



FROM OPENING
TILL 16:00

today for breakfast

Elarji · 300/50 ₾ 212 ₾

Corn porridge, covered with suluguni cheese,
served with jam

Georgian scramble · 210 ₾ 270 ₾

With suluguni cheese and greens

Nadugi cheesecakes · 170/50 ₾ . 277 ₾

Baked in sour cream

Topping:

Jam 60 ₾

Georgian omelet · 180 ₾ 235 ₾

Georgian-style eggs · 290 ₾ . . . 312 ₾

Shakshuka · 340 ₾ 271 ₾

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

Matzoni · 140 ₾ 160 ₾

Homemade georgian yogurt

Matzoni · 190 ₾ 250 ₾

With dried figs and walnuts

IF YOU ARE ALLERGIC TO ANY PRODUCTS,
PLEASE INFORM US ABOUT IT, AND WE WILL FIND
SOMETHING THAT SUITS YOU!

seasonal drinks

COCKTAILS

Cherry-Hibiscus Spritz · 150/300 ML 460 ₺
Sparkling wine, red vermouth, cherry, hibiscus

Berry aviation · 100 ML 440 ₺
Gin, blackberry, pomegranate, violet liqueur

Mulled wine
cranberry-calamansi · 220 ML . . . 490 ₺
Red wine, honey, cranberries, calamansi, spices

Mulled wine cranberry-calamansi
non-alcoholic · 230 ML 322 ₺
Cherry juice, honey, cranberries, calamansi, spices

WINE

0,125 0,75 L

Raspberry wine. 410 ₺ 2460 ₺
Fruit wine

Apricot wine 410 ₺ 2460 ₺
Fruit wine

LEMONADE

Blackberry-mint · 225 ML/300 ML . . 300 ₺

Blackberry-mint · 675 ML/1 L . . . 830 ₺

seasonal menu

Georgian eggplant dip · 190 G . . . 377 ₺

Chicken broth · 300/50 G 260 ₺
With egg and noodles

Squid with pititim · 250 G 712 ₺

Beef shashlik · 170/45 G 830 ₺
With lamb tail fat

Lamb ribs · 280 G 550 ₺
With vegetables and tkemali sauce

Pork loin** · 330/50 G 566 ₺
With mini potatoes

Salmon steak · 160/50 G 800 ₺
With beans and tzatziki sauce

Mini khinkali · 200 G 365 ₺
With salmon and squid in a creamy sauce

Chicken lula kebab* · 260 G. 512 ₺

Lamb lula kebab* · 250 G. 650 ₺

Veal cheeks · 350 G 770 ₺
With truffle puree

Grilled khachapuri*** · 180/50 G . . 330 ₺

Mini khinkali*** · 200 G 495 ₺
With tiger prawns

Khinkali with turkey*** · 90 G . .86 ₺/each

Creme brulee · 140 G 355 ₺
With smoked sulguni

Raspberry tart · 140 G 365 ₺

Plum tart · 200/50 G. 477 ₺

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

** only on Bolshoi Prospekt 74 and Reshetnikova st. 12

*** only on Reshetnikova st. 12



STARTERS

- 🍷 Phali pumpkin · 60 g 87 ₾ each
- 🍷 Phali · 60 g 97 ₾ each
Beetroot / spinach
- 🍷 Eggplant roulette · 45 g 97 ₾ each
With walnuts / with nadughi
- 🍷 Cold starters plate · 270 g 452 ₾
Three kinds of phali, two eggplant roulettes
- Pate plate · 160/100 g 480 ₾
Chicken pate, nadugi, yachny
- 🍷 Mini-plate of pickles · 200 g 300 ₾
Assorted: garlic, ramson, leavened cabbage,
pickled cucumbers, hot pepper
- Suluguni / Imeretian · 100/50/10 g . 267 ₾
Homemade Georgian cheese
- 🍷 Vegetable plate · 390 g 495 ₾
Radishes, cucumbers, tomatoes,
bell pepper, cilantro
- Cheese plate · 300/110 g 536 ₾
Suluguni, smoked Suluguni, Imeretian cheese,
honey, jam, nuts
- 🍷 Small lobio · 200/50 g 212 ₾
Hot starter with red beans in a pot –
served with different pickles
- Eggplant
baked with suluguni · 190 g 475 ₾
With tomato sauce and cilantro
- Satsivi · 180/50 g 370 ₾
Chicken thigh fillet with walnut sauce
- 🍷 Satsivi with mushrooms · 180/50 g . 288 ₾
- 🍷 Fried potatoes with cilantro · 180 g . 255 ₾
- 🍷 Stewed chickpeas with adjika · 160 g . 250 ₾



SALADS

- 🍷 Tbilisi-style vegetable salad · 245 g . 437 ₾
With walnuts
- Salad with fried Suluguni · 210 g . . 412 ₾
Marinated beetroot, fried suluguni, radish, nuts,
mixed salad, pomegranate wine and raspberry
sauce
- Salad with chicken · 200 g 455 ₾
And kindzmari sauce



KHACHAPURI PIES

- Adjaruli · 250 g 397 ₾
Gondola-shaped khachapuri topped with raw egg
- Megruli · 360 g 422 ₾
With cheese inside and on top
- Imeruli · 290 g 397 ₾
With cheese inside
- 🍷 Kartopiliani · 230 g 190 ₾
With mashed potatoes
- Kartopiliani with cheese · 240 g . . 250 ₾
With mashed potatoes and Imeretian cheese
- Pomidori da kveli · 420 g 540 ₾
With Suluguni cheese, tomatoes and sweet pepper
- Penovani · 230 g 285 ₾
Puff pastry with Suluguni cheese
- Penovani with herbs · 210 g 260 ₾
Puff pastry with Suluguni cheese and spinach
- 🍷 Lobiani · 230 g 190 ₾
With beans
- Lobiani with bacon · 250 g 222 ₾
With beans and bacon
- Kubdari · 290 g 412 ₾
With pork and hot Georgian spices
- Kubdari with plant-based meat · 290 g . 422 ₾
- Lavash bread · 50 g 45 ₾
- Matzoni · 140 g 95 ₾
Homemade Georgian yogurt –
order with any khachapuri



SOUPS

- Kharcho · 400/50 g 475 ₾
Thick soup with beef
*you can order half of the portion
- 🍷 Lobio · 400/50/50 g 285 ₾
Thick broth with red beans, served with Lavash
bread and pickles



MAINS

- Pork shashlik · 180/45 g 585 ₾
- Chicken shashlik · 180/45 g 592 ₾
- Chkmeruli · 220/50 g 580 ₾
Chicken thigh baked in creamy garlic sauce
- Dolma with lamb · 170/50 g 487 ₾
Spicy lamb with rice wrapped in grape leaves



KHINKALI DUMPLINGS

- With lamb · 90 g 94 ₾ each
- With beef / pork · 90 g 84 ₾ each
- With plant-based meat · 80 g . 84 ₾ each
- With oyster mushrooms · 80 g . 77 ₾ each
- With cheese · 90 g 90 ₾ each

IN KHINKALNAYAS
(PRAVDY 9, KADETSKAYA LINIYA 29)

- With turkey · 90 g 86 ₾ each
- With salmon · 90 g 120 ₾ each
- With tuna · 90 g 105 ₾ each
- With spinach and nadugi · 90 g . 85 ₾ each



SAUCES

- 🍷 Adjika · 50 g 90 ₾
Hot sauce with paprika and herbs
- 🍷 Tkemali red · 50 g 67 ₾
Sour sauce made of red plum with herbs
- Cream sauce with mint · 50 g 67 ₾
- 🍷 Narsharab · 50 g 90 ₾
Pomegranate sauce
- 🍷 Satsebeli · 50 g 74 ₾
Hot tomato sauce
- 🍷 Satsivi · 50 g 50 ₾
Walnut sauce
- Sour cream · 50 g 55 ₾



DESSERTS

- 🍷 Churchkhela · 100 g 320 ₾
- Baklava · 120 g 250 ₾
- Pear pie · 120 g 277 ₾
- Gorgeous pelamushi · 145 g 277 ₾



WINE

WHITE

0,125 0,75 L

- ☆ Silk Princess 395 ₺ 2370 ₺ ○
Signature Rkatziteli by 'Khachapuri i vino'
- Tsinandali 400 ₺ 2400 ₺ ○
- Pirosmani 435 ₺ 2610 ₺ ●
- Tvishi 460 ₺ 2760 ₺ ●
- Vinho Verde 365 ₺ 2190 ₺ ●

RED

0,125 1 L

- Pomegranate 277 ₺ 2216 ₺ ●
- Isabella 277 ₺ 2216 ₺ ●
- Saperavi 280 ₺ 2240 ₺ ○
- 0,125 0,75 L
- ☆ Scarlet King 395 ₺ 2370 ₺ ○
Signature Saperavi by 'Khachapuri i vino'
- Saperavi Kvevri 465 ₺ 2790 ₺ ○
- Telavuri 400 ₺ 2400 ₺ ●
- Kinzmarauli 450 ₺ 2700 ₺ ●
- Mukuzani 465 ₺ 2790 ₺ ○

ORANGE

0,125 0,75 L

- Select Orange 403 ₺ 2418 ₺ ○
- Kisi Kvevri 355 ₺ 2130 ₺ ○
- Tsarapi Kvevri 400 ₺ 2400 ₺ ○

ROSE

0,125 0,75 L

- Saperavi Rose 387 ₺ 2322 ₺ ○

SPARKLING

0,125 0,75 L

- Aristov 312 ₺ 1872 ₺ ○



BAR

HOMEMADE LIQUORS

45 ML

- Basil jam 200 ₺
- Honey sea buckthorn 200 ₺
- Black currant 200 ₺
- Tropical tarragon 200 ₺

CHACHA & DISTILLATES

- House chacha · 50 ML 330 ₺
- Chacha Platinum Askaneli · 50 ML 350 ₺
- Chacha Saperavi Muscat · 50 ML 385 ₺
- Distillate · 45 ML 350 ₺
- Pomegranate / apricot

COGNAC

50 ML

- Saradzhishvili VSOP 450 ₺
- 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 345 ₺
- Ardeli 312 ₺

BEER

- Dutch. Non-alcoholic · 0,33 L . . . 355 ₺
- Dutch. Vienna Lager · 0,33 L . . . 355 ₺
- Dutch. Blanche · 0,33 L 355 ₺
- Dutch. Sour ale · 0,33 L 370 ₺
- Sweet ale with raspberries
and pomegranate
- Georgian beer · 0,5 L 460 ₺
- Light



SOFT DRINKS

BEVERAGES

- Georgian lemonade · 0,5 L . . . 350 ₺
- Pear / Lemon / Cream-soda / Tarragon /
Saperavi / Feijoa
- 'Sairme' mineral water · 0,5 L . . 220 ₺
- 'Borjomi' mineral water · 0,5 L . . 300 ₺
- Homemade
berry drink · 0,25 / 1 L . . . 155 / 550 ₺
- Fresh juice · 0,3 L 390 ₺
- Orange / grapefruit

HOT DRINKS

- Espresso · 0,03 L 145 ₺
- Americano · 0,15 L 145 ₺
- Cappuccino · 0,3 L 255 ₺
- Can be made with plant-based milk . + 30 ₺
- Latte · 0,3 L 285 ₺
- Can be made with plant-based milk . + 30 ₺
- Raf · 0,3 L 285 ₺
- Cocoa · 0,3 L 210 ₺
- Can be made with plant-based milk . + 30 ₺
- Tea · 0,5 L 235 ₺
- Assam / earl grey / jasmine / mint /
green sencha / thyme / buckwheat /
currant Ivan-tea / cherry