

# BREAKFASTS

## Home-style omelette

turkey ham, mushrooms, tomatoes, sulguni cheese, onions

3990

## Cheesecakes

classic / with berries

5000/5460

## Georgian-style Shakshuka

egg, pilati tomatoes, bell pepper, coriander, basil, cilantro, homemade bread

3800

## Cottage cheese pudding

4400

## Pancakes with meat

traditional pancakes with beef, served with sour cream

4600



All prices are in tenge, the national currency of Kazakhstan.

Dear guests, if you are allergic to one of the ingredients of our dishes, please advise your waiter of this.

The 10% service charge is included to the account

# SALADS

<b>NEW Burrata with tomatoes and greens</b>	<b>6500</b>	<b>NEW Fusion salad</b> <i>garden fresh mix, tomatoes, dressing, chicken liver</i>	<b>4300</b>
<b>Georgian-style vegetable salad</b> <i>cucumbers, tomatoes, red onion, chili pepper, herbs</i>	<b>2950</b>	<b>Chicken salad with bazhe sauce</b> <i>spinach, sorrel, tomatoes, sous-vide chicken, parmesan, tarragon oil, pomegranate, bazhe sauce</i>	<b>3600</b>
<b>Dried beetroot salad with tender mousse and crunchy peanuts</b>	<b>3700</b>	<b>Vegetable salad with white beans and oyster mushrooms</b>	<b>4300</b>
<b>Crispy eggplant salad with tomatoes and goat cheese</b> <i>spicy crispy eggplant in Sweet chili sauce, tomatoes, red onion, mint, cilantro, goat cheese</i>	<b>4600</b>	<b>Tbilisi-style salad</b> <i>fried beef tenderloin, vegetables, herbs, nut sauce</i>	<b>5900</b>
<b>NEW New style with suluguni and citrus</b> <i>grape, orange, caramelized nuts, suluguni in crispy coating</i>	<b>7300</b>		
<b>Not Greek</b> <i>spinach leaves, basil, tomatoes, cucumbers, bell peppers, black olives, green olives, red onion, oregano, balsamic sauce, Imeretian cheese</i>	<b>3990</b>		
<b>Vegetable salad with walnuts</b> <i>tomatoes, cucumbers, red onion, walnut, basil, chili pepper, herbs</i>	<b>3300</b>		
<b>Veal added warm salad</b> <i>spinach leaves, beef tenderloin sous-vide, tomatoes, narsarab, smoked sulguni chips, stracciatella cheese, tarragon oil</i>	<b>6850</b>		
		<b>"Caesar" with chicken/shrimp</b> <i>romaine lettuce, cherry tomatoes, quail eggs, croutons, parmesan cheese</i>	<b>5700/7300</b>
		<b>Warm salad with horse meat and tongue</b> <i>horsemeat tenderloin, beef tongue, arugula, cherry tomatoes, quail eggs, ginger-soy sauce</i>	<b>6850</b>
		<b>Tomatoes and avocado salad</b> <i>with bell pepper and crispy cucumbers</i>	<b>4300</b>
		<b>Arugula and shrimp salad</b>	<b>6200</b>



## COLD DISHES

**Mixed Georgian cheeses** 6950

**Seasonal vegetables and herbs** 5200

**Mixed meats** 13200  
*tongue, chicken roll, boiled kazy, smoked kazy*

**Homemade pickles** 5400  
*pickled cucumbers, tomatoes, Georgian cabbage, pickled garlic, Cayenne pepper*

**Fried eggplant rolls** 3400  
*with walnuts, adjika and herbs*

**Ajapsandal** 4400

**Satsivi with chicken** 3700  
*chicken breast sous-vide in bazhe sauce with walnuts*

**Gebzhalia** 4950  
*cheese roll with mint and matzoni*

**Mixed pkhali** 5700  
*6 types of pkhali with homemade bread*

**Spinach pkhali** 3200  
*served with homemade bread, pomegranate and grated nuts*

**String bean pkhali** 2400  
*served with homemade bread, pomegranate and grated nuts*

**Beetroot and cabbage pkhali** 2400  
*served with homemade bread, pomegranate and grated nuts*



**Eggplant pkhali** 3000  
*served with homemade bread, pomegranate and grated nuts*

**Bell pepper pkhali** 2850  
*served with homemade bread, pomegranate and grated nuts*

**Mushroom pkhali** 3350  
*served with homemade bread, pomegranate and grated nuts*

**Platter of Appetizers** 13200

**NEW Mixed cheese platter for a company** 25700

*"Georgian cheeses: Imeretian, suluguni and smoked suluguni. Parmesan, Dor Blue, parmesan chips, grapes, strawberries, caramelized walnuts, honey with pine nuts"*

**Hummus with Matzoon & Red Adjika** 3360

**Beef Carpaccio** 11500







**BEEF CARPACCIO**  
**SHOW-SERVING**  
**AT THE TABLE**



## HOT DISHES

**Dolma with cream sauce  
and tarragon  
with lamb / veal**

*with smoked cheese and cream sauce  
and tarragon added*

4750

**Crispy oyster mushrooms**

*with «Tkemali» sauce*

3600

**Champignons on ketsi**

4750

**Crispy shrimp**

8300

**Shrimp with spices**

13500

**Lobio Kharkalia**

*beans stewed with onions, herbs and spices*

5800

**Megrelian-style lobio**

*red beans with spices and herbs*

2200

**Mchadi with sulguni cheese**

*Georgian cornmeal tortillas*

6200

**Fried sulguni with tomatoes**

4900

**Eggplant Achma  
with Green Adjika**

5500



## TILI-TILI-DOUGH

### Cheburek

*with veal  
with lamb*

2400

### Qutabs

*with lamb / veal*

*with herbs*

*with tarragon and cheese*

*with potatoes*

2400

1400

2300

1400

## KHACHAPURI

### Megrelian-style khachapuri small / large

*with sulguni, Imeretian cheese,  
egg, butter*

4950

7250

### Imeretian-style khachapuri small / large

4950

7250

### Khachapuri according to an old recipe small / large

*with homemade cheese and young sulguni*

4950

7250

### Adjarian-style khachapuri

*in the shape of a boat, with sulguni cheese,  
Imeretian cheese and egg*

5000



### Khachapuri on the grill

4600

### Khachapuri with Pears & Dorblu Cheese

5900

### NEW Home style lobiani

3200

### NEW Lobiani in a puff pastry

3200

### Kebab Bread Boat

8500

# KHINKALI

## Mini khinkali with mushrooms and truffle

khinkali 5 pieces with mushroom filling,  
saffron sauce, turmeric and truffle oil.  
Covered with grated parmesan  
when served

3800

## NEW Kvery with cheese and homemade sour cream

4800

## Khinkali beef / lamb

850

## Khinkali with champignons

850

## Khinkali with chicken

850

## Khinkali fried beef/lamb

850



# SOUPS

## Chikhertma

classic soup in homemade broth  
with chicken, cilantro

2300

## Homemade noodles with chicken

2700

## NEW Lentil soup

3900

## Fish soup

with vegetables and quenelle  
of pike perch and salmon

3900

## Kharcho soup

traditional Georgian soup with beef,  
rice and herbs

4300

## Presidential borshch

classic borshch with horse meat medallions

3800

## Hashlama

soup with beef plate, onion,  
herbs, garlic and chili pepper

5400

## Tom Yum

served with rice

5950



## HOT MEAT DISHES

**NEW** Nekni Lamb in Georgian

11500

**Ojahuri**  
with lamb/veal

*with potatoes, vegetables,  
herbs and spices*

5600

**Chashushuli**

*stewed veal pulp  
with vegetables and herbs*

5200

**Megrelian-style cheeks**

*calf cheeks stewed  
in nut-tomato sauce with herbs  
and spices*

4300

**Beshbarmak**

9600

**Beef stroganoff**  
with mashed potatoes

6200

**Braised Veal**  
with Tkemali Sauce

6200

**Shredded Beef**  
with Bazhe Sauce

5800

**Cheeks in Demi-Glace Sauce**  
& Smoked Mashed Potatoes

7300

**Branded horse meat steak**  
*with wilted spinach*

11100

**Rib eye steak**

12300



## SHISH-KEBABS

**Rack of lamb**

8500

**Chicken kebab**

3500

**Veal kebab**

6700

**Lamb meat kebab**

5700

**Horse meat kebab**

6700

**Chicken lulah-kebab**

3500

**Lamb lulah-kebab**

4100

**Veal lulah-kebab**

4900

**Horse meat lulah-kebab**

4800

**Lamb seeds-ribs**

5900



# FISH DISHES

Dorada on coals	9600	Trout in crispy pita bread	8600
<b>NEW</b> Red bass with tomatoes and spinach	12000	Salmon on coals	10300
Batumi-style dorada	11000	Sea bass on coals	9600
<i>dorada, pickled in Georgian herbs and Svan salt, stuffed with tomatoes, nut paste</i>			

# POULTRY DISHES

Gali-style tsitsila on a flatbread	8800	Chkmeruli	8800
Crispy chicken with branded sauce	8800	<i>fried chicken in creamy garlic sauce</i>	
Chakhokhbili	3500	Chicken cutlets with mashed potatoes	4700
<i>stewed chicken in tomato, spices and herbs sauce</i>		Sous-Vide Chicken with Broccoli & Grassy Cream	7900
		<b>NEW</b> Jigari with chicken liver	5000



## GARNISHES

Mixed vegetables on coals	3360	Zucchini on coals	1500
Bell pepper on coals	1700	Fried potatoes with oyster mushrooms	2300
Tomatoes on coals	1500	French fries	1900
Potatoes on coals	1500	Mashed potatoes	1400
Champignons on coals	2600	Steamed rice	1500
Eggplant on coals	1500		

## SAUCES

Satsebeli	500	Adjika green	800
Tkemali	500	Narsharab	1000
Adjika red	800	Matsoni	500





# SHARING PLATES

<b>NEW Grilled meat platter</b> <i>rack of lamb, lamb seeds, shish-kebab from: boneless lamb, veal, horseflesh, chicken, homemade chicken, lula kebab from: lamb, veal and horseflesh country style potatoes, stuffed pickled tomato a la homemade</i>	<b>68000</b>	<b>Baked duck with apples/quince</b>	<b>39900</b>
		<b>Grilled lamb</b>	<b>183000</b>
		<b>Whole baked salmon</b>	<b>168000</b>
		<b>Beshbarmak sharing plate</b>	<b>33600</b>
<b>NEW Grilled fish platter</b> <i>red bass, salmon, sea bass, dorado, mixed grilled vegetables</i>	<b>39900</b>	<b>Adjarian-style khachapuri</b>	<b>20500</b>



# DESSERTS

<b>NEW Khinkali Manana</b> <i>chocolate ganache, mousse with strawberries and sauce based on Porto red wine</i>	<b>5000</b>	<b>Burnt cheesecake with "Isabella"</b>	<b>3300</b>
<b>NEW Grand creme brulee with vanilla and red currant</b>	<b>5800</b>	<b>Homemade nuts with condensed milk</b> <i>with walnuts, cocoa and butter cream</i>	<b>2900</b>
<b>NEW Tiramisu</b>	<b>3990</b>	<b>Profiteroles</b>	<b>3200</b>
<b>Homemade cake with cherries and pistachios</b>	<b>3000</b>	<b>Chocolate fondant</b>	<b>4900</b>
<b>Carrot cake</b>	<b>4300</b>	<b>Sour cream pie</b>	<b>5800</b>
<b>Honey cake</b>	<b>3000</b>	<b>Ice cream assorted</b>	<b>1800</b>
<b>Napoleon</b>	<b>3990</b>	<b>Assorted fruit</b>	<b>11000</b>
<b>"Manana" branded dessert</b> <i>delicate dessert of matsoni, with honey and walnuts</i>	<b>2800</b>	<b>Berry plate</b>	<b>39000</b>
		<b>Churchkhela</b>	<b>5300</b>





## CHILDREN`S MENU

Borshch for children	1600	Pasta "Airplane"	2700
Vareniki with cherries	2950	Dumplings "Traffic light"	2300
Quake burger	5100	Soup with meatballs	1400
Chicken cutlets with mashed potatoes	2400	Children`s Adjarian-style khachapuri	2900
		Children`s chicken kebab	2600

