



M E N U

STARTERS

Olives	10
Parmesan/dorblu/ sundried tomatoes	12
Beef tartar w/french fries/ tartin	25
Babaganousch	15
Jerky	12
French fries	12
Fish & chips	24
Chicken strips	18
Forshmak	21

SALADS

Vitello Tonnato	25
Warm Salad w/ Potato	15

MAIN DISHES

Tom Yum w/ Shrimp	25
GRILLED SANDWICH W/ Chicken & Vegetables	22
Tuna Melt	25
Black Pepper Beef W/ Suluguni	29

RICE BOWL W/
Pulled Beef
Tofu

25
21

BELVEDERE
ORGANIC
VODKA

SPECIAL MENU

Vodka Belvedere	12
w/ vodka set of marinated eggs & pickles	15

DESSERTS

Creme Brulee	15
Cheesecake w/ cherry	16

BEER/CIDER

Lager	9
APA/Wheat	11
Passion Lager/Cider	12
Michelada	16
Non-Alco Beer	10
Zakara cider	16

WINE

BY GLASS	
Georgian Red/White	9
European	14
Vivere Amber	13
BOTTLE	
Chandon Brut	100
Pet Nat	90
From the wineries	60-80

*10% service fee will be included

VODKA

DANZKA	10
KOSKENKORVA	10
ABSOLUT	12
KOSKENKORVA INFUSE	12
SHOTKA	14
NAUD	10
TITOS	14
SKYY	10
* BELVEDERE *	12
REYKA	18
MONT BLANC	20
GREY GOOSE	22
CRYSTAL HEAD	22

SOFT

SPARKLING WATER/COLA/TONIC	5
TEA	6
COFFEE	6-12
HOMEMADE LEMONADE/JUICE	10
KOMBUCHA/CLUB MATE	13

AGED SPIRITS

FAMOUSE GROUSE/ SMOKY	12
MONKEY SHOULDER	24
BIG PEAT	28
ARBEG 10 YO	32
JAMESON	12
PADDY	12
TULLAMORE DEW	12
BUSHMILLS 10 YO	16
EVAN WILLIAMS WHITE	12
JIM BEAM WHITE	14
FOUR ROSES	14
BULLET RYE	24
ST.REMI	15
HENNESSY VS	23
PISCO BARSOL	16
CACHACA SETE ENGENHOS	16
PLANTATION DARK	12
CHAIRMAN'S SPICED/WHITE	12
TIKI LOVERS	16
BEACH HOUSE	18
EMINENTE	30

GIN

GORDONS	12
BROKERS	15
BERTO GIN/OLD TOM	14/16
HAYMAN'S SLOE	15
MAGDANA	16
BOMBAY SAPPHIRE	16
MARE	17
NORDES	20
BOTANIST	22
HENDRICK'S	22
ROKU	22

TEQUILA
MEZCAL

SIERRA	12
JOSE CUERVO	14
MILAGRO	18
VOLCAN	30
PERRO DE SAN JUAN	22

aperitif*sparkling*fizzy*light 23 gel

TEQUILA CARDAMOM

light & sparkling highball with lime and cardamom
notes

ROSE BERGAMOT

sparkling & perfumed gin-based highball

GOLDEN COLADA

sweet creamy variation for Pina Colada with rum,
white cacao, coconut & mango

ZYA LONG

vodka highball with lemongrass, aloe & passion fruit
kombucha

digestive*strong*bitter*dry 25 gel

MULATA

spiced twist on a Daiquiri made with EMINENTE
rum

ROSSO SOLIDEO

well known classic Negroni with cranberry and
mix of infusions

OG FASHIONED

modern Henessy VS variation for timeless classic
with maraschino cherry & bitter

B&W IRISH

Whiskey based cocktail with coffee, amaro &
vanilla cream

DIRTY VESPER

James Bond's favorit with seasonal pickled fruit
brine

main course*sour*floral*fruity 24 gel

EMERALD

gin with feijoa, pine & sparkling wine

ANHELOPOLIS

tequila with roasted pineapple, poblano, pepper & mango

EXIT TO EDEN

raspberry-basil modern sour with karkade & rose foam

ROOIBOS MILK PUNCH

spiced rum-based drink with notes of cream and rooibos

COSMOPOLAND

BELVEDERE
ORGANIC
VODKA

Famous classic, but in our take with karkade & cranberry bitter.

BELVEDERE MARRY

Smoked variation of the hangover cocktail, based on beloved Belvedere, tkemali, and satsebeli

CREOLE GIMLET

tropical rum based sour with a hint of funky spices

CEYLONE BUN FIGHT

tannin gin sour with bergamot blast

PREACHER PLANE

bourbon with roasted peach & miso with amaro & lemon

THE BAY

sour cocktail with notes of pine needles and bay leaf