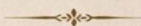


MENU

R E S T A U R A N T



SEAFOOD & BRUSCHETTA

Bruschetta "Black Sea" with Red Mullet (3 pcs) 25€
Croaker caviar, marinated mullet, swiss chard, butter, salt, pepper, creole, bread

Small Shrimp Bruschetta 25€
bread, small shrimp, 150g, swiss chard, garlic, butter, salt, pepper, cream cheese

Hamsi Bruschetta 20€
Cream cheese, marinated onion, hamsi 200g, green oil

Calamari Rings with "Bazhe" Aioli 22€
Walnut bazhe, calamari 330g

Marinated Hamsi with Fried Potatoes 25€
Marinated in citrus 250g, potatoes 200g, coriander, green oil, marinated onion

SHRIMP

Shrimp in Garlic and Butter Sauce 35€
Shrimp 220g, signature sauce

Shrimp in Sweet and Sour Sauce 36€
Shrimp 220g, signature sauce

Shrimp with Adjika and Lemon 34€
Shrimp 220g, signature sauce

MUSSELS SIGNATURE - 330G

Mussels Tbilisi Style 36€
Mussels 330g, white wine sauce

Mussels Megrelian Style 37€
Mussels 330g, tomato and adjika sauce

Mussels Racha Style 36€
Mussels 330g, lemon sauce

Mussels Kakheti Style 39€
Mussels 330g, tarragon sauce

Mussels in Blue Cheese Sauce 39€
Mussels 330g, blue cheese sauce

Mussels in Cream Sauce 38€
Mussels 330g, cream sauce

Mussels in Garlic and Butter Sauce 37€
Mussels 330g, garlic and butter sauce

SPECIAL OFFER (CONCEPT)

"Sea Feast" (Seafood Boil) 197€
Tuna, shrimps, octopus, black mussel 1kg, sweet potato, corn, potato, Georgian sauce, butter, cilantro

"Sea Feast XL" (Seafood Boil XL) 235€
shrimps 500g, mussels 500g, octopus 250g, calamari rings 200g, potatoes 500g, corn 130g

PASTA

Pasta with Shrimp in Cream Sauce 29€

Pasta with Mussels in Tomato Sauce 27€

Pasta with Seafood Mix 33€
Mussels, shrimp, calamari, octopus

FISH (FRIED)

Trout in Walnut Sauce 47€
Trout 200g, walnut bazhe 300g

Sea Bass Fried 46€
Sea bass 480g, garlic, lemon, vegetables 200g

Dorado Fried 50€
Dorado 400g, garlic, lemon, vegetables 200g

Royal Sturgeon Fried 45€
Sturgeon 350g, garlic, lemon, vegetables 200g

Red Mullet (Barbun'ya) Fried 36€
Red mullet 450g, lemon, salt

GEORGIAN & MAIN DISHES

Georgian Salad with Walnuts 18€
Cucumber, tomato, walnuts, greens

Georgian Salad with Walnuts 20€
Cucumber, tomato, walnuts, greens

Ajapsandali 16€
Eggplant, red pepper, zucchini, onion, hot pepper

Khashlama in Blue Cheese Sauce (3 pcs) 19€

Pan Khachapuri 18€
Imeruli and sulguni cheese

Signature Pan Khachapuri with Truffle 27€
Truffle, two types of cheese, dough

Chicken Chkmeruli 29€
Cream, garlic, fried chicken

Seafood Chakafuli 42€
Mussels, shrimp, octopus, tarragon, tkemali, cilantro, white wine

Beef Steak Kakheti Style 55€
Wine sauce, mashed potatoes, vegetables, beef tenderloin

DESSERTS

Crème Brûlée 11€

Cheesecake 13€

Dessert "Trinola with Apple" 15€

ADDITIONAL ITEMS

Focaccia and 4 Signature Sauces 9€

French Fries 10€

Coleslaw Salad 9€

Fried Vegetables 8€

SAUCES

Garlic Sauce 5€

Adjika Sauce 5€

Blue Cheese Sauce 5€

Lemon Butter 5€

Extra Lemon 2€



THANK YOU FOR DINING WITH US

MENU



WINE

Rkatsiteli Sakhuri White Dry European	11 ₾
Rkatsiteli Sakhuri White Dry Qvevri	11 ₾
Saperavi Sakhuri Red Dry	12 ₾
Saperavi Shukhmani Red Semi-Sweet	13 ₾
Kindzmarauli Sakhurman White Semi-Sweet	15 ₾
Kindzmarauli Shukhmani White Dry	17 ₾
Tsinandali Shukhmani White Dry	17 ₾
Mtsvane Shukhmani White Dry	13 ₾
Tivishi Shukhmani White Semi-Sweet	14 ₾
Sparkling Wine	16 ₾

SPIRITS

Finlandia	7 ₾
Tequila	10 ₾
Chacha	6 ₾
Jack Daniel's	15 ₾

COCKTAILS

Price: 30 ₾

Whiskey Sour	Negroni
Espresso Martini	Mojito
Long Island Iced Tea	Margarita
Sex on the Beach	Tequila Sunrise
Gin & Tonic	Limoncello
Aperol Spritz	

SOFT DRINKS

Water	4 ₾
Coca-Cola	5 ₾
Coca-Cola Zero	5 ₾
Nabeghlavi	5 ₾
Juice	5.50 ₾

COFFEE

Espresso	7 ₾
Americano	8 ₾
Iced Coffee with Ice Cream	15 ₾

TEA

Black Tea	5 ₾	Green Tea	5 ₾
Chamomile Tea	5 ₾	Fruit Tea	5 ₾
Jasmine Tea	5 ₾	Hibiscus Tea (Karkade)	5 ₾

BEER

Black Lion	12 ₾
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