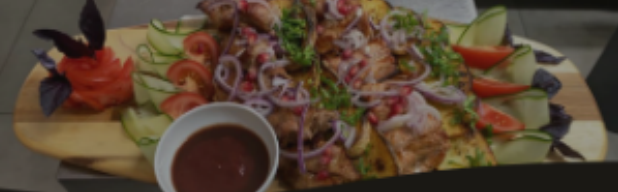


Check our tasty menu

- Famous dishes
- Soups
- Cold dishes
- Salades
- Hot dishes
- Barbecue
- Khinkali
- Sauces
- Georgish bread
- Desserts

Barbecue on a skewer



Choose your favorite meat, we will roast it on the barbecue and serve it on a skewer.

Khinkali




Khinkali is a Georgian dumpling, dough wrapped around a filling. When cooked, the juice of the meat stays inside witch makes the meat very tasteful and juicy. Discover all the varieties of our homemade Khinkali's.

Khachapuri




Khachapuri, better known as 'Georgian cheese bread', is a fluffy homemade bread with Georgian cheese. Goes perfectly well with our dishes in sauce!



Kharcho

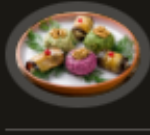
Beef soup with rice, tomatoes, and spices (unorderly spicy).

€ 6.00



Xinkali soup


€ 7.00



Assorted Pkhali

A mix of vegetables and herbs, with minced walnuts.


€ 9.00



Pkhali - spinach


With spinach.

€ 7.00



Eggplant with walnuts


€ 7.00



Assorted cheese

Assorted of Georgian cheese served on a plate.


€ 7.00



Satsivi

Chicken or turkey in a walnut sauce mixed with spices.

€ 8.00



Red caviar

Red caviar served with butter.

€ 6.00

Cucumber and tomato salad

€ 4.00

Chicken liver and kidney salad

€ 7.00

Caesar salad

€ 6.00

Megruli Kharcho

Simmered stew (ragoût). Originally from Mingrelie, this dish is made with beef, rice, mirabelle plums, walnuts and a blend of Georgian spices.

€ 12.00

Chkmeruli

Chicken, simmered in the oven, with a creamy garlic sauce.

€ 11.00

Chakhokhbili

Stewed chicken with tomatoes and fresh herbs. Its name comes from "kholhobi" which means pheasant in Georgian.

€ 7.00

Dolma

Minced meat prepared with rice wrapped in a vine leaf.

€ 6.00

Ojakhuri - with meat

Meat cooked on a plate with potatoes, herbs, garlic and spices.

€ 9.50

Khinkali - with beef,pork and herbs

€ 1.00

Khinkali - with lamb

€ 1.20

Khinkali - with mushrooms

€ 1.00

Tkemali - yellow

Homemade sauce made with yellow plum and Georgian spices, it brings 'a touch of freshness'.

€ 1.00

Adjika

Homemade Georgian harissa, mix of red peppers and red peppers.

€ 1.00

Imeruli Khachapuri

From Imereti, this cheesy bread is an incontournable of Georgian cuisine. This cheese bread is generously garnished with cheese.

€ 9.00

Royal Khachapuri

€ 11.50

Lobiani

Georgian bread topped with a delicious red bean mix.

€ 6.00

Georgian Shoti bread

€ 1.00

Kvichtari

Is a cornbread topped with Georgian cheese.

€ 3.00

Honey cake


€ 2.50

Baklava

€ 11.50

Assorted fruits


€ 18.00



Chikhirtma

Chicken soup with eggs, flour, and coriander.

€ 5.00



Summer Khashlama

Cooked beef with parsley.


€ 8.00



Pkhali - green beans

With green beans.

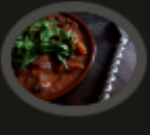
€ 5.00



Pkhali - beets

With beets.


€ 4.00



Lobio


Dish made with beans. Comes in a clay pot, it can be served in both hot and cold form. Special Old Tbilisi dish.

€ 6.00



Beets in Tkemali


€ 4.50



Salmon in baje

Salmon served with cold walnut sauce.

€ 14.00



Assorted meat

€ 14.50

Cucumber and tomato salad with walnuts

Served with minced walnuts

€ 6.50

Warm beef salad

€ 9.00

Jonjoli

This typically Georgian condiment with a taste close to caper, 100% natural from a small tree from which we pick the small green shoots and buds. A unique refined taste.

€ 6.00

Chakapuli

Stew (ragoût), simmered for several hours with meat, accompanied by its vegetable broth. Very tasty winter dish.

€ 12.00

Chashushuli

Generous stew (ragoût). Beef dish made with tomato, onions and garlic. Slightly spicy.

€ 9.00

Baked mushrooms

Generously gratinated with Georgian cheese, served in a « clay pot ».

€ 9.00

Kuchmachi

Dish made with chicken liver and gizzards prepared with walnuts and sprinkled with pomegranate.

€ 5.00

Ojakhuri - vegetarian

Potatoes cooked on a plate with mushrooms, herbs and spices.

€ 9.00

Khinkali - with beef

€ 1.00

Khinkali - Mtiuluri: with beef and pork

€ 1.00

Khinkali - with cheese

€ 1.00

Tkemali - red

Homemade sauce made with red plum and Georgian spices.

€ 1.00

Tomato


Homemade tomato sauce, goes perfectly with our meats.

€ 1.00

Megruli Khachapuri

From the region of Samegrelo, this cheese bread is generously garnished with cheese on top of the bread.

€ 10.50



Adjaruli Khachapuri

From Adjara, this oval(formed) bread is topped with creamy cheese and served with an egg on top. Dip the bread into the cheese and the egg.

€ 10.00

Kubdari

Georgian bread topped with pieces of meat and onions.

€ 9.00

Mchadi

Mchadi is a Georgian cornbread traditionally eaten with cheese.

€ 1.00

Cream puffs - 'éclair' with cream

€ 2.50

Assorted cakes

€ 10.00