



COLD APPETIZERS

Fresh farm salad • 12.50 ✓
tomato and cucumber salad with sweet onion and homemade sunflower Kakhnetian oil

Pkhali trio (beet, beans, and spinach) • 13.50 ✓
the most famous Georgian appetizer of vegetables with walnuts and spices

Badrijani • 13.50 ✓
aubergine rolls stuffed with walnuts and Georgian spices

Georgian fresh vegetable salad with walnuts • 14.00 ✓

Cheese plate • 14.00 ✓
young Georgian cheese served with farm tomatoes and herbs

Ajapsandali • 12.50 ✓
Georgian vegetable sauté served with homemade Georgian 'puri' bread

WARM APPETIZERS

Georgian soup 'Kharcho' • 14.50
rich beef soup

Soko ketse • 13.50
whole mushrooms stuffed with Georgian sulguni cheese baked in the oven

Corn 'Spare ribs' • 12.00 ✓
spare ribs made out of corn, our absolute hit

MAIN COURSE

Chkmeruli • 24.00
tender chicken in a creamy garlic Georgian sauce, baked in the oven, served with fresh homemade bread

Chicken tabaka • 26.00
fried farm chicken with garlic, pepper and spices, served with fried baby potatoes and fresh vegetables

Lobio • 20.50 ✓
delicious Georgian traditional red bean dish with herbs, served with Georgian cornbread mchadi, and pickles

Chashushuli • 24.50
veal stewed in its own juice and Georgian mild tomato sauce, served with fresh homemade bread

Mushroom ojakhuri • 21.50 ✓
fried mushrooms with potatoes, onions, and spices; a Georgian comfort food

Megrelian kharcho • 25.50
soft veal in tomato sauce with garlic, spices, and walnuts, served with fresh homemade bread

Chanakhi • 25.50
lamb stewed with vegetables in a pot

SSS
SHASHLIK
grilled tender meat or fish marinated in a special way, served with adjika sauce and sweet onion

Pork • 25.80

Chicken • 23.80

Salmon • 26.00

Georgian meat kababi • 25.60

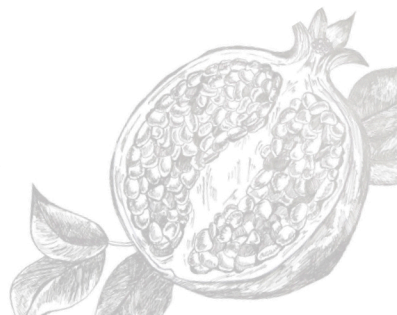
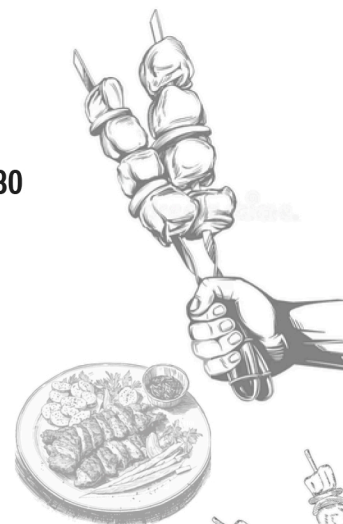
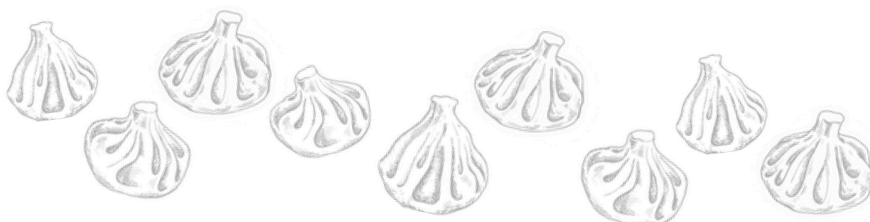
Georgian meat and cheese kababi • 25.80

SETS

Tasting set 'Welcome to Georgia' • 79.50 (for two people)
surprise set from our chef with the most popular dishes of Georgian cuisine

SSS
Grill assortment • 100.00 (for four people)
pork, chicken, meat kababi, and meat and cheese kababi

Kids menu • 16.00
pelmeni, drink, ice cream



RESTOBAR FAMILY

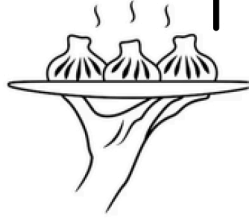


KHINKALI

Khinkali with pork and beef • 18.50 ✓

Khinkali with lamb • 19.50

Khinkali with cheese • 18.00 ✓



SIDE DISHES & SAUCES

Fried baby potatoes • 6.00

Soft mashed potatoes • 5.50

Pickles • 3.00

Georgian sauces • 2.50

tkemali / adjika / matsoni

Basket of homemade bread • 3.00



KHACHAPURI

Adjarian khachapuri • 19.00 ✓
open khachapuri with Georgian cheese and egg

Imeretian khachapuri • 18.50 ✓
khachapuri with a mix of Georgian cheese inside

Megrelian khachapuri • 19.50 ✓
khachapuri with a mix of Georgian cheese inside and on top

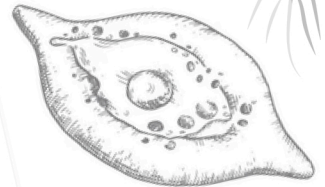
Spinach khachapuri • 18.50 ✓
khachapuri with spinach and spices

Kubdari • 19.50
khachapuri with juicy minced meat

Adjarian khachapuri mini • 10.00 ✓

Pear khachapuri • 19.50 ✓
Adjarian khachapuri with caramelized pear, Georgian cheese, gorgonzola cheese, and thyme

Khachapuri Lazuri XL • 36.00 (for four people) ✓
with sulguni cheese on top



DESSERTS

Vareniki with cherries • 13.50
served with cherry sauce and sour cream

Delicious homemade 'Medovik' • 10.50
honey cake with soft cream

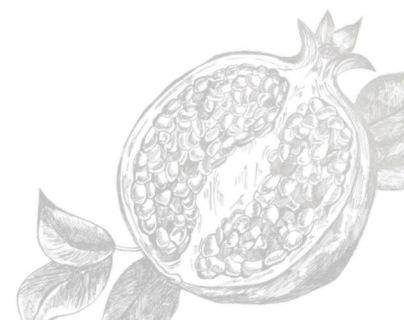
Homemade 'Napoleon' • 10.50
the famous puff pastry cake with 'plombir' cream

'Bird's milk' cake • 9.00
delicate soufflé on chocolate biscuit covered with chocolate

Georgian traditional yogurt dessert • 9.00
matsoni with honey, walnuts, and sea buckthorn

Sgroppino a la Georgia with Georgian Chacha • 11.00

Kiev cake • 9.00



RED WINE

Saperavi

Bottle • 36.00

Glass • 7.00

Dry red wine made with Saperavi grapes harvested in the Kakhetian region of Georgia. This wine offers dominant aromas of blackberry, cherry and black-currant 13.0%

'Winiveria' Mukuzani

Bottle • 46.00

Dry red wine with a rich taste, made from the Saperavi grape, with a prune and blackberry bouquet 13.0%

Kindzmarauli

Bottle • 38.00

Glass • 7.50

Semi-sweet red wine from the Kvareli district of the Kakheti region of Georgia 12.0%

Khvanchkara

Bottle • 44.00

Glass • 8.00

Naturally semi-sweet red wine with a moderate acidity and a velvet taste of strawberries, raspberries, and the forest 12.0%

Saperavi 'Rezo's wine'

Bottle • 44.00

Glass • 8.00

Georgian royal red dry wine made from Saperavi grapes with a dark cherry red colour. The wine contains tones of ripe cherry and provides long finish 13.0%

WHITE WINE

Kisi, Rkatsiteli

Bottle • 36.00

Glass • 7.00

White dry wine with a light colour and light citrus tones 12.5%

'Ancient valley' Tvishi

Bottle • 38.00

Glass • 7.50

Georgian naturally semi-sweet white wine with aromas of quince, pear, and meadow flowers 11.5%

'Kolkha' Kisi semi-sweet

Bottle • 38.00

Glass • 7,50

Georgian naturally semi-sweet white wine with citrus top notes and a velvety finish 12.5%

ORANGE WINE

Kisi Qvevri amber wine

Bottle • 44.00

Glass • 8.00

Khaketian amber dry wine, distinguished by its dark amber-colouring and cognac aftertaste 12.5%

CHACHA

TRADITIONAL GEORGIAN VODKA

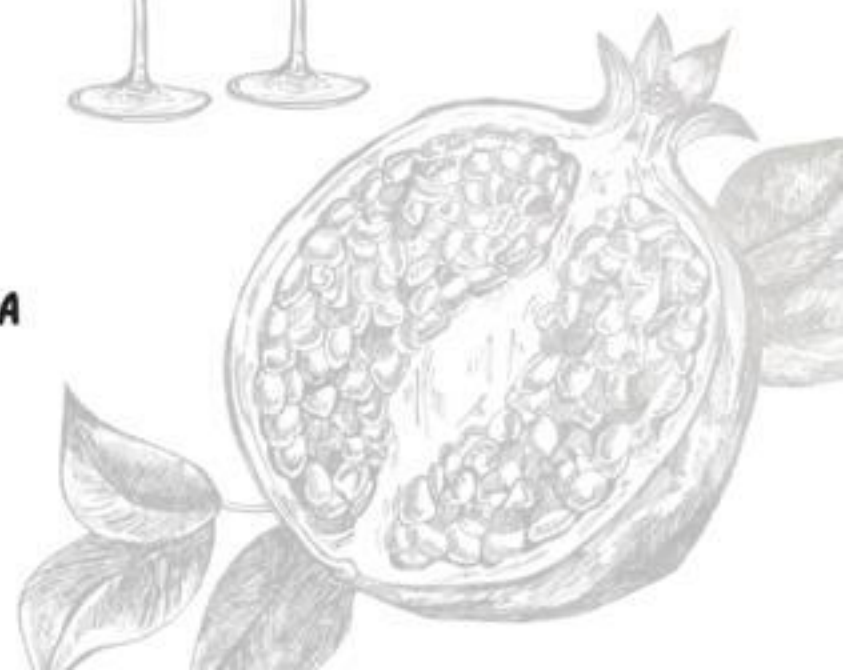
Georgian Chacha

50ml • 7.50

TRADITIONAL HOMEMADE NASTOIKA

Berries

50ml • 6.50



GEORGIAN FARMERS TEA

Price per teapot for one person

Georgian green tea • 7.00

Summer 2024 production

Fresh herbaceous-floral green tea with notes of mint, dried apples, and seaweed

Georgian red tea • 7.00

Summer 2024 production

Fruity and woody red tea with notes of honey, prunes, liquorice, and autumn leaves

Georgian black tea • 7.00

Fragrant and delicious black tea

Georgian 'chabretz' • 6.00

Thyme tea

Georgian white tea • 7.00

Summer 2024 production

Georgian fragrant farmers white tea

COLD DRINKS

Refreshing homemade lemonade • 6.00

Georgian lemonade - tarragon, saperavi (grape)

0.5L • 6.00

glass • 3.50

Georgian sparkling water 'Borjomi'

0.5L • 6.00

glass • 3.50

Water (still or sparkling)

0.75L • 6.00

Heineken

0.0% • 4.00 (bottle)

5.0% • 5.20 (tap)

Affligem

0.0% • 4.80

6.7% • 5.60



COFFEE

Latte • 5.00

Capuccino • 4.75

Espresso • 3.00

Americano • 3.50

