

BREAKFAST

TODAY FOR BREAKFAST

From opening till 16:00



Elarji · 300/50 G ... 150 ₺

Corn porridge, covered with suluguni cheese,
served with jam

Georgian scramble · 250 G ... 180 ₺

With suluguni cheese and greens

Nadugi cheesecakes · 170/50 G ... 197 ₺

Baked in sour cream

TOPPING:

Jam ... 40 ₺

Georgian omelet · 180 G ... 195 ₺

Shakshuka · 350 G ... 210 ₺

Eggs in a sauce of tomatoes, onions and peppers
with spices in gondola-shaped khachapuri

Matzoni · 140 G ... 130 ₺

Homemade georgian yogurt

Matzoni with dried figs · 190 G ... 185 ₺

And walnuts





STARTERS

- Phali · 60 G 70 ₺ each
Spinach / beetroot / pumpkin
- Aubergine roulette · 45 G 75 ₺ each
- Cold starters plate · 270 G 350 ₺**
Three kinds of phali, two aubergine roulettes
- Pate plate · 160/100 G 324 ₺**
Chicken pate, nadugi, yachny
- Mini-plate of pickles · 200 G 227 ₺
Assorted: garlic, ramson, leavened cabbage, pickled cucumbers
- Suluguni / Imeretian · 100/50/10 G 254 ₺
Homemade Georgian cheese
- Vegetable plate · 280/50/40 G 295 ₺
Radishes, cucumbers, tomatoes, bell pepper, seasonal greens
- Cheese plate · 300/110 G 445 ₺
Suluguni, smoked Suluguni, Imeretian cheese, honey, nuts
- Small lobio · 200/50 G 155 ₺
Hot starter with red beans in a pot – served with different pickles
- Aubergine, baked with suluguni · 190 G 330 ₺
With tomato sauce and cilantro
- Satsivi · 180/50 G 260 ₺
Chicken fillet with walnut sauce
- Satsivi with salmon · 155/50 G 347 ₺
- Fried potatoes with cilantro · 180 G 140 ₺
- Stewed chickpeas with adzhika · 160 G 105 ₺



SALADS

- Tbilisi-style vegetable salad · 245 G 295 ₺
With walnuts
- Salad with fried Suluguni and beetroot · 210 G 275 ₺
Suluguni cheese, beetroot, radish, nuts, salad mix, pomegranate wine and raspberries sauce
- Salad with chicken and kindzmari sauce · 200 G 315 ₺



KHACHAPURI – GEORGIAN PIES

- Adjaruli · 250 G 295 ₺
Gondola-shaped khachapuri topped with raw egg
- Megruli · 360 G 330 ₺
With Suluguni cheese inside and on top
- Imeruli · 290 G 280 ₺
With Imeritian cheese
- Kartopeliani · 230 G 140 ₺
With mashed potatoes
- Kartopeliani with cheese · 250 G 220 ₺
With mashed potatoes and Imeretian cheese
- Pomidori da kveli · 420 G 340 ₺
With Suluguni cheese, tomatoes and sweet pepper
- Penovani · 230 G 175 ₺
Puff pastry with Suluguni cheese
- Penovani with herbs · 210 G 180 ₺
Puff pastry with Suluguni cheese and spinach
- Lobiani · 230 G 140 ₺
With beans
- Lobiani with bacon · 250 G 190 ₺
With beans and bacon
- Kubdari · 240 G 270 ₺
With pork and hot Georgian spices
- Kubdari with veggie meat · 250 G 235 ₺
- Lavash bread · 50 G 37 ₺
- Matzoni · 140 G 90 ₺**
Homemade Georgian yogurt – order with any khachapuri



SOUPS

- Kharcho · 400/50 G 370 ₺
Thick soup with beef and hot Adjika sauce (you can order half of the portion)
- Lobio · 400/50/50 G 210 ₺
Thick broth with red beans, served with Lavash bread and pickles



MAINS

- Pork shashlik* · 180/45 G 405 ₺
- Chicken shashlik* · 180/45 G 370 ₺
- Chkmeruli · 220/50 G 340 ₺
Chicken thigh baked in creamy garlic sauce
- Dolma with lamb · 170/50 G 330 ₺
Spicy lamb with rice wrapped in grape leaves
- * the dish is not served at Kazanskaya 29



KHINKALI – DUMPLINGS

- With lamb · 90 G 75 ₺ each
- With beef / pork · 90 G 70 ₺ each
- With veggie meat · 90 G 55 ₺ each
- With oyster mushrooms · 80 G 70 ₺ each
- With cheese · 90 G 70 ₺ each



SAUCES

- Adjika · 50 G 40 ₺
Hot sauce with paprika and herbs
- Tkemali RED · 50 G 40 ₺
Sour sauce made of red plum with herbs
- Cream sauce with mint · 50 G 45 ₺
- Narsharab · 50 G 50 ₺
Pomegranate sauce
- Satsebeli · 50 G 45 ₺
Hot tomato sauce
- Satsivi · 50 G 50 ₺
Walnut sauce
- Sour cream · 50 G 30 ₺



DESSERTS

- Churchkhela · 100 G 160 ₺
- Baklava · 120 G 170 ₺
- Pear pie · 120 G 180 ₺
- Gorgeous pelamushi · 150 G 230 ₺

TODAY:

- Salad with smoked tuna, watermelon and nadugi · 200 G 370 ₺
- Chicken broth with egg and noodles · 300/50 G 150 ₺
- Pork loin** · 300 G 390 ₺
- Mini khinkali with salmon and squid in a creamy sauce · 200 G 270 ₺
- Baked champignons with suluguni cheese · 200/30 G 320 ₺

- Chicken lula kebab*** · 260 G 360 ₺
- Lamb lula kebab*** · 250 G 530 ₺
- Peach / plum sorbet · 50 G 160 ₺
- Fresh watermelon · 500 G 370 ₺

** only on Kazanskaya st. 29

*** only on Bolshoi Prospekt 74



ORANGE WINES AND PETNATES



Kahuri Kindzmarauli Marani, Georgia 360 ₺ 2160 ₺○

Rkatziteli kvevri
Askaneli Brothers, Georgia 355 ₺ 2130 ₺○

Pet Nat Cabernet Franc Fanagoria Rose extra brut, Russia 355 ₺ 2130 ₺○



WHITE WINES

GEORGIAN WINES

Alazani valley Alaverdi 230 ₺ 1380 ₺●

Tsinandali Katso 275 ₺ 1650 ₺○

Rkatziteli Marani 255 ₺ 1530 ₺○

Mtsvane Marani 265 ₺ 1590 ₺○

Tvishi Dugladze 275 ₺ 1650 ₺●

Krahuna 350 ₺ 2100 ₺○

Select Blanc Brut

Chateau Tamagne, Russia 245 ₺ 1470 ₺○



RED WINES

DOMESTIC WINES



Pomegranate 137 ₺ 1096 ₺●

Isabella 137 ₺ 1096 ₺●

Saperavi 245 ₺ 1960 ₺○

GEORGIAN WINES



Alazani valley Alaverdi 230 ₺ 1380 ₺●

Napareuli Tamada 300 ₺ 1800 ₺○

Saperavi Askaneli Brothers 300 ₺ 1800 ₺○

Mukuzani

Georgian Wine House 415 ₺ 2490 ₺○

Kinzmarauli Marani 360 ₺ 2160 ₺●



ROSE WINES

GEORGIAN WINES

Tavkveri Georgian Wine House 360 ₺ 2160 ₺○

Pirosmani Rose Marani 290 ₺ 1740 ₺●

Brut Rose Marani 270 ₺ 1620 ₺○

○ SEC / ● DEMI-SEC / ● DOUX

☺ GLASS - 125 ML / ☺ BOTTLE - 750 ML / ☺ CARAFE - 1L



HOMEMADE LIQUORS

Basil jam · 45 ML	140 ₺
Honey sea buckthorn · 45 ML	140 ₺
Black currant · 45 ML	140 ₺
Tropical tarragon · 45 ML	140 ₺

CHACHA

Homemade, Armenia · 50 ML	200 ₺
Platinum Askaneli, Georgia · 50 ML	250 ₺
Muscat Fanagoria, Russia · 50 ML	250 ₺
Soft and gentle with muscat-citron tinge	



COGNAC

Saradzhishvili VSOP, Georgia · 50 ML	400 ₺
Aging in oak barrel for at least 8 years, with the addition of up to 12 years old alcohols to blend	
Gremiseuli 3 years old, Georgia · 50 ML	250 ₺
Homemade, Russia · 50 ML	200 ₺



BEER

S-port Pilsner Dreamteam Brew · 0,33 L	290 ₺
Non-alcoholic	
Port Pilsner Dreamteam Brew · 0,33 L	305 ₺
Yakor' stout · 0,33 L	290 ₺
Natakhtari · 0,5 L	395 ₺
Light	



BEVERAGES

'Natakhtari' / 'Zandukeli' /	
'Kazbegi' lemonades · 0,5 L	200 ₺
Pear / Lemon / Cream-soda / Tarragon / Saperavi / Barberry / Ginger / Feijoa	
'Dausuz' · 0,5 L	165 ₺
Sparkling / still mineral water	
'Borjomi' mineral water · 0,5 L	190 ₺
Homemade berry drink · 0,25 L	90 ₺
Fresh juice · 0,3 L	220 ₺
Orange / grapefruit	



HOT DRINKS

Espresso · 0,03 L	95 ₺
Americano · 0,15 L	95 ₺
Cappuccino · 0,3 L	150 ₺
Latte · 0,33 L	200 ₺
Raf · 0,3 L	200 ₺
Cocoa · 0,3 L	200 ₺
Tea · 0,5 L	150 ₺
Assam / earl grey / jasmine / green sencha / thyme / black-currant / double mint / rose-bay	
Coffee / cocoa with alternative milk	+ 30 ₺



SEASONAL DRINKS

Tarragon lemonade · 0,33 / 1 L	150 / 450 ₺
Classic lemonade · 0,33 / 1 L	135 / 400 ₺
Pomegranate Sangria · 1 L	1050 ₺
Pomegranate espresso shot · 0,25 L	150 ₺

10% TIPS ARE INCLUDED IN THE BILL FOR MORE THAN TEN PERSON COMPANY.