

MAIN
VEGAN
BAR
WINE
SEAFOOD

Fried Shrimps with Garlic and Herbs	45
Mussels in Cream Sauce	45
Mussels in Tomato Sauce	42
Dorado with Chickpeas and Spinach	54
Salmon with Spinach and Roasted Hazelnuts	65
Charcoal-Grilled Salmon Steak	59
Charcoal-Grilled Dorado	59

CHARCOAL GRILL

Black Angus Ribeye Steak with Fries or Vegetables	190
Lamb Mtsvadi	45
Pork Mtsvadi	32
Chicken Mtsvadi	28
Grilled Vegetables	21

SIDE DISHES

Mashed Potatoes	8
Mashed Potatoes with Truffle	10
French Fries	9
Rice	7

SALADS

Cucumber & Tomato Salad 	20
Cucumber & Tomato Salad with Walnuts 	22
Green Salad with Broccoli and Avocado 	26
Salad with Gebzhalia Sauce	22
"Khedi" Salad 	28
Crispy Eggplant Salad with Cream Cheese	24
Warm Chicken Salad with Smoked Sulguni	25
Warm Crispy Eggplant Salad with Shrimp and Stracciatella	35
Warm Salmon Salad with Orange Sauce	42

 Spicy dish

VAT 18% Included

 Vegan dish

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SOUPS

Chicken Bouillon with Noodles, Mushrooms and Quail Eggs	15
Mushroom Cream Soup	17
Pumpkin Cream Soup	16
Borsch with Beef	22
Served with Buns	
Beef Kharcho Soup 	22

HOT DISHES

Baked Camembert with Berries	38
Beef Stroganoff	45
with Mashed Potatoes and Pickled Cucumber	
Shkmeruli Chicken 	49
Gali Style Chicken 	49
Crispy Chicken Cutlet with Truffle Puree	31
Megruli Kharcho with Ghomi 	32
Mini Khinkali with Beef Cheeks in Pepper Sauce 	30
Mini Khinkali with Beef in Garlic Sauce	29
Mini Khinkali with Chicken and Bazhe Sauce	28
Veal Chashushuli 	39
Elarji with Matsoni	27
Chakhokhbili 	25
Megrelian Kuchmachi with Fried Elarji 	29
Tolma with Matsoni Sauce	25
Lobio "Kharkalia" with Jonjoli and Pickled Red Cabbage  	19
Mushroom Bonbons with Cream Cheese	34
Mushroom Stroganoff	32
Cutlet with Mashed Potatoes	32
Chicken Schnitzel with Aromatic Herbs and Cheese	29

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KEBAB

Chicken Kebab	26
Lamb Kebab	42
Chicken Kebab with Cheese and Herbs in Crispy Bread Prepared Tableside	39
Lamb Kebab with Cheese and Herbs in Crispy Bread Prepared Tableside	55

DESSERTS

Signature Dessert "Khedi"	17
Basque Cheesecake	24
Napoleon	23
Tiramisu	22
Lava Cake	18
Creme Brulee	17
Honey Cake	17
Choux (Cream Puff)	16
Ice Cream	7
Sorbet	8
Georgian Jam	7
Walnut, White Cherry, Cornelian Cherry, Fig	
Seasonal Fruit Platter	47

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Chef's Selection

COLD DISHES

Cold Borscht	19
Pkhlovana	19
Roasted Peppers with Nadughi	29
Gazpacho	25
Tomato Carpaccio	21
Tomato & Cheese Carpaccio	33

MAIN COURSE

Salt-Baked Dorado	65
Beef Cheeks with Orzo	30
Beef Kebab	27
Beef Tenderloin with Garlic	58
Beef Tenderloin with Apples in Wine Sauce	63
Veal Ribs in Adjika Marinade	55

DESSERT

Panna Cotta with Raspberry Sauce	20
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WINE

Our Recommendation	15
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MAIN

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BAR

WINE

RED DRY
glass / bottle

Le Grand Noir – Pinot Noir (France, classic dry)	16 / 80
Marbano – Shavkapito, Merlot (Kartli, classic dry)	18 / 90
Tsereteli – Mukuzani (Kakheti, classic dry – Oak Barrel)	65
6000 B.C. – Saperavi (Kakheti, classic dry)	75
Peradze – Khashmi Saperavi (Kakheti, classic dry)	110
Vazisubani Estate – Saperavi (Kakheti, classic dry)	115
Peradze – Tavkveri (Kartli, classic dry – Oak Barrel)	115
Bruale – Ojaleshi (Samegrelo, classic dry)	125
Tsereteli – Mukuzani Premium (Kakheti, classic dry – Oak Barrel)	145
Château Mukhrani – Saperavi Reserve (Kartli, classic dry)	290

QVEVRI RED
glass / bottle

Dora – Saperavi (Kakheti, Qvevri dry)	20 / 90
Tsereteli – Saperavi (Kakheti, Qvevri dry)	75
Japara – Shavkapito (Kartli, Qvevri dry)	80
DIALOGI – Chkhaveri (Guria, Qvevri dry – Oaked)	110
Marbano – Asuretuli (Kartli, Qvevri dry)	110
Ambra – Aleksandrouli, Mujuretuli (Racha-Lechkhumi, Qvevri dry – Oak Barrel)	125

RED SEMI-SWEET
glass / bottle

Tsereteli – Kindzmarauli (Kakheti, classic semi-sweet)	15 / 55
Ambavi – Kindzmarauli (Kakheti, classic semi-sweet)	65
Tsereteli – Khvanchkara (Racha-Lechkhumi, classic semi-sweet)	115

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WHITE SEMI-SWEET / DRY
glass / bottle

Tsereteli – Qisi (Kakheti, classic semi-sweet)	15 / 65
6000 B.C. – Mtsvane (Kakheti, classic semi-sweet)	65
MARANI – Tvishi (Racha-Lechkhumi, classic semi-sweet)	115
Peradze – Qisi (Kakheti, classic semi-dry – Oak Barrel, Sur Lie)	110

QVEVRI AMBER
glass / bottle

Japara – Qisi (Kartli, Qvevri dry)	15 / 65
6000 B.C. – Manavis Mtsvane (Kakheti, Qvevri dry)	17 / 75
Babunidze – Khikhvi (Kakheti, Qvevri dry)	20 / 95
Orgo – Rkatsiteli (Kakheti, Qvevri dry)	80
Dora – Qisi (Kakheti, Qvevri dry)	85
Giuaani – Mtsvane (Kakheti, Qvevri dry)	90
Janiani – Rkatsiteli, Khikhvi, Chardonnay (Kakheti, Qvevri dry)	95
Kapistoni – Kundza (Kartli, Qvevri dry)	105
Labara – Tsolikouri (Imereti, Qvevri dry)	105
Vazisubani Estate – 3 Qvevri (Kakheti, Qvevri dry – Qisi, Mtsvane, Rkatsiteli)	110
Orgo – Qisi (Kakheti, Qvevri dry)	115

ROSÉ
glass / bottle

Giuaani – Cabernet Sauvignon Rosé (Kakheti, classic semi-sweet)	50
Peradze – Tavkveri Rosé (Kartli, classic dry)	98

DESSERT WINE
glass / bottle

Satrapezo – Cabernet Icewine (Kakheti, classic dessert)	30 / 150
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WINE

SPARKLING WINE

glass / bottle

MARANI – Sparkling Brut	15 / 50
Loredan Gasparini – Prosecco D.O.C.G Valdobbiadene	105
Tsinandali Estate – Brut	155
Moët & Chandon	430

WHITE DRY

glass / bottle

Tsereteli – Rkatsiteli (Kakheti, classic dry)	15 / 60
Ikano Estate – Qisi (Kakheti, classic dry)	17 / 85
Bruale – Rkatsiteli Mtsvane (Kakheti, classic dry)	18 / 80
Gvariani – Tsinandali (Kakheti, classic dry)	65
Bruale – Tsolikouri (Imereti, classic dry)	70
Giuaani – Manavis Mtsvane (Kakheti, classic dry)	75
Le Grand Noir – Sauvignon Blanc (France, classic dry)	80
Le Grand Noir – Chardonnay (France, classic dry)	80
Château Mukhrani – PARFUM D'ETE (Kartli, classic dry) (Muscat 10%, Sauvignon Blanc 90%)	85
Dolidze – Tsitska Chkhaveri (Guria, classic dry)	95
Labara – Krakhuna (Imereti, classic dry)	95
Peradze – Tsolikouri (Imereti, classic dry)	95
Peradze – Krakhuna (Imereti, classic dry)	98
Peradze – Chinuri (Kartli, classic dry – Oak Barrel, Sur Lie)	110
Château Mukhrani – Goruli Mtsvane (Kartli, classic dry)	120
Château Mukhrani – Goruli Mtsvane Royal Reserve (Kartli, classic dry – Oak Barrel)	195

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