



IMPORTANT WORDS[®] FOR OUR GUESTS

This summer at Supra, it feels like a little piece of Georgia has arrived by the sea.

Badri Lemondzhava came to us straight from Tbilisi, bringing with him a whole new wave of flavors: juicy vegetables, ripe fruit, fresh herbs, and all the light, vibrant tastes of a true Georgian summer. Every dish feels bright and colorful – like a generous feast shared around a big Georgian table.

Our new menu is sunny, lively, and full of character: shrimp paired with sweet grapes, trout in delicate creamy sauces, and khachapuri that still makes you forget about everything else for a moment. It's the kind of food that makes you want to linger a little longer, order one more round, and simply enjoy the evening.

This summer, Supra feels like a Georgian seaside escape – warm, lively, delicious, and beautifully carefree.

**Gather your favorite people and come explore
a sea of flavors with us, genatsvale!**

**CEO of Georgian restaurants Supra
Evgeniy Dokalin**

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Franchise

Born in Vladivostok, Georgian at heart. Genatsvale, if you're holding our menu, then you surely know – or at least have heard – what Supra is.

We connect cities through khinkali, toasts, and a love for life. We've opened the doors of our hospitable homes in Yekaterinburg, Samara, Kazan, and Barnaul – and very soon we'll meet in Tomsk.

Maybe the next city is yours?



СУПРАЛЕНД



Loyalty Program «City of Supra»

Gamardjoba! Here's everything about the "City of Supra." Khinkali turn into cashback – in the form of Georgian lari on your account.

Eat, collect bonuses, and raise your rank: from "Gamardjoba!" all the way to Mayor. The more vkusnotidze, the higher the cashback and the more profitable the rewards!

**Install the Wallet Card
and get welcome 600 lari!**



A sea of flavors
გემოების ზღვა



Guliani Khachapuri

菠菜奶酪恰恰普里

시금치 치즈 하차पुर리

This khachapuri deserves a toast: to spinach, to cheese, and to khachapuri that never ends! Warm, juicy, and generously Georgian.

730.- / 540 g

Suezhuli

烤蔬鲜虾葡萄李梅酱石榴酱

구운채소 새우 포도 샐러드 트케말리 나르샤랍

Perfect summer salad: roasted vegetables pair beautifully with shrimp, grapes, fresh greens with sweet-savory tkemali and narsharab dressing.

610.- / 200 g



Katamiko

嫩鸡鲜蔬石榴酸酱

치킨·허브·호두·석류·나르샤랍소스

The mood is summer! Tender chicken, juicy greens, crunchy nuts, pomegranate, and narsharab sauce.

510.- / 200 g

A sea of flavors
გემოების ზღვა

Didi Ajapsandali

芝士焗阿扎普桑达利牛肉

아자프산달리 소고기 치즈오븐구이

Fragrant ajapsandali is baked together with tender beef under gooey melted cheese until golden brown. A dish with a bright Georgian vibe!

650.- / 245 g

Badri Katami

炭烤鸡配芝士土豆泥李梅酱

숯불치킨 트케말리 치즈감자퓨레

Everyone dear has gathered here: Chicken, tkemali sauce and airy mashed potatoes with suluguni bring the taste of vacation. Perfect with a glass of wine!

570.- / 325 g

Trout Kharcho Soup

鳟鱼香料哈乔汤

송어 하르초 스프

A soup with the spirit of a true jigit and the soul of a seaside city. Rice, Caucasian spices, cilantro, and tender trout.

660.- / 300 g



Tomatuli

番茄冷汤软奶酪鲜黄瓜

토마토 가스파초 오이 스트라차텔라

Tomato gazpacho with creamy stracciatella and crunchy cucumber. A light summer dish with a Georgian twist!

390.- / 200 g

A sea of flavors

გემოების ზღვა

Tskheli Khortsi

小牛肉洋葱香草石榴

송아지양파 허브 석류

Everyone dear has gathered here: warmth, meat, a little tanginess, and the feeling of being home. Veal with onion, fresh herbs, and pomegranate.

690.- / 250 g

Moreuli

虾番茄罗勒苏鲁古尼

새우 토마토 바질 솔루구니

Shrimp went for a swim in hot tomato gazpacho with basil and melty suluguni. True jigits will appreciate it!

830.- / 230 g

Ralmakhi

鱒鱼萨奇贝利酱苏鲁古尼马苏里拉
송어 사츠벨리소스 솔루구니 모차렐라

Trout bathing in tenderness: creamy satsibeli sauce, a blend of suluguni and mozzarella. This is the taste of pleasure, genatsvale!

910.- / 240 g



Legendary khinkali

წმინდი ხინკალი

Deal-pork

小牛肉和猪肉
송아지 돼지고기

99.- / 100 g

Deal

小牛肉
송아지 돼지고기

99.- / 100 g

Mutton

羊肉
양고기

130.- / 100 g

Honeysuckle

忍冬浆果馅
인동 베리

130.- / 100 g

Mushrooms

蘑菇
버섯

130.- / 100 g

Chkmeruli

切克梅鲁里风味
츠크메를리

130.- / 100 g

Tbilisian with cheese

第比利斯风味奶酪
치즈가 들어간 트빌리시 스타일

130.- / 100 g



#caucasia

Pork-shrimp

猪肉 - 虾仁
돼지고기 - 새우

130.- / 100 g

#caucasia

Scallop

扇贝
가리비

310.- / 100 g

#caucasia

Crab

螃蟹
게

350.- / 100 g

#caucasia



Shrimps

虾仁
새우

290.- / 100 g

#caucasia

Tom-Yum

冬阴功风味
툼얌 수프 품미

290.- / 100 g

#caucasia



Sauce for khinkali

希卡利酱
힌칼리 소스

120.- / 45 g



Traditional pastries ეროვნული ცომეული

Adjarian Khachapuri

阿扎尔的恰恰普哩

아자리안 카차पुर리

Legendary boat made of crispy dough
stuffed with a mix of Georgian cheeses.

630.- / 400 g

450.- / 250 g





Cheburek

Such cheburek clouds float only over our Georgia! Juicy, crispy, with a choice of filling:

Veal and cheese

牛犊肉馅饼

송아지 고기와 치즈

460.- / 280 g

Mutton

羊肉馅饼

양고기

490.- / 280 g

Craburek

蟹肉恰布列克

게살 체부레키

710.- / 280 g



Traditional pastries

ეროვნული ცომეულო

Imeretian khachapuri

格鲁吉亚奶酪的
이메레시안 카차पुर리

There is nothing superfluous
in this khachapuri! Only
homemade Georgian cheeses
and love!

650.- / 440 g
410.- / 220 g



Megrelian khachapuri

哈哈普哩披萨
메그렐리안 카차पुर리

There is never too much cheese:
a mixture of Imertin and Suluguni
inside and outside.

690.- / 440 g
440.- / 220 g

Penovani Puri

酥皮格鲁吉亚奶酪饼

페노바니 푸리

Puff paste khachapuri with
Georgian cheeses inside.

580.- / 320 g

Rubdaridze

小牛肉馅饼

송아지고기 파이

Minced veal pie with homemade
tomato sauce, tomatoes, basil,
cilantro and dill!

830.- / 630 g



Appetizers

სუფრის წესცხეშებლოები

Satsivi

萨措维»炖鸡肉

사트시비

Delicate chicken pieces with
a spicy sauce of walnuts and
Megrelian spices.

490.- / 210 g



Lobio

炖菜豆

로비오

Spicy bean stew with
smoked sour cream.

350.- / 280 g





Metekhi

蘑菇和烟熏酸奶油

메테크

Salted milk mushrooms, red onion and smoked sour cream. Delicious snack for Georgian chacha!

640.- / 170 g

Badridzhani

茄子卷

바드리자니

Eggplant rolls with soft Ricotta cheese, garlic and nuts.

590.- / 220 g



Adzhapsandali

蔬菜炒肉片

아자프산달리

Vegetable stew with eggplants, tomatoes and sweet peppers, seasoned with herbs, with Georgian bread Shoti.

490.- / 210 g



Georgian bread Shoti

格鲁吉亚面包

그루지야 빵 쇼티

Freshly baked and served with Svan salt.

150.- / 160 g / 30 g



Appetizers

სუფრის
წასცემებლოები

Pickles by Grandma Tamriko

奶奶塔姆里科的腌菜
할머니 타므리코의 절임

An assortment of pickles from our cellars: mini squash, cucumbers, peppers, salted apples, sauerkraut, cherry tomatoes, and jonjoli.

590.- / 245 g

Pattypan squash

嫩滑的腌小南瓜
(扁盘南瓜)
부드러운 패티션(호박) 피클

200.- / 100 g

Lightly salted cucumbers

微咸小黄瓜
약간만 절인 오이

210.- / 100 g

Gurian cabbage

脆爽的古里亚腌白菜
아삭한 구리아식 양배추

210.- / 135 g

Marinated cherry tomatoes

腌制的樱桃番茄
절인 체리 토마토

230.- / 100 g

Gifts of Kakheti

时蔬
카케티아의 선물

A set of fresh vegetables from the garden.

550.- / 230 g / 45 g

Ahali

阿哈利爆米花鸡
아할리 치킨 팝콘

Darling, this crispy chicken – just like popcorn – shines with its golden crust and bright flavor! Fresh cucumber, sweet bell pepper, and fragrant cilantro add a vivid contrast.

420.- / 160 g / 45 g



Tonnati

炙烤牛肉佐金枪鱼酱
로스트비프와 톤나토 소스

Slices of roast beef are cozily nestled on tonnato sauce, alongside a spicy mix of jondjoli, roasted peppers, cilantro, and onions. For the finishing touch – a sprinkle of pine nuts and fragrant onion oil!

690.- / 150 g



Appetizers

სუფრის
წასცხემსებლები

Tsarshi

绿皮西葫芦小吃
차르츠키

Crispy fried zucchini with cheese and creamy matsoni sauce. Snack that will definitely not leave you indifferent!

370.- / 130 g / 45 g



Quiteli

炒格鲁吉亚苏鲁
크베틸리

Wow, we have grilled Georgian sulguni cheese and serve it with traditional dogwood jam! Garnished with black sesame seeds and romaine lettuce in Caesar dressing.

540.- / 220 g / 45 g



A set of Georgian cheeses

格鲁吉亚奶酪拼盘

조지아 치즈 모듬

A selection of Georgian cheeses: Chanakh, Lori, Chechil, and smoked Suluguni – served with fragrant feijoa jam, walnuts, and sweet grapes from the sunny vineyards of Georgia. Perfect with a glass of our signature wine.

790.- / 230 g / 45 g



Basturma

帕斯雀牛肉

바스투르마

Basturma made from veal, venison, turkey, and chicken, along with sujuk, dry-cured pork, crispy lavash, and matsoni sauce.

890.- / 150 g / 45 g

Legendary salads

ლეგენდარული სალათები

Arkali

甜菜沙拉
아르칼리

Juicy salad with baked beet, homemade feta cheese and pumpkin seeds.

480.- / 175 g



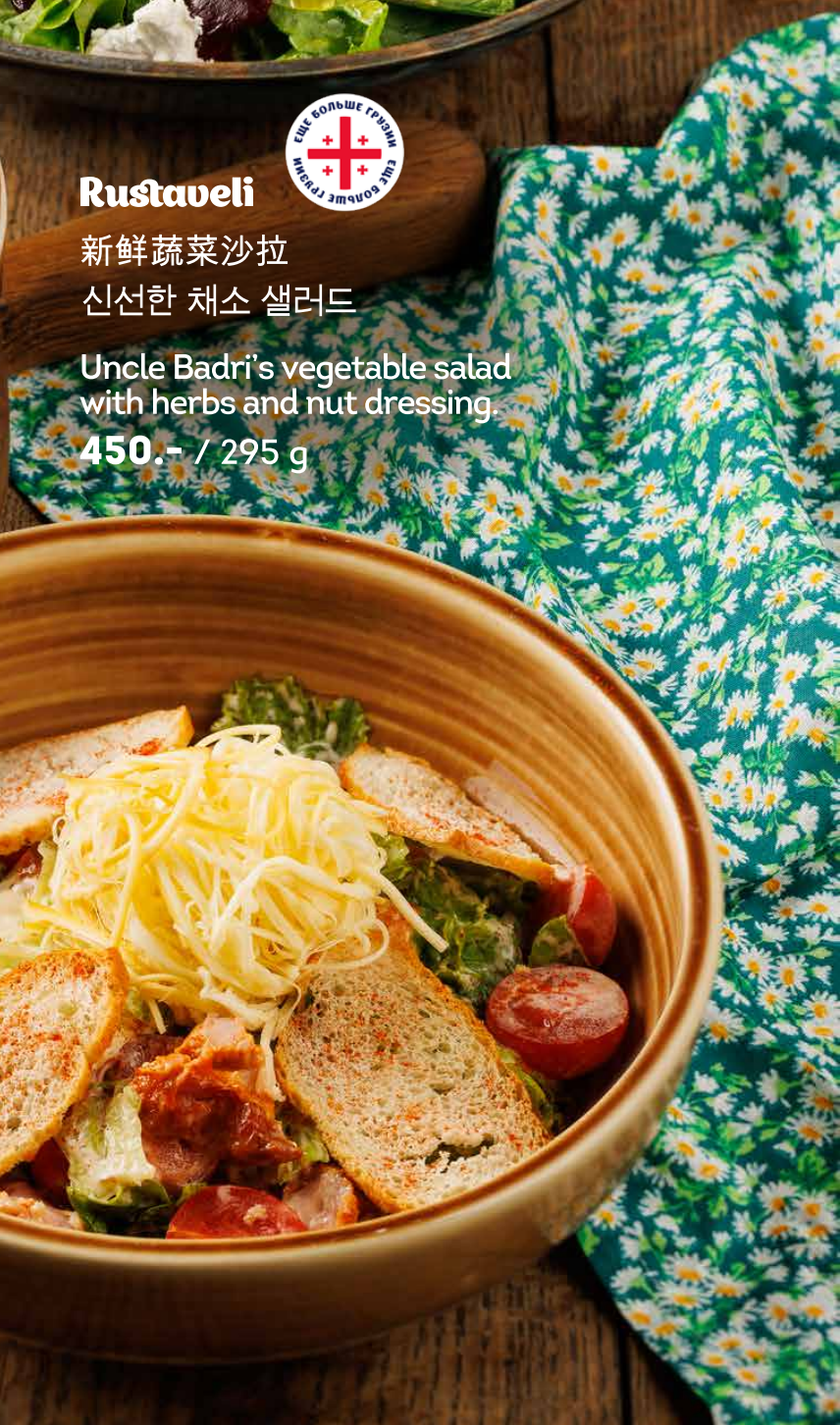
Rustaveli



新鲜蔬菜沙拉
신선한 채소 샐러드

Uncle Badri's vegetable salad with herbs and nut dressing.

450.- / 295 g



Ceaseridze

鸡肉凯撒沙拉
체자리제 치킨



Lettuce leaves, branded sauce, ripe tomatoes, smoked Chechil cheese, croutons.

530.- / 250 g



Tiflis

熏苏尔古尼沙拉
티플리스

We fried the chicken in teriyaki sauce, added crispy lettuce leaves, smoked suluguni cheese and walnuts. Served with cream cheese sauce!

640.- / 230 g



Narinji

柑橘鸭肉沙拉
오리와 귤 샐러드

Salad with duck, oranges, tomatoes, greens, and cheese. We dressed it with our signature honey sauce.

620.- / 195 g



Legendary salads

ლეგენდარული სალათები

Sololaki Ratami

索洛拉基奇克梅鲁利
솔롤라키 츠크메룰리



Vai Me! The legendary salad with crispy fried eggplants, juicy tomatoes, and tender farmhouse Stracciatella cheese – now with crunchy chicken! Garnished with fresh cilantro and almond leaves – hurry up and try it!

760.- / 310 g



Sololaki

甜酱脆茄子番茄奶酪沙拉
솔로라키

Crispy eggplant and tomato with sweet sauce, on a buttercream pillow with stracciatella cheese, cilantro and almonds.

690.- / 260 g



Sololaki with shrimp

鲜虾香脆茄子沙拉

새우와 바삭한 가지 샐러드



Crispy eggplant, ripe tomato, and juicy shrimp – all resting on a velvety cream cheese base with stracciatella. A delicate balance of textures and flavors, worthy of a true Georgian delight!

840.- / 310 g



Georgian soups

ქართული სუპები

Chikhirtma

奇希尔特玛汤
치히르트마



A fragrant, warming soup with tender veal meatballs, where the fresh notes of cilantro and the sweetness of fried onions shine brightly. Just what you need on a frosty day!

390.- / 320 g

Tsiteli

鲜虾番茄浓汤
치텔리

Delicate creamy soup made from juicy tomatoes with the addition of fresh shrimps and cheese.

690.- / 290 g

#caucasia

Acharuli

野菠菜鸡汤
아차룰리

Chicken broth, like at a granny in Georgia with sorrel and boiled egg.

460.- / 430 g





Dushbara

鸡汤加牛腩肉馅 汤包
더쉬바라

Chicken soup with juicy
veal mini-khinkali.

550.- / 350 g



Deda

奶油蘑菇汤
데다

Mushroom cream soup
with fragrant truffle oil.

560.- / 310 g

Georgian soups

ქართული სუპები

Rhashlama

牛犊肉汤
카슈라마



Rich broth with lots of mountain herbs, greens, spices and garlic. Veal is marinated in salt and boiled for 6 hours. That meat will melt in your mouth, just believe me!

690.- / 350 g

Rhapi

烤南瓜奶浓汤与烟熏奶酪
헨쉬

Rich and creamy sweet pumpkin soup with homemade cream, smoked cheese and pumpkin seeds.

490.- / 250 g

Kharcho with veal

格鲁吉亚传统的牛犊肉汤
송아지 고기 하초

This is what distinguishes Georgia from other countries! Hearty and proud soup with veal and Caucasian spices!

690.- / 330 g



Rharcho with mutton

格鲁吉亚传统的羊肉汤

양고기 하초

Stodgy spicy Georgian soup
with lamb shank, Caucasian
spices, rice, tomatoes
and herbs.

960.- / 470 g



Mangal ბყალოზე მომზადებული

Lulah kebab

盧拉烤肉串 루라케밥

Chicken & mushrooms

碎鸡肉烤串 다진 닭고기 꼬치

590.- / 150 g / 130 g / 45 g

Deal

碎牛犊肉烤串 송아지고기

670.- / 140 g / 130 g / 45 g

Mutton

碎羊肉烤串 양고기

750.- / 140 g / 130 g / 45 g

**Tasty Price
on All Kebabs
1950.-**



Shashlyk

烧烤 샤슬릭

Chicken

烤鸡肉串 치킨

620.- / 170 g / 130 g / 45 g

Pork

烤猪肉串 돼지고기

690.- / 160 g / 130 g / 45 g

Mutton

烤羊肉串 양고기

950.- / 140 g / 130 g / 45 g

Young veal haunch

牛犊里脊肉烤串 부드럽고 다이어트용 소고기

1250.- / 190 g / 130 g / 45 g

**Tasty Price
on All Shashlyk
3450.-**

Homemade sauces

120.- / 45 g



Mangal ბყალოზე მომზადებული

Neknebi

猪肉排骨

넥네비



Juicy pork ribs, bold and full of character. Tender meat glazed with spices that warm the soul.

1150.- / 500 g



Didi Hortsi

迪迪·霍尔西

디디 호르지

A delicious meat platter: juicy bone-in rack of pork, tender lamb shashlik, and aromatic chicken wings. Served with sizzling rosemary, roasted peppers, cilantro, and tomato sauce.

3290.- / 630 g



Mangal ბაყალოზე მომზადებული

Rebabuli

牛犊肉串
케바불리



Juicy veal kebab with vegetables and suluguni cheese, wrapped in crispy paste. With tomato sauce and herbs on top.

870.- / 415 g / 45 g



Ratmis

卡特米鸡翅
카트미 치킨 윙

We thoroughly marinated the wings, rubbing in spices and fragrant soy sauce, then grilled them over charcoal for a crispy crust. Topped with chili flakes and cilantro—dig into this deliciousness, darling!

420.- / 230 g / 35 g



Mutton on the bone

帶骨羊肉 (烤肉串) 뼈 있는 양고기



This isn't just a shashlik – it's a dream! Juicy meat on the bone for true djigits! Served with lavash, crunchy vegetables, and tomato sauce.

1650.- / 200 g / 130 g / 45 g



Mangal

ბაკალოზე
მომზადებული

Mashed potatoes

土豆泥
감자 푸레

Airy and light like clouds over
the Caucasus Mountains!

330.- / 200 g



Machakheli

烤蔬菜 마차헬리

The best vegetables - pepper, eggplant, tomatoes and zucchini - we chop them, marinate a little, fry over the fire, serve with lavash bread and spicy tomato sauce.

470.- / 250 g / 45 g



Razbek

薯角
카즈벵

Potato wedges baked
with Georgian spices.

330.- / 170 g

Potatoes kebab

土豆串
감자 케밥

Air puree with dill and butter,
baked on the grill.

330.- / 140 g / 20 g

Traditional Dishes

ტრადიციული კერძები

Chkmeruli

奶油鸡肉

츠크메를리

Farmer's chicken fried in a creamy sauce with garlic, onions and tarragon.

640.- / 260 g



Chashushuli

熏烤牛肉与土豆泥

차슈ული

Veal stewed in tomato sauce with bell peppers, onion, garlic, cilantro and homemade adjika.

690.- / 310 g





Tamina

奶油面包鸡

토미나

Chicken stewed in a creamy sauce with mushrooms and onions, baked under a crispy flatbread.

750.- / 260 g



Traditional Dishes

ტრადიციული კერძები

Chakhokhbili

番茄酱烤鸡块

차호크빌리



Pieces of fried chicken in tomato sauce with onion, cilantro and spices. Just lick your fingers!

610.- / 230 g



Aulabar dolma

葡萄叶肉卷

아블라바식 돌마

A traditional dish of slightly salted grape leaves stuffed with minced meat. Served with yogurt.

630.- / 170 g / 45 g



Ojakhuri Megrelian

梅格雷利亚语中的奥贾库里
메그렐리아 출신의 오자쿠리



Immerse yourself in the atmosphere of home comfort with traditional Georgian roast. Tender pieces of pork are combined with potatoes, tomatoes, adjika, Svan salt, cilantro and herbs - just like grandma's!

650.- / 350 g



Sweets for tea

ცხილოებული ჩეხთეც

Kremami

脆皮华夫卷奶油焦糖炼乳

바삭한 와플롤 크림 연유

You take one just to try it. Then a second... and after that, you stop counting. That childhood cream roll: crispy, filled with delicate cremette cream and boiled condensed milk!

Darling, there's only 1 roll per serving.

150.- / 65 g



Rafaeloshvili



白巧慕斯欣卡利甜点

화이트초코 무스 힌칼리 디저트

A khinkali-shaped dessert, tender like a love confession! A classic taste of celebration: white chocolate, creamy mousse, nuts, and coconut flakes. Vay, bring us one more!

270.- / 65 g



ცვრილოელი ჩკისტენ



사워크림을 넣은 스펀지 케이크

490.- / 175 g



브라우니제

640.- / 150 g

Napoleonidze

拿破仑蛋糕

나폴레옹 케이크



The classic Napoleon – delicate, flaky layers with a rich homemade cream, fresh raspberries, and blueberries!

640.- / 180 g



Sweets for tea

ცხილქულო ჩქისოცნ



Rutaisi

庫塔伊西
쿠타이시



Bold pastry straws with
walnuts and honeycomb.
And you, and me, and
everyone will have enough!

370.- / 240 g



Maya

蜂蜜蛋糕
꿀케이크

The sweetest bees collected
honey, and hardworking
dzhigits baked cakes
sandwiched with sour cream.

470.- / 160 g

Sinazi

蛋白甜点
머랭 케이크

A light, airy meringue cloud
filled with melting buttery
cream, topped with vibrant
fresh strawberries.

670.- / 190 g



Sweets for tea

ცხილეული ჩეხთც

Chocolate Salami

白兰地巧克力香肠

코낙 초콜릿 살라미

A "hello" from childhood! A homemade treat with a touch of cognac and crushed biscuits. A must-have with your tea!

210.- / 80 g

Tornike

甜炼乳核桃仁

연유와 견과류

Homemade shortcrust cookies shaped like little nuts, filled with caramelized condensed milk and walnuts. Just like grandma used to make!

450.- / 215 g

Churchkhela

树莓葡萄糖核桃糖

처르처хла

A traditional Georgian sweet and pride of the nation, made from thickened grape juice and walnuts.

250.- / 80 g



Homemade Jam:

自制果酱 수제 잼

350.- / 150 g

Pine Cone 松果果酱 슬방울잼 잼

Dogwood 山茱萸果酱 층층나무 잼

Mulberry 桑葚酱 짙은 적자색

Feijoa 费约果 페이조아 잼



Tea Time Treats

传统的格鲁吉亚甜食

차 세트

Various Georgian sweets: churchkhela, chocolate salami with cognac, nut-shaped cookies with condensed milk.

390.- / 130 g

სტუდენტები

巴拿马帽
파나마 모자

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