



IT IS TASTY AS IN THE CHILDHOOD

Cold snacks

Eggplant salad by mother's recipe

570 P.

Georgian lobio (red beans with walnuts)

460 P.

Phali by the ancient recipe

350 P.

Stuffed peppers

380 P.

Sturgeon in kindzmari sauce

1310 P.

Soups

Chikhirtma

300 P.

Hot snacks

White beans with tomatoes

420 P.

Kutabi with cheese and estragon

280 P.

Desserts

Meringue with fresh berries

440 P.

Tklapi-fruit sticks

fig, plum, cherry plum

340P.

Walnut cake with caramel cream

380 P.

«Shu»cake with custard

360 P.



All prices are specified in roubles



OFFER FROM CHEF

Cold snacks

Hummus with adzhika sauce	280 P.
Stuffed eggplant (with Georgian curd «nadugi»)	440 P.
Beetroot salad with veal	540 P.
Warm salad with veal tongue	480 P.
Eggplant rolls with tomato	390 P.

Hot snacks

Eggplant with chicken livers baked with vegetables	650 P.
Penovani (120gr)	220 P.

Soups

Fish soup with salmon and sturgeon	590 P.
Bean soup with pork ribs	470 P.
Pumpkin soup	350 P.

Hot dishes

Smoked trout	690 P.
Smoked mackerel	510 P.
Smoked sea bass	890 P.
Smoked dorado	960 P.
Smoked kupyaty with mamaliga	590 P.



Rabbit with mashed potatoes and mushroom sauce	770 P.
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All prices are specified in roubles



COLD SNACKS AND SALADS

Drink chef

Ayran	250 P.
Cranberries juice	300 P.
Raspberries juice	350 P.
Cherry juice	300 P.

Salads

Arugula salad with shrimp	890 P.
Georgian vegetable salad with walnuts	450 P.
Light salad with salted salmon	650 P.
Tomato salad with sorrel	460 P.
Caesar salad with chicken	590 P.
Mixed salad with chicken liver	680 P.
Three sorts of tomatoes with imeretian cheese	560 P.
Georgian vegetable salad with spices	430 P.
Vegetable salad on charcoals (Sweet pepper, eggplants and tomatoes on charcoals with spices and garlic)	460 P.

“Galskiy” salad (Boiled potatoes, fresh tomatoes and cucumbers with pieces of chicken, dressed with mayonnaise)	480 P.
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Cold snacks

Johnjoli	490 P.
Chicken satsivi (Chicken pieces under fragrant ground walnuts spicy sauce)	630 P.
Sturgeon bazha (Sturgeon pieces under nut sauce)	1450 P.
Phali (Delicate cabbage and beetroot balls dressed with walnuts, Caucasian spices, fresh greens)	380 P.
Shpinach phali (Spinach balls dressed with walnuts Caucasian spices, fresh greens and onions)	420 P.
Pkhali of green beans (boiled beans spiced walnuts, Caucasian spices and fresh greens)	390 P.
Assorted phali (spinach, beans, cabbage, beetroot with walnuts)	450 P.
Georgian fried eggplant with walnuts (Fried eggplants, stuffed with nuts and greens under pomegranate grains)	490 P.
Eggplant caviar	320 P.
Gebzhalia mint under «Matsoni» sauces	(«Suluguni» roll with 390 P.)



Cold snacks

Hot snacks

Adjapsandal	520 P.	Elardji (corn porridge with « Suluguni» cheese)	360 P.
Vegetable Rolls "Tinatin" (Fresh vegetables with suluguni cheese wrapped in lavash sour cream sauce)	480 P.	Mamaliga (porridge of maize flour, served with Suluguni cheese)	340 P.
Sucking pig 200gr	870 P.	Megrelian lobio (stewed grated beans, fried with onions, fragrant spices and greens)	350 P.
Assorted homemade cheeses (Suluguni, smoked Tress smoked suluguni, chechil)	850 P.	"Kharkalia" lobio (whole beans, fried with onions, fragrant spices and greens)	410 P.
Assorted fish (hot smoked sturgeon, salted salmon, butterfish)	2850 P.	Fried "Suluguni" cheese with fresh tomatoes	490 P.
Assorted meat (Chicken roll, boiled beef tongue, cold boiled pork, roast beef)	1500 P.	Mchadi with Suluguni cheese	420 P.
Homemade pickles (Freshly-salted cucumbers, tomatoes and Georgian cabbage)	480 P.	Kvari (dumplings with cheese)	330 P.
Pickles from barrel (pickled garlic, ramson, brown tomatoes, capsicum, cabbage, johnjoli)	630 P.	Fried potatoes with mushrooms	410 P.
Seasonal vegetables and greens (Baku tomatoes and cucumbers, capsicum, garden radish, spring onions, parsley, coriander, basil, dill, tsitsmati)	580 P.	Samsa with lamb	290 P.
Basturma	360 P.	Samsa with veal	310 P.
Chicken roll	320 P.	Cheburek with suluguni cheese	240 P.
Boiled beef tongue	500 P.	Cheburek with lamb	280 P.
Cold boiled pork	460 P.	Cheburek with veal	310 P.
Roast beef	620 P.	Kutabi with greens	250 P.
		Kutabi with cheese and estragon	300 P.
		Kutabi with meat	290 P.

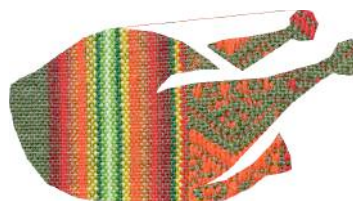


Kutabi with potatoes	250 P.
Pie Tsaharadzhin	540 P.
Kubdari (meat pie)	650 P.
Ossetian pie with spinach and cheese	550 P.
Ossetian pie with potatoes and cheese	410 P.
Achma (Home-made puff pie with suluguni cheese	380 P.
Megrelian khachapuri(Cheese inside and cheese outside)	520 P.
Imeritian khachapuri (One layer of cheese inside)	480 P.
Adzharian khachapuri (pastry boat with Suluguni cheese and egg)	470 P.
Gurian khachapuri (A pie with Suluguni cheese and chopped boiled egg)	460 P.



Soups

Kharcho (Traditional Georgian soup with spices)	590 P.
Sorrel soup	390 P.
Khashlama (Broth with greens and separately served boiled veal)	690 P.
Piti (Mutton soup with chick-peas and potatoes)	460 P.
Homemade noodle-soup with chicken and mushrooms	420 P.
Dyushbara (Dressing for choice vinegar, sour cream, matsoni, mayonnaise)	390 P.



All prices are specified in roubles



HOT DISHES

Hot dishes

Hot Chicken

Pork chops with new potatoes	830 P.	Chkmeruli (chicken, pickled in garlic sauce and adjika, served on hot ketsi)	790 P.
Ribs of veal with grilled tomatoes	1210 P.	Gaul Tsitsila (chicken cooked on an old recipe, marinated and baked)	840 P.
Kuch-machi (traditional Georgian dish: fried by-products with onions and spices on hot ketsi)	580 P.	Chakhokhbili (fried pieces of chicken in tomato sauce with spices and herbs)	480 P.
Georjan Solyanka (fried veal with onions, adjika and tomatoes, served with onions and coriander)	520 P.	Hot fish	
Chashushuli (veal shards stew with vegetables and spices on ketsi)	880 P.	Mullet at homemade recipe fried until crisp	710 P.
Odjakhuri (roasted pork with fried potatoes, fresh greens, garlic and onions)	690 P.	Baked salmon with vegetables in foil	850 P.
Chanakhi (Lamb stew with vegetables in a clay pot)	520 P.	Roasted trout wrapped in lavash (specially cooked river trout, baked in lavash)	770 P.
Homemade cutlets with mashed potatoes	530 P.	Steamed dorado with vegetables	990 P.
Dolma (minced meat, wrapped in vine leaves with matsoni sauce)	540 P.		
Dolma with lamb	590 P.		
Pilaf with lamb	530 P.		
Khinkali (for choice: with lamb, veal or pork)	120 P.	All prices are specified in roubles	



Kebab dishes

Vegetables on charcoals

Chicken lulia-kebab	640 P.	Potato lulia-kebab	220 P.
Lamb lulia-kebab	810 P.	Tomatoes chargrilled	270 P.
Pork shish kebab	820 P.	Eggplant cooked over charcoal	280 P.
Veal shish kebab	980 P.	Paprika cooked on coals	280 P.
Lamb shish kebab	990 P.	Potatoes cooked on coals	280 P.
Lamb ribs shish kebab	1210 P.	Chargrilled vegetables	520 P.
Turkey shish kebab	650 P.	Grilled vegetables	570 P.
Chicken shish kebab	630 P.		
Lamb tongue	890 P.	Sauces	
Grilled salmon	870 P.		
Grilled sea bass	960 P.	Satsibeli	170 P.
Dorado	990 P.	Tkemali	170 P.
		Narsharab	200 P.
		Matsoni	170 P.
		Garlick sauces	170 P.



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DESERTS

(Home-made)

Honey cake	350 P.	Assorted honey with nuts	860 P.
Pakhlava	350 P.	Homemade jam (for one portion figs, quince, walnut, white cherries)	260 P.
Churchkhela Moscow style	410 P.		
Napoleon	440 P.	Sorbet for one ball (black currant,pear,mango,strawberry and raspeberry,lime and lemon)	210 P.
Three kinds of chocolate	460 P.		
Apple strudel with ice-cream	410 P.	Ice-cream (for one ball (chocolate,vanilla,strawberry,tiramisu)	210 P.
Wafer tubules with condensed milk	300 P.		
Apple pie	350 P.		
Vanilla souffle with chocolate	410 P.		
Matsoni (yoghurt with honey and nuts)	340 P.		
Pelamushi (Grape pudding)	280 P.		
Zgapari (a fairy tale in Georgian)	320 P.		
Walnut cake with caramel cream	380 P.		
«Shu»cake with custard	360 P.		
Assorted dried fruits	850 P.		
Fruit plate	2100 P.		
Berry plate	3600 P.		



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