	80

RED

ANEMO	Alexandrouli Mujuretuli / Sakartvelo, Racha, 2023	110
LUKASI	Saperavi / Sakartvelo, Kakheti, 2020	130
SOLOMNISHVILI	'Thank you' (Saperavi) / Sakartvelo, Kakheti, 2020	90
ENORI	Elisabethtal Schalschwarz (Asuretuli Shavi) / Sakartvelo, Kartli, 2019	110
DOMAINE AZZARA	'Stellogonie' (Gamay) / France, Beaujolais, 2023	160
JOSEPH DROUHIN	Chorey-les-Beaune (Pinot Noir) / France, Cote de Beaune, 2020	200
NICOLAS GROSTBOIS	La Cuisine De Mamere (Chinon) / France, Loire, 2020	140
AVELEDA	'Mandriola' (Shiraz Bouschet Touriga Nacional) / Portugal, Lisboa, 2021	90
PRATS & SYMINGTON	Chryseia (Touriga Nacional) / Portugal, Douro, 2019	300
CATENA ZAPATA	Malbec / Argentina, Mendoza, 2021	140

QVEVRI RED

AMIRAN VEPHKHVADZE	Otskhanuri Sapere / Sakartvelo, Imereti, 2019	90
BARBALE	Danakharuli / Sakartvelo, Kartli, 2022	110
BARBALE	Saperavi & Budeshuri / Sakartvelo, Kartli, 2019	160
DISVELI ESTATE	Pinot-Noir / Sakartvelo, Kartli, 2023	110
DISVELI ESTATE	Skavkapito Pinot-Noir / Sakartvelo, Kartli, 2022	110
DISVELI ESTATE	Budeshuri Carbonic/ Sakartvelo, Kartli, 2024	100
IBERO	Saperavi / Sakartvelo, Kakheti, 2024	80/16
SAD MELI	Samachria Moqaturi / Sakartvelo, Racha, 2021	110
SOLOMNISHVILI	Sio (Saperavi) / Sakartvelo, Kakheti, 2018	80/16
SOLOMNISHVILI	1984 (Budeshuri Saperavi) / Sakartvelo, Kakheti, 2018	110
LOKOKINA	Tavkveri / Sakartvelo, Imereti, 2023	90
LOKOKINA	Pinot Noir / Sakartvelo, Imereti, 2024	90
MATIASHVILI MARANI	Shiraz Phiale / Iran-Sakartvelo, 2019	130
MATIASHVILI MARANI	Matiashvili's Garnet (Saperavi) / Sakartvelo, Kakheti, 2019	90
TCHOTIASHVILI	Dark Uta (Tavkveri Shiraz) / Sakartvelo, Kakheti, 2018	100
DOMAINE DES MIQUETTES	Madloba / France, Northern Rhone, 2014	400

SWEET & SEMI-SWEET

MAMUKA KURASHVILI	Usakhelauri / Sakartvelo, Lechkhumi, 2024	180
MAMUKA KURASHVILI	Tsolikouri / Sakartvelo, Lechkhumi, 2024	140
BARBALE	Late Harvest / Sakartvelo, Kakheti, 2024	90/20
BARBALE	Kindzmarauli / Sakartvelo, Kakheti, 2022	100
SHUMI	Kindzmarauli / Sakartvelo, Kakheti, 2023	80/18
SHUMI WINERY	Zigu / Sakartvelo, Kakheti, 2014	150/20
ANTINORI	Muffato / Italy, Umbria, 2019	270
PORTO TRUDY	Portugal, Porto	120/20

ANTIPASTI

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KALAMATA OLIVES	20
SALTED ALMONDS	9
PARMESAN CHEESE (aged 12 months)	18
JAMON SERRANO RESERVA WITH CAPERS	22
BISCOTTI	12

BEVERAGES

SAN BENEDETTO WATER 0,65	12
ROYAL CLUB TONIC 0,33	6
CLUB MATE 0,33	12
ZERO ALCO BEER 0,33	12
NOAM PREMIUM LAGER 0,33	17
ZAKARA GEORGIAN APPLE DRY CIDER 0,375	16
ZAKARA GEORGIAN CHERRY DRY CIDER 0,375	17

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