

Matchabeli



6 IVANE MACHABELI ST.
TBILISI, GEORGIA



LUNCH MENU

STARTERS

- (V) EGG BENEDICT FLORENTIN , Potato rosti, Poached egg, Spinach, Hollandaise sauce 22,00
EGG BENEDICT WITH SALMON , Potato rosti, Poached egg, Salmon, Hollandaise sauce 26,00
EGG BENEDICT WITH BACON , Potato rosti, Poached egg, Bacon, Hollandaise sauce 24,00
SALMON TARTAR , Salmon, Avocado, Green sauce 34,00
BEEF TARTARE , Arancini, Tenderloin, Capers, Red onions, Parmigiano, Mustard 42,00
ARANCINI , Truffle, Nduja 26,00

SALADS

- MANGO SALAD , Mango, prawns, mixed greens, mango and dijon sauce 36,00
(V) GREEN SALAD , Mixed greens, avocado, green apple, honey-mustard dressing 24,00
STEAK SALAD , Tenderloin, Mixed greens, Croutons 42,00

MAIN DISHES

- STEAK SANDWICH , Baguette, Pickled onions, pickled cucumbers, mustard sauce 36,00
BURGER , Onion bacon jam, Frites 42,00
PASTA WITH MUSHROOMS , Spaghetti, shimeji mushrooms, jous, parmigiano, cream 40,00
PRAWNS PASTA , Tagliatelle, White wine, Parsley, Garlic, Lemon 48,00
DUCK CONFIT , Duck confit, rigatoni, white wine, parmigiano, jous, parsley 46,00
(V) TRUFFLE PASTA , Pappardelle, Cream, Parmesan 42,00

SIDES

- (VG) FRITES , Plain 14,00
(V) TRUFFLE FRITES , Parmesan 18,00

DESSERTS

- (V) TIRAMISU WITH ICE CREAM , Mascarpone ice cream, savoiardi, cacao 28,00
(V) PAVLOVA , Ice cream, Mixed berries 26,00
(V) PISTACHIO CHEESCAKE 22,00
(V) HOMEMADE VANILLA ICE CREAM 16,00

Matchabeli



6 I. MACHABELI ST.
TBILISI, GEORGIA



STARTERS

- (V) ARANCINI , Truffle, nduja 26,00
- CHICKEN LIVER PARFAIT, Pickles, Currant Jam, Baguette 28,00
- (V) MIXED MUSHROOMS, Labneh, Sumac, Herbs sauce 28,00
- SALMON TARTAR , Salmon, Avocado, Green sauce 34,00
- BEEF TARTARE, Anancini, Tenderloin, Capers, Red onions, Parmigiano, Mustard 42,00
- BREAD BASKET , Truffle butter 16,00

SALADS

- (V) GREEN SALAD , Mixed greens, Avocado, Green apple, Honey-mustard dressing 24,00
- MANGO SALAD , Mango, Prawns, Mixed greens, Mango and dijon sauce 36,00
- STEAK SALAD, Tenderloin, Mixed greens, Croutons 42,00

MAIN DISHES

- PASTA WITH MUSHROOMS , Spaghetti, shimeji mashrooms, jous, parmigiano, cream 40,00
- (V) TRUFFLE PASTA, Pappardelle, Cream, Parmesan 42,00
- PRAWNS PASTA, Tagliatelle, White wine, Parsley, Garlic, Lemon 48,00
- PASTA WITH DUCK CONFIT , Duck confit, Rigatoni, White wine, Parmigiano, Jous, Parsley 46,00
- CHICKEN, Jus, Puree 40,00
- DUCK CONFIT, Celeriac puree, Citrus gastrique 52,00
- SALMON FILLET, Cream, Infuse, Red caviar 60,00
- BURGER, Onion Bacon Jam, Frites 42,00
- RIBEYE STEAK 300GR, Demi – Glace, Puree 180,00

SIDES

- (VG) FRITES, Plain 14,00
- (V) TRUFFLE FRITES, Parmesan 18,00
- (V) PUREE, Nutmeg, Cream, Butter 18,00
- (V) POTATOES AU GRATIN, Cream Sauce 26,00
- (V) CREAMED SPINACH 26,00

DESSERTS

- (V) PAVLOVA, Homemade Ice Cream, Berries 26,00
- (V) PISTACHIO CHEESECAKE 22,00
- (V) TIRAMISU WITH ICE CREAM , Mascarpone ice cream, Savoiardi, Cacao 28,00
- (V) HOMEMADE VANILLA ICE CREAM 16,00

V - Vegetarian, VG- Vegan
18% VAT included. For more information on allergens please speak with our staff.

SPARKLING WINE

Du Toitskloof Brut N.V. 105,00
Sauvignon Blanc

Liopart 165,00
Brut Reserva

Moët & Chandon 270,00
Brut

Vueve Clicquot 350,00

WHITE

Vondeling 125,00
Petit Chenin Blanc

Vondeling 165,00
Babiana

Volcanes de Chile 125,00
Reserva Sauvignon Blanc

Sijnn 185,00
Viognier

Olifantsberg 165,00
Grenache Blanc

Olifantsberg 165,00
Lark Chenin Blanc (Reserve)

Volcanes de Chile 175,00
Tectonia Chardonnay

RED

Volcanes de Chile 165,00
Tectonia Carmenere

Vondeling 125,00
Baldrick Shiraz

De Trafford 235,00
Merlot

Spioenkop 1900 185,00
Pinot Noir



VODKA

Absolute blue 10,00

Grey Goose 22,00

Belvedere 32,00

CHACHA / PISCO

Meow Chacha 16,00

Lagvinari Chacha 16,00

Papari Valley Rkatsiteli 12,00

Barsol Quebranta 22,00

GIN

Beefeater 12,00

The Botanist 22,00

Tanqueray Ten 22,00

Hendrick's 22,00

Roku 22,00

Monkey 47 58,00

RUM / RON

Chairman's 18,00

Plantation Grande Reserve 22,00

Don Papa 7 Anos 32,00

Zacapa Centenario XO 80,00

TEQUILA / MEZCAL

Jose Cuervo Blanco 12,00

Don Julio Blanco 54,00

Don Julio Reposado 44,00

Azul Blanco 90,00

Koch El San Baltazar 38,00

Koch El Sola de Vega 48,00

SCOTCH & WHISKEY

Johnnie Walker Black Label 12,00

Chivas Regal 18,00

Glenmorangie 22,00

Monkey Shoulder 28,00

Bladnoch 10 Yo 42,00

IRISH WHISKEY

Jameson 12,00

Tullamore Dew 10,00

JAPANESE WHISKEY

Nobushi 42,00

BEVERAGE MENU

CALVADOS / COGNAC

Pierre Huet Fine 42,00
Remy Martin VSOP 38,00
Hennessy 40,00

VERMOUTH / AMARO

Ottos's Rose 18,00
Dolin Rouge 16,00
Cocchi Vermouth 30,00
Fernet Blanca 18,00

LIQUEUR / APERETIF

Cointreau 14,00
Jagermaster 10,00
Amaretto di Saronno 12,00
Lillet Blanc 16,00
St. Germain 38,00

BEER

Noam 24,00
Mahou 22,00
Corona 20,00
Lagutinas IPA 24,00

TONICS

Double Dutch Indian Tonic 16,00
Double Dutch Skinny Tonic 16,00
Double Dutch Cucumber & Watermelon 16,00

SOFT DRINKS

MTIS Water 6,00
Borjomi Sparkling 6,00
Coca-Cola 6,00
Cola-Cola Sugar Free 6,00
Passion Fruit Lemonade 12,00/24,00
Hibiscus Lemonade 12,00/24,00
Mint Lemonade 10,00/22,00
Natural Juice 6,00



GEORGIAN WINES

PET-NAT

Unari Wines 105,00
Pink
Unari Wines 105,00
Rkatsiteli
Juso 95,00
Saperavi Rose
Gvantsa's Wine 95,00
Tsitska

GEORGIAN WHITE

Tsinandali Estate 105,00
Tsinandali N1
Tsinandali Estate 105,00
Natella
Baia's Wine 85,00
Tsitska
Baia's Wine 85,00
Tsitska-Tsolikouri
Kereselidze Wine Cellar 115,00
Rachuli Tetra
Kereselidze Wine Cellar 115,00
Rachuli Mtsvane
Unari Wines 85,00
Chinuri
Unari Wines 85,00
Chinuri-Goruli Mtsvane
Rosha 85,00
Timothee
Juso 85,00
Kostape

GEORGIAN RED

Tsinandali Estate 125,00
Sophia
Tsinandali Estate 115,00
Anna
Juso 95,00
Saperavi
Juso 95,00
Tavkveri-Saperavi
Phersvi 95,00
Otskhanuri Sapere
Gvantsa's Wine 85,00
Otskhanuri Sapere

GEORGIAN ROSE

Rosha 85,00
Tavkveri
Unari 85,00
Pink



COCKTAILS

All 30,00

GARDENIA

Vodka, Vermouth, Aperitif, Strawberry puree, Foam

ASMARA

Gin, Vermouth, Raspberry puree, Foam

PERUVIAN SOUR

Pisco, St-germain, Pineapple, Foam

VELVET

White rum, Violet liqueur, Vermouth

LUNA

Barberry gin, Pomegranate syrup, Prosecco

MAIZON MEZCAL

Tequila, Mezcal, Peach puree,

FIRALI

Peijoa chacha, Creme de cassis, Foam

BRONX

Jager manifest, Scotch whiskey, Vermouth

18% VAT included.

For more information on allergens please speak with our staff.