

UZKODAS

Veģetāro uz kodu meze

Humuss ar trifeļu eļļu.
Baklažānu ikri "Chermoula".
Muhammara (grilēta paprika
ar valriekstiem un garšvielām).
Olīvu un marinēto dārzeņu assorti.
€ 22,90

Vīna plate

sieru assorti, kūpinājumi,
žāvētu desu assorti un olīvas
€ 23,90

Humuss

ar trifeļu eļļu un pašmāju plāceni
€ 7,90

Baba ganuša

no cepta baklažāna ar jogurtu,
Tahini mērci, valriekstiem
un pašmāju plāceni
€ 9,50

Chermoula ar humusu,

papriku, baklažāniem,
saldiem tomātiem un rozīnēm
€ 7,90

Grilēts Halloumi siers

ar avokado, saldkiem tomātiem,
olīvu un medus mērci
€ 13,90

Skotijas laša tartars

ar avokado, gurķiem, redīsiem,
sarkaniem sīpoliem, Philadelphia,
sarkaniem iekriem un fokachu
€ 15,90

Kubenia

(liellopa filejas tartars)

ar marinētiem gurķiem,
sarkaniem sīpoliem,
olas dzeltenumu, Svanetijas sāli
trifeļu eļļu un fokachu
€ 16,50

STARTERS

Vegetarian meze plate

Hummus with truffle oil.
Eggplant caviar "Chermoula".
Muhammara (grilled bell pepper
with walnuts and spices).
Assorted olives
and pickled vegetables.
€ 22,90

Wine plate

cheese selection, smoked meat,
cured salami and olives
€ 23,90

Hummus

with truffle oil
and homemade flatbread
€ 7,90

Baba ghanush

made off baked eggplant
with yogurt, Tahini sauce, walnuts
and homemade flatbread
€ 9,50

Chermoula with hummus,

bell peppers, eggplants,
sweet tomatoes and raisins
€ 7,90

Grilled Halloumi cheese

with avocado, sweet tomatoes,
olives and honey dressing
€ 13,90

Scottish salmon tartare

with avocado, cucumber, radish,
red onions, Philadelphia,
red caviar and focaccia
€ 15,90

Kubenia

(beef fillet tartare)

with pickled cucumbers,
red onion, egg yolk,
Svanetian salt, truffle oil
and focaccia
€ 16,50

ЗАКУСКИ

Вегетарианское мезе

Хумус с трюфельным маслом.
Икра из баклажанов "Chermoula".
Мухаммара (запечённый на
гриле перец с грецкими
орехами и специями).
Ассорти из оливок
и маринованных овощей.
€ 22,90

Винная плата

ассорти из сыров, копчёностей,
вяленых колбасок и оливок
€ 23,90

Хумус

с трюфельным маслом
и домашней лепёшкой
€ 7,90

Бабагануш

из запечённого баклажана
с йогуртом, соусом Тахини,
грецкими орехами
и домашней лепёшкой
€ 9,50

Chermoula с хумусом,

паприкой, баклажанами,
сладкими помидорами и изюмом
€ 7,90

Сыр Халуми на гриле

с авокадо, сладкими помидорами,
оливками и медовой заправкой
€ 13,90

Тартар из Шотландского лосося

с авокадо, огурцом, редисом,
красным луком, Филадельфией,
красной икрой и фокачей
€ 15,90

Кубения

(тартар из филе говядины)

с маринованными огурцами,
красным луком,
яичным желтком, Сванской
солью, трюфельным маслом
и фокачей
€ 16,50



MĀJAS PLĀCENIS

Pašmājas maize
ar aromātisku eļļu
€ 3,50

Pide ar spinātiem,
pašmāju sieru, trifeļu eļļu
un "Scamorza" kūpinātu sieru
€ 9,90

**Pide ar malto
jēra un liellopa gaļu,**
smalcinātiem tomātiem
un zaļumiem
€ 16,90

PAMATĒDIENI

Pildīts baklažāns
ar tomātiem, papriku,
jogurta mērci
pašmāju sieru un valriekstiem
€ 12,50

Jūras asara fileja
ar tomātu, olīvu, kaperu,
sarkano sīpolu un zaļumu salsu
€ 15,90

Apcertas jūras veltes
tīģergarneļs, kalmāri,
midijās, Skotijas lasis,
"Bisque" mērci, čili un ķiploki
€ 19,90

Kukurūzas cālis
ar rīsiem, dārzeņiem un rozīnēm
€ 21,90

Mini kebabs
no jēra un liellopa gaļas,
baba ganušu un ciedru riekstiem
€ 21,90

Jēra šašliks
ar salātiem no svaigiem tomātiem,
sarkaniem sīpoliem un zaļumiem,
pašceptu lavašu
un satsebeli mērci
€ 21,90

Jēra stilbs
ar rīsiem, dārzeņiem un rozīnēm
€ 31,90

Liellopa šašliks
(Black Angus, Urugvaja,
200 dienas, graudu barošana)
ar salātiem no svaigiem tomātiem,
sarkaniem sīpoliem un zaļumiem,
pašceptu lavašu
un satsebeli mērci
€ 31,90

Cepts jēra plecs
(2-3 personām)
ar rīsiem, dārzeņiem, rozīnēm
un "zhug" mērci
€ 65,00

HOMEMADE FLATBREAD

Homemade bread
with aromatic oil
€ 3,50

Pide with spinach,
homemade cheese, truffle oil
and smoked cheese "Scamorza"
€ 9,90

**Pide with minced
lamb and beef,**
chopped tomatoes and greens
€ 16,90

MAIN DISHES

Stuffed eggplant
with tomatoes, bell pepper,
yoghurt sauce,
homemade cheese and walnuts
€ 12,50

Sea-bass fillet
with salsa made off tomatoes,
olive, caper, red onion and greens
€ 15,90

Chargrilled seafood
tiger prawns, calamari,
mussels, Scottish salmon,
"Bisque" sauce, chili and garlic
€ 19,90

Corn-fed chicken
with rice, vegetables and raisins
€ 21,90

Mini kebab
made off lamb and beef meat,
baba ghanush and pine nuts
€ 21,90

Lamb shashlik
with salad made off fresh
tomatoes, red onion and greens,
homemade lavash
and satsebeli sauce
€ 21,90

Lamb shank
with rice, vegetables and raisins
€ 31,90

Beef shashlik
(Black Angus, Uruguay,
200 days, grain fed)
with salad made off fresh
tomatoes, red onion and greens,
homemade lavash
and satsebeli sauce
€ 31,90

Baked lamb shoulder
(for 2-3 persons)
with rice, vegetables, raisins
and "zhug" sauce
€ 65,00

ДОМАШНЯЯ ЛЕПЁШКА

Домашний хлеб
с ароматным маслом
€ 3,50

Пиде со шпинатом,
домашним сыром,
трюфельным маслом и
копчённым сыром "Scamorza"
€ 9,90

**Пиде с фаршем
из баранины и говядины,**
рублеными томатами
и зеленью
€ 16,90

ОСНОВНЫЕ БЛЮДА

Фаршированный баклажан
с помидорами, паприкой,
йогуртом, домашним сыром
и грецкими орехами
€ 12,50

Филе сибаса
с сальсой из томатов, оливок,
каперсов, красного лука
и зелени
€ 15,90

Обжаренные морепродукты
тигровые креветки, кальмары,
мидии, Шотландский лосось,
соус "Биск", чили и чеснок
€ 19,90

Кукурузный цыплёнок
с рисом, овощами и изюмом
€ 21,90

Мини кебаб
из баранины и говядины,
бабаганушем и кедровыми орехами
€ 21,90

Шашлык из баранины
с салатом из свежих помидоров,
красного лука и зелени,
домашним лавашом
и соусом сацебели
€ 21,90

Баранья голяшка
с рисом, овощами и изюмом
€ 31,90

Шашлык из говядины
(Black Angus, Уругвай,
200 дней, зерновой откорм)
с салатом из свежих помидоров,
красного лука и зелени,
домашним лавашом
и соусом сацебели
€ 31,90

Запечённая баранья лопатка
(на 2-3 персоны)
с рисом, овощами, изюмом
и соусом "схуг"
€ 65,00



AUKSTAS UZKODAS

Gruzijas uz kodu assorti
(2-3 personām)

Ziedkāposti panējumā ar Bažas mērci. Salāti ar ķiršu tomātiem, Brinzas sieru un Džondžoli.
Sarkano pupiņu muss.
Marinēti dārzeņi.
Phali assorti. Mājas maizes plācenīši
€ 25,90

Phali

- Pākšu pupiņu € 8,90
- Biešu € 7,90
- Baklažānu rullīši € 10,90
- Assorti € 15,90

Dārzeņu salāti Gruzīņu gaumē

Vāļrieksti, gurķi, tomāti, sarkanie sīpoli, čili pipari, zaļumi un Kahetijas eļļa
€ 9,90

Avokado salāti

ar gurķiem, zaļumiem, mājas Brinzu, Romiešu salātiem, lazdu riekstiem un maconi
€ 13,90

Satsivi

Vistas gabaliņi valriekstu mērcē
€ 9,90

Basturma
€ 9,90**Mājas Suluguni siers**
€ 7,90**Mājas marinējumi**
(2 personām)

Tomāti, gurķi, Guriešu kāposti, Džondžoli
€ 14,90

KARSTĀS UZKODAS

Adžapsandal

Sautēti baklažāni, saldie tomāti, paprika, sīpoli, ķiploki, asie pipari, zaļumi un kartupeļi
€ 10,90

Lobio no sarkanajām pupiņām
ar marinētiem Džondžoli
un pašmāju maizi
€ 9,50**Vistas iekšu Kučmači**
Vistu aknas un sirsnīnas
ar sīpoliem un garšvielām
€ 9,90**Hinkali - Kalakuri**
ar liellopu un cūkgaļu
€ 14,50 / 5 gb.**Hinkali** ar Jaunzēlandes jēra
un tēļa gaļu
€ 16,50 / 5 gb.

COLD APPETISERS

Assorted Georgian appetisers
(for 2-3 persons)

Breaded cauliflower with Bazha sauce.
Cherry tomato salad with Brinza cheese and Djondjoli.
Red bean mousse. Pickled vegetables.
Assorted phali. Homemade bread.
€ 25,90

Phali

- Green beans € 8,90
- Beetroot € 7,90
- Eggplant rolls € 10,90
- Assorted € 15,90

Georgian style vegetable salad

Walnuts, cucumbers, tomatoes, red onions, chili pepper, greens and Kakhetian oil
€ 9,90

Avocado salad

with cucumber, greens, homemade Brinza cheese, hazelnuts
Romaine salad leaves, and matsoni
€ 13,90

Satsivi

Chicken in walnut sauce
€ 9,90

Basturma
€ 9,90**Homemade Suluguni cheese**
€ 7,90**Homemade pickles**
(for 2 persons)

Tomatoes, cucumbers, Gurian cabbage, Djondjoli
€ 14,90

HOT APPETISERS

Adjapsandal

Stewed eggplants, sweet tomatoes, bell pepper, onions, chili, garlic, greens and potatoes
€ 10,90

Red bean Lobio

with pickled Djondjoli and homemade bread
€ 9,50

Chicken gilet Kuchmachi
Chicken liver and hearts
with onions and spices
€ 9,90**Khinkhali - Kalakhuri**
with beef and pork
€ 14,50 / 5 pcs.**Khinkhali** with New Zealand lamb
and veal
€ 16,50 / 5 pcs.

ХОЛОДНЫЕ ЗАКУСКИ

Ассорти из Грузинских закусок
(на 2-3 персоны)

Цветная капуста в панировке с соусом Бажа.
Салат из помидоров черри, сыра Брынза и Джонджоли.
Мусс из красной фасоли.
Маринованные овощи.
Пхали ассорти. Домашние лепёшки.
€ 25,90

Пхали

- Из стручковой фасоли € 8,90
- Из свеклы € 7,90
- Рулетики из баклажанов € 10,90
- Ассорти € 15,90

Овощной салат по-грузински

с грецкими орехами, огурцами, помидорами, красным луком, чили перцем, зеленью и Кахетинским маслом
€ 9,90

Салат с авокадо,

огурцом, зеленью, домашним сыром Брынза, фундуком
листьями салата Ромэн, и мацони
€ 13,90

Сациви

Курица под соусом из грецких орехов
€ 9,90

Бастурма
€ 9,90**Домашний сыр Сулугуни**
€ 7,90**Домашние соленья из бочки**
(на 2 персоны)

Помидоры, огурцы, Гурийская капуста, Джонджоли
€ 14,90

ГОРЯЧИЕ ЗАКУСКИ

Аджапсандал

Тушеные баклажаны, сладкие помидоры, болгарский перец, лук, чеснок, острый перец, зелень и картофель
€ 10,90

Лобio из красной фасоли

с маринованными Джонджоли и домашней лепёшкой
€ 9,50

Кучмачи из куриных потрошков
Куриная печень и сердечки
с репчатым луком и специями
€ 9,90**Хинкали - Калакури**

с говядиной и свиной
€ 14,50 / 5 шт.

Хинкали с Новозеландской
бараниной и телятиной
€ 16,50 / 5 шт.



HAČAPURI

Imeretijas hačapuri
ar Suluguni un Imeretijas sieriem
€ 11,50

Megrēlu hačapuri
ar dubulto Suluguni un Imeretijas
siera slāni
€ 12,90

Hačapuri ar trifeļu pastu un
olu dzeltenumu
€ 15,90

Adžāru hačapuri
ar Suluguni sieru
un olas dzeltenumu
€ 13,50

Kubdari
ar teļa un Jaunzēlandes jēra gaļu
ar zaļumiem un garšvielām
€ 15,90

ZUPAS

Vistas zupa
ar frikadelēm,
dārzeņiem, rīsiem,
kartupeļiem un zaļumiem
€ 8,50

Liellopa gaļas buljons
ar mini jēra un teļa gaļas hinkāļiem,
kinzu un matsoni
€ 9,90

Harčo
Liellopa zupa ar sīpoliem, rīsiem,
saldajiem tomātiem, zaļumiem
un asajiem sarkanajiem pipariem
€ 8,90

KARSTIE ĒDIENI

**Dolma ar liellopa
un Jaunzēlandes jēra gaļu,**
rīsiem, zaļumiem un garšvielām
vīnogu lapās, pasniegta
ar pašmājas jogurtu ar ķiplokiem
€ 12,90

Cālis Tabakā
Kraukšķīgs cālis ar tkemali mērci,
cepts uz pannas zem preses
€ 20,90

KNACHAPURI

Imeretian khachapuri
with Suluguni and Imeretian cheeses
€ 11,50

Megrelian khachapuri
with double layer
of Suluguni and Imeretian cheeses
€ 12,90

Khachapuri with truffle paste and
egg yolk
€ 15,90

Adjar khachapuri
with Suluguni cheese
and egg yolk
€ 13,50

Kubdari
with New Zealand lamb and veal
with greens and spices
€ 15,90

SOUPS

Chicken soup
with meatballs,
vegetables, rice,
potatoes and greens
€ 8,50

Beef broth
with mini lamb and veal khinkali,
cilantro and matsoni
€ 9,90

Kharcho
Beef soup with onions, rice,
sweet tomatoes, greens
and spicy red pepper
€ 8,90

MAIN DISHES

**Dolma with beef
and New Zealand lamb,**
rice, greens and spices
wrapped in grape leaves, served
with homemade yoghurt with garlic
€ 12,90

Tobacco chicken
Crispy chick with tkemali sauce,
fried in a pan under the press
€ 20,90

ХАЧАПУРИ

Имеретинский хачапури
с сырами Сулугуни и
Имеретинский
€ 11,50

Мегрельский хачапури
с двойным слоем сыра
Сулугуни и Имеретинского
€ 12,90

Хачапури с трюфельной пастой и
яичным желтком
€ 15,90

Аджарский хачапури
с сыром Сулугуни
и яичным желтком
€ 13,50

Кубдари
с Новозеландской бараниной
и телятиной, зеленью и специями
€ 15,90

СУПЫ

Куриный суп
с фрикадельками,
овощами, рисом,
картофелем и зеленью
€ 8,50

Говяжий бульон
с мини-хинкали из баранины
и телятины с кинзой и мацони
€ 9,90

Харчо
Суп из говядины с рисом,
сладкими помидорами, зеленью
и острым красным перцем
€ 8,90

ГОРЯЧИЕ БЛЮДА

**Долма с говядиной
и Новозеландской бараниной,**
рисом, зеленью и специями
в виноградных листьях, подаётся
с домашним йогуртом с чесноком
€ 12,90

Цыплёнок табака
Хрустящий цыплёнок с соусом
ткемали, обжаренный
на сковородке под прессом
€ 20,90



UZ OGLĒM CEPTI ĒDIENI

**Uz ogļēm cepta
Skotijas laša fileja**
ar grilētiem sparģeļiem,
Čkmeruli mērci
un sarkaniem ikriem
€ 27,90

Čkmeruli
Cepts cālis, ķiploku-krējuma mērcē
€ 21,90

Vistas šašliks
ar salātiem no svaigiem tomātiem,
sarkaniem sīpoliem un zaļumiem,
pašceptu lavašu un tkemali mērci
€ 13,90

Cūkgaļas šašliks
ar salātiem no svaigiem tomātiem,
sarkaniem sīpoliem un zaļumiem,
pašceptu lavašu
un satsebeli mērci
€ 14,90

Jaunzēlandes jēra kare
ar grilētiem dārzeņiem
un piparu mērci
€ 35,90

Odžahuri ar cūkgaļas fileju
(2 personām)
Grilēta cūkgaļas fileja
ar kartupeļiem,
saldajiem tomātiem, sīpoliem,
garšvielām, kinzu,
granātābola sēklām
un satsebeli mērci
€ 26,90

Gaļas assorti
(4 personām)
Cepts cālis, jēra mini kebabs,
jēra un vistas šašliki,
ar salātiem no svaigiem tomātiem,
sarkaniem sīpoliem un zaļumiem,
cepti kartupeļi, tkemali, satsebeli
un adžikas mērce
€ 89,00

CHARGRILLED DISHES

**Chargrilled
Scottish salmon fillet**
with grilled asparagus,
Chkmeruli sauce and red caviar
€ 27,90

Chkmeruli
Baked chicken with sour cream
and garlic sauce
€ 21,90

Chicken shashlik
with salad made off fresh tomatoes,
red onion and greens,
homemade lavash
and tkemali sauce
€ 13,90

Pork neck shashlik
with salad made off fresh tomatoes,
red onion and greens,
homemade lavash
and satsebeli sauce
€ 14,90

New Zeland lamb chops
with grilled vegetables
and pepper sauce
€ 35,90

Ojakhuri with pork loin
(for 2 persons)
Chargrilled pork loin with potatoes,
sweet tomatoes, onions, spices,
cilantro, pomegranate seeds
and satsebeli sauce
€ 26,90

Assorted meat plate
(for 4 persons)
Chargrilled chicken,
lamb mini kebab,
chicken and lamb shashlik,
with salad made off fresh tomatoes,
red onion and greens,
baked potatoes and sauces
tkemali, satsebeli and adjika
€ 89,00

БЛЮДА, ПРИГОТОВЛЕННЫЕ НА УГЛЯХ

**Обжаренное на гриле
филе Шотландского лосося**
со спаржей на углях,
соусом Чкмерули
и красной икрой
€ 27,90

Чкмерули
Запечённый цыплёнок
в сметанно-чесночном соусе
€ 21,90

Шашлык из курицы
с салатом из свежих помидоров,
красного лука и зелени,
домашним лавашом
и соусом ткемали
€ 13,90

Шашлык из свиной шейки
с салатом из свежих помидоров,
красного лука и зелени,
домашним лавашом
и соусом сацебели
€ 14,90

**Каре Новозеландской
баранины**
с овощами гриль
и перечным соусом
€ 35,90

Оджахури из свиной вырезки
(на 2 персоны)
Обжаренная свиная вырезка
на углях с картофелем,
сладкими помидорами, луком,
специями, кинзой,
зёрнами граната
и соусом сацебели
€ 26,90

Мясное ассорти
(на 4 персоны)
Цыплёнок на углях,
мини кебаб из баранины,
шашлык из курицы и баранины,
с салатом из свежих помидоров,
красного лука и зелени,
жареным картофелем и соусами
ткемали, аджика и сацебели
€ 89,00

PIEDEVAS UN MĒRCES

Kartupelu salmiņi
€ 5,00

Kartupelu daivinas
ar kūpināto papriku
un pikanto mērci
€ 5,50

Kartupelu biezenis
€ 5,00

Rīsi
€ 6,00

Rīsi ar dārzeņiem
€ 6,90

Satsebeli
Tkemali
Feijoa
Sarkanā Adžika
Matsoni ar kiplokiem
€ 1,50

Baža
Valriekstu mērce
€ 2,50

DESSERTI

Basku siera kūka
ar ilgi gatavotiem ķiršiem
sarkanvīnā, garšvielām
un karamelizētām pistācijām
€ 10,50

Šokolādes fondants
ar saldējumu
un ceptiem lazdu riekstiem
€ 9,50

Knafe
ar pašmāju Suluguni sieru,
vaniļas saldējumu un pistācijām
€ 9,50

**Mājas saldējuma
assorti**
3 bumbiņas uz izvēli
(jautājiēt viesmīlim)
€ 8,70

Caramel Affogato
vaniļas saldējums,
sāļas karameles mērce, espresso
€ 6,50

Cherry Affogato
vaniļas saldējums,
sarkanvīnā gatavoti ķirši,
mandeļu cepums, espresso
€ 7,50

SIDE DISHES AND SAUCES

Straw potatoes
€ 5,00

Potato wedges
with smoked paprika
and spicy sauce
€ 5,50

Mashed potatoes
€ 5,00

Rice
€ 6,00

Rice with vegetables
€ 6,90

Satsebeli
Tkemali
Feijoa
Red Adjika
Matsoni with garlic
€ 1,50

Bazha
Walnut sauce
€ 2,50

DESSERTS

Basque style cheesecake
with stewed in red wine cherries,
spices and caramelized
pistachios
€ 10,50

Chocolate fondant
with ice cream
and roasted hazelnuts
€ 9,50

Knafeh
with homemade Suluguni cheese,
vanilla ice cream and pistachios
€ 9,50

**Assorted home-made
ice cream**
3 scoops by choice
(ask Your waiter)
€ 8,70

Caramel Affogato
vanila ice cream,
salted caramel sauce, espresso
€ 6,50

Cherry Affogato
vanilla ice cream,
in red wine stewed cherries,
almond biscuit, espresso
€ 7,50

ГАРНИРЫ И СОУСА

Картофель соломкой
€ 5,50

Картофельные дольки
с копченой паприкой
и пикантным соусом
€ 5,50

Картофельное пюре
€ 5,50

Рис
€ 6,00

Рис с овощами
€ 6,90

Сацебели
Ткемали
Фейхоа
Красная Аджика
Мацони с чесноком
€ 1,50

Бажа
Соус из грецких орехов
€ 2,50

ДЕСЕРТЫ

Баскский чизкейк
с томлёной в красном
вине вишней, пряностями
и карамелизованными
фисташками
€ 10,50

Шоколадный фондант
с мороженым
и жареным фундуком
€ 9,50

Кнафе
с домашним сыром Сулугуни,
ванильным мороженым
и фисташками
€ 9,50

Ассорти
из домашнего мороженого
3 шарика на выбор
(спрашивайте у официанта)
€ 8,70

Caramel Affogato
ванильное мороженое,
соус из солёной карамели,
espresso
€ 6,50

Cherry Affogato
ванильное мороженое,
в красном вине приготовленная
вишня, миндальное печенье,
espresso
€ 7,50

SANGRIA

White wine Sangria	330ml	€ 8,50
<i>A ripe pear with delicate forest notes</i>	1l	€ 25,00
Rose wine Sangria		
<i>Strawberry jam with notes of fresh rhubarb</i>		
Red wine Sangria		
<i>Cherry caramel with hints of blackberry</i>		

Virgin Rose wine Sangria	330ml	€ 7,00
	1l	€ 20,00

HOT DRINKS

Coffee

Espresso Ristretto 15-20 ml	€ 3,00
Espresso Lungo 25-30 ml	€ 3,00
Americano	€ 3,00
Cappuccino	€ 4,00
Latte Macchiato	€ 4,00
Cacao	€ 5,00

Teas

Tea	€ 4,50
<i>Black, Black Earl Grey, Green Chun Mee, Jasmine, Milky Oolong, Fruit, Camomile, Peppermint</i>	

Locale teas

Alaverdi tea	€ 8,90
<i>Tea (black/green) with thyme and peppermint, served with homemade assorted jams</i>	
Tea with thyme	€ 6,00
<i>Green or black</i>	
Locale Tea	€ 7,90
<i>Sea-Buckthorn mash, orange zest, ginger</i>	

Homemade jam (100 gr.)	€ 4,50
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NON ALCOHOLIC DRINKS

Water

- Borjomi 0,5l <i>sparkling</i>	€ 3,50
- Purezza Premium Water 0,7l <i>still / sparkling</i>	€ 5,00
- Purezza Premium Water 0,35l <i>still / sparkling</i>	€ 3,00

Lemonade

- Lemonade "Lagi" 0,5l	€ 4,00
<i>Ask Your waiter about choice</i>	

Georgian Compotes	250ml	€ 3,50
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<i>Ask Your waiter about choice</i>	1l	€ 10,00
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Homemade lemonades	330ml	€ 6,00
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- Grapefruit & Rose	1l	€ 13,50
- Pear		
- Strawberry & Rhubarb		
- Apple & Kiwi		

Juice	250ml	€ 2,90
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- apple / tomato / orange		
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Freshly squeezed juices	250ml	€ 6,00
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- apple / orange / carrot / grapefruit		
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Soft drinks

- Coca-Cola 0.25l / - Zero Cola 0.25l	€ 3,00
- Tonic Light / Eldeflower / Indian / Medeterian 0.2l	€ 3,50
- Ginger Ale 0.2l / - Ginger Beer 0.2l	€ 3,50

BEER

- "Krombacher" Pils 4,8%	300ml	€ 4,00
- "Krombacher" Pils 4,8%	500ml	€ 6,50
- "Liefmans" Fruitesse 3,9%	250ml	€ 4,40
- "Krombacher" Weizen N/A 0,0%	500ml	€ 4,90

MOCKTAILS

Spritz

Aperol <i>Aperitivo 0.0% / Prosecco 0.0%</i>	€ 9,00
<i>Sparkling water / Wine syrup</i>	
Limoncello <i>Limoncello 0.0% / Prosecco 0.0%</i>	€ 9,00
<i>Sparkling water / Lemon juice / Wine syrup</i>	
Campari <i>Italian orange 0.0% / Prosecco 0.0%</i>	€ 9,00
<i>Sparkling water / Wine syrup</i>	

Sour

Whiskey <i>American malt 0.0% / Egg white</i>	€ 9,00
<i>Lemon juice / Simple syrup</i>	
Gin <i>Gin 0.0% / Egg white / Lemon juice</i>	€ 9,00
<i>Cucumber & Simple syrup</i>	
Ammareto <i>American malt 0.0% / Ammareto 0,0%</i>	€ 9,00
<i>Egg white / Lemon juice / Simple syrup</i>	

Negroni	€ 9,00
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Italian orange 0,0% / Gin 0,0% / Aperitivo 0,0%

Gimlet	€ 9,00
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Gin 0,0% / Lemon juice / Simple syrup

Mimosa	€ 9,00
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Prosecco 0,0% / Fresh orange juice

Raspberry Rossini	€ 9,00
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Prosecco 0,0% / Raspberry puree / Simple syrup

INFUSED COCKTAILS

Cherry Whiskey Sour	berry sweet & sour	€ 9,00
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Whiskey infused with cherry / Egg white

Lemon juice / Simple syrup

Cherry Manhattan	berry & dry	€ 8,00
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Whiskey infused with cherry

Dry vermouth / Angostura bitter

Pomegranate Negroni	dry & buttery	€ 9,00
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Gin infused with pomegranate

Sweet vermouth / Angostura bitter

Coconut Tequila Negroni	tropical dry & bitter	€ 9,00
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Tequila infused with roasted coconut

Sweet vermouth / Magnoberta bitter

Butter Sour	sweet & light	€ 9,00
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Butter whiskey / Ammareto / Lemon juice

Egg white / Simple syrup

Chocberry Gimlet	sour berry	€ 8,00
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Gin infused with chocberry / Lemon juice

Symple & blackberry syrup

Gherkin Martini	sour & pickle	€ 8,00
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Gin infused with gherkin / Dry Vermouth

Cucumber syrup

Paprika Margarita	tropical sweet & spicy	€ 8,00
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Tequila infused with paprika / Triple Sec

Lime juice / Mango puree / Simple syrup

Tomato & Basil Martini	Delicate spicy	€ 8,00
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Vodka infused with tomato and basil / Dry Vermouth

Beverages from Georgia

Cocktails

Kakhetian Cosmo	<i>sour & bittery</i>	€ 8,00
Chacha / Maraschino liqueur / Lemon juice		
Simple & cranberry syrup		
Chaquri	<i>sweet & sour</i>	€ 8,00
Chacha / Pear cordial		
Lime juice / Simple syrup		
Bagrationi	<i>sweet & bitter</i>	€ 8,00
Chacha / Magnoberta bitter / Sweet vermouth		
Chito Grito	<i>sour & tropical</i>	€ 8,00
Quince brandy / Lime juice		
Passion fruit puree / Simple & raspberry syrup		
Merycha	<i>spicy & smokey</i>	€ 8,00
Sangrita mix / Tomato juice / Lemon juice		
Saguramo Martiny	<i>dry & sweet</i>	€ 8,00
Persimmon brandy / White vermouth / Plum bitter		
Whiskey liqueur / Lemon twist / Green olive		
Batumi Sour	<i>sweet & sour</i>	€ 9,00
Chacha / Lemon juice		
Egg white / Simple & hazelnut syrup		
Georgian Spritz	<i>light & sweet</i>	€ 8,00
Chito's Gvino delicate red wine		
Sparkling water / Wine syrup		

WINE BY GLASS

150ml

Sparkling wine

Zurab Gvaladze Tsitska PetNat '23	€ 7,40
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White wine

Orkoli Tsolikouri '22	€ 7,60
Alaverdi Rkatsiteli-Mtsvane Limited Edition	€ 7,60
Zangaura Khikhvi '24 (semi-sweet)	€ 7,60

Rose wine

Gianiani Vardisubani Rose '24	€ 7,80
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Amber wine

Okro's Wines Mtsvane '18	€ 7,60
Calamus Chinuri Qvevri '19	€ 8,00
Casreli Cellar Erekle '20	€ 8,00

Red wine

Alapiani Tavkveri Qvevri '19	€ 8,00
Lagvinari Otshanuri Sapere Qvevri '19	€ 8,60
Chateau Mere Kindzmarauli '24 (semi-sweet)	€ 7,60

Dessert wine

40ml

Dakishvili Chitistvala '20 (white)	€ 7,50
Dakishvili Kisi '20 (white)	€ 5,50
Orgo Saperavi Magari '17 (red)	€ 6,00

Sparkling wine - PetNat

750ml

Zurab Gvaladze Tsitska PetNat '23	€ 37,00
Floral aroma, citrus in taste and perception of sweetness	
Gvantsa's Wines Aladasturi Rose '23	€ 37,00
Characterized with wild berry aromas, pleasant acidity	
Zurab Gvaladze Otshanuri Sapere Red '23	€ 37,00
Long finish with aromas of sour wild berries	
Georgian Wines Rare Ojaleshi	€ 38,00
Sparkling red wine - dark berries to taste and nose	
Dakishvili Family Sparkling Kisi '23	€ 40,00
Intense pear aromas and taste	
Dakishvili Family Sparkling Mtsvane '23	€ 40,00
Cheerful, fresh with pleasant acidity	
Dakishvili Family Sparkling Saperavi '22	€ 40,00
Red, sparkling and dry - full of tannins	

(methode champenoise)

Dakishvili Family Sparkling	€ 45,00
Blanc de Blancs Chardonnay Brut Zero	
Well balanced with low acidity and delicate bubbles	
Dakishvili Family Sparkling	€ 45,00
Pinot Noir Rose Brut Zero	
Rich berry aromas, raspberry taste, bitter and zesty finish	

Rose wine

Kakheti

750ml

Gianiani Vardisubani Rose '24	€ 38,00
Pleasantly pairs with fruit or light pastries	
Zangaura Saperavi Rose '24 (semi-dry)	€ 38,00
Delicate taste of red berries - strawberry in long finish	

Beverages from Georgia

White wine

European technologie - Dry

750ml

Kakheti

Tavankari Kisi-Mtsvane '23 <i>Wild flowers, tropical fruits, citrus and vanilla notes and taste</i>	€ 30,00
Peradze Winery Tsolikouri '22/23 <i>Strong notes of citrus, subtle hints of tropical fruits</i>	€ 34,00
Winiveria Tsinandali '23 <i>Sharply expressed scent of citrus and meadow flowers</i>	€ 35,00
Tavankari Kisi '23 <i>Deep straw wine colour with aroma of pear, lingonberry and notes of walnut</i>	€ 36,00
Gianiani Goruli Mtsvane-Kisi '22 <i>Delicate floral and tropical fruit aromas, velvety on the palate</i>	€ 38,00
Gianiani Kisi-Sauvignon Blanc '22 <i>Silk, youthful texture, balanced acidity</i>	€ 38,00
Winiveria Kisi '23 <i>Accented notes of citrus and sweet fruits</i>	€ 38,00
Peradze Wine Kisi Oak '22 (semi-dry) <i>Intense touches of apricot, peach, ripe fruits aromas</i>	€ 38,00
Chateau Mere Pinot Blanc-Krakhuna '24 <i>Features citrus notes, particularly lime, with a balanced and fresh acidity.</i>	€ 38,00
Dakishvili Family Selection Kisi '24 <i>A ripe style with vibrant, expressive notes of exotic fruits</i>	€ 39,00
Barbale Tsinandali '23 <i>Fresh and good balanced, green apple, pear aromas</i>	€ 40,00
Winiveria Chardonnay-Sauvignon Blanc - Mtsvane '24 <i>Rich, sweet tropical notes and long aftertaste</i>	€ 42,00

Samegrelo

Orkoli Tsolikouri '22/23 <i>Lively acidity, pear, citrus, wildflowers and mineral tones</i>	€ 38,00
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Imereti

Winiveria Tsitska-Tsolikouri-Krakhuna '22 <i>Characterized by tones of tropical, citrus and green fruits</i>	€ 38,00
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Qvevri aged - Dry

Imereti

Bagrati's Wine Tsolikouri '21 <i>Pale-golden with herbal and fruity characters</i>	€ 39,00
Peradze Winery Krakhuna '22 <i>Pleasant and fresh in taste with a smooth finish</i>	€ 39,00

Kartli

Wine People White Blend Bolnisi '21 (Ioseb Mukhigulashvili) <i>Chinuri / Rkatsiteli</i> <i>Flavours of ripe white and dried fruits</i>	€ 44,00
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Qvevri aged - Dry

750ml

Kakheti

Alaverdi Rkatsiteli-Mtsvane Limited Edition <i>Well-developed harmonious aroma with peach and apple tones</i>	€ 38,00
Zangaura Kakhuri Mtsvivani '23 <i>Refreshing, floral and fruity notes</i>	€ 39,00
Winiveria Kisi '23 <i>Tones of dried apricots and peaches, long aftertaste</i>	€ 40,00
Peradze Rkatsiteli '22 <i>Pleasant acidity and soft tannins, aroma of yellow dried fruits</i>	€ 39,00

Racha

Wine People Rachuli Mtsvane '21 (George Maaglakelidze) <i>Outstanding with ripe fruit & herbal aromas</i>	€ 38,00
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Amber wine



Qvevri aged - Dry

Imereti

Krakhuna

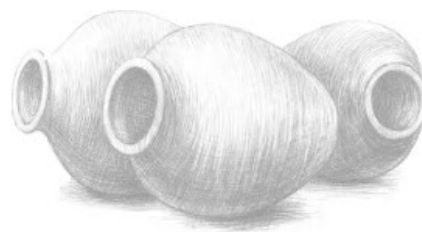
Archil Guniava Krakhuna '21 <i>Thin aroma of the orange peel, quince, yogurt and honey</i>	€ 38,00
Wine People Krakhuna '21 <i>Pleasant citrus&apple aromas, crisp&refreshing</i>	€ 41,00
Lagvinari Krakhuna '19 <i>Tastes of hazelnuts; crisp, dry with rich texture; long finish</i>	€ 43,00

Tsolikouri

Baia's Wine Tsolikouri full skin contact '21 <i>Lively, fresh on palate, citrus taste, nutty and floral aromas</i>	€ 37,00
Lagvinari Tsolikouri '19 <i>Notes of green apples, yellow plums, aromas of tangerines</i>	€ 43,00

Other garpes

Archil Guniava Dondghlabi '21 <i>Slightly full-bodied with touches of wild herbs and grapefruit</i>	€ 37,00
Okro's Wines Mtsvane '18 <i>Aged over 1,5 years in qvevri; high acidity</i>	€ 38,00
Lagvinari Tsitska '19 <i>Fresh taste, very lively on the palate with a long citrusy finish</i>	€ 43,00



Beverages from Georgia

Amber wine

 **Qvevri aged - Dry**  750ml
Imereti

Blends

Archil Guniava
Tsitska-Tsolikouri-Krakhuna-Dondghlabi '21 € 37,00
Versatile food wine - goes equally well with chicken, beef, cheese

Mariam Guniava
Tsitska-Tsolikouri-Krakhuna '21 € 37,00
On the nose - pear, dried white flowers, acacia, honey

Wine People Sviri '22 € 39,00
(Tsothe Nadirashvili)
Light and fruity, with a refreshing citrus touch

Lagvinari Tsitska-Tsolikouri '19 € 43,00
Intensive citrus with smooth development to minerals

Racha-Lechkhumi

Wine People Tetra '20 (Tariel Lomtadze) € 37,00
Elegant wine with rich bouquet of fruits and flowers

Samegrelo

Orkoli Tsolikouri '22/23 € 43,00
Lively acidity, pear, apple, tropical fruits and mineral tones

Orkoli Krakhuna '22/23 € 43,00
Lively acidity, mild tannins; dried apricot, tropical fruits tones

Kakheti

Khikvi

Ibero Khikhvi '19 € 37,00
Full body, astringency and tannins

Winiveria Khikhvi '17 € 38,00
Delicate fresh blossom aromas with juicy lemon flavours

Dakishvili Family Selection Khikhvi '18 € 43,00
Full-bodied with aromas of white ripe fruits

Mtsvane

DoReMi Mtsvane '19 € 36,00
Light and fresh, elegant and harmonious

Tavankari Mtsvane '23 € 37,00
Smooth and velvety tannins with expressed rasins notes

Vellino Mtsvane '22 € 40,00
3 months skin contact in Qvevri, pleasant cedar bitterness in the flavor

Jakeli Kakhuri Mtsvane '19 € 40,00
Tight and muscular minerals, unfiltered wine

Barbale Special Reserve Kakhuri Mtsvane '18 € 40,00
Long maceration on the skin, soft tannins, balanced acidity

Lagvinari Kakhuri Mtsvane '19 € 43,00
Expressive notes of tea with pleasant touch of dried apricot

Qvevri aged - Dry

Kakheti 750ml
Rkatsiteli

Barbale Exceptional Harvest Rkatsiteli '17 € 35,00
Fresh aromas of citrus, refreshing acidity

Alapiani's Marani Rkatsiteli '22 € 38,00
No filtration and chemical additives were used in production

Orgo Rkatsiteli '17 € 38,00
Wild flowers, dried apple & apricots; firm tannins in aftertaste

Chona's Marani Rkatsiteli '20/23 € 38,00
Wonderful companion with grilled pork, poultry and cheese

Papari Valley Rkatsiteli '19/23 € 39,00
Moderate acidity is balanced with tannins, long aftertaste

Gurashvili's Tibaani Rkatsiteli '17/23 € 39,00
Soft with long aftertaste, notable rasins and peach notes

Vellino Rkatsiteli '22 € 40,00
6 months skin contact in Qvevri, yellow fruits, vanilla and smoky notes

Chitos Gvino Rkatsiteli '20/23 € 41,00
Spices and honey, full-bodied, high tannins

Kisi

Gurashvili's Kisi '18 € 38,00
Fruity, with a hint of dried apricots and riped peach

Chona's Marani Kisi '23 € 39,00
Refreshingly dry, notes of dried apricot, orange peel and quince in the aroma

Dakishvili Family Selection Kisi '23 € 41,00
Full-bodied. Dried apricots, almonds and sweet spices

Wine People Kisi '22 € 43,00
(Davit Pitskhelauri)
Lush bouquet of citrus, ripe yellow fruits, honey and florals

Other garpes

Wine People Kakhuri Mtsvivani '21 € 36,00
(Levan Pachikashvili)
Aromas of rose, ripe and tropical fruits - pairs with poultry

Zangaura Krakhuna '23 € 38,00
Fresh, light and refreshing

Barbale Chkapa '20 € 38,00
Short aeration needed to feel more spices&dried fruits in aroma

Calamus Wines Chinuri '19 € 40,00
Strong, with character, light tannins, tender finish



Beverages from Georgia

Amber wine

Qvevri aged - Dry

Kakheti Blends

Wine People Amber Blend '22 (Dachi Tavadze) <i>Dark straw colored wine from Kisi, Khikhvi and Rkatsiteli</i>	750ml	€ 36,00
Chona's Marani Kisi-Mtsvane '20/23 <i>Ripe yellow fruit notes, apricot, quince mixed with mint tones</i>		€ 37,00
DoReMi Rkatsiteli-Mtsvane '19 <i>Goes well with lamb, pork, beef</i>		€ 37,00
Pavilion Wines Kakheti '17 <i>Well balanced, soft taste of quince, roasted walnuts and pear</i>		€ 38,00
Chona'a Marani Mtsvane-Rkatsiteli '23 <i>Apricot, pear and quince bouquet, joined by tarragon and mint tones</i>		€ 38,00
Rustaveli 3 '22 <i>Expressive stone fruits aroma, well balanced, pleasant acidity</i>		€ 38,00
Chito's Gvino Rkatsiteli-Kisi-Khikhvi '22 <i>Harmonious acidity with the body, pleasant and long aftertaste</i>		€ 39,00
Chona's Marani Chinuri-Rkatsiteli '23 <i>Soft and balanced tannins, apricot and white fruit on the nose</i>		€ 39,00
Gurashvili's AndriAna Kisi-Mtsvane '22 <i>Notes of tropical fruits, green fruits dominant</i>		€ 40,00
Barbale Exceptional Harvest Magraani Rkatsiteli-Mtsvane '19 <i>Full-bodied, pleasant velvety tannins, long aftertaste</i>		€ 40,00
Casreli Winery Chitistvala '21 <i>60% Chitistvala Tetri, 20% Kisi, 20% Rkatsiteli</i>		€ 40,00
Casreli Winery Erekle's Wine '20 <i>35% Rkatsiteli, 35% Kisi, 15% Kakhuri Mtsvane, 15% Khikhvi</i>		€ 40,00
Dakishvili Family Selection Amber Blend '20 <i>Yellow fruits, almonds, soaked apples and biscuits with honey</i>		€ 40,00
Jakeli Rkatsiteli-Mtsvane '16 <i>Tight and muscular minerals. They will Rock You UP!</i>		€ 41,00
Jakeli Rkatsiteli-Kisi '20 <i>Wonderfully flavorful dry unfiltered amber wine</i>		€ 41,00
Dakishvili Family Selection Amber Blend '16 <i>Yellow fruits, almonds, soaked apples and biscuits with honey</i>		€ 46,00
Barbale Exceptional Harvest Rkatsiteli-Khikhvi '22 <i>Rich apricot, smooth tannins, crisp acidity</i>		€ 46,00
Chitos Gvino Rkatsiteli-Kisi '21 <i>Touch of orange blossom, unfiltered wine</i>		€ 50,00
Disveli Estate Rkatsiteli-Khikhvi '22 <i>Balanced citrus, zest, apricot, peach, honey aromas&tastes</i>		€ 56,00

Qvevri aged - Dry

Kartli

Chinuri / Chinebuli

Barbale Exceptional Harvest Chinuri '20 <i>Bright and perfumed aroma, delicate peach and dried quince</i>	750ml	€ 37,00
Peradze Wine Chinuri '21/22 <i>Touches of dry fruits aroma are balanced by acidity and tannins</i>		€ 38,00
DoReMi Chinebuli '19 <i>Soft and juicy taste, long-lasting flavor</i>		€ 40,00
Barbale Exceptional Harvest Chinebuli Qvevri&Oak '22 <i>Structured taste and aromas of dried white fruits and spices</i>		€ 42,00

Rkatsiteli

Wine People Muscatic Rkatsiteli '21 (Guga Akhaladze) <i>Notes of rose and nutmeg; pairs well with pastas and chicken</i>		€ 35,00
Alapiani's Marani Rkatsiteli Bolnuri '22 <i>No filtration or chemical additives used in production</i>		€ 38,00

Mtsvane

Tevza Wine Goruli Mtsvane '19 <i>Marmelade and yellow fruits on palate, light body</i>		€ 36,00
Alapiani's Marani Goruli Mtsvane '21 <i>Expressive wine with notes of eucalyptus, orange bitters, hay</i>		€ 36,00
Barbale Exceptional Harvest Goruli Mtsvane Qvevri&Oak '20 <i>Expressive aromas of grass, dried white fruits and spices</i>		€ 40,00

Other grapes

Wine People Chkapa '21 (George Cherkezishvili) <i>Full-bodied with aromas of dried white fruits and honey</i>		€ 36,00
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Blends

Barbale Rkatsiteli-Chinuri '17 <i>Full-bodied wine with aromas of white fruits, apricots, spices</i>		€ 37,00
Barbale Exceptional Harvest Goruli Mtsvane-Chinuri Qvevri&Oak '18 <i>First aroma sharply expressed the tones of peach and fig</i>		€ 37,00
Wine People Chardonnay-Sauvignon '21 (Lado Naveriani) <i>Blend of Chardonnay (40%), Sauvignon (40%), Muscat, Ottonel and Aromatico grapes</i>		€ 39,00
Gurashvili's Deduleti Goruli Mtsvane-Chinuri '20/22 <i>Notes of pear, ripen quince, fresh honey, citrus, dried herbs</i>		€ 40,00
Gurashvili's Kisi-Mtsvane '16 <i>Notes of dried apricot, quince, orange zest, nuts, dried herbs</i>		€ 40,00

Beverages from Georgia

Red wine

European technologie - Dry

Kakheti

750ml

Zangaura Red '23	€ 35,00
<i>Blend of more than 30 Georgian red grape varieties</i>	
Zangaura Saperavi '21 (semi dry)	€ 38,00
<i>Soft and velvety tannins, red berry notes on the nose</i>	
Chateau Mere Mukuzani '24	€ 38,00
<i>Red fruits, cranberries and blueberries with balanced and velvety tannins.</i>	
Gianiani Tempranillo-Saperavi '24	€ 38,00
<i>The aroma and flavor feature notes of cherries and strawberries with a long finish.</i>	
Gianiani Pinot Noir-Saperavi '24	€ 38,00
<i>A medium-bodied blend with bold dark fruit and smooth velvet tannins.</i>	
Chateau Mere Pinot Noir-Otshanuri Sapere '24	€ 38,00
<i>Ripe berry notes, silky texture and a prolonged finish.</i>	
Chateau Mere Malbec-Saperavi '24	€ 38,00
<i>Deep dark red, notes of cherry, plum, blackberry and spices, balanced tannins, long finish.</i>	
Chateau Mere Sangiovese-Saperavi '24	€ 38,00
<i>Balanced dark berries and soft tannins with a long finish.</i>	
Zangaura Saperavi Premium '21	€ 41,00
<i>Full-bodied, black cherry and dark fruit aromas</i>	



Qvevri aged - Dry



Kartli

750ml

Wine People Bolnisi Red Blend '22 (Giorgi Chkonia)	€ 37,00
<i>Made from Aladasturi, Asuretuli Shala and Saperavi</i>	
Alapiani's Marani Tavkveri '19	€ 40,00
<i>Cherry and raspberry with crushed pine nuts notes aromas</i>	
Alapiani's Marani Shavkapito '19	€ 41,00
<i>A perfectly balanced red wine close to a powerful rosé</i>	
Barbale Exceptional Harvest Shavkapito '20	€ 42,00
<i>Mineral, balanced tannins, aromas of blackcurrant</i>	
Barbale Exceptional Harvest Danakharuli '22	€ 46,00
<i>Medium-bodied red wine with soft and long berry finish</i>	
Disveli Estate Budeshuri '22	€ 56,00
<i>Aromas of jam, smoke & plums - balanced with high tannins</i>	
Disveli Estate Danakharuli Reserve '22	€ 56,00
<i>Pronounced minerality, licorice, black currant in aroma</i>	

Red wine



Qvevri aged - Dry



750ml

Kakheti

Dakishvili Family Selection Saperavi '23	€ 37,00
<i>Pomegranate colour, ripe fruit and coffee aromas</i>	
Tavankari Mukuzani '24	€ 37,00
<i>Aroma of dark cherries and blackberries, long berry aftertaste</i>	
Winiveria Saperavi '22	€ 37,00
<i>Ripe cherry&currant shades, noted with deep ruby tints</i>	
Rustaveli Saperavi '22	€ 37,00
<i>Taste is soft, moderately tart, pleasant, harmonious</i>	
Tavankari Saperavi Budeshuri '21	€ 37,50
<i>Intense mouthfeel of red berries and sweet plums</i>	
Chona's Marani Saperavi '23	€ 39,00
<i>Rich tannins, balanced acidity</i>	
Gurashvili's Saperavi '18	€ 40,00
<i>Corpulent and full of fruit tones, strong tannins and aftertaste</i>	
Wine People Simonaseuli '23 (Giorgi Kakholdze)	€ 40,00
<i>Light-bodied with a rich bouquet of dark berries</i>	
Chitos Gvino Delicate Red '22	€ 40,00
<i>Light-bodied with a fresh bouquet of red berries and subtle floral notes</i>	
Barbale Alaverdi Saperavi '19	€ 40,00
<i>Smooth and light - our all time bestseller!</i>	
Wine People Kvareli '20 (Data Bezarashvili)	€ 42,00
<i>Soft tannins, with a nose of ripe plums and dark berries</i>	
Papari Valley Saperavi '20/22	€ 43,00
<i>Domination of plum and cherry, dry fruit aromas</i>	
Lagvinari Saperavi '18	€ 43,00
<i>Tannic with chocolate bitterness, long fruity aftertaste</i>	
Chitos Gvino Saperavi '23	€ 44,00
<i>Medium acidity, black berries on taste, long aftertaste</i>	
Solomonishvili №22 Saperavi '18	€ 50,00
<i>Cherry, blackberry, tobacco notes in velvet texture</i>	
Solomonishvili "WE" Saperavi '18	€ 53,00
<i>Velvety tannins, forest berries on the palate</i>	
Solomonishvili Revolution Saperavi '17	€ 66,00
<i>Blackberry, tobacco, vanilla and cinnamon tones</i>	
"1984" Solomnishvili Saperavi '18	€ 66,00
<i>Dark plum&blackberries, tobacco leaves in full body</i>	

Beverages from Georgia

Red wine

 **Qvevri aged - Dry**  750ml

Imereti

Lagvinari Otshanuri Sapere '19 € 43,00
Long finish with cherry chocolate aftertaste

Bagrati's Wine Ojaleshi Orbeluri '21 (semi-dry) € 44,00
Gentle bouquet of red fruits fulfilled by hints of pepper and spice

Racha-Lechumi

Zangaura Rachian Bouquet '24 € 38,00
Velvety tannins with bursts of ripe berries and plums

Naberauli Saperavi-Dzelshavi '22 € 44,00
Blend of earthiness&ripe forest berries, chocolate final touch

Samegrelo

Orkoli Otshanuri Sapere '22/23 € 47,00
Lively acidity, black plum, blackberry and cherry tones

 **Qvevri and Oak aged - Dry**  750ml

Kakheti

Barbale Orbeluri Saperavi-Tavkveri '18 € 37,00
Rich aromas of dark berries, good structured

Dakishvili Family Selection Cuvée '23 € 43,00
Currants, cherries, cocoa, white pepper&mint

Peradze Saperavi Tsinandali PDO '19 € 47,00
Strong notes of ripe cherry, blackcurrant and vanilla aromas

Peradze Saperavi Khashmi PDO '17/18 € 49,00
Underlined by ripe cherry and blackcurrant, vanilla finish

Kartli

Barbale Saints Petre & Pavle Oak '18 € 43,00
Blackberries and balsamic notes with pleasant tannins

Barbale Exceptional Harvest Tavkveri '22 € 46,00
Shows bright cherry and herbal flavours

Barbale Special Reserve Danakharuli '22 € 46,00
Aromas of raspberries, cherries, strawberry, elegant tannins

Barbale Saperavi Budeshuri Special Reserve '19 € 46,00
Spicy red fruit aromas with bright cherry and plum taste

Barbale Special Reserve Shavkapito '20 € 46,90
Soft tannins, vanilla, blackberry, blueberry aromas

Racha

Barbale Exeptional Harvest Aleksandrouli-Mujuretuli '22 € 59,00
Gentle and smooth taste with well balanced tannins

Semi-sweet wine

White wine

750ml

Racha

Naberauli Tvishi '22 € 40,00
Balanced texture, pleasant sweetness, long-lasting on pallet

Kakheti

Winiveria Kisi '22/23 € 37,50
With tones of grapefruit&sweet tropic fruits

Zangaura Khikhvi '24 € 39,00
Exotic fruits aroma with balanced taste

Barbale Late Harvest Rkatsiteli '20 € 40,00
We call it peach wine! Light and silky texture

Red wine

Kakheti - Kindzmarauli

Tavankari Kindzmarauli '24 € 37,50
Dark, ruby with plum and wild berries aroma

Chateau Mere Kindzmarauli '24 € 38,00
Sweet violet flavours, fragrance of red berries

Racha-Lechkhumi

Tavankari Khvanchkara '24 € 46,00
Silky and velvety, with raspberry and strawberry notes on the palate

Naberauli Usakhelouri '20 € 60,00
Rose blossom, followed with a touch of anise and eucalyptus

Dessert wine

500ml

White wine

Dakishvili Chitistvala '20 € 63,00
Made by skin contact from Sun-dried Chitistvala grapes. Was aged in French oak barrels for two years

Dakishvili Kisi '20 € 65,00
Made by skin contact in 100l Qvevri, later aged in French oak barrels; aromas and taste of wgitte dried fruits, sweet spices and honey

Red wine

500ml

Dakishvili Saperavi '20 € 65,00
Made by skin contact in 100l Qvevri, later aged in French oak barrels; aromas and taste of black and red dried fruits, sweet spices and honey

Orgo Saperavi Magari '17 € 70,00
Saperavi made Ruby style fortified wine



Beverages from Georgia

Chacha	40ml	Fruit brandy	40ml
Georgian Wine Chacha 40% <i>Saperavi</i>	€ 4,00	Riravo "Persimmon" 42%	€ 5,00
Georgian Wine Chacha Aged in oak barrel 40% <i>Saperavi</i>	€ 4,00	Riravo "Sour plum" 42%	€ 5,00
Chelti Winery Chacha 45% <i>Saperavi</i>	€ 4,00	Riravo "Pumpkin" 38%	€ 5,00
Tresterbrand Chacha 40%	€ 4,00	Rare "Persimmon" 40%	€ 5,50
Hills Chacha Aged in oak barrel 40%	€ 4,50	Rare "Cherry plum" 40%	€ 5,50
Chito's Chacha 50% <i>Saperavi / Rkatsiteli</i>	€ 5,50	Rare "Plum" 40%	€ 5,50
Misty Mountains Chacha Aged in French oak barre 40% <i>Saperavi / Tavkveri</i>	€ 6,50		40ml
Winiveria Chacha 50% <i>Rkatsiteli</i>	€ 7,00		
Winiveria Chacha Aged in oak barrel 50% <i>Rkatsiteli</i>	€ 7,00		
Chateau Mere Chacha Truffle 46%	€ 8,00		
		Brandy	
		Sardapi No.1 VSOP 40%	€ 5,00
		Sardapi No.1 XO 40%	€ 6,50



(*) Atšifrējums ēdienkartē
marķētajiem ēdieniem, kuri var
saturēt vielas vai produktus,
kas izraisa alerģiju vai nepane-
samību.

1. Labība, kas satur lipekli.
2. Vēžveidīgie un to produkti.
3. Olas un to produkti.
4. Zivis un to produkti.
5. Zemesrieksti un to produkti.
6. Sojas pupas un to produkti.
7. Piens un tā produkti (ietverot laktozi).
8. Rieksti.
 - 8.1 Mandeles
 - 8.2 Lazdu rieksti
 - 8.3 Valrieksti
 - 8.4 Indijas rieksti
 - 8.5 Pekanrieksti
 - 8.6 Brazīlijas rieksti
 - 8.7 Pistācijas
 - 8.8 Makadamijas rieksti
9. Selerijas un to produkti.
10. Sinepes un to produkti.
11. Sezama sēklas un to produkti.
12. Sēra dioksīds un sulfīti.
13. Lupīna un tās produkti.
14. Gliemji un to produkti.

(*) Расшифровка помеченных
блюд меню, которые могут
содержать вещества или
продукты вызывающие
аллергическую реакцию.

1. Злаки, содержащие глютен
2. Ракообразные и продукты их происхождения
3. Яйца и продукты их происхождения
4. Рыба и продукты их происхождения
5. Арахис и изделия из них
6. Соевые бобы (соя) и продукты их происхождения
7. Молочные продукты (в том числе лактозо-содержащие)
8. Орехи
 - 8.1 Миндаль
 - 8.2 Лесной орех
 - 8.3 Грецкие орехи
 - 8.4 Кешью
 - 8.5 Орех пекан
 - 8.6 Бразильский орех
 - 8.7 Фисташки
 - 8.8 Макадамия
9. Сельдерей и содержащие продукты
10. Горчица и содержащие продукты
11. Семена и продукты их происхождения (в том числе кунжут)
12. Диоксид серы и сульфиты
13. Люпин и продукты их происхождения
14. Моллюски и продукты их происхождения

(*) Deciphering the menu la-
beled dishes that may contain
substances or products causing
allergies or intolerances

1. Cereals containing gluten
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof.
5. Peanuts and products thereof.
6. Soy beans and products thereof.
7. Milk and products thereof. (including lactose).
8. Nuts.
 - 8.1 Almond
 - 8.2 Hazelnut
 - 8.3 Walnuts
 - 8.4 Cashew
 - 8.5 Pecan
 - 8.6 Brazil nut
 - 8.7 Pistachios
 - 8.8 Macadamia
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites.
13. Lupin and products thereof.
14. Molluscs and products thereof.

