

AMO

Modern Georgian restaurant that offers guests a unique culinary and aesthetic experience, with panoramic views of Tbilisi.

APPETIZERS

MIXED CHEESE BOARD ⁽⁵⁾	49
KUPATI CROQUETTES (GEORGIAN SAUSAGE) ^{(5),(2),(1)}	24
🍴 IMERETIAN PLATE ^{(2),(15),(5)}	33
(CHVISHTARI, IMERETIAN CHEESE, SULGUNI, EKALA)	
🍴 THE TRIO OF DIPS AND OUR BREAD ^{(5),(15),(6),(1)}	34
(TZATZIKI, PUMPKIN PKHALI, BABAGANOUSH) ^{(6),(1)}	
🍴 EGGPLANT WITH WALNUT & KAKHETIAN GREEN PESTO ^{(5),(1)}	33
POTATO GRATIN WITH TRUFFLE ^{(5),(1)}	23

SALADS

🍴 GEORGIAN SALAD WITH WALNUT ⁽⁶⁾	24
TOMATO SALAD WITH STRACCIATELLA ^{(6),(5)}	35
🍴 EKALA & AVOCADO SALAD ^{(6),(1)}	38
SALAD WITH SALMON AND AVOCADO ^{(12),(1)}	49
TRUFFLED STEAK SALAD ^{(4),(5)}	48
CHICKEN CAESAR ^{(4),(1),(1),(2),(5)}	35
SHRIMP SALAD ^{(13),(5),(4),(1)}	38
CRISPY EGGPLANT SALAD ^{(5),(4),(1)}	35

MAIN COURSES

🍴 AJAPSANDALI WITH CHVISHTARI BALLS ^{(2),(5)}	34
MUSHROOMS IN SMOKED SULGUNI SAUCE ^{(2),(5),(4)}	37
SALMON STEAK WITH CRISPY CAULIFLOWER ^{(12),(4),(5),(1)}	65
MINI KHINKALI WITH SHRIMPS ^{(13),(1),(5),(4)}	44
CHICKEN SHKMERULI ^{(5),(7)}	39
OJAKHURI (WITH CHICKEN OR MUSHROOMS) ⁽⁴⁾	36
BEEF CHEEK WITH TASHMIJABI ^{(6),(5),(7)}	59
NEW YORK STEAK (BLACK ANGUS) ^{(4),(5),(15),(9)}	105
RIBEYE STEAK (BLACK ANGUS) ^{(4),(5),(15),(9)}	175

GARNISH

🍴 FRIES WITH PARMESAN & TRUFFLE SAUCE ⁽⁵⁾	21
SWEET POTATO FRIES WITH PARMESAN ⁽⁵⁾	25
🍴 PATATAS BRAVAS (SPANISH-STYLE POTATOES) ^{(5),(4)}	23
CRISPY CAULIFLOWER WITH PARMESAN ⁽⁵⁾	24
🍴 GRILLED VEGETABLES	29

SOUPS

CHICKEN AVGOLEMONO (LEMON-EGG SOUP) ^{(5),(2)}	19
CREAMY MUSHROOM SOUP ^{(6),(5)}	24

BAKED

ADJARIAN KHACHAPURI ^{(5),(2),(1)}	29
HOMESTYLE KHACHAPURI ^{(5),(2),(1)}	28
HOMESTYLE LOBIANI ^{(2),(1)}	28
🍴 PIZZETTA WITH TRUFFLE ^{(5),(2),(1)}	27
PIZZETTA WITH STRACCIATELLA ^{(5),(2),(1),(6)}	27
🍴 GEORGIAN BREAD (SHOTI) ⁽¹⁾	8

GRILL

GRILLED PORK	36
GRILLED CHICKEN ⁽⁵⁾	32
AMO-STYLE KEBAB ⁽¹⁾	44
GRILLED BEEF WITH SMOKED AJIKA	69
GRILLED SALMON WITH SER BUCKTHORN SAUCE	52
GRILLED SEA BASS ^{(13),(4),(5),(1)}	66

SAUCES

TRUFFLE SAUCE	7
KIMCHI SAUCE	6
KETCHUP	4
TKEMALI	4

DESSERTS

BASQUE CHEESECAKE WITH PISTACHIO SAUCE ^{(5),(6),(2),(1)}	28
TIRAMISU WITH HAZELNUT PARLINE ^{(2),(5),(6),(9),(1)}	25
CHOCOLATE DESSERT ^{(6),(5),(2)}	26
MANGO-PASSION FRUIT PANACOTTA	23
SEASONAL FRUIT	40

ALLERGEN INFORMATION:

1-GLUTEN, 2-EGGS, 3-PEANUTS, 4-SOYA, 5-DAIRY, 6-NUTS,
7-CELERY, 8-SESAME, 9-SULFITES, 10-LUPIN, 11-MUSTARD,
12-FISH, 13-CRUSTACEANS, 14-MOLLUSCS, 15-HONEY.

PRICES ARE IN GEL AND INCLUDE 18% VAT.



FASTING OPTION AVAILABLE

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WINE

SPARKLING WINE & CHAMPAGNE



PICCINI PROSECCO DOC	27	110
MAISON CASTEL BRUT	19	90
CLOS MONTBLANC CAVA		115
TSINANDALI ESTATE BRUT		120
MOET CHANDON BRUT		380
LOUIS ROEDERER COLLECTION		390
LOUIS ROEDERER CRISTAL		2500

WHITE DRY



KISI CHELTI (KAKHETI)	19	85
TSITSKA KRAKHUNA CHELTI (KAKHETI)	19	85
SAUVIGNON BLANC AGIDELA (KARTLI)	20	90
CHARDONNAY DAKISHVILI (KAKHETI)	21	95
GORULI MTSVANE AGIDELA (KARTLI)	18	80
TSOLIKAURI BAI'A'S WINE (IMERETI)		85
TSINANDALI TSINANDALI ESTATE (KAKHETI)		125
NATELLA TSINANDALI ESTATE (KAKHETI)		125
MZIS AMBORI 2021 ECLIPSE (KAKHETI)		230

AMBER

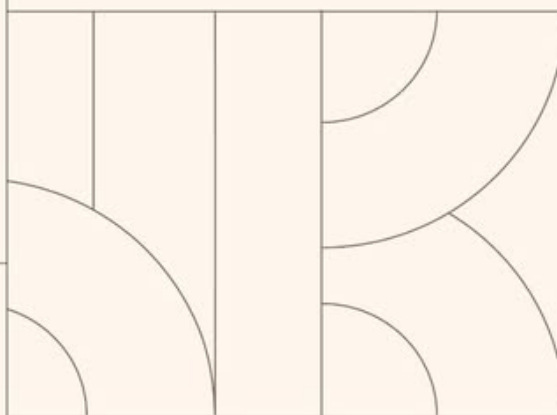


AKATSITELI DAKISHVILI (KAKHETI)	22	90
KHIKHVI VAZISUBANI ESTATE (KAKHETI)	22	95
TSITSKA-TSOLIKAURI-KRAKHUNA BAI'A'S WINE (IMERETI)	20	85
KISI TCHOTIASHVILI (KAKHETI)		105
MZIS KOTSNA 2022 ECLIPSE (KAKHETI)		230

ROSE



ROSE NABERAULI (RACHA)	25	105
ROSE NITSA CHOTIASHVILI (KAKHETI)		110



RED DRY



SAPERAVI CHELTI (KAKHETI)	19	85
MAMA SOLOMNISHVILI (KAKHETI)	22	95
CUVEE 2020 DAKISHVILI (KAKHETI)	29	120
SAPERAVI DAKISHVILI (KAKHETI)		95
SAPERAVI 2019 CHELTI (KAKHETI)		125
MTVARIS KOTSNA 2022 ECLIPSE (KAKHETI)		210

SEMI SWEET



KINDZMARAULI CHELTI (KAKHETI)	19	85
TVISHI NABERAULI (RACHA)	25	115
KHVANCHKARA NABERAULI (RACHA)	29	145
LATE HARVEST BARBALE (KAKHETI)		110



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FOR SPECIAL REQUIREMENTS OR ALLERGIES, PLEASE ASK THE WAITER.

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