

COLD APPETIZERS, SALADS

<u>CHICKEN SATZIVY</u>	(75/175)	37.00
Charbroiled and marinated chicken in Georgian spices and pecan walnut sauce. Georgia is famous for this sauce		
<u>GEORGIAN ASSORTE CHEESE</u>	(350gr)	89.00
Includes suluguny, smoked suluguny & lamb cheese		
<u>RED BEANS WITH WALLNUTS</u>	(150gr)	37.00
Steamed red beans with nuts, onion, garlic, cilantro, walnut pure and spices.		
<u>ADJABSANDAL</u>	(250gr)	37.00
Stewed egg-plant with sweet pepper, tomatoes, potatoes, garlic & onion.		
<u>GADAZALELI OF EGG-PLANT</u>	(200gr)	49.00
Charbroiled pieces of egg-plant with cilantro, garlic, Georgian spices & mayonnaise		
<u>GREEN BEANS WITH WALLNUTS</u>	(150gr)	33.00
Steamed green beans mixed with walnuts, garlic, and onions		
<u>STUFFED VEGETABLE</u>	(150gr)	33.00
Egg-plant, cabbage and sweet pepper stuffed with walnuts and garlic		
<u>ADJARSKY BASTURMA</u>	(100 gr)	49.00
Beef fillet marinated in special sauce		
<u>HOUSE SALAD</u>	(250 gr)	33.00
Sliced vegetables salad topped with suluguny cheese		
<u>GEORGIAN SALAD</u>	(250 gr)	33.00
Salad with vegetables topped with vinegar, walnut and oil.		
<u>GEORGIAN CHICKEN SALAD</u>	(250 gr)	39.00
Charbroiled chicken breast with spices sliced with vegetables topped with sour cream sauce		
<u>TONGUE SALAD</u>	(200 gr)	37.00
Steamed beef tongue sliced with cilantro, pomegranate, & mayonnaise.		
<u>STUFFED EGGPLANT</u>	(180 gr)	49.00
Egg-plant stuffed with walnuts, herbs, hot pepper, onion and vinegar. Topped with walnut sauce.		

HOT APPETIZERS

<u>CUBDARY</u>	(230 gr)	49.00
Georgian pizza with delicious chicken, smoked suluguny, herbs and spices		
<u>ADJARSKY KHACHAPURI (GEORGIAN PIZZA)</u>	(230gr)	33.00
Cheese pie baked in oven with Georgian suluguny cheese cottage and raw egg on the top		
<u>IMMERITINSKY KHACHAPURI</u>	(230gr)	33.00
Flat bread stuffed with immeritinsky cheese baked in oven.		
<u>PUFFED DOW KHACHAPURI</u>	(230 gr)	35.00
Puffed dough stuffed with suluguny cheese & baked in oven.		
<u>LOBIANI KHACHAPURI</u>	(230 gr)	28.00
Puffed dough stuffed with red lobio & baked in oven.		
<u>ELARDJY</u>	(200 gr)	33.00
Corn meal boiled in water with suluguny cheese. Georgian specialty.		
<u>SULUGUNY ON THE KETSY</u>	(350 gr)	39.00
Fried Georgian cheese suluguny		
<u>SHAMPIGNYON STUFFED WITH SULUGUNY</u>	(180 gr)	39.00
Shampignons stuffed with suluguny cheese & fried on ketsy.		

<u>TSITELI LOBIO</u>	(200 gr)	35.00
Hot boiled red beans with Georgian spices and green herbs.		
<u>KVEREBY</u>	(230/40 gr)	63.00
Bull balls, bried on ketsy with onions, Georgian spices in white wine .		
<u>KHINKALI (GEORGIAN DUMPLINGS)</u>	(250 gr)	39.00
Dumplings stuffed with meat. (our specialty)		
<u>DOLMA</u>	(150/50 gr)	47.00
Vine leaves stuffed with meat & rice. Served with white garlic sauce.		
<u>SOKO</u>	(150gr)	39.00
Mushrooms fried with onion, ham, sour cream and egg under the suluguny cheese.		

SOUPS

<u>CHIKHIRTMA</u>	(250/65 gr)	31.00
Light chicken soup with beaten eggs, cilantro & spices.		
<u>KHARCHO SOUP</u>	(250/65 gr)	35.00
Beef soup with tomatoes, rice & traditional spices.		
<u>HASHI</u>	250/65 gr)	28.00
Hot Georgian broth		

MAIN COURS

<u>Lulyakibab</u>	(180/50 gr)	69.00
Ground lamb with garlic, cilantro, spices grilled on open fire. Topped with tomato based sauce.		
<u>GOCHI</u>	(250/75 gr)	77.00
Milkfed baby pork baked in oven. Served with special stuff.		
<u>ABHAZURA</u>	(200gr)	77.00
Grilled Georgian lamb sausage with barberries and spices. Served with onion & pomegranate.		
<u>CHASHUSHULI</u>	(250/40 gr)	59.00
Beef fillet stewed with tomatoes, spring onions & spices on the ketsy.		
<u>CHAHALULY</u>	(250/75 gr)	59.00
Beef stewed in egg & onion sauce with grape vinegar. Served with Georgian herbs.		
<u>CHANAHI</u>	(450/60 gr)	79.00
Ground lamb & racks of lamb steamed with eggplant, potato, tomato, traditional spices & garlic.		
<u>ARTALA</u>	(450/50 gr)	129.00
Lamb lags baked with Georgian spices and served with garlic sauce.		
<u>SAMEBA</u>	(700/150 gr)	196.00
Baked lamb lag. Served with roasted eggplants and topped with garlic souce.		
<u>Chicken TABAKA</u>	(250 gr)	79.00
Roasted chicken with Georgian spices.		
<u>CHICKEN CHACKOCHBILI</u>	(75/225 gr)	57.00
Chicken braised in special sauce with onion tomatoes, egg & Georgian herbs.		
<u>SALHINO</u>	(250 z)	79.00
Roasted juicy chicken with Georgian spices grilled on the screw. Served with special green cherry-plum sauce.		
<u>CHICKEN SVANURI</u>	(200/45 gr)	67.00
Chicken breast topped with cheese, spices baked in oven		
<u>TAMADA</u>	(350 gr)	79.00

Baked rabbit leg. Served with stewed sweet pepper.

SHISHKEBABS

<u>CHICKEN SHISHKEBAB</u>	(250/40 gr)	67.00
Marinated chicken breast grilled on open fire.		
<u>PORK SHISHKEBABS</u>	(250/40 gr)	69.00
Choicest pork marinated in special sauce, grilled to perfection.		
<u>BEEF SHISHKEBAB</u>	(250/40 gr)	77.00
Beef tender loin marinated in special sauce & grilled to your preference.		
<u>LAMB KEBABS</u>	(250/40 gr)	87.00
Finest lamb marinated in our own special recipe & grilled to your taste.		
<u>«KAKHETY» SHISHKEBAB</u>	(250/45gr)	79.00
Marinated pork chop, grilled on the open fire served with egg-plants.		
<u>RACKS OF LAMB STYLE</u>	(200/100 gr)	169.00
Grilled racks of lamb from New Zeland, served with baked vegetables – sweet pepper, tomatoes and egg-plant.		
<u>MIMINO SHISHKEBAB</u>	(600/80 gr)	129.00
Beef tender loin, lamb, chicken and pork marinated in sauce & grilled. Served with vegetables on skewer.		
<u>VEGETABLE SHISHKEBAB</u>	(200/45gr)	57.00
Grilled egg-plant, tomatoes, sweet pepper, onion & mushrooms. Served on skewer.		

FISH DISHES

<u>GRILLED STURGEON</u>	(200/40 gr)	129.00
Marinated sturgeon in lemon & tomato sauce grilled on open fire. Served with pomegranate sauce.		
<u>ROASTED TROUT</u>	(300/75 gr)	99.00
Roasted trout with Soya sauce and Georgian spices. Served with roasted mushrooms.		
<u>PIKE FISH WITH PSHAVI SAUCE</u>	(250/100 gr)	69.00
Pieces of pike-perch stewed in tomatoes & cream sauce.		
<u>STEWED STURGEON FILLET</u>	(350 gr)	87.00
Tender white sturgeon fillet stewed with sweet pepper, onions, mushrooms, rice and tomatoes.		

SAUCES

<u>NARSHARAB</u>	(50 gr)	14.00
<u>TKEMALI</u>	(50 gr)	18.00
<u>GARLIC SAUCE</u>	(50 gr)	12.00
<u>ADJICA</u>	(50 gr)	19.00
<u>TOMATO BASED SAUCE</u>	(50 gr)	12.00
<u>SHOTIPURI BREAD</u>	(200 ± 20 gr)	8.00
<u>MATSONI</u>	(250 gr)	19.00
<u>TAN</u>	(250 gr)	19.00

ORDERS

<u>RICE</u>	(150gr)	16.00
<u>MASHED POTATOES</u>	(150gr)	16.00
<u>FRENCH FRIES</u>	(120 gr)	16.00
<u>HOME MADE POTATOES</u>	(150 gr)	16.00
<u>GREEN HERBS</u>	(75 gr)	27.00

HOME MADE PICKLED VEGETABLES

(300 gr) 30.00

DESSERTS

CHURCHKHELA

(80 gr) 27.00

BANANA PUDDING

(200gr) 27.00

"NUT" CAKE

(150 gr) 31.00

FRUIT SALAD

(150 gr) 37.00

ICE-CREAM ASSORTED

(150gr) 27.00

SAMO

(150 gr) 39.00

Exotic fruit (pineapples & bananas) in chocolate and nuts

SAMOTCHE

(150gr) 39.00

Prunes with delicious staff based on masked nuts, honey & lemon.