



STARTERS

EDAMAME BEANS SALAD WITH IMERETIAN ADJIKHA ^{(9), (5)}	16
<i>Grilled edamame beans, walnut and caramelized onion adjika, jonjoli</i>	
ASPARAGUS IN BAZHE SAUCE ^{(5), (9)}	18
<i>Grilled asparagus and walnut-garlic sauce</i>	
FIRE-GRILLED VEAL TONGUE TACOS ^{(1), (5), (7), (5), (2)} ..	18
<i>Marinated veal tongue, beetroot sauce and tomato salsa</i>	
CHICKEN LIVER PARFAIT WITH CRANBERRY SAUCE ^{(10), (1), (2), (5)}	20
<i>Éclair dough and cranberry sauce</i>	
BREADED EGGPLANT WITH WALNUT ^{(1), (2), (5), (9), (5)} ...	20
<i>Crispy eggplant, walnut paste and cornbread waffle</i>	
TOMATO AND SULGUNI SALAD ^{(5), (5), (1)}	25
<i>Colorful tomato, Georgian homemade Sulguni, Kakhetian oil, vinegar and basil</i>	
GEBZHALIA WITH MATSONI SAUCE ⁽⁵⁾	25
<i>Cheese rolls, Matsoni and mint sauce</i>	
CHEESE PLATE ⁽⁵⁾	28
RAZOR CLAMS WITH BUTTER AND LEMON SAUCE ^{(14), (5), (4), (1)}	60
<i>Pan-fried Razor clams, soy sauce and grilled bread</i>	
FLAMBADOUS OYSTERS WITH CORIANDER AND VINEGAR SAUCE ^{(13), (5)}	65
<i>Fresh oysters from Rungis Market and marinated apples</i>	

MAINS



RED DOLI KVARI WITH FUCHKHOLIA SAUCE ⁽⁵⁾	25
<i>Georgian dumplings, cheese, Fuchkholia cream sauce & truffle</i>	
DOLMA IN BABY BELL PEPPER ^{(5), (9)}	29
<i>Beef and minced meat, tarragon sauce</i>	
CHAKAFULI FROM OSSOBUCO ⁽⁵⁾	30
<i>Slow-cooked beef, tarragon and green plum stew</i>	

PORK CHEEKS WITH BURAKHI SAUCE ^{(5), (7), (1)}	30
<i>Slow-cooked pork, fermented wheat juice and mashed potatoes</i>	

VEAL SCHNITZEL WITH CRANBERRY SAUCE ^{(1), (2), (5)}	33
<i>Crispy breaded veal and creamy potato salad</i>	

BEEF STROGANOFF WITH POTATO CHIPS ^{(1), (5), (2)}	33
<i>Beef sautéed, puff pastry dough, porcini and champignon mushroom</i>	

ARISA COOKED WITH SHRIMPS ^{(5), (12), (13), (14), (5), (7)}	34
<i>Fire cooked pearl barley, tiger prawns and seafood broth</i>	

TONE BAKED CHICKEN WITH SHKMERULI SAUCE ^{(5), (1), (2)}	36
<i>Free range chicken, garlic cream sauce, tashmijabi chips, Narchvi cheese</i>	

BEEF WELLINGTON TRUFFLE SAUCE ^{(1), (5), (2), (5), (7)}	43
<i>Beef tenderloin, puff pastry dough, asparagus and gravy sauce</i>	

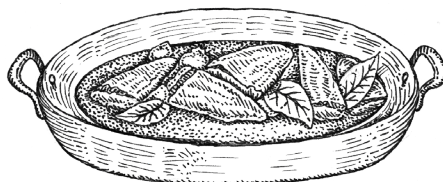
CRISPY SUCKLING PIG WITH GRAVY SAUCE ^{(5), (5), (7), (2)}	53
<i>Tone roasted suckling pig, pearl barley and adjika emulsion</i>	

SALMON WITH JONJOLI AND VERMOUTH SAUCE ^{(12), (5), (9)}	55
<i>Fire-grilled salmon, grilled bok choy and spinach</i>	

DOVER SOLE WITH LEMON CAPERS SAUCE ^{(12), (5), (9)}	291
<i>Roasted whole dover sole for sharing</i>	

GARNISH

TASHMIJABI CHIPS ^{(5), (1), (2)}	12
GREEN SALAD ⁽⁹⁾	12
POTATOES SINORI ⁽⁵⁾	13
GHOMI AND FUCHKHOLIA FRIES WITH GRAVY-MAYO ^{(5), (1)}	15
ROASTED BOK CHOY & BABY CARROTS	18



SOUPS



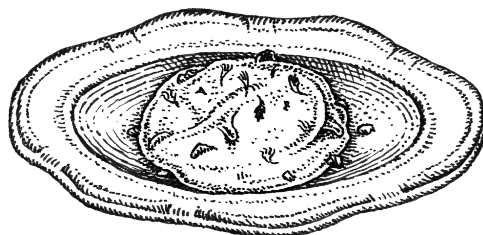
LENTIL SOUP ^(3, 7)	18
<i>Red lentil soup with lime labneh</i>	
GEORGIAN CHIKHIRTMA ^(2, 11, 7, 9)	25
<i>Free range chicken bouillon, fresh tarragon, mint and vinegar</i>	
BEEF BROTH WITH CREAMY SPINACH AND POTATOES ^(3, 7, 11)	40
<i>Slow-cooked beef, bone marrow, vegetable and rye bread</i>	

BAKED

CLAY POT MINI KHACHAPURI ^(3, 11)	15
<i>Georgian cheese pie baked in clay pot</i>	
CLAY POT MINI LOBIANI ^(3, 11)	15
<i>Beans pie baked in a clay pot, jonjoli, Racha ham salad</i>	
CLAY POT KUBDARI ^(3, 11)	18
<i>Meat pie baked in a clay pot, Georgian spices</i>	

DESSERT

BUFFALO MATSONI & ROSE JAM ^(2, 3)	13
<i>Creamy buffalo yoghurt</i>	
BLACKBERRY PELAMUSHI	19
<i>Blackberry and corn flour pudding</i>	
COCOA CAKE ^(2, 3, 11)	19
<i>Layered cake and cream</i>	
SEASONAL FRUIT TORTE ^(11, 3, 2)	21
<i>Fruit torte in cups and boiled cream</i>	
NAPOLEON ^(3, 2, 11)	21
<i>Layered puff pastry dough and boiled vanilla cream</i>	
KORKOTI WITH SEA BUCKTHORN ^(11, 3, 9)	22
<i>Sweet wheat, walnuts, honey and dried fruits</i>	



BEVERAGE

WHISKEY ⁽⁹⁾

John Jameson	20
Bushmills 10 Y.O	26
Michter's	26
Maker's Mark	34
Monkey Shoulder	30
Glenmorangie Original 10 Y.O	30
Laphroaig 10 Y.O	50
Balvenie Doublewood 12 Y.O	52
Lagavulin 10 Y.O	56
Glenfiddich 15 Y.O	60
Nikka from the Barrel	65
The Macallan 12 Y.O	80

COGNAC / ARMAGNAC / BRANDY ⁽⁹⁾

Sarajishvili V.S.O.P	26
Sarajishvili X.O	50
Prunier V.S.O.P	40
Prunier X.O	80
Remy Martin V.S.O.P	44
Remy Martin X.O	180
Martel Cordon Bleu	120
Hennessy V.S.O.P	44
Hennessy X.O	180
17 Ans, Chateau de Lacquy	80
21 Ans, Chateau de Lacquy	100
Vintage 2008, Chateau de Lacquy	80
Vintage 1999, Chateau de Lacquy	120

Allergens: 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

Please ask a team member for more information on menu item ingredients or any food allergies and intolerances you might have.
Prices are in GEL and include 18% VAT.

GIN ⁽⁹⁾

Tanqueray	18
Malfy Rosa	24
The Botanist Gin.....	26
Bareksten Gin	26
Hendrick's	28
Monkey 47.....	65

RUM ⁽⁹⁾

Contra Bando	18
Havana 7 Y.O	30
Ron Zacapa 23 Y.O	54

VODKA ⁽⁹⁾

Tito's Handmade.....	16
Ketel One	18
Grey Goose	26
Belvedere.....	26
Reyka	26

CHACHA ⁽⁹⁾

Rkatsiteli, Tsinandali Estate	16
Chanchuri, Tsinandali Estate	22
Quince, Tsinandali Estate.....	22
Chacha Aged, Tsinandali Estate.....	32

TEQUILA / MEZCAL ⁽⁹⁾

El Tequileno Blanco	16
El Tequileno Reposado.....	22
Patron Silver.....	30
Patron Anejo.....	34
Don Julio.....	40
Don Julio Reposado.....	44
Mezcal Nucano Espadin Joven.....	28

BEER ^{(9), (1)}

Black Lion Helles	16
Black Lion IPA	20

Corona	20
Bernard Lager.....	20
Bernard Dark	20
Paulaner Weissbier	22
Andechs (Non Alcohol)	26

SOFT DRINK

Coca-Cola Classic / Zero	8
Red Bull Classic / Sugar-Free	16
Mint & Lime Homemade Lemonade.....	16
Blueberry Lychee Homemade Lemonade	18
Mango Homemade Lemonade.....	20

FRESH JUICE

Orange	18
Grapefruit.....	18
Carrot ⁽⁷⁾	16
Green Apple.....	16
Pineapple.....	30

WATER

Bakuriani - Still Water	7
Borjomi - Sparkling Water.....	7
San Pellegrino.....	12
Acqua Panna	12

COFFEE / TEA

Espresso.....	8
Americano	9
Double Espresso.....	11
Flat White ⁽⁵⁾	12
Cappuccino ⁽⁵⁾	12
Latte ⁽⁵⁾	12
Matcha Latte ⁽⁵⁾	18
Iced Matcha Latte ⁽⁵⁾	18

Selection of Loose Tea.....	14
Grand Cru Loose Tea.....	24

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