11:00
13:00

BREAKFASTS

EGG DISHES

Omelette / sunny side up eggs / scrambled eggs 290

We recommend to add:

Racha ham	190	Tomatoes	190
Cheese	170	Potatoes	190
Milk sausage	170	Herbs	190
Champignons	100	Onions	190

Omelette with Georgian cheeses 690
served with baked vegetables and jerk sausage

Oven baked omelette with herbs and salty cheese 770

Sunny side up eggs with milk sausage and tomatoes 590

PORRIDGES

Wheat porridge 390
with seasonal berries and nuts 490

Oatmeal porridge 390
with seasonal berries and nuts 490

Elardzhi with smoked sulguni and sunny side up eggs 590

DAIRY DISHES AND CHEESES

Nadugi cheese pancakes with matsoni and feijoa 570

Nadugi cheese pancakes with cherries 570

Matsoni 290
with feijoa and nuts / with honey and nuts

SPECIALTY BREAKFASTS

Light breakfast 890
poached egg / avocado / light-salted salmon / soft goat cheese
Served on grain bread.

Georgian breakfast 990
bean lobio / sunny side up eggs / beet pkhali / tomatoes / sulguni /
sulguni / veal-pork lulah. Served with flatbread Shoti.

Georgian scrambled eggs 520
with lots of tomatoes, herbs, smoked cheese.
Served with flatbread Shoti.

Zucchini pancakes of your choice: 890
with red caviar and sour cream / with light-salted salmon and sour cream

Khachapuri «Adjiarian breakfast» 850

TEA

Buckwheat Tea / Ginger Tea 690

Sea buckthorn tea with rosemary 690

COFFEE

Raf walnut / Raf halva 450

Cortado 450

Latte salted caramel 450

SMOOTHIE

Detox 470

Mango with halva 550

FRESH

Orange / Grapefruit 450

Apple / Carrot / Celery 390

Pineapple 790

Pomegranate 890

SPECIALTY COMPOTES

Dried fruit compote (1 L) 890

Mixed berry compote with tarragon and mint (1 L) 950

Black currant mors (1 L) 850

Feijoa compote (1 L) 1190

GEORGIAN SALADS

Salad «Tbilisi» 850
tender veal, oyster mushrooms, bell peppers, string beans.
Dressed with Tzatziki sauce

Salad with smoked duck 790
Salad mix with smoked duck breast.
Dressed with citrus sauce and bryndza mousse

Vegetable salad 750
tomatoes, cucumbers, fresh herbs, sweet onions, hot peppers

Vegetable salad in «Bazhe» sauce 790
tomatoes, cucumbers, fresh herbs, sweet onions,
hot peppers, walnuts, nut sauce

Acechili HIT 770
eggplants with baked peppers, tomatoes and herbs.
Served with beef in "Racha style"

Charhali 650
baked beetroot with young cheese

Kutaisi tomato salad 750
tomatoes, herbs, sweet onions, fragrant oil

Gurian vinaigrette salad 590
potatoes, carrots, Gurian cabbage, beans, cucumbers, beets, nut sauce

Eggplant in «Bazhe» sauce 750
baked eggplant with herbs

Chopped baked eggplants 750
with yogurt and salted cheese sauce

Ajapsandali with salted cheese 770
coal roasted vegetables with young Georgian cheese and herbs,
served with crispy lavash

Warm eggplant salad 870
with aromatic tomatoes and herbs in nut sauce

SALADS

Olivier salad
with Kamchatka crab, red caviar and homemade mayonnaise 990
with chicken and smoked sausages 770

Vegetable salad with herbs and «Guda» cheese 870
tomatoes, cucumbers, bell peppers, Crimean onions, herbs, Guda cheese,
salted cheese, walnuts, sesame seeds, pomegranate seeds.
Served with crispy lavash

Green salad 670
spinach leaves, radish and sorrel with eggs and fresh cucumbers
Dressing of your choice: fragrant oil / sour cream / Matsoni

Green salad with grilled chicken HIT 750
with garlic-yogurt sauce and crispy lavash

Salad with radishes and veal tongue 570
Daikon radishes, green radishes, bulb onions and homemade mayonnaise

Crab salad with avocado and baked eggplant 1350
Kamchatka crab, avocado, eggplant, olive oil, Kinzmari sauce

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COLD APPETIZERS

Caviar setc
pike / trout / halibut / omul
Served with potato pancakes (draniki) and sour cream

1-2 persons 1590
3-4 persons 2750

Eggplant rolls HIT 650
stuffed with "Nadugi" cheese and herbs.
Served with "Bazhe" sauce

Baked eggplant with Kamchatka crab 990
served with suluguni cheese fondue

Gebzhalia HIT 650
The duo of Suluguni and Nadugi cheeses with fragrant herbs and spices

Assortment of northern fish 1690
cold-smoked broad whitefish, cold-smoked nelma, cold-smoked muksun
Served with baked potatoes, sweet onions and herbs

OUR SPREADS

Lebanese hummus 560
Mutabal 690
Baba ghanoush 690
Tzatziki 590
Baked peppers with bryndza 750
Flatbread 190

SPECIALTY PKHALI

From baked beetroot 520
From grilled over charcoals peppers 590
From green beans 520
From baked eggplants 590
From fresh spinach 520
Assorted pkhali (10 pcs.) 1200

GEORGIAN FEAST

Mujuji 620
Georgian aspic, served with horseradish and mustard

Home pickled herring 590
served with new potatoes with herbs,
fragrant oil and crispy Borodinsky bread

Satsivi: HIT
from chicken 790
from warm eggplants with herbs 790

Eggplant caviar with Kakhetian oil 650
served with aromatic Borodinsky bread

Mushrooms in Georgian style 550
marinated mushrooms with fresh herbs and garlic,
served with new potatoes

Georgian barrel pickles (700 g) 1190
Kutaisi green tomatoes, crispy cucumbers, Gurian cabbage,
garlic, hot green peppers, jonjoli, barrel pickled cucumbers

Assorted fresh vegetables and herbs (700 g) 920
tomatoes, cucumbers, radishes, sweet peppers, fresh herbs

Assorted homemade salo 570
salo in adjika, smoked salo, salo with garlic and pepper,
served with homemade mustard

Meat platter 1890
veal tongue, roast beef, chicken roulade, duck, qazi

Qazi slices 550
Dry-cured horse sausage served with
Borodinsky bread, sour cream and onions

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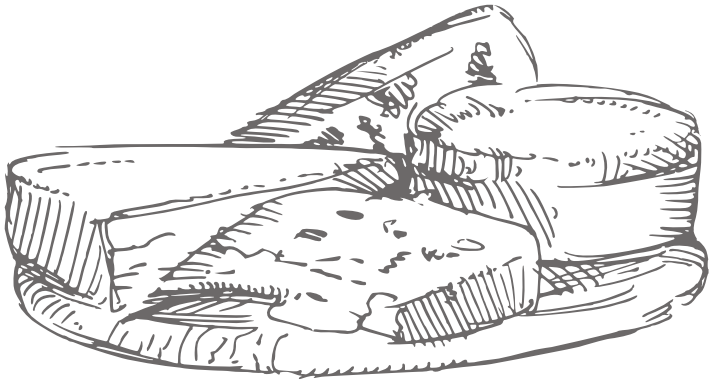


CHEESES OF GEORGIA

Guda cheese (per 50 g) 390

Chechil smoked (per 100 g) 350

Sulguni (per 100 g) 350
young light-salted cheese

Imeretian cheese (per 100 g) 350
young Georgian cheese

Sulguni smoked (per 100 g) 350

Bryndza (per 100 g)..... 380
young salted cheese

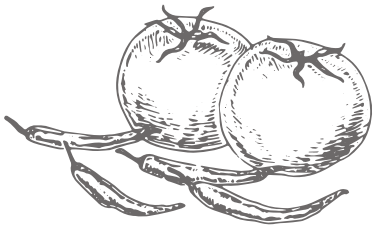
Rolls with Suluguni cheese 520
with young Georgian cheese, nuts and herbs

Assorted Georgian cheese (450 g) 1100
Suluguni, smoked Suluguni, young Imeretian cheese,
Nadugi with herbs, Bryndza

Matsoni 220
Georgian fermented milk product

Matsoni with aromatic herbs 250
mix of aromatic herbs with garlic and salt

Matsoni with honey and walnuts 290



SOUPS

Chikhirtma 550
Georgian chicken soup

Kharcho HIT 750
traditional Georgian soup with veal, rice, tomatoes and herbs

Batumi fish broth 890
rich fish soup

Solyanka in Georgian style 670
With smoked pork and sausages, served with Matsoni sauce and lemon

Shchi 590
made from sauerkraut with seasonal mushrooms

Borscht 750
with red beans and veal. Served with Borodino toasts and salo

Shurpa from baby goat 850

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DOUGH DISHES

Kvari (Georgian dumplings):

with Suluguni 570

with potatoes and seasonal mushrooms 590

Flatbread of your choice: 350

flatbread with cheese cooked over a fire/ pork cooked over a fire

Achma 670

boiled dough pie with young cheeses,
served with «Matsoni» sause

Cheburek HIT

pork and veal 450

Suluguni with herbs 450

boneless lamb 450

Mini chebureks with crab 990

tender crab with herbs. Served with Tzatziki sauce

Mini Chebureki with 3 species of fish 750

Atlantic salmon, catfish, pike perch with herbs. Served with Tzatziki sauce

CORN FLOUR DISHES

Mchadi 390

corn flour flatbreads with Matsoni sauce and herbs

Chvishtari 450

corn balls with Sulguni and Matsoni sauce with herbs

Elardzhi 570

corn porridge with fresh Suluguni

Hit of the day

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KHINKALI

Veal & Pork (3 pcs. and more) 129
veal, pork, spices, herbs

Boneless lamb (3 pcs. and more) 129
lamb, spices, herbs

Turkey & Chicken (3 pcs. and more) 129
chicken, turkey, spices, herbs

With cheese (3 pcs. and more) 129
suluguni, young cheese

We recommend to add:

Satsebeli 100
Matsoni with garlic 100

KHACHAPURI
COOKED IN WOOD FIRED OVEN

«Penovani» Khachapuri 990
from puff pastry

«Kubdari» 1190
Svan pie stuffed with chopped veal and pork,
Georgian spices and fresh herbs

«Lobiani» 690
Khachapuri stuffed with beans and aromatic spices

Adjarian HIT 950
the most famous boat-shaped Khachapuri stuffed with 2 cheeses, butter and egg yolk

Adjarian «4 cheeses» 1190
smoked Suluguni, Suluguni, young cheese, Nadugi, butter and egg yolk

Imeretian 990
thinly rolled dough stuffed with young cheese

Mingrelian 1190
thinly rolled dough stuffed with young cheese and sprinkled on top
with Suluguni, baked to a crispy crust

Khachapuri stuffed with potatoes Suluguni
and seasonal mushrooms 990

Bread with butter 250

Shotis puri (Georgian bread):

small (1 person) 150

large (2-3 person) 270

Spreads for bread and shotis puri 150
Salo with adjika sauce, butter with Svanetian salt

HOT APPETIZERS

Corn tortillas with oxtails 690
and smoked cheese

Corn tortillas with shrimps 750
and smoked suluguni

Country style Dolma 590
veal and pork with rice and spices in grape leaves.
Served with «matsoni» sauce

Mushrooms in Georgian style with Suluguni cooked on ketsi 670
baked champignons with cheese

Kakhetian Lobio 690
red beans, onions, tomatoes, spices, herbs

Suluguni with tomatoes cooked on ketsi 670
baked in wood-fired oven

Smoked Chechil cheese grilled over charcoals HIT 750
served with Feijoa jam

Zucchini pancakes 550
served with sour cream

Cheese balls with berry sauce 650

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HOT DISHES COOKED ON KETSI

Chakhokhbili 670
braised chicken in spicy tomato sauce with herbs and nuts

Kuchmachi of chicken giblets 690
fried chicken giblets with spices, herbs and red wine

Lamb Chakapuli 990
lamb meat with spices, cherry plum, fragrant herbs and wine

Ojakhuri of your choice: 890
lamb / veal / chicken kebab
fried meat with potatoes and spices under fragrant herbs

«Chkmeruli» chicken HIT 1290
chicken baked in the oven in a creamy garlic sauce with spices and herbs

Chanakhi 750
lamb stewed with vegetables and herbs

Chicken Tapaka 1190
served with Satsebeli and Matsoni sauces

Calf liver fritters 790
with mashed potatoes and mushroom sauce

Fried potatoes with 670
seasonal mushrooms

Filet mignon with baked
vegetables in a crispy flatbread 2190
Beef tenderloin, charcoal-grilled vegetables, onion flatbread

DISHES COOKED ON THE MANGAL

MEAT

Assorted Shashliks (for 4-6 person) HIT 6100
Veal, chicken, turkey, beef tenderloin, boneless lamb meat,
lamb bone-in, liver with fat, apkhazura.
Served with two sauces and herbs.

Veal Shashlik (boneless) 1390

Bone in veal 1520

Beef Shashlik (tenderloin) 1550

Lamb Shashlik (loin on the bone) 1390

Lamb Shashlik (boneless with tail fat) 950

Lamb Shashlik (seeds) 850

Pork Shashlik (neck) 890

Veal Liver Shashlik with fat 790

Circassian lamb loin 4190

Baked lamb shoulder (for 2 persons) 3100
served with baked new potatoes, Crimean onions,
herbs and Satsebeli sauce.

POULTRY

Chicken Shashlik skin on 670

Whole chicken marinated in Svanetian style 1190

Turkey Shashlik 790

LULAH KEBAB

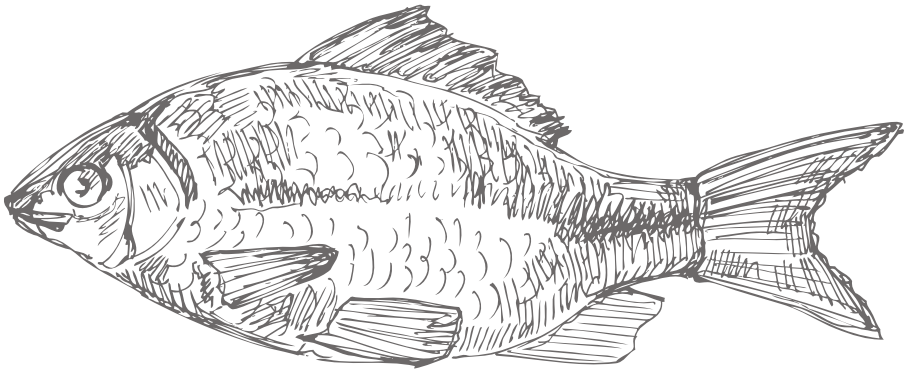
Crab Lulah Kebab	1450
Lamb HIT	950
Pork & Veal	850
Chicken	690
Potatoes	450
Baby goat	950

FISH AND SEAFOOD

Shrimp Shashlik	890
Catfish Shashlik	990
Salmon Shashlik	1890
Butter Fish Shashlik	1290

VEGETABLES

Champignons	470
Zucchinis	450
Eggplants	550
New potatoes in brisket	450
Young corn	370
Sweet baked pepper (1 pc.)	490



OUR FISH

WE COOKE OVER CHARCOALS ON A FRYING PAN IN OIL

PER 100 g
OF UNGUTTED FISH

Carp without bones	280
Red mullet HIT	370
Trout (whole)	350
Sterlet (whole)	470

OUR FISH

WE COOKE OVER CHARCOALS ON A FRYING PAN IN OIL

(PORTION)

Salmon steak with vegetables HIT 1750
tender salmon steak with baked vegetables, potatoes and aromatic herbs

Pike perch 870
fried in garlic oil with herbs

Pike cutlets 750
served on ketsi with herbs and Tzatziki sauce

SIDE DISHES

French fries 450

Mashed potatoes 250

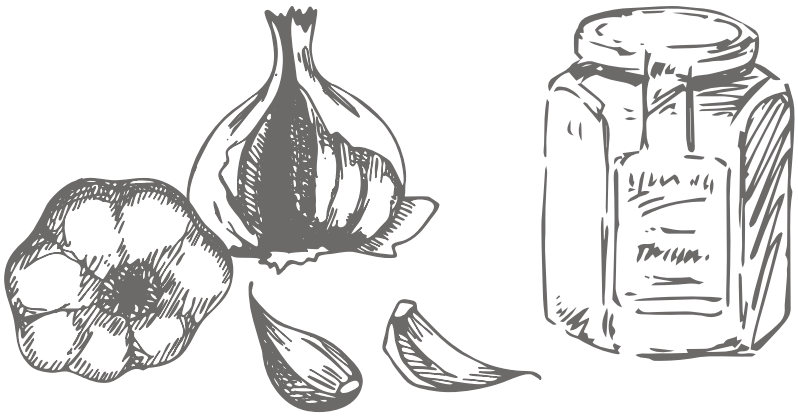
Baked potatoes 390

Boiled rice 250

Green beans 350
fried with garlic and spices

SAUCES

Satsebel	100
Matsoni with garlic and herbs	100
Tkemali	100
Tzatziki	190
Adjika Hot	100
Mayonnaise and adjika	100
Narsharab	100
Ketchup	100
Sour cream	100



FOR SWEETS LOVERS

Caucasian cupcake with Abkhazian lemon 570
Served with a scoop of matsoni ice cream

Profiteroles with custard 490
and chocolate sauce

Bird's milk 590
With nut biscuit and fragrant halva

Napoleon «Penovani» HIT 670
Layered pie with creamy custard

Medovik (Honey cake) 650
served with sour cream ice cream

Cheburek with cherry and vanilla ice cream 490

Milk cake 590

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MILKSHAKES

Vanilla	550
Chocolate	550
Strawberry	550
Halva with sunflower seeds	550

Ice cream and sorbets

Per 1 scoop

Matsoni with orange	250
Plombieres	250
Halva with walnuts	250
Boiled condensed milk	250
Chocolate	250
Strawberry	250
Sorbet	250

Raspberry with strawberry / apricot / lemon / orange with ginger

Chef's Dessert

FOR TEA

Chocolate sausage (100 g) HIT 350
with homemade cookies

Halva (100 g) 250

Honey (100 g) 250

Homemade jam (100 g) 270
strawberry, raspberry, feijoa, cherry, walnut

Churchkhela (100 g) 450

All prices are quoted in rubles and include VAT

For serving standards please refer to our Information Stand.

General Director _____

Production Manager _____

Menu date _____