



## SALADS

Eggplants with adjika jam, tomatoes and suluguni sauce	470
Salad with shrimps, marinated pear and parmesan	760
Salad with beet, pumpkin, mango and brined cheese	470
Steak salad with machete	890
Caesar salad with chicken	490
Caesar salad with shrimps	710
Vegetable salad	490
Salad of different tomatoes with stracciatella and svan salt	560
Green salad	470

## SOUPS

Corn soup with leek and basturma	490
Chicken broth with vegetables in Georgian	450
Cheese soup with shrimps	690
Kharcho with beef	560
Fish soup with trout	590

## BRUSCHETTA

trout + stracciatella	590
tomatoes + stracciatella	450
anchovies + mascarpone	380

## APPETIZERS

Baked brioche with camembert, pumpkin cream, mango and truffle oil	660	Smoked duck carpaccio with plums and fig jam	550
Lobio hummus with basturma, green tomatoes and ciabatta	490	Ascolan olives with yoghurt sauce	530
Grilled shrimp with mini carrots	760	Trout crudo with pickled apples, horseradish mousse and pomegranate sauce	690
Tongue under truffle tonnato with marinated fennel	630	Pork belly jelly with horseradish mousse	430
Eggplant in bage sauce with hash brown	390	Non-classical lobio with vegetables and tortillas	450
Hash brown with mackerel, smoked sour cream and green onion sauce	450	Chicken breast with satsivi mousse	460
Beef tartare with mustard seed and onion sauce	690	Dolma	540
Cabbage pkhali with baked duck and prune and pomegranate syrup	360	Eggplant rolls with nuts	430
		Assorted Italian and Georgian cheeses	1600
		Antipasti	1900

## MAIN DISHES

Lamb steak with airy mamaliga and walnut-pomegranate sauce	890
Stuffed cabbage with duck on prune sauce under parmesan mousse with fried sweet potato	780
Eggplant stuffed with tomatoes and mozzarella	550
Trout and cauliflower in two states	1200
Trout with baked vegetable tartare and plum sauce	1200
Chicken breast with vegetables and spices in chakhokhbili style	590
Steamed chicken cutlet with spinach in truffle sauce	590
Lamb with corn scallop	1200
Stewed veal with caramelized onions and baked eggplant	1200
Rabbit in suluguni sauce with mashed potatoes	760
Cauliflower steak with basturma and hazelnuts and smoked suluguni sauce	490
Pork belly steak with savoy cabbage	890
Machete steak with burnt persimmon	1400
Half a chicken on the grill	840

## SIDE DISHES

Mashed potatoes	210
Baby potatoes with rosemary and garlic	210
Grilled vegetables	360
French fries	210
Bread basket with artichoke butter	350
Focacca Romana with rosemary and sea salt	190

## DESSERTS

Barozzi cake with baked plum and mascarpone cream with lime	550
Semifreddo with honey-pomegranate syrup and dried persimmon with pistachios	450
Napolitan babka in limoncello syrup with whipped vanilla stracciatella and tangerine	550
Pakhlava with pakhlava sauce	360
Nut tiramisu	430
San Sebastian cheesecake with blueberry jam	450
Panna Cotta	360
Truffle	110



Photo and calorie content of dishes

Please, inform your waiter if you have any food allergies. Prices are in roubles.  
This menu is an advertising product, please check with your manager for grams and calories.

## KHINKALI

pork + beef	130
lamb + beef	130
mushrooms + suluguni	110
cherry	110

## PIZZA

Margarita	490
Trout + arugula	860
Cheese	690
Pear + gorgonzola	690
Stracciatella + basil	630
Pepperoni	650
Carbonara	590

*Order sauces for any dish:*

*adjika | matsoni | satsebeli | pesto | sour cream.*

*Check the cost with the waiter.*

## KHACHAPURI

	½	1
of megrelian style	430	620
of adjar style	360	510
in a pan	360	510
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Mini chebureks with lamb		250

## PASTA

Spaghetti Carbonara	590
Gnocchi with stewed lamb	830
Pappardelle with tender veal	790
Pappardelle four cheeses	610
Ravioli with rabbit and mushrooms	790
Gnocchi with creamy trout	790
Pappardelle with bottarga	760
Casarecce with seafood	1090
Penne with vegetables	530
Spaghetti aglio e olio	390
Casarecce with shrimps	830
Risotto with marinated artichoke	830

## MANGAL

Pork kebab	610	Rack of lamb	1100
Chicken thigh kebab	530	Chicken lula kebab	530
Lamb kebab	890	Lamb lula kebab	830