

STARTERS

 Grilled Green Olives & Spiced Nut Mix	13.00
 Provence Bread brushed with Adjika Butter, crowned by Marinated Egg Yolk	15.00
 Marinated Cherry Tomatoes in Adjika Oil	19.00
 Aubergine Yoghurt topped with Spicy Oil	19.00
 White Bean Hummus with Crispy Beans & Leeks	19.00
 Stracciatella & Nadughi Burnt Peppers	25.00
 Crispy Mushrooms served alongside Ajika Chutney	23.00
Pâté paired with Amaretto Butter & Sweet White Cherry Marmalade	23.00
 Sliced Sturgeon Roasted Celery Root, Radish & Jalapeno Salsa	25.00

SIDES

 Spinach Stew	15.00
 Grilled Seasonal Vegetables	19.00
 Lemon Butter Potatoes	17.00

SALADS

 Tomato Salad, Nut Mix & Parmesan	21.00
 Mixed Green Salad with Citrus Sauce, Green Olives & Jalapeno Dressing	21.00
 Baby Spinach Salad with Tenili Cheese & Curuli Adjika	23.00

MAIN DISHES

 Pan-Fried Khachapuri	21.00
 Onion Dolma in Tomato Sauce & Yoghurt	23.00
 Ajapsandali topped Yoghurt & Curuli Adjika	25.00
 Tatarberaki with Nduja & Garlic Yoghurt	25.00
 Asparagus & Green Beans with peanut bazhe and jalapeno dressing	27.00
 Oyster Mushrooms with tarragon, celery and mixed nut	27.00
 Aubergine with Walnut Tahini & Yoghurt	27.00
 Butter-Fried Mackerel in Kindzmari	29.00
 Kupati with Lentil Purée & Jalapeno Salsa	29.00
Shila Slow-Cooked Beef, Cracked Peppercorn	31.00
Chicken glazed in Berry Sauce served with Lemon Butter Potatoes	35.00
Shkmeruli Chicken with Garlic Butter Sauce	39.00
Pork Ribs finished in Bullace Sauce & Burnt Vegetables	39.00
Chakondrili Beef Stew over Mashed Potato & Pomegranate Sauce	39.00

BREAD SELECTION

 F.A.R.M Bread	5.00
 Provence Bread	7.00

SOUPS

 Mushroom Soup with Porcini & Oyster Mushrooms, Sun-Dried Tomatoes & Georgian Hazelnuts	17.00
WEEKEND SPECIAL - Chikhirtma 13:00 - 18:00	25.00

DESSERTS

 Carrot Cake with cream cheese	10.00
 Pavlova crowned with Meringue & Cherry	15.00
 Gluten-Free Chocolate Dessert with Peanut Ice Cream & Caramel	21.00
 Chocolate Mousse Crumble & Vanilla Ice Cream	21.00

SOFT DRINKS

Water	5.00	Natakhtari Draft	9.00
Sparkling Water	5.00	Taati Draft	10.00
Juice	6.00	Staropramen Draft	9.00
Coca-Cola	5.00	Taati IPA 0.5	15.00
Coca-Cola Zero	5.00	Karva 0.5	11.00
Kombucha	12.00	Corona 0.33	15.00
		Lefte 0.33	14.00

BEER

FARM COCKTAILS

Hibiscus Bloom Gin, Rose Syrup, Hibiscus Syrup, Simple Syrup, Fresh Lemon, Foam	25.00
Autumn Harvest Caramelized Apple Brandy, Smokey Monkey, Maple Syrup, Acid Water	25.00
Spicy Margarita Jalapeño & Agave-Infused Tequila, Cointreau, Fresh Lime	25.00
Sunset Brew Rum, Fruit Tea & Mixed Berry Syrup, Fresh Lemon, Foam	25.00
Golden Hour Caramelized Bourbon, Aperol, Pineapple Syrup, Fresh Lemon	25.00
Courtyard Jam Vodka, Martini Rosso, Merlet Peach, Cherry Jam, Acid Water	25.00
Strawberry Milagro Tequila, Aperol, Strawberry Syrup, Fresh Lemon	25.00

For allergens please ask member of our staff
Price Include 18% VAT Prices exclude service charge

 - Vegetarian  - Vegan