



# Van Gogh



## GEORGIAN LUNCH

Mon-Fri 13:00-17:00

45

- Georgian salad with matsoni mousse and walnut sauce
- Eggplant rolls with nadughi cream, walnuts, peanut satsivi and highland cheese
- Mini khinkali of your choice: meat, mushrooms, cheese
- Georgian black tea

## STARTERS

<b>Eggplant</b> rolls with <b>nadughi</b> cream, walnuts, <b>peanut satsivi</b> and highland cheese	20
 Chicken liver pate with <b>Kindzmarauli</b> on brioche	20
 Tartlets with <b>Kakheti-style mushrooms</b> , cream of <b>suluguni</b> and <b>fried cabbage</b>	22
Shrimps wrapped in <b>grape leaves</b> with mango salsa, <b>cilantro pesto</b> and almond flakes	32
<b>Elardji</b> balls with roast beef and kiwi-cucumber salsa	32
Beef tartar with green tomatoes, <b>jonjoli</b> , <b>cilantro pesto</b> and mousse of <b>smoked suluguni</b>	34
Sea bass ceviche with <b>cherry plum guacamole</b> , corn and tomatoes	36
Salmon tartar on a potato waffle with bacon, <b>cherry plum guacamole</b> and coconut mousse	38
Bread basket with <b>bean cream</b>	12

## ANTIPASTI:

- Bread	5
- Sundried tomatoes	11
- <b>Charcoal cheese</b>	17
- <b>Highland cheese</b>	17
- Jamon	17
<b>Antipasti Plate</b>	<b>60</b>

 - creative presentation |  - lenten dish

If you have any allergy please tell it to our waiter  
18% VAT is included in the price






## SOUPS

- Borscht with Matsoni 22  
**matsoni, alycha plum, walnuts**, and fresh herbs.  
Served with dark bread, cured pork fat, and garlic
- Mushroom Cream Soup with Artichokes 20  
Finished with a braided cheese crisp and served with **shoti bread**

## SALADS

- Georgian salad with **matsoni mousse** and **walnut sauce** 20
- Georgian salad with **matsoni mousse, marinated guda cheese** and **walnut sauce** 25
- Salad with chicken liver, cream cheese, **blackberry candies** and sauce of baked apple 35
-  Salad with chicken, strawberries, **deep-fried eggplants** and walnuts. Served with three different sauces on side 38
- Salad with shrimps, **tenili** and beans with mussel and **walnut sauce** 38

## GEORGIAN STYLE PIZZA

- with tomatoes, **tenili cheese** and **cilantro pesto** 39
- with smoked chicken and **cream of georgian greens** 45

\*pizza crusts buttered with garlic oil

 - creative presentation |  - lenten dish

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## MAIN

Mini meat <b>khinkali</b> with bonito broth, <b>sweet ajika</b> and ginger	25
Mini-Khinkali with mushrooms and roasted ramiro pepper, served in a nut-sesame sauce with fresh cucumbers in <b>tkemali and Georgian adjika oil</b>	25
Mini cheese <b>khinkali</b> with <b>walnuts</b> , cheese hollandaise, and <b>hard cheese</b>	29
<b>Dolma</b> with stewed beef cheek and <b>onion matsoni</b> . Served with pomegranate sauce	39
<b>Chicken leg</b> fillet with mashed potatoes, fried oyster mushrooms, pickled apples and apple-mustard mousse	39
 <b>Pork barbeque</b> with polenta, smoked suluguni and tomato salsa	45
Beef cheek stewed in <b>Saperavi</b> with fried cabbage and mousse of potato and <b>suluguni</b>	49
<b>Stewed lamb</b> with <b>beans</b> and <b>cauliflower cream</b> with truffle oil	55
<b>Sea bass from Batumi</b> with cauliflower and <b>smoked mussels porridge</b> and red caviar. Served with sauce of squid with dill	65



## DESSERTS

Assorted ice-cream	15
 Assorted sorbet	15
 Banana brownie with sorbet and strawberry	25
<b>Chacha baba</b> with <b>seasonal fruit</b> and white chocolate ganache with coconut	25
 <b>Sunflower on canvas*</b> – Delicate dessert with <b>halva mousse</b> , brownie and compote with pear and <b>grape</b>	35

\*interactive dessert

 - creative presentation |  - lenten dish

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## TEA AND TEA DRINKS 0,5 L

Georgian Black/Green tea	15
Herbal tea	18
Raspberry-rosemary punch	25
Spiced tangerine-honey punch	28
Masala / with alternative milk	28/32
Rooibos / with milk and cream	28/32
Buckthorn-ginger punch	25

## MULLED WINE 0,5 L | 29

White Wine + Pear + Spices
Red Wine + Fruits + Spices

## COFFEE

Espresso/Double espresso	8/10
Americano	8
Cappuccino	12
Flat white	15
Espresso tonic	15
Latte	15
Raf	18
Bumble	18

## LEMONADES 250/800 ml | 15/32

Tangerine mojito
Tarragon-mint
Seasonal

## SOFT DRINKS

Still water	5
Borjomi	8
Coca-Cola	8
Schweppes	8
Juice	10
Orange/Grapefruit fresh	15

## CRAFT ALCOHOLIC TINCTURES

Tincture	12
Set of 3	34
Set of 6	60

Flavor of your choice : Ginger /  
Pomegranate / Coffee / Spiced Raspberry  
/ Creamy Limoncello / Seasonal



## BEER

Seahorse APA Hazy	24
Seahorse IPA Green Cape	24
Seahorse Ebony Stout	24
Summug. Barley	18
Naturale. IPA non-alcohol	18

## STRONG ALCOHOL 50 ml

### WHISKEY

John Jameson	20
Jack Daniels	22
Glenfiddich 12 Y.O.	29
Monkey Shoulder	29

### COGNAC

 Boisa VSOP.	20
Prince D'Arignac	25
Hennessy VS.	29

### TEQUILA

Olmecca Silver	20
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### GIN

 Magdana	18
Beefeater	20

### RUM

Bacardi Carta Blanca	18
Myer's Dark	20


### BITTERS, LIQUEURS AND VERMOUTH

Martini	15
Branca Menta	15
Absinthe	25

### VODKA

Finlandia	15
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### CHACHA

 Classic Chacha	12
 Chacha infused in oak barrel	18



## WINE

### SPARKLING WINE

			125/750 ml
FIOL	Prosecco D.O.C. / Italy / Veneto	white, extra dry	18/90
Blue Donkey	Pet Nat Tsolikouri / Georgia / Imereti	white, brut	110
Solomnishvili	Ani Matchari / Georgia / Kakheti	white	120
Tenuta Roletto	Erbaluce di Caluso D.O.C.G. / Italy / Piedmont	white, brut	120



### HOUSE WINE

			0,5/1 L
GAT Wines	Rkatsiteli / Georgia / Kakheti	white, dry	20/35
GAT Wines	Saperavi / Georgia / Kakheti	red, dry	25/45

### WHITE WINE

			125/750 ml
Shumi, Iberiuli	Tsinandali / Georgia / Kakheti	dry	15/75
Queen	Tvishi / Georgia / Racha-Lechkhumi	semi-sweet	18/85
Ambokhi	Tsolikouri / Georgia / Imereti	dry	20/100
Solomnishvili	Mtsvane / Georgia / Kakheti	dry	110
Barbale	Rkatsiteli, Late Harvest / Georgia / Kakheti	sweet	12/100





### AMBER WINE

			125/750 ml
 Mukuzani Wine Cellar	Chardonnay / Georgia/Kakheti	dry	18/80
Gabriel's Wine	Rkatsiteli / Georgia / Kartli	dry	100
 Barbale	Chinebuli / Georgia / Kartli	dry	120

### ROSE WINE

			125/750 ml
Shumi	Saperavi / Georgia / Kakheti	dry	15/75
Simoneti Wine Cellar	Aleksandrouli / Georgia / Racha-Lechkhumi	dry	120

### RED WINE

			125/750ml
Simoneti Wine Cellar	Saperavi / Georgia / Kakheti	dry	15/75
Barakoni	Aleksandrouli / Georgia / Racha-Lechkhumi	dry	18/80
 Papari Valley	Saperavi / Georgia / Kakheti	dry	20/100
 Barbale	Kindzmarauli / Georgia / Kakheti	semi-sweet	20/100
 Elisabethtal Wines	Asuretuli Shavi / Georgia / Kartli	dry	22/105
 Black Bird's Tears	Otskhanuri Sapere / Georgia / Imereti	dry	110
 Solomnishvili 1984	Saperavi / Georgia / Kakheti	dry	130
 Barbale	Shavkapito / Georgia / Kartli	dry	140

 - qvevri,  - barrel

# SETS

## WINE SETS

Our tasting menu features a selection of wines from different regions of Georgia. From the crisp Kakheti white to the deep red from Kartli — let our sets guide you to your new favorite

### WHITE WINE SET:

35

1. Shumi, Iberiuli	Tsinandali	Kakheti	75ml
2. Ambokhi	Tsolikouri	Imereti	75ml
3. Mukuzani Wine Cellar	Chardonnay	Kakheti	75ml

### RED WINE SET:

45

1. Barakoni	Aleksandrouli	Racha-Lechkhumi	75ml
2. Elisabethtal Wines	Asuretuli Shavi	Kartli	75ml
3. Simoneti Wine Cellar	Saperavi	Kakheti	75ml



## CUISINE

Mon-Fri from 17:00, Sat-Sun from 13:00

Our menu is inspired by the creativity and art of Van Gogh. We hope you'll experience these emotions when you try our tasting set

### TASTING SET:

59

1. Tartlet with **Kakheti-style** mushrooms, cream of suluguni and **fried cabbage**
2. Beef tartar with green tomatoes, **jonjoli**, cilantro pesto and mousse of **smoked suluguni**
3. **Eggplant** rolls with **nadughi cream**, walnuts, **peanut satsivi** and highland cheese
4. Mini cheese **khinkali** with **walnuts**, cheese hollandaise and hard cheese
5. Banana **brownie** with sorbet and strawberry





## AUTHOR'S COCKTAILS:

Our author's cocktails are devoted to the travel calendar that Vincent Van Gogh could possibly make, while exploring Georgia

### SPEND 4 SEASONS IN GEORGIA

<b>Winter</b> gin infused with blue tea, rosemary cordial, blackberry, foam	20	<b>Autumn</b> irish whiskey, homemade salted caramel	25
<b>Spring</b> sparkling wine, cherry syrup, blackberry & vanilla syrup, lemon fresh, foam	25	<b>Summer</b> white wine, dry vermouth, banana liquor, lemon juice, apple juice	22



### TRAVEL AROUND GEORGIA

<b>January in Gudauri</b> dark rum, cream, honey, nutmeg	22	<b>July in Kobuleti</b> chacha, coconut liquor & syrup, pineapple juice, lime cordial, foam	20
<b>February in Svaneti</b> jagermeister, pomegranate juice, amaretto liquor, orange, ground cinnamon, rosemary, sugar powder	25	<b>August in Kutaisi</b> dark rum, martini rosso, campari, cocktail cherry	25
<b>March in Mtskheta</b> absinthe, cynar, grenadine, vanilla syrup, lemon fresh, anise star	25	<b>September in Dashbashi</b> martini fiero, schweppes tonic, grapefruit fresh, lime cordial	28
<b>April in Tbilisi</b> rum, pomegranate juice, grenadine, lemon fresh, foam	22	<b>October in Kakheti</b> gin, green basil, lemon fresh, sugar syrup	22
<b>May in Signaghi</b> gin, cherry syrup, lemon fresh, foam, absinthe spray	20	<b>November in Batumi</b> rum, tangerine, mint, lime, vanilla syrup, orange juice, soda	28
<b>June in Kvareli</b> tequila, lavender syrup, lime cordial, lemon fresh, foam	22	<b>December in Kazbegi</b> whiskey, amaretto liquor, apple juice, cinnamon stick, anise stars	25

### CLASSIC COCKTAILS:

<b>Gin Tonic</b>	20	<b>Whiskey Sour</b>	22
<b>Aperol Spritz</b>	25	<b>Piña Colada</b>	28
<b>Daiquiri</b>	20	<b>Gimlet</b>	20
<b>Negroni</b>	20	<b>Bellini</b>	20