
Georgian
picnic!

Autumn treats

შემოდგომის ნუგბარები



Mini Khinkali with Veal

迷你饺子配小牛肉

미니 송아지고기 힌칼리

Small dumplings filled with veal, served in a creamy Gorgonzola sauce with saffron butter and sumac.

490.- / 330 g



Nazy Ikhvi

青阿吉卡奶油蒜香鸭肉

그린 아지카 크림 마늘 소스 오리고기

Pieces of duck in a spicy creamy garlic sauce, served with mashed potatoes, pomegranate seeds, and red pepper flakes.

570.- / 360 g



Ghoris Khortsi

"卡夫卡济亚"酱汁猪肉配土豆

"카브카지아" 소스 돼지고기 감자 곁들임

Pork in a spicy tomato-based sauce with roasted potato wedges, cherry tomatoes, and herbs.

890.- / 380 g



Nokieri Kartopili

烤土豆配烟熏牛肉

훈제 소고기 구운 감자

Baked potatoes topped with tender smoked beef and chili pepper.

670.- / 280 g

Kartopili

斯瓦尼盐烤土豆

스바네티 소금 구운 감자

Baked potatoes with garlic, herbs, melted butter, and traditional Georgian Svan salt.

270.- / 150 g



Supi Lobio

红豆汤

붉은 강낭콩 수프

A thick soup made from red beans with onion and cilantro.

450.- / 300 g



Khachapuri with Stracciatella and Tomatoes

布拉塔奶酪番茄哈恰普里

스트라치아텔라와 토마토 하차푸리

Flaky puff pastry filled with cheese, soft stracciatella, roasted tomatoes, green adjika, and cilantro.

540.- / 330 g



Uashli

坚果馅烤苹果

견과류 속 구운 사과

A baked apple filled with nuts and honey,
topped with muesli, powdered sugar, and mint.

430.- / 230 g

Legendary khinkali

ხვნიკანი ხინკალი

Veal
小牛肉
송아지고기
110.- / 100 g

Veal-pork
小牛肉和猪肉
송아지 돼지고기
110.- / 100 g

Tbilisian with cheese
第比利斯风味奶酪
치즈가 들어간 트빌리시 스타일
140.- / 100 g

Lamb
羊羔肉
어린 양고기
140.- / 100 g

Mushroom
蘑菇
버섯
140.- / 100 g

Chkmeruli
切克梅鲁里风味
츠크메를리
160.- / 100 g

Cranberry
蔓越莓馅
크랜베리
140.- / 100 g



#KAUKAZIA

Shrimp
虾仁
새우
310.- / 100 g

Tom-Yum
冬阴功风味
톰얌 수프 풍미
310.- / 100 g

Crab
螃蟹
게
360.- / 100 g

Scallop
扇贝
가리비
320.- / 100 g

Pork-shrimp
猪肉 - 虾仁
돼지고기 - 새우
140.- / 100 g

Sauce for khinkali
猪肉 - 虾仁
돼지고기 - 새우
130.- / 45 g



Traditional pastries

ეროვნული ცომეული

Adjarian Khachapuri

阿扎尔的哈恰普哩

아자리안 카차푸리

Boat-shaped dough stuffed with Georgian cheeses.

650.- / 400 g
450.- / 250 g



The legendary cheburek

Such cheburechnye clouds
only drift over our Georgia.

Lamb
小牛肉
송아지고기
520.- / 280 г

Veal and cheese
牛犊肉馅饼（小牛肉和奶酪）
송아지 고기와 치즈
490.- / 280 g

*Find out the legend of the cheburek!





Imeretian khachapuri
格鲁吉亚奶酪的伊梅列西安卡查普里
이메레시안 카차푸리
Homemade Georgian cheeses.
690.- / 440 g
440.- / 220 g

Megrelian khachapuri
哈恰普哩披萨
메그렐리안 카차푸리
Mix of Imeretin and Suluguni cheese inside and outside.
710.- / 440 g
470.- / 220 g



Penovani Puri

酥皮格鲁吉亚奶酪饼

페노바니 푸리

Puff pastry khachapuri
with Georgian cheeses.

610.- / 320 g

Kubdaridze

小牛肉馅饼

송아지고기 파이

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

860.- / 630 g

Appetizers

სუფრის წასახემსებლები



Satsivi

萨齐维炖鸡肉

사트시비

Chicken with spicy walnut sauce
and Megrelian spices.

510.- / 210 g

Lobio

炖菜豆

로비오

Spicy bean stew
with smoked sour cream.

360.- / 280 g



Metekhi

蘑菇和烟熏酸奶油

메테히

Salted milk mushrooms, red onion and smoked sour cream.

660.- / 170 г

Badridzhani

茄子卷

바드리자니

Eggplant rolls with ricotta, garlic and nuts.

610.- / 220 g

Georgian bread Shoti

蘑菇和烟熏酸奶油

메테히

Freshly baked bread served with Svan salt.

160.- / 160 г / 30 g

Adzhapsandali

蔬菜炒肉片

아자프산달리

Vegetable stew with eggplant, tomatoes and sweet peppers, with Georgian bread Shoti.

510.- / 210 g



Pattypan squash
嫩滑的腌小南瓜（扁盘南瓜）
부드러운 패티션(호박) 피클
210.- / 100 g

Gurian cabbage
脆爽的古里亚腌白菜
아삭한 구리야식 양배추
240.- / 135 g

Lightly salted cucumbers
蘑菇和烟熏酸奶油
메테히
220.- / 100 g

Marinated cherry tomatoes
腌制的樱桃番茄
절인 체리 토마토
210.- / 100 g

Pickles by Grandma Tamriko
奶奶塔姆里科的腌菜
할머니 타므리코의 절임
Assorted pickles: mini squash, cucumbers, peppers, salted apples, sauerkraut, cherry tomatoes, jonjoli.
590.- / 245 g

Gifts of Kakheti
时蔬
카케티아의 선물
A set of fresh vegetables from the garden.
560.- / 230 r / 45 g



Ahali

阿哈利爆米花鸡

아할리 치킨 팝콘

Crispy chicken with cucumber, bell pepper and cilantro.

450.- / 160 r / 45 g

Tonnati

炙烤牛肉佐金枪鱼酱

로스트비프와 톤나토 소스

Roast beef on tonnato sauce with jondjoli, roasted peppers, cilantro and onions.

720.- / 150 g



Tsarski
绿皮西葫芦小吃
차르츠키
Crispy fried zucchini with cheese and matsoni sauce.
390.- / 130 г / 45 g

Quiteli
炒格鲁吉亚苏鲁
크베텔리
Fried suluguni with dogwood jam, sesame and romaine in Caesar dressing.
560.- / 220 г / 45 g



A set of Georgian cheeses
格鲁吉亚奶酪拼盘
조지아 치즈 모둠

Chanakh, Lori, Chechil and smoked Suluguni with feijoa jam, walnuts and grapes.

790.- / 230 г / 45 g

Basturma
帕斯雀牛肉
바스투르마

Veal, venison, turkey and chicken basturma with sujuk, dry-cured pork, lavash and matsoni sauce.

890.- / 150 г / 45 g

Legendary salads

ლეგენდარული სალათები



Arkali

甜菜沙拉

아르칼리

Baked beet, homemade feta cheese and pumpkin seeds.

490.- / 175 g



Rustaveli

新鲜蔬菜沙拉

신선한 채소 샐러드

Vegetable salad with herbs and nut dressing.

460.- / 295 g



Ceaseridze

鸡肉凯撒沙拉

체자리제 치킨

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

530.- / 250 g



Tiflis
熏苏尔古尼沙拉
티플리스
Teriyaki fried chicken, crispy lettuce,
smoked suluguni, walnuts,
cream cheese sauce.
670.- / 230 g

Narinji
柑橘鸭肉沙拉
오리와 귤 샐러드
Duck, oranges, tomatoes, greens and cheese
with signature honey sauce.
640.- / 195 g



Sololaki Katami
索洛拉基卡塔米
솔로라키 카타미
Fried eggplant, tomatoes and stracciatella with crunchy chicken, cilantro and almonds.
790.- / 310 g

Sololaki
甜酱脆茄子番茄奶酪沙拉
솔로라키
Crispy eggplant and tomato with sweet sauce, stracciatella, cilantro and almonds.
690.- / 260 g



Sololaki with shrimp

鲜虾香脆茄子沙拉

새우와 바삭한 가지 샐러드

Crispy eggplant, tomato and shrimp on cream cheese base with stracciatella.

870.- / 310 g

Georgian soups

ქართული სუპები



Chikhirtma

奇希尔特玛汤

치히르트마

Veal meatballs, cilantro and fried onions.

390.- / 320 g

Tsiteli

鲜虾番茄浓汤

치텔리

Creamy tomato soup with shrimp and cheese.

710.- / 290 g

#KAUKAZIA

Acharuli

野菠菜鸡汤

아차룰리

Chicken broth with sorrel and boiled egg.

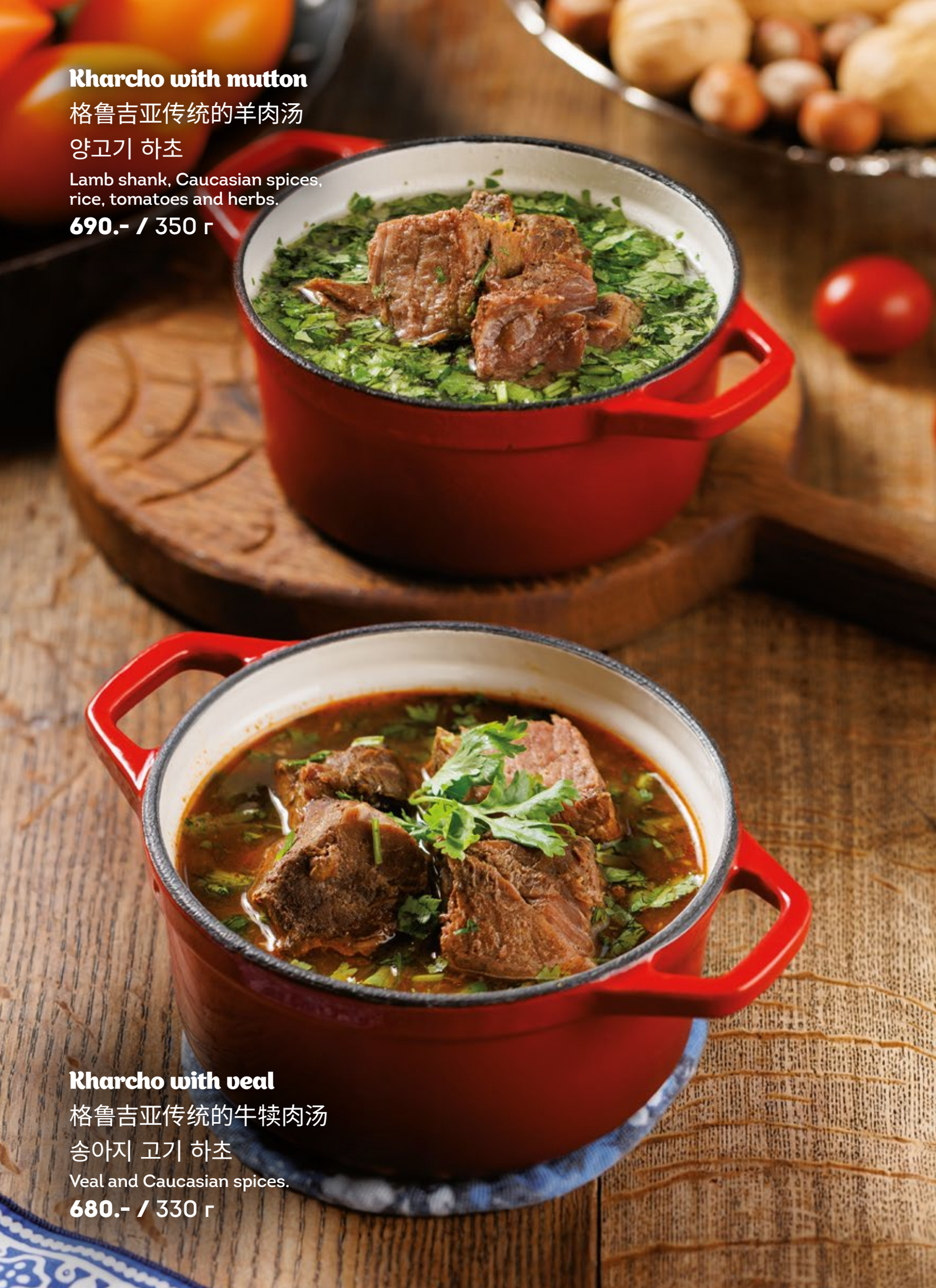
490.- / 430 g



Dushbara
鸡汤加牛犊肉馅 汤包
더쉬바라
Chicken soup with veal mini-khinkali.
560.- / 350 g

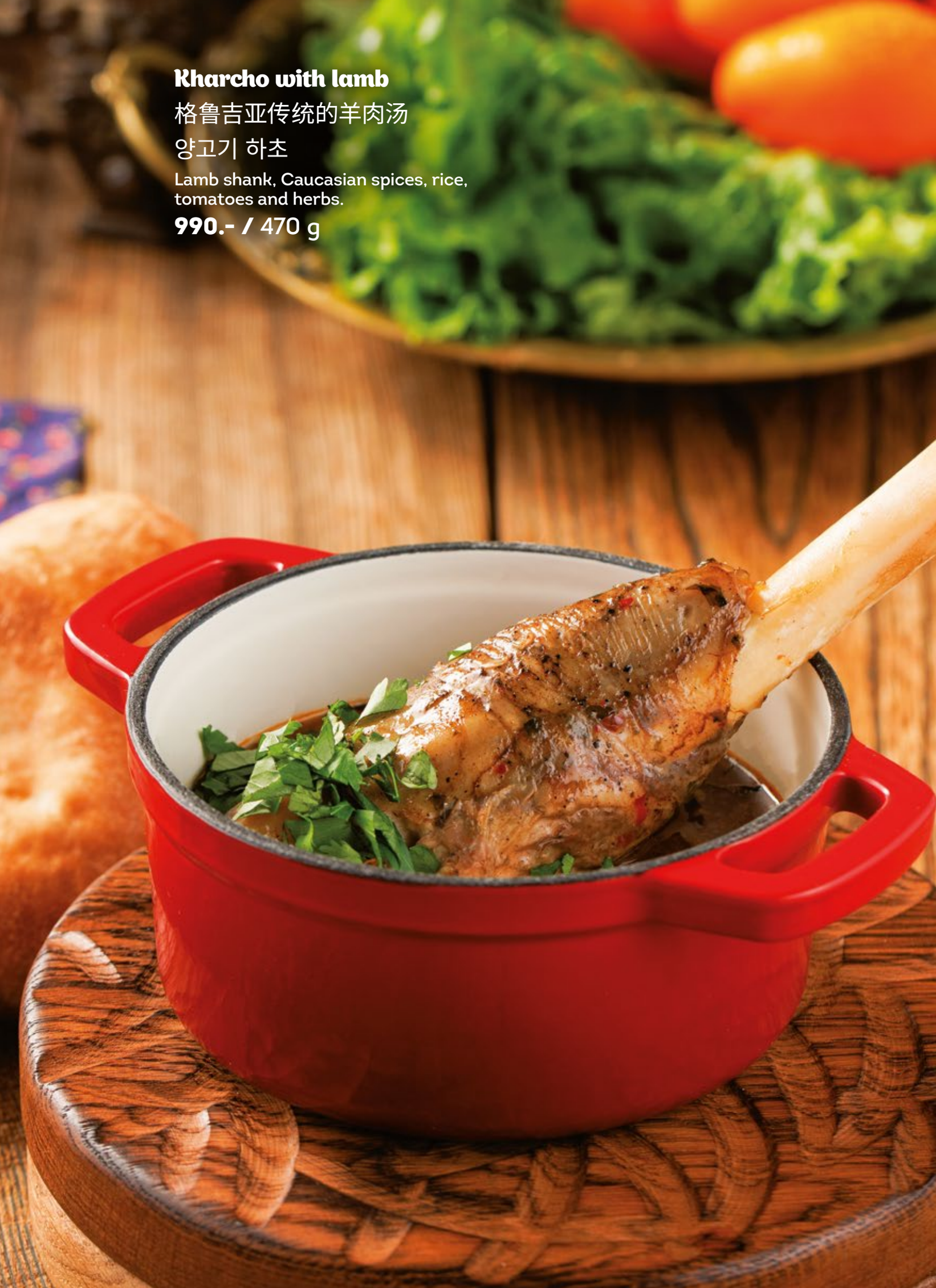
Khapi
烤南瓜奶浓汤与烟熏奶酪
하피
Creamy pumpkin soup with smoked cheese and pumpkin seeds.
490.- / 250 g

Deda
奶油蘑菇汤
데다
Mushroom cream soup with truffle oil.
580.- / 310 g



Kharcho with mutton
格鲁吉亚传统的羊肉汤
양고기 하초
Lamb shank, Caucasian spices, rice, tomatoes and herbs.
690.- / 350 г

Kharcho with veal
格鲁吉亚传统的牛犊肉汤
송아지 고기 하초
Veal and Caucasian spices.
680.- / 330 г



Kharcho with lamb

格鲁吉亚传统的羊肉汤

양고기 하초

Lamb shank, Caucasian spices, rice, tomatoes and herbs.

990.- / 470 g

Mangal

მაყალზე მომზადებული

Chicken & mushrooms
碎鸡肉烤串
다진 닭고기 꼬치
620.- / 150 г / 130 г / 45 g

Lamb
小牛肉
송아지고기
790.- / 140 г / 130 г / 45 g

Veal
小牛肉
송아지고기
690.- / 140 г / 130 г / 45 g

Lulah kebab
Tasty Price
on All **2100.-**





Chicken
烤鸡肉串
치킨
650.- / 170 г / 130 г / 45 g

Pork
烤猪肉串
돼지고기
690.- / 160 г / 130 г / 45 g

Lamb
小牛肉
송아지고기
1100.- / 140 г / 130 г / 45 g

Veal
小牛肉
송아지고기
1350.- / 190 г / 130 г / 45 g

Homemade sauces
自制酱汁
홈메이드 소스
130.- / 45 g

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



Kebabuli
牛犊肉串
케바불리
Veal kebab with vegetables and suluguni cheese wrapped in crispy pastry, tomato sauce and herbs.
890.- / 415 г / 45 g

Neknebi
猪肉排骨
넥네비
Juicy pork ribs glazed with spices.
1190.- / 500 g



Mutton on the bone

带骨羊肉（烤肉串）

뼈 있는 양고기

Juicy meat on the bone with lavash, vegetables and tomato sauce.

1750.- / 200 г / 130 г / 45 g



Mashed potatoes
土豆泥
감자 퓌레
Airy mashed potatoes.
360.- / 200 g

Machakheli
烤蔬菜
마차헬리
Grilled pepper, eggplant, tomatoes and zucchini with lavash and spicy tomato sauce.
480.- / 250 г / 45 g



Kazbek

薯角

카즈벡

Potato wedges baked with Georgian spices.

360.- / 170 g

Potatoes kebab

土豆串

감자 케밥

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

340.- / 140 г / 20 g

Traditional Dishes

ტრადიციული კერძები



Chkmeruli

奶油鸡肉

츠크메를리

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

680.- / 260 g

Chashushuli

熏烤牛肉与土豆泥

차슈솔리

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

720.- / 310 g



Tamina

奶油面包鸡

토미나

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

780.- / 260 g



Badri Katami

巴德里*卡塔米

바드리 카타미

Smoked chicken, vibrant tkemali, and airy mashed potatoes with suluguni will give you a taste of vacation.
Perfect with a glass of wine!

610.- / 325 g



Aulabar dolma

葡萄叶肉卷

아블라바식 돌마

Grape leaves stuffed with minced meat, served with yogurt.

660.- / 170 г / 45 g



Ojakhuri Megrelian

梅格雷利亚语中的奥贾库里

메그렐리아 출신의 오자쿠리

Pork with potatoes, tomatoes, adjika,
Svan salt, cilantro and herbs.

650.- / 350 g



Didi Adzhapsandali

迪迪阿吉普桑达利

디디 아짜프산다리

Fragrant adjapsandali was baked together with tender beef under cheese until golden brown. A dish with a bright Georgian flair!

670.- / 245 g

Sweets for tea

ტკბილეული ჩაისთვის



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 because it's delicious and after that, you stop counting. Choose happiness! The wafer roll: crispy, filled with delicate cremette and boiled condensed milk!

180.- / 65 g



Bechedy

脆皮华夫卷奶油焦糖炼乳

바삭한 와플롤 크림 연유

A fluffy choux ring filled with boiled condensed milk. Topped with almond petals and light powdered sugar

420.- / 125 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!

290.- / 65 g



Kutaisi
库塔伊西
쿠타이시
Pastry straws with walnuts and honeycomb.
390.- / 240 g

Browniedze
布朗尼蛋糕
브라우니제
Chocolate biscuit with banana-cream layer,
decorated with chocolate chips.
660.- / 150 g



Napoleonidze NEW

拿破仑蛋糕

나폴레옹 케이크

The same Napoleon in a new execution! Vertical layers and two creams made with cottage cheese and boiled condensed milk will give new impressions of your favorite dessert.

690.- / 170 g



Tbilisi Gulis

第比利斯古利斯

트빌리시 구리스

A fluffy cake made from choux pastry, generously filled with a filling of vanilla cream, San Sebastián cheesecake, and pears in wine. Oh, this taste will stay with you for a long time!

690.- / 180 g

Mtskheli

姆茨哈利

므츠칼리

A delicate roll with a filling of pear in wine and pastry cream. A light dessert for a light mood.

420.- / 110 g



Sinazi NEW

蛋白甜点

머랭 케이크

Meringue with buttery cream
and fresh strawberries.

690.- / 180 g



Chocolate Salami
白兰地巧克力香肠
코냑 초콜릿 살라미
Homemade treat with cognac and crushed biscuits.
230.- / 80 g

Tornike
甜炼乳核桃仁
연유와 견과류
Shortcrust cookies filled with caramelized condensed milk and walnuts.
470.- / 215 g

Churchkhela
树莓葡萄糖核桃糖
처르처흘라
Traditional Georgian sweet from thickened grape juice and walnuts.
270.- / 80 g



Pine cones
松果
소나무 꼭대기

Kizil
山茱萸
층층 나무

Feijoa
费乔亚
페이호아

Mulberry
桑椹
무버리

Homemade jam **370.- / 150 г**

Tea set
茶具系列
차 세트

An assortment of traditional sweets: churchkhela, chocolate sausage with cognac, and nuts with condensed milk.

410.- / 130 g


Socks
350.-
Avoska
510.-
T-shirt
2 300.-
Pendant
250.-
Case
for headphones
850.-
Passport cover
850.-
Postcards
50.-
Magnets
50.-
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Супра
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