

C O L D S T A R T E R S

Sous-Vide Poussin served with Satsivi	3 600
Marinated Padrón Peppers with Mint Labne	3 200
Cheese Mousse with Dried Beets	3 200
Steak Tartare	6 100
Hummus with Caramelized Sweet Potato	3 200
Hummus with Roast Beef	4 200
Ripe Tomato Carpaccio with Jonjoli	3 600
Chicken Liver Pâté with Cherry Confit	3 100
Pkhali	3 100
Mutabal	3 100
Gurian Style Pickles	2 800
Cheese Board	3 500
Georgian Set	6 900
Mchadi, Satsivi, Assorted pkhali, Gurian style pickles, Suluguni cheese, Jonjoli, Ajapsandali, Marinated padron peppers	

S A L A D S

Crispy Eggplants with Spinach,	3 900
Cream-Cheese and Sweet Chilli	
Green Salad with Chicken and Zucchini	4 200
Georgian Salad with Tomatoes, Nuts and Cilantro	4 100
Roast Beef Salad with Jonjoli,	4 900
Cress Leaves served with Nut-Sauce	
Shrimp Salad with Spinach	4 500
Tabbouleh with Caramelized Greek Walnuts	3 100
Greek Fusion	4 500
Marinated Watermelon with Feta Cheese	3 600

H O T D I S H E S

Crispy Chicken in Chkmeruli Sauce	6 700
Classic Ojakhuri	3 900
Ojakhuri with Beef and Batata	5 300
Dolma with Matsoni	3 900
Chashushuli	4300
Lamb Shank with Roasted Potatoes and Pumpkin	11 100
Chicken Chakhokhbili	3 900
Mussels in Chkmeruli Sauce served with	5 500
Black Cod with Mint Hummus and Asparagus	7900
Chakhokhbili with Shrimp and Straciatella	5 900
Batumi-style Pilaf with Seafood	6 500
Sevan Lake Trout Shawarma	4 400
Sous-Vide Chicken Shawarma	3 500

H O T S T A R T E R S

Pan-Fried Sulguni Cheese	3 100
Chebureki with meat / Sevan Lake Trout	4 100
Crispy Eggplants with Bazhe Sauce	3 200
Black Cod with Bazhe Sauce	4 300
Lobio - Georgian Bean Stew	3 300
Ajapsandali - Georgian Eggplant Stew	3 600
Roasted Baby Potatos	2 200
Sweet Potato with Blue Cheese Sauce	2 900

S O U P S

Kharcho with Beef	3 400
Chikhirtma with Chicken / Seafood	2 900 / 4 200

K H I N K A L I

KHINKALLI CLASSIC / LAMB / CHEESE	
	550
MINI KHINKALI WITH SHRIMP IN CREAMY TOMATO SAUCE	4 300
MINI KHINKALI WITH MUSHROOMS IN DOR BLUE SAUCE	3 900
MINI KHINKALI WITH LAMB IN PEPPERCORN SAUCE	3 900

B R E A D S & M O R E

Adjarian Khachapuri	3 900
Classic / Chicken / Mushroom / Bolognese / Roastbeef	
Megrelian Khachapuri	3 900
Imeretian Khachapuri	3 600
Penovani Khachapuri with Stewed Beef Cheeks	4 500
Achma	3 300
Stuffed Flatbread with Cheese and Fresh Green Herbs	3 200
Flatbread with Minced Beef and Stracciatella	3 300
Georgian Puri	800
Mchadi	800
Pitta made with Matsoni	700
Armenian Lavash	500

J O S P E R

Chicken Tabaka	6 300
Pork Steak with Roasted Batata	5 500
Striploin Steak served with French Fries	12 500
Brisket with Baby Potatoes and Sacebeli	10 500
Barbecue Sauce	
Brisket Sandwich with Gurian Cabbage	5 600
Shrimp in Creamy Citrus Sauce	4 700
Grilled Salmon Steak with Potato Gratin and Red Caviar in Red Wine Sauce	9 700
Mixed Grill (for Three)	24 900
Beef / Chicken / Pork	

S A U C E S

Tkemali Seasoning Red / Green / Blackberry	600
Georgian Ajika, Peppercorn, Dor Blue, Satsebeli, Matsoni, Chkhmeruli, Bazhe, Tzatziki	600

D E S S E R T S

Pavlova with Sea Buckthorn	3 700
Almond Tart with Seasonal Berries	3 300
Brownie with Cherries	3 700
Basque Cheesecake with Vanilla Ganache	3 300
Profiteroles with Black Currant Custard Cream	3 300
Raspberry Tiramisu	3 300
Honey Cake	3 700

We will not be able to prepare dishes not listed on the menu.
If you have any allergies or food intolerances please refer to our staff.
Gratuity for waiters is welcome, but is always at your discretion.



KITCHEN
& BAR

LALI