

BRUNCH (11:00 - 17:00)

SHAKSHUKA TRADITIONAL MIDDLE EASTERN BREAKFAST	21
COTTAGE PANCAKES WITH JAM AND SOUR CREAM	21
SAVORY COTTAGE CHEESE PANCAKES WITH SPINACH AND MOZZARELLA, SERVED WITH HOLLANDAISE SAUCE	21
EGGS BENEDICT WITH SALMON	31
EGGS BENEDICT WITH ROASTBEEF	27
OMELET WITH SPINACH CHERRY TOMATOES, CREAM CHEESE AND CRISPY TOAST	21
POACHED EGGS ON CRISPY POTATO PANCAKE WITH SEASONAL VEGETABLE SALAD	25
LIGHT ITALIAN BREAKFAST HOT POLENTA, POACHED EGG AND SHRIMP	25
FRIED EGGS WITH POTATOES AND CHICKEN SAUSAGE	21
TURKISH BREAKFAST WITH SHRIMP AND POACHED EGG	25
POTATO PANCAKES DERUN WITH MUSHROOMS AND RACHA HAM	28
FRESH JUICE (ORANGE, GRAPEFRUIT)	15

SALADS

 SALAD WITH RABBIT BREAST AND ARAGULA IN MUSTARD HONEY DRESSING	37
 DUCK SALAD WITH PARMESAN, MIXED GREENS AND CRISPY CHIPS	39
 SALAD WITH NORWEGIAN SALMON, BABY CORN AND AVOCADO IN MUSTARD DRESSING	34
 ROAST BEEF WITH PEPPERS, ZUCCHINI, EGGPLANTS AND SALAD MIX	39
CAESAR SALAD WITH CHICKEN / SALMON	30/35
SALAD MIX WITH SHRIMPS, ORANGES AND MANGO SAUCE	32

APPETIZERS

👑	SHARING BOARD FOR TWO WITH PANCETTA, GORGONZOLA, OLIVES AND TRUFFLE CREAM CHEESE	40
	RABBIT LIVER PATE WITH CRISPY BREAD	29
	BRUSCHETTA WITH SALMON AND CARAMELIZED ONION	27
	CREPE ROLLS WITH SALMON AND CREAM CHEESE	31
👑	PIQUANT BEEF TENDERLION TARTAR WITH QUAIL EGG	37
👑	SALMON TARTAR	35
👑	DUCK TONNATO WITH CAPERS	46
	CRISPY EGGPLANTS IN SWEET AND SOUR SAUCE	25
	FRENCH FRIES WITH TRUFFLE AND PARMESAN	21
	SHRIMPS IN ASIAN SAUCE	28
	EUROPEAN CHEESE PLATE	45
	SUNDRIED TOMATOES WITH OLIVES AND CHEESE BALLS	31
	GEORGIAN BREAD SHOTI WITH SUNFLOWER OIL FROM KAKHETI	8
	NUTS	13
	OLIVES MIX	15

SOUPS

	HOME STYLE BORSCH	24
	CHICKEN BROTH WITH QUAIL EGG	22

MAIN COURSES

STEAM RABBIT CUTLETS WITH MASHED POTATOES	37
FETUCCINE WITH RABBIT IN CREAMY SAUCE	36
 FILLET MIGNON WITH GRILLED VEGETABLES	59
 DUCK BREAST WITH MASHED POTATOES AND TERIYAKI SAUCE	58
 ROAST BEEF WITH PARMESAN-DUSTED FRIES	49
LAMB RACK WITH GRILLED CHERRY TOMATOES	56
 GRILLED SALMON FILLET IN AIOLI SAUCE AND KIMCHI	59
FISH CUTLETS WITH PICKLES AND MASHED POTATO CRISPY	30
CHICKEN SCHNITZEL WITH MASHED POTATO	34
KYIV CUTLETS WITH MASHED POTATO	32

GEORGIAN COUSINS

GEORGIAN STYLE EGGPLANT RALLS WITH WALNUTS	22
TOMATO AND CUCUMBER SALAD WITH SUNFLOWER OIL FROM KAKHETI / WALNUTS	22/26
CHICKEN BREAST SALAD WITH GREEN AND RED PEPPERS, FRESH GREENS AND POMEGRANATE	27
SHKMERULI WITH RABBIT/ CHICKEN	45/36
 BEEF KEBAB WITH LAVASH AND SAUCE SATCEBELI	42
OJAKHURI WITH RABBIT / CHICKEN	35/26
 BEEF KHINKALI 3 PCS	18
KHINKALI WITH RABBIT 3 PCS	18
KHINKALI WITH MUSHROOM 3 PCS	15
KHACHAPURI FROM CHIEF WITH GORGONZOLA, PEAR AND PANCETTA	31
MINGRELIAN STYLE KHACHAPURI	24
SHOTI BREAD FROM TONE	6

GARNISHES AND SAUCES

MASHED POTATO	11	TKEMALI	4
MEXICAN POTATO	16	SATSEBELI	4
GRILLED VEGETABLES	19	BBQ	4
FRENCH FRIES	12	SOUR CREAM	4

DESSERTS

HOMEMADE NAPOLEON	28
CRÈME BRULÉE	16
TIRAMISU	20
APPLE STRUDEL	21
SEASONAL FRUITS ASSORTMENT	35
ICE CREAM	9
FRUIT SORBET	9

GEORGIAN WINE

150ml

WHITE DRY WINE

TIKO ESTATE MTSVANE	13
DAKISHVILI KISI	14
AGIDELA GORULI MTSVANE	13
TIKO ESTATE RKATSITELI	14
NODOS WINE TSOLIKAURI	14
TIKO ESTATE KHIKHVI	18

AMBER WINE

MTSVANE ESTATE AMBER	12
BAIA'S TSITSKA-TSOLIKOURI	15
IBERO KHIKHVI	13
LAVINA GORULI MTSVANE	13
GOGUSHIKA KISI	16

WHITE SEMI-SWEET WINE

VELEULA TVISHI	16
BARBALE LATE HARVEST	19
CHEITI TSITSKA-KRAKHUNA SEMI DRY	15

ROSE WINE

TERRA KISI ROSE SEMI DRY	13
LAVINA ALADASTURI DRY	14

RED DRY WINE

SIMONETI SAPERAVI	13
TIKO ESTATE SAPERAVI	15
KAVTA WINES SHAVKAPITO	16
TIFLIS USAKHELAURI	38

RED DRY QVEVRI WINE

DAKISHVILI SAPERAVI	14
SOLOMNISHVILI #22	15
NODOS WINE ALADASTURI	16
BARBALE BUDESHURI / SHAVKAPITO	24

RED SEMI-SWEET WINE

TERRA GEORGIA KINDZMARAUTI	14
TERRA KISI KHVANCHKARA	17
SEVSAMORA USAKHELAURI	38

SPARKLING

MTSVANE ESTATE PET-NAT 120 ML

MTSVANE	13
SAPERAVI ROSE	14
CHINURI	14
TSOLIKAURI	14

EUROPEAN WINE

SAUVIGNON BLANC NEW ZEALAND WHITE DRY	16
RIESLING GERMANY WHITE DRY	16
PINOT GRIGIO ITALIAN DRY WHITE	15
CODES DU RHONE RED BLAND DRY	15
POGGIO BADIOLA SANGIOVESE RED DRY	17

FORTIFIED

PORTO VALDOURO 50 ML	8
ZIGU SHUMI 50 ML	18

WINE OF THE DAY 12

OUR COCKTAILS

YUZUCO	32
gin blood orange, yuzu liquor, coconut syrup, lime fresh	
AMARESTO	32
gin, amaretto, chartreuse, mango puree, lemon fresh	
SICILIAN PINK	32
gin pink grapefruit, lychee puree, grapefruit syrup, lemon fresh, grapefruit fresh, soda	
MANHATTAN HENGE	32
bourbon, raspberry liquor, mukuzani, strawberry puree, lemon fresh	
FIOROSA	32
vermouth, gin, raspberry puree, sparkling wine	
INFERNO	32
rum white, malibu liquor, campari, pineapple juice, lemon juice	
BENNET	32
pink grapefruit gin, martini rosso, ginger mixer, coconut liquor	

CLASSIC COCKTAILS

BLOODY MARY	28
vodka, tomato juice, worcester, tabasco, lemon fresh	
APEROL SPRITZ	32
aperol, sparkling wine, soda water	
CLOVER CLUB	28
gin, raspberry puree, lemon fresh	
MOJITO	28
rum, lime, simple syrup, mint, soda water	
NEGRONI	28
gin, vermouth rosso, campari bitter	
WHISKEY SOUR	28
bourbon, lemon fresh, simple syrup	

COFFEE

MATCHA LATTE	18
ESPRESSO	9
AMERICANO	18
CAPPUCCINO	13
LATTE	14
ICED LATTE	28
FLAT WHITE	17
ALMOND CAPPUCCINO	18

TEA

BLACK TEA	13
ASSAM	
EARL GREY	
GREEN TEA	13
SENCHA	
WITH JASMINE	
OOLONG	15
MILK OOLONG	
DA HONG PAO	
TEA-BASED DRINKS	
TEA WITH FRESH FRUITS	35
HOMEMADE ICED TEA	25

BEER

SUMMUG CRAFT BEER	15
SUPER BOCK	18

SOFT DRINKS

WATER (MINERAL/STILL)	7
ACQUA PANNA STILL/	14
S.PELLIGRINO SPRARKLING	
COLA, SPRITE, FANTA	18
DOUBLE DOUTCH TONIC	13
ENERGY DRINK	13
JUICE	18

LEMONADES

ORANGE BERGAMOT	25/48
RASPBERRY LIME	25/48
MANGO PASSION	25/48

WHISKEY

JACK DANIEL'S	38
JAMESON	38
CHIVAS REGAL 12	38
GLENMORANGIE ORIGINAL	48
PORT CHARLOTTE	55
MONKEY SHOULDER	38
MACALLAN 12	78

COGNAC

HENNESSY VSOP	45
HENNESSY X8	158
SARAJISHVILI VSOP	25

VODKA

BELVEDERE	25
BELUGA NOBLE	25
GREY GOOSE	25

CHACHA

MARANI CLASSIC	18
GOLDSMITH	12

TEQUILA

MILAGRO SILVER	25
OLMECA SILVER	28

GIN

THE BOTANIST	25
BOMBAY SAPPHIRE	28
HENDRICK'S	25