

BREAKFAST

HOME-STYLE OMELETTE 3990

turkey ham, mushrooms, tomatoes, sulguni cheese, onions

NEW SCRAMBLE WITH SALMON AND HOMEMADE BREAD 6600

NEW GEORGIAN BREAKFAST WITH SHRIMP, FETA AND POACHED EGG 6400

GEORGIAN-STYLE SHAKSHUKA 3800

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

Manana wants it

PANCAKES WITH MEAT 4600

traditional pancakes with beef, served with sour cream

POTATO PANCAKES WITH ZUCCHINI, SALMON AND POACHED EGG 5300

GUACOMOLE TOAS WITH POACHED EGG 3000

NEW HOMEMADE YOGURT WITH CHIA AND BERRIES 4500

CHEESECAKES 5000/5700

choice of: classic / wit berries

COTTAGE CHEESE PUDDING 4500

Look, love, this isn't just any potato pancake. It's a masterpiece!



This really matters

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

"By paying with premium cards: Visa Signature and Visa Infinite, you get: a 10% discount on all menus, as well as a compliment of the restaurant — a dessert of your choice."

VISA | manana 

- *All prices are in tenge, the national currency of Kazakhstan.
- The 10% service charge is included to the account

SALADS



Burrata with tomatoes and greens

ATSETSILI SALAD *new* 4600

lettuce, eggplant, bell pepper, chicken fillet

BAKED EGGPLANT AND FETA SALAD *new* 5900

BURRATA WITH TOMATOES AND GREENS 6500

GEORGIAN-STYLE VEGETABLE SALAD 2950

cucumbers, tomatoes, red onion, chili pepper, herbs

DRIED BEETROOT SALAD 3700

with tender mousse and crunchy peanuts

CRISPY EGGPLANT SALAD WITH TOMATOES AND GOAT CHEESE 4600

spicy crispy eggplant in Sweet chili sauce, tomatoes, red onion, mint, cilantro, goat cheese

NEW STYLE WITH SULUGUNI AND CITRUS 7300

grape, orange, caramelized nuts, suluguni in crispy coating



Here's a fun fact. The warm salad is made with lots of love

NOT GREEK 3990

spinach leaves, basil, tomatoes, cucumbers, bell peppers, black olives, green olives, red onion, oregano, balsamic sauce, Imeretian cheese

VEGETABLE SALAD WITH WALNUTS 3500

tomatoes, cucumbers, red onion, walnut, basil, chili pepper, herbs

VEGETABLE SALAD WITH WHITE BEANS AND OYSTER MUSHROOMS 4300



Warm salad with horse meat and tongue

SALADS

TBILISI-STYLE SALAD

5900

*fried beef tenderloin, vegetables, herbs,
nut sauce*

TOMATOES AND AVOCADO SALAD

4300

with bell pepper and crispy cucumbers

CAESAR WITH CHICKEN

5700

*romaine lettuce, cherry tomatoes,
quail eggs, croutons, parmesan cheese*

ARUGULA AND SHRIMP SALAD

6300

WARM SALAD WITH HORSE MEAT AND TONGUE

6850

*horsemeat tenderloin, beef tongue,
arugula, cherry tomatoes,
quail eggs, ginger-soy sauce*



*Ever wondered what Caesar actually called his Caesar salad?
Fascinating, isn't it?*

New style with suluguni and citrus



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



PLATTER OF APPETIZERS 13700

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

MIXED PKHALI 5700

6 types of pkhali with homemade bread



Champignons on Ketsi



SPINACH PKHALI

3200

EGGPLANT PKHALI

3000

STRING BEAN PKHALI

2400

BELL PEPPER PKHALI

2850

BEETROOT
AND CABBAGE PKHALI

2400

MUSHROOM PKHALI

3350

served with homemade bread
pomegranate and grated nuts

HOT SNACKS

**NEW FRIED SULUGUNI
WITH RASPBERRY SAUCE**

3800

**"DOLMA WITH CREAM SAUCE
AND TARRAGON
OF LAMB/VEAL"**

4750

*with smoked cheese and cream sauce
and tarragon added*

CRISPY OYSTER MUSHROOMS

3600

CHAMPIGNONS ON KETSI

4750

CRISPY SHRIMP

8300

SHRIMP WITH SPICES

13500

LOBIO KHARKALIA

5800

*beans stewed with onions,
herbs and spices*

MEGRELIAN-STYLE LOBIO

2400

red beans with spices and herbs

MCHADI WITH SULGUNI CHEESE

6200

Georgian cornmeal tortillas

FRIED SULGUNI
WITH TOMATOES

4900

EGGPLANT ACHMA
WITH GREEN ADJIKA

5500

TILI-TILI TESTO

CHEBUREK 2600

- VEAL
- LAMB

QUTABS

- WITH LAMB/VEAL 2400
- WITH HERBS 1600
- WITH TARRAGON AND CHEESE 2400
- WITH POTATOES 1600

KHACHAPURI

MEGRELIAN-STYLE

KHACHAPURI

4950/7350

with sulguni, Imeretian cheese, egg, butter

IMERETIAN-STYLE

KHACHAPURI

4950/7350

KHACHAPURI ACCORDING TO AN OLD RECIPE

4950/7350

with homemade cheese and young sulguni

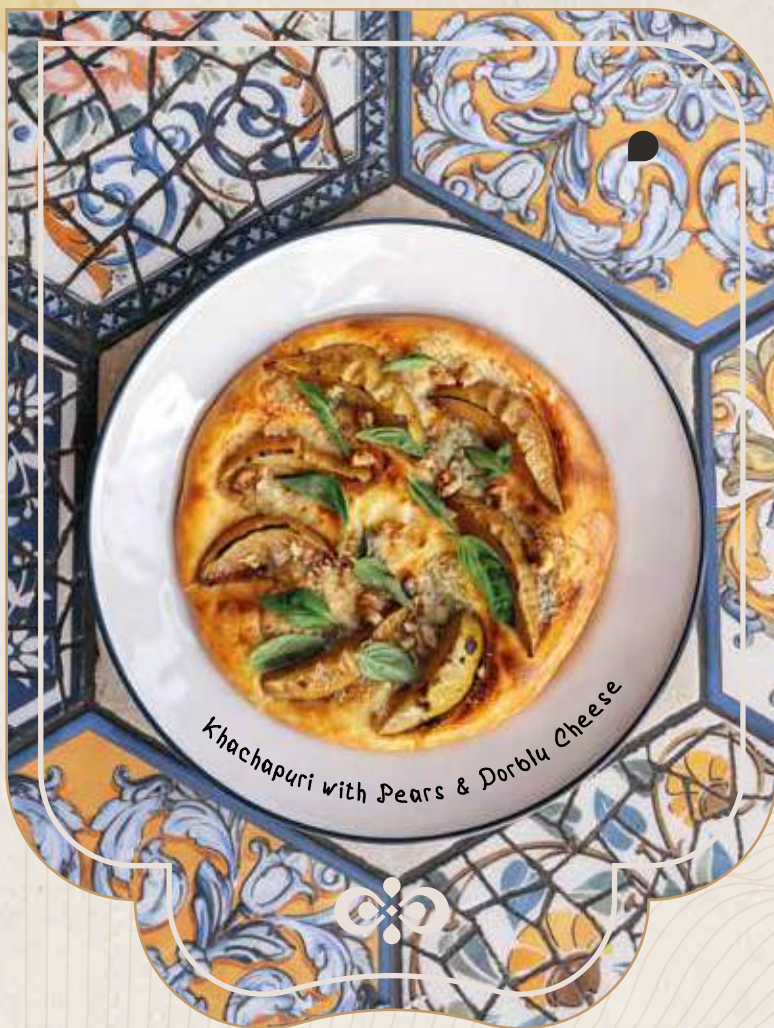
ADJARIAN-STYLE KHACHAPURI 5000

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

KHACHAPURI ON THE GRILL 4600

KHACHAPURI WITH PEARS & DORBLU CHEESE

6300



LOBIANI IN A PUFF PASTRY

3200

*When Khachapuri is cooking,
I love to cosy up and warm myself*



KHINKALI

MINI KHINKALI WITH MUSHROOMS AND TRUFFLE 3800

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

KVERY WITH CHEESE AND HOMEMADE SOUR CREAM 4800

KHINKALI BEEF/LAMB 850

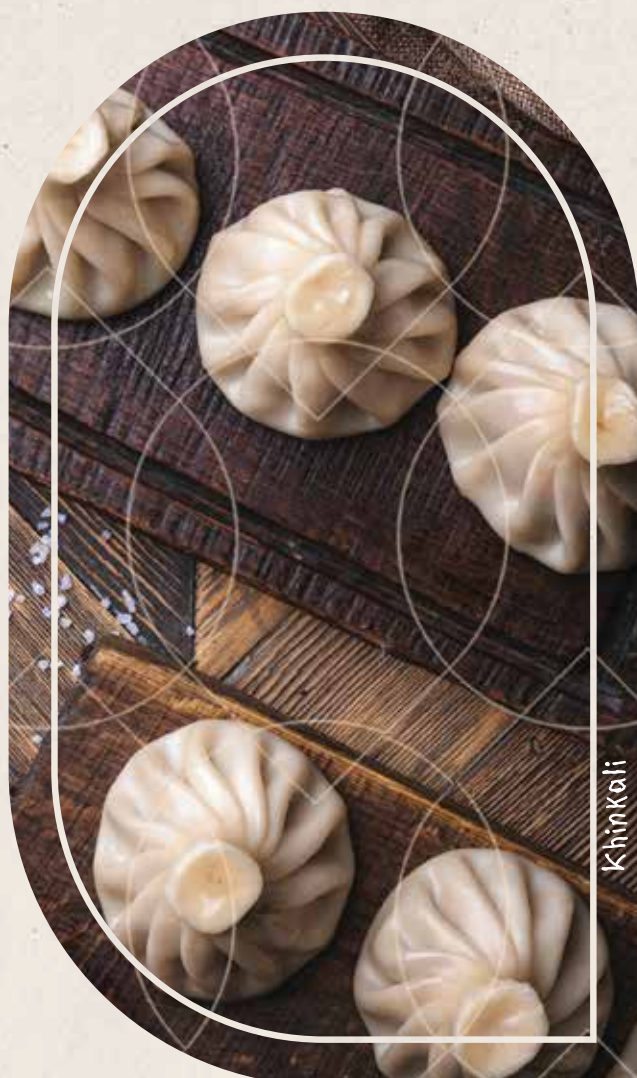
KHINKALI WITH CHAMPIGNONS 850

KHINKALI WITH CHICKEN 850

KHINKALI FRIED BEEF/LAMB 900



Kvery with cheese and homemade sour



Khinkali

SOUPS

CHIKHERTMA 2300

classic soup in homemade broth with chicken, cilantro

LENTIL SOUP 3900

KHARCHO SOUP 4300

traditional Georgian soup with beef, rice and herb

HASHLAMA 5600

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

HOMEMADE NOODLES WITH CHICKEN 2800

FISH SOUP 3900

with vegetables and quenelle of pike perch and salmon

PRESIDENTIAL BORSHCH 3900

classic borschch with horse meat medallions

TOM YUM 6100

served with rice

HOT MEAT DISHES

NEKNI LAMB IN GEORGIAN STYLE 11500

rack of lamb with vegetable hash

**OJAHURI
WITH LAMB/VEAL 5600**

*with potatoes, vegetables, herbs
and spices*

CHASHUSHULI 5400

*stewed veal pulp with vegetables
and herbs*

MEGRELIAN-STYLE CHEEKS 4900

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

**BEEF STROGANOFF
WITH MASHED POTATOES 6500**

**BRAISED VEAL
WITH TKEMALI SAUCE 6800**

**CHEEKS IN DEMI-GLACE SAUCE
& SMOKED MASHED POTATOES 7800**

**BRANDED HORSE
MEAT STEAK 11400**

with wilted spinach

RIB EYE STEAK 12500



*Looking at this page
really inspires me*



KEBABS

RACK OF LAMB	8800
CHICKEN KEBAB	4100
VEAL KEBAB	6900
LAMB MEAT KEBAB	5900
HORSE MEAT KEBAB	6900
NEW KEBAB WRAPPED IN LAVASH	4100
CHICKEN LULAH-KEBAB	3800
LAMB LULAH-KEBAB	4700
VEAL LULAH-KEBAB	5100
HORSE MEAT LULAH-KEBAB	4900

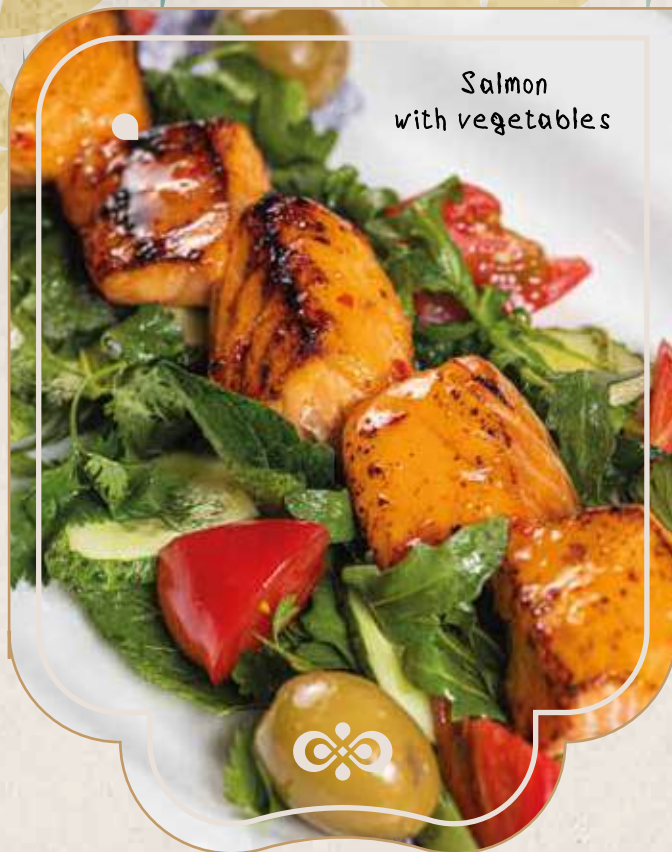


POULTRY

GALI-STYLE TSITSILA ON A FLATBREAD	8800
CRISPY CHICKEN WITH BRANDED SAUCE	8800
CHAKHOKHBILI <i>stewed chicken in tomato, spices and herbs sauce</i>	3500

CHKMERULI <i>fried chicken in creamy garlic sauce</i>	8800
CHICKEN CUTLETS WITH MASHED POTATOES	4900
SOUS-VIDE CHICKEN WITH BROCCOLI & GRASSY CREAM	7900

FISH



DORADA ON COALS 10500

NEW PRAWNS IN CHKMERULI 8200

NEW SALMON WITH VEGETABLES 13900

BATUMI-STYLE DORADA 11300

*dorada, pickled in Georgian
herbs and Svan salt, stuffed
with tomatoes, nut paste*

**TROUT IN CRISPY
PITA BREAD** 9100

SALMON ON COALS 10500

SEA BASS ON COALS 10500

SAUCES

SATSEBELI 500

ADJIKA GREEN 800

TKEMALI 800

NARSHARAB 1000

ADJIKA RED 900

MATSONI 500

SIDE DISHES

**NEW CRISPY VEGETABLES
WITH SATSIVI SAUCE** 2800

MIXED VEGETABLES ON COALS 3500

BELL PEPPER ON COALS 1800

TOMATOES ON COALS 1500

POTATOES ON COALS 1500

CHAMPIGNONS ON COALS 2800

EGGPLANT ON COALS 1500

ZUCCHINI ON COALS 1500

**FRIED POTATOES
WITH OYSTER MUSHROOMS** 2300

FRENCH FRIES 1900

MASHED POTATOES 1400

STEAMED RICE 1500

SHARING PLATES

GRILLED MEAT PLATTER 69500

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

BAKED DUCK WITH APPLES/QUINCE 42000

GRILLED LAMB 198000

WHOLE BAKED SALMON 172000

GRILLED FISH PLATTER 39900

red bass, salmon, sea bass, dorado, mixed grilled vegetables

ADJARIAN-STYLE KHACHAPURI 20500



CHILDREN'S MENU

BORSHCH FOR CHILDREN 1600

VARENIKI WITH CHERRIES 3100

QUAKE BURGER 5300

CHICKEN CUTLETS WITH MASHED POTATOES 2400

PASTA "AIRPLANE" 2700

DUMPLINGS "TRAFFIC LIGHT" 2600

SOUP WITH MEATBALLS 1400

CHILDREN'S ADJARIAN-STYLE KHACHAPURI 2900

CHILDREN'S CHICKEN KEBAB 2600

DESSERTS

NEW CHOCOLATE CAKE 4000

KHINKALI MANANA 5300

chocolate ganache, mousse with strawberries and sauce based on Porto red wine

GRAND CREME BRULEE WITH VANILLA AND RED CURRANT 6300

TIRAMISU 4100

HOMEMADE CAKE WITH CHERRIES AND PISTACHIOS 3000

CARROT CAKE 4300

HONEY CAKE 3000

NAPOLEON 3990

*And when my Birthday comes around,
will you remember to wish me happy birthday?*



chocolate cake



BURNT CHEESECAKE WITH "ISABELLA" 3400

HOMEMADE NUTS WITH CONDENSED MILK 3500

with walnuts, cocoa and butter cream

PROFITEROLES 3200

CHOCOLATE FONDANT 5300

ICE CREAM ASSORTED 1900

ASSORTED FRUIT 12500

BERRY PLATE 39000

CHURCHKHELA 5500