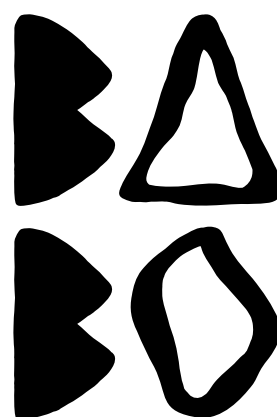


Menu

modern Georgian cuisine



Starters

Georgian Pkhali Selection

Roasted beets with goat cheese / grilled bell pepper /
blanched spinach / roasted carrots

9.5 (A. 7, 8)

Eggplant Rolls with Walnuts

Marinated garlic cream cheese / tarragon oil

9.8 (A. 7, 8, 9, 10)

Marinated Icelandic Salmon with Cornbread "Mchadi"

Mchadi / paprika and fermented garlic cream cheese /
dill oil

12.9 (A. 3, 4, 7, 9, 11, 12)

Lobio

Stewed red beans / fresh herbs / spices

9.8 (A. 6, 9, 10, 13)

Ajapsandali

Warm grilled vegetable salad

9.9 (A. 9, 10)

Kakhetian Mushrooms

Pan-fried mushrooms / tashmijabi / truffle carpaccio

9.9 (A. 7, 8, 9)

Chicken Liver Kuchmachi

Caramelized onions / tomatoes / tarragon

9.5 (A. 1, 7, 9, 12)

Chicken in Bazhe Sauce

Chicken croquettes / walnut bazhe sauce

10.8 (A. 1, 8, 9, 12)

Crispy Nadugi Cheese

Nadugi / fresh herbs / mint matsoni

8.9 (A. 1, 3, 7, 8)

Pickled Vegetables

Cauliflower / jonjoli / zucchini / beets / onions /
celery / garlic

7.2 (A. 9, 12)

Angus Beef Basturma (50g)

Cured beef with spices

9.5 (A. 9, 10)

Grilled Eggplant Caviar

Pita / pomegranate seeds

8.5 (A. 1, 7, 8, 9, 11, 13)

Salads

Georgian salad

Fresh vegetables / herbs / walnut dressing

9.8 (A. 8, 12)

Tkemali Beetroot & Goat Cheese Salad

Baked beetroot / Buche goat cheese / garlic sauce

10.9 (A. 7, 8, 9, 10, 11)

Eggplant salad

Grilled eggplant / herbs / walnut dressing

10.5 (A. 8, 12)

For groups of 6 or more, a 10% service charge will be added to the total bill.

Bakery

Khachapuri imeretian	10.5	(A. 1, 7)
Khachapuri megrelian	12.5	(A. 1, 7)
Khachapuri adjarian	14.5	(A. 1, 3, 7)
Khachapuri adjarian with tiger prawns	16.5	(A. 1, 2, 3, 7, 10, 12)
Kubdari	14.5	(A. 1, 7, 9)
Shoti bread with paprika-garlic sauce and svanetian spiced butter	4.5	(A. 1, 7, 11)

Khinkali , 3 pcs.

with Khaketian mushrooms	8.2	(A. 1, 9, 12)
with beef and Iberico pork	9.5	(A. 1, 9)
with Newzealand lamb	12.8	(A. 1, 9)
with cod in squid ink dough	13.2	(A. 1, 2, 4, 9, 14)

Soups

Kharcho with beef	9.5	(A. 9, 10)
Corn chicken soup with yolk	8.9	(A. 3, 9)
Spicy lentil soup	7.5	(A. 1, 7, 8, 9, 10, 12, 13)
Ajika fish soup	10.8	(A. 4, 6, 9, 10, 14)

Main

Chanahi with beef with sour cream	18.8	(A. 7, 9, 10)
Beef ham stew pot with vegetables		
Chicken tabaka	17.5	(A. 9, 10)
Pan fried whole chicken		
Tbilisuri Dolma (6 pcs.)	17.9	(A. 7, 9, 10)
Lamb / Iberico pork / grape leaves / matsoni sauce		
Braised veal cheeks in kharcho sauce	19.5	(A. 1, 7, 8, 9, 11)
Tashmijabi / walnut sauce / fresh herbs		

For groups of 6 or more, a 10% service charge will be added to the total bill.

Grill

Chicken shashlik	12.8	(A. 1, 9, 10)
Pork shashlik	13.8	(A. 1, 9, 10)
Newzealand lamb shashlik	19.9	(A. 1, 9, 10)
Angus beef and iberico pork lula	15.8	(A. 1, 9, 10)
Iberico pork ribs	15.6	(A. 1, 9, 10)
Argentinian angus beef ribeye (250g)	34.5	(A. 1, 9, 10)
Newzealand lamb rack	32.8	(A. 1, 9, 10)
BABO Meat plate for 4 people	59.9	(A. 1, 9, 10)
Pork, chicken, lamb, lula		
Catfish shashlik	19.8	(A. 1, 4, 9, 10)
Iceland salmon shashlik	19.6	(A. 1, 4, 9, 10)
Tiger prawn lula	19.8	(A. 1, 2, 4, 9, 10)
Sea bass fillet	19.5	(A. 4, 7, 9)
BABO Fish plate for 4 people	74.9	(A. 1, 2, 4, 7, 9, 10)
Catfish, salmon, prawn lula, sea bass		



Sides

Fresh salad	4.9	
Grilled vegetables	6.5	(A. 9, 10)
Home style fries	4.9	
Central Asian rice		
with Svan butter	4.9	(A. 7, 9, 10)

Sauces

BABO satsebeli	2.5	(A. 4, 9)
Spicy adzhika	2.5	(A. 9)
Herb matsoni	2.5	(A. 7)
Tkemali	2.5	(A. 9, 10, 12)
Trout caviar sauce	3.5	(A. 4, 7, 9, 12)



Deserts

Medoki		
Homemade honey cake	7.8	(A. 1, 3, 7, 8)
Black currant pelamushi	7.8	(A. 1, 7, 8, 12)
Berry jelly with vanilla custard and cookie crisp		
Bird's milk		
Soft milk souffle cake	7.5	(A. 1, 3, 7, 8)
BABO ice-cream		
Vanilla ice cream (1 scoop)	2.9	(A. 7)
Chocolate ice cream (1 scoop)	2.9	(A. 7)
Sorbets (1 scoop)	3.5	
Raspberry / Sea buckthorn / Red wine		
Homemade pahlava	4.5	(A. 1, 3, 5, 8)

For groups of 6 or more, a 10% service charge will be added to the total bill.

MENU INDICATED POSSIBLE ALLERGEN CODES:

- A 1 - Cereals containing gluten
- A 2 - Crustaceans and their products
- A 3 - Eggs and their products
- A 4 - Fish and their products
- A 5 - Peanuts and their products
- A 6 - Soybeans and their products
- A 7 - Milk and its products (including lactose)
- A 8 - Nuts and their products
- A 9 - Celery and its products
- A 10 - Mustard and its products
- A 11 - Sesame seeds and their products
- A 12 - Sulphur dioxide and sulphites
- A 13 - Lupin and its products
- A 14 - Molluscs and their products