

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 ... 185 ₺

With suluguni cheese and greens

Nadugi cheesecakes · 170/50 G ... 220 ₺

Baked in sour cream

TOPPING:

Jam ... 40 ₺

Georgian omelet · 180 G ... 195 ₺

Shakshuka · 340 G ... 223 ₺

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

Matzoni · 140 G ... 140 ₺

Homemade georgian yogurt

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

And walnuts



TODAY:

Chicken broth with egg and noodles · 300/50 G	175 ₺	Lamb lula kebab* · 250 G	530 ₺
Mini khinkali with salmon and squid in a creamy sauce · 200 G .	295 ₺	Odjakhuri with pork and persimmon · 300 G	480 ₺
Lamb ribs with vegetables and tkemali sauce · 280 G	482 ₺	Adjaruli with stracciatella and persimmon · 280 G	372 ₺
Elarji with porcini mushrooms and suluguni cheese · 200 G . . .	295 ₺	Creme brulee with smoked suluguni · 140 G	225 ₺
Pumpkin gnocchi with beef and tomato sauce · 220 G	495 ₺	Blueberry tart · 130 G	230 ₺
Chicken lula kebab* · 260 G	374 ₺		



* only on Bolshoi Prospekt 74, Malaya Konyushennaya st. 9,
Reshetnikova st. 12



STARTERS

- ◊ Phali · 60 G 75 ₺ each
Spinach / beetroot / pumpkin
- ◊ Eggplant roulette · 45 G 87 ₺ each
- ◊ Cold starters plate · 270 G 377 ₺
Three kinds of phali, two aubergine roulettes
- ◊ Pate plate · 160/100 G 367 ₺
Chicken pate, nadugi, yachny
- ◊ Mini-plate of pickles · 200 G 235 ₺
Assorted: garlic, ramson, leavened cabbage, pickled cucumbers
- Suluguni / Imeretian · 100/50/10 G .. 254 ₺
Homemade Georgian cheese
- ♥ Vegetable plate · 300/50/40 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 167 ₺
Hot starter with red beans in a pot – served with different pickles
- Eggplant, baked with suluguni · 190 G 355 ₺
With tomato sauce and cilantro
- Satsivi · 180/50 G 274 ₺
Chicken fillet with walnut sauce
- Satsivi with salmon · 155/50 G 347 ₺
- ♥ Fried potatoes with cilantro · 180 G .. 170 ₺
- ◊ Stewed chickpeas with adzhika · 160 G . 144 ₺



SALADS

- ◊ Tbilisi-style vegetable salad · 245 G . . 320 ₺
With walnuts
- Salad with fried Suluguni and beetroot · 210 G 310 ₺
Suluguni cheese, beetroot, radish, nuts, salad mix, pomegranate wine and raspberries sauce
- Salad with chicken and kindzmari sauce · 200 G 335 ₺



KHACHAPURI – GEORGIAN PIES

- Adjaruli · 250 G 338 ₺
Gondola-shaped khachapuri topped with raw egg
- Megruli · 360 G 367 ₺
With Suluguni cheese inside and on top
- Imeruli · 290 G 295 ₺
With Imeretian cheese
- ♥ Kartopiliani · 230 G 155 ₺
With mashed potatoes
- Kartopiliani with cheese · 250 G 220 ₺
With mashed potatoes and Imeretian cheese
- Pomidori da kveli · 420 G 383 ₺
With Suluguni cheese, tomatoes and sweet pepper
- Penovani · 230 G 175 ₺
Puff pastry with Suluguni cheese
- Penovani with herbs · 210 G 195 ₺
Puff pastry with Suluguni cheese and spinach
- ♥ Lobiani · 230 G 170 ₺
With beans
- Lobiani with bacon · 250 G 190 ₺
With beans and bacon
- Kubdari · 240 G 288 ₺
With pork and hot Georgian spices
- Kubdari with veggie meat · 250 G ... 255 ₺
- ♥ Lavash bread · 50 G 37 ₺
- Matzoni · 140 G 95 ₺
Homemade Georgian yogurt – order with any khachapuri



SOUPS

- Kharcho · 400/50 G 382 ₺
Thick soup with beef
(you can order half of the portion)
- ♥ Lobio · 400/50/50 G 250 ₺
Thick broth with red beans, served with Lavash bread and pickles



MAINS

- Pork shashlik · 180/45 G 439 ₺
- Chicken shashlik · 180/45 G 390 ₺
- Chkmeruli · 220/50 G 365 ₺
Chicken thigh baked in creamy garlic sauce
- Dolma with lamb · 170/50 G 389 ₺
Spicy lamb with rice wrapped in grape leaves



KHINKALI – DUMPLINGS

- With lamb · 90 G 75 ₺ each
- With beef / pork · 90 G 70 ₺ each
- With plant-based meat · 80 G ... 60 ₺ each
- With oyster mushrooms · 80 G ... 70 ₺ each
- With cheese · 90 G 70 ₺ each
- IN KHINKALNAYAS
(PRAVDY 9, KADETSKAYA LINIYA 29)
- With turkey · 90 G 70 ₺ each
- With salmon · 90 G 95 ₺ each
- With tuna · 90 G 80 ₺ each
- With spinach and nadugi · 90 G . 65 ₺ each



SAUCES

- ◊ Adjika · 50 G 55 ₺
Hot sauce with paprika and herbs
- ◊ Tkemali RED · 50 G 50 ₺
Sour sauce made of red plum with herbs
- ♥ Cream sauce with mint · 50 G 50 ₺
- ◊ Narsharab · 50 G 55 ₺
Pomegranate sauce
- ◊ Satsebeli · 50 G 55 ₺
Hot tomato sauce
- ◊ Satsivi · 50 G 50 ₺
Walnut sauce
- ♥ Sour cream · 50 G 35 ₺



DESSERTS

- ◊ Churchkhela · 100 G 190 ₺
- ♥ Baklava · 120 G 190 ₺
- ♥ Pear pie · 120 G 190 ₺
- ♥ Gorgeous pelamushi · 150 G 230 ₺



AMBER



Kisi Kevri	360 ₺	2160 ₺	○
Rkatziteli Kevri	360 ₺	2160 ₺	○
Citron Kevri	200 ₺	1200 ₺	○



RED

Saperavi ‘Scarlet King’	315 ₺	1890 ₺	○
<i>Signature Saperavi by ‘Khachapuri i vino’</i>			

Pirosmani	310 ₺	1860 ₺	●
Saperavi Kevri	350 ₺	2100 ₺	○
Mukuzani	415 ₺	2490 ₺	○
Areni	330 ₺	1980 ₺	●
Kinzmarauli	360 ₺	2160 ₺	●



HOMEMADE



Pomegranate	147 ₺	1176 ₺	●
Isabella	147 ₺	1176 ₺	●
Saperavi	250 ₺	2000 ₺	○
Tsinandali	250 ₺	2000 ₺	○



WHITE



Rkatziteli	275 ₺	1650 ₺	○
Mtsvane	265 ₺	1590 ₺	○
Kangun	335 ₺	2010 ₺	○
Alazani valley	255 ₺	1530 ₺	●
Tvishi	315 ₺	1890 ₺	●



ROSE

NovaVerde	315 ₺	1890 ₺	●
Alazani valley	275 ₺	1650 ₺	●



SPARKLING

Heritage	245 ₺	1470 ₺	○
Prestige Rose	260 ₺	1560 ₺	●

○ SEC / ● DEMI-SEC / ● DOUX

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

SEASONAL DRINKS

COCKTAILS



☞ CURRANT

non-alcoholic

250 ₺



PEAR LEMONADE

0,3 / 1 L

200 ₺ / 670 ₺



☞ MULLED WINE

330 ₺

☞ HOT DRINK

SEASONAL WINE

CASCALE ORANGE · 125 ML ... 275 ₺

COGNAC TINCTURES

ON MAYAKOVSKY ST. 56:

CRANBERRY



POMEGRANATE

ON MALAYA
KONYUSHENNAYA ST. 9:

SPICY CHERRY



CHERRY ORANGE

ON KOLOMYAZHSKY
AVE. 15 BLD2:

SPICY GINGER



COFFEE-CREAM

ON PRAVDY ST. 9/10:

CHERRY



SEA BUCKTHORN

150 ₺



HOMEMADE LIQUORS

Basil jam · 45 ML	145 ₺
Honey sea buckthorn · 45 ML	145 ₺
Black currant · 45 ML	145 ₺
Tropical tarragon · 45 ML	145 ₺

CHACHA

Homemade, Armenia · 50 ML	235 ₺
Platinum Askaneli, Georgia · 50 ML	270 ₺
Muscat Fanagoria, Russia · 50 ML	270 ₺
Soft and gentle with muscat-citron tinge	

DISTILLATES

Pomegranate · 45 ML	265 ₺
Apricot · 45 ML	265 ₺



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	265 ₺
Homemade, Russia · 50 ML	220 ₺



BEER

Satori · 0,45 L	305 ₺
Non-alcoholic	
Kristallweizen DC Brewery · 0,33 L	295 ₺
Irish stout DC Brewery · 0,33 L	300 ₺
IPA DC Brewery · 0,33 L	315 ₺
Natakhtari · 0,5 L	395 ₺
Light	



BEVERAGES

'Natakhtari' / 'Lagidze' /	
'Zandukeli' / 'Kazbegi' lemonades · 0,5 L	215 ₺
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	230 ₺
Orange / grapefruit	



HOT DRINKS

Espresso · 0,03 L	105 ₺
Americano · 0,15 L	105 ₺
Cappuccino · 0,3 L	160 ₺
Latte · 0,33 L	210 ₺
Raf · 0,3 L	210 ₺
Cocoa · 0,3 L	200 ₺
Tea · 0,5 L	170 ₺
Georgian tea / earl grey / jasmine / green sencha /	
thyme / black-currant / double mint / buckwheat	
Coffee / cocoa with alternative milk	+ 30 ₺