



STARTERS

PROSCIUTTO & SALAMI	28
<i>Thinly sliced prosciutto and salami with a handful of olives</i>	
LOCAL AGED CHEESE	32
<i>Authentic craft cheeses from "Marleta" farm</i>	
TRUFFLE FRIES	18
<i>Drizzled with truffle oil and topped with grated Parmesan</i>	
OLIVE MIX	9
<i>Assorted olives marinated with aromatic spices</i>	
LENTIL SOUP	14
<i>Topped with smoked sulguni, served with warm shoti</i>	
MUSHROOM CREAM SOUP	16
<i>Rich truffle aroma, served with warm shoti</i>	

BREAD & BITES

SHOTI WITH OIL	5
<i>Warm crusty shoti with Kakhetian oil and Svanetian salt</i>	
GRANDMA'S KHACHAPURI	12
<i>Pan-cooked cheese pie served with matsoni-herb sauce</i>	
CHICKEN PATE	14
<i>Creamy liver pate, sweet confiture, and warm shoti bread</i>	
MUSHROOM JULIENNE	25
<i>Mushrooms under melted sulguni cheese, served with warm shoti</i>	
SALMON BRUSCHETTAS	16
<i>Warm bread, cream cheese, cucumber, and house-cured salmon</i>	
TOMATO SALSA BRUSCHETTAS	9
<i>Warm bread with fresh tomato salsa and a hint of adjika</i>	
SHRIMP BRUSCHETTAS	24
<i>Warm bread, tender avocado, and juicy shrimp</i>	

SALADS

KAKHETIAN	18
<i>Fresh vegetables with Kakhetian oil and walnuts</i>	
AVOCADO	29
<i>Crisp romaine, avocado, and Parmesan shavings</i>	
CAESAR CHICKEN / SHRIMP	22 / 26
<i>Romaine, Parmesan, croutons, and classic Caesar dressing</i>	
WARM CHICKEN LIVER	22
<i>Tender liver, fresh greens, cucumber ribbons, and orange slices</i>	
GEORGIAN CAPRESE	21
<i>Juicy tomatoes with sulguni cheese and fresh green pesto</i>	

PASTA

GRILLED CHICKEN GIORGI	24
<i>Like Alfredo, but in Georgia! Spaghetti with creamy sauce, grilled chicken and mushrooms</i>	
ADJIKA KISS	32
<i>With shrimp, creamy tomato sauce, and a "kiss" of traditional adjika</i>	
RACHULI CARBONARA	24
<i>With parmesan, black pepper, and flavorful smoked ham from Racha</i>	
GEORGIAN BOLOGNESE	22
<i>Rich meat sauce with an aromatic Georgian spice blend</i>	

MAIN DISHES

BLACK SEA SALMON STEAK	32
<i>Salmon steak on the grill with creamy spinach and a slice of lemon</i>	
SALMON TAR-TAR	34
<i>Salmon steak on creamy spinach</i>	
RIBS PORK / BEEF	10 / 16
<i>Wine-braised ribs served with your choice of broccoli or French fries, 100 gr</i>	



BREAKFASTS

EGGS BENEDICT	33
<i>Warm brioche, avocado, salmon and hollandaise sauce</i>	
SHAKSHOUKA	21
<i>Ripe tomatoes, ramiro peppers, Georgian spice blend and warm shoti</i>	
EGGS AND PROSCIUTTO	21
<i>Eggs cooked to your choice, prosciutto, olives, fresh herbs and warm shoti</i>	
AVOCADO TOAST	21
<i>Warm bread topped with avocado and olive oil</i>	
PARMESAN OATMEAL	12
<i>Oatmeal on water, poached egg and parmesan crumbs</i>	
OATMEAL WITH BERRIES	16
<i>Oatmeal with milk, berries and vanilla</i>	
GRANOLA, MATSONI	12
<i>Homemade nut granola with matsoni</i>	
SYRNIKI	23
<i>Cottage cheese pancakes served with fresh berries and sour cream</i>	
GRENKI	16
<i>Brioche French toast with vanilla cream and fresh berries</i>	

Breakfast is served from 10:00 a.m. to 4:00 p.m.

DESSERTS

SAN SEBASTIAN	14
<i>"Burnt" caramelized top and a rich, meltingly creamy center</i>	
BROWNIE	14
<i>Warm and fudgy topped with a scoop of cold vanilla ice cream</i>	
PEAR IN RED WINE	16
<i>blowly poached in spiced red wine, served in its syrup with a scoop of cold vanilla ice cream</i>	

COFFEE&MORE

ESPRESSO	7
DOUBLE ESPRESSO	11
AMERICANO	9
CAPPUCINO	12
FLAT WHITE	14
LATTE	14
BUMBLE	15
TONIC	15
JEZVA	12
HOT CHOCOLATE	11
CACAO	9
BLACK TEA 300ML / 600 ML	6 / 12
HERBS TEA 300 ML / 600 ML	6 / 12

Options for iced, decaf, and coffee with alternative milk are available.

COLD DRINKS

ORANGE FRESH	12
GRAPEFRUIT FRESH	12
MINERAL / STILL WATER	6
TONIC	12
COLA CLASSIC	7
COLA ZERO	7
LEMONADE "NABEGHLAVI"	12
HOMEMADE LEMONADE	6

OUR WINE SELECTION IS EVER-CHANGING
AND CURATED DAILY. PLEASE EXPLORE OUR
WINE SHELVES OR SPEAK WITH YOUR
SERVER FOR TODAY'S UNIQUE OFFERINGS
AND RECOMMENDATIONS