

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

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.



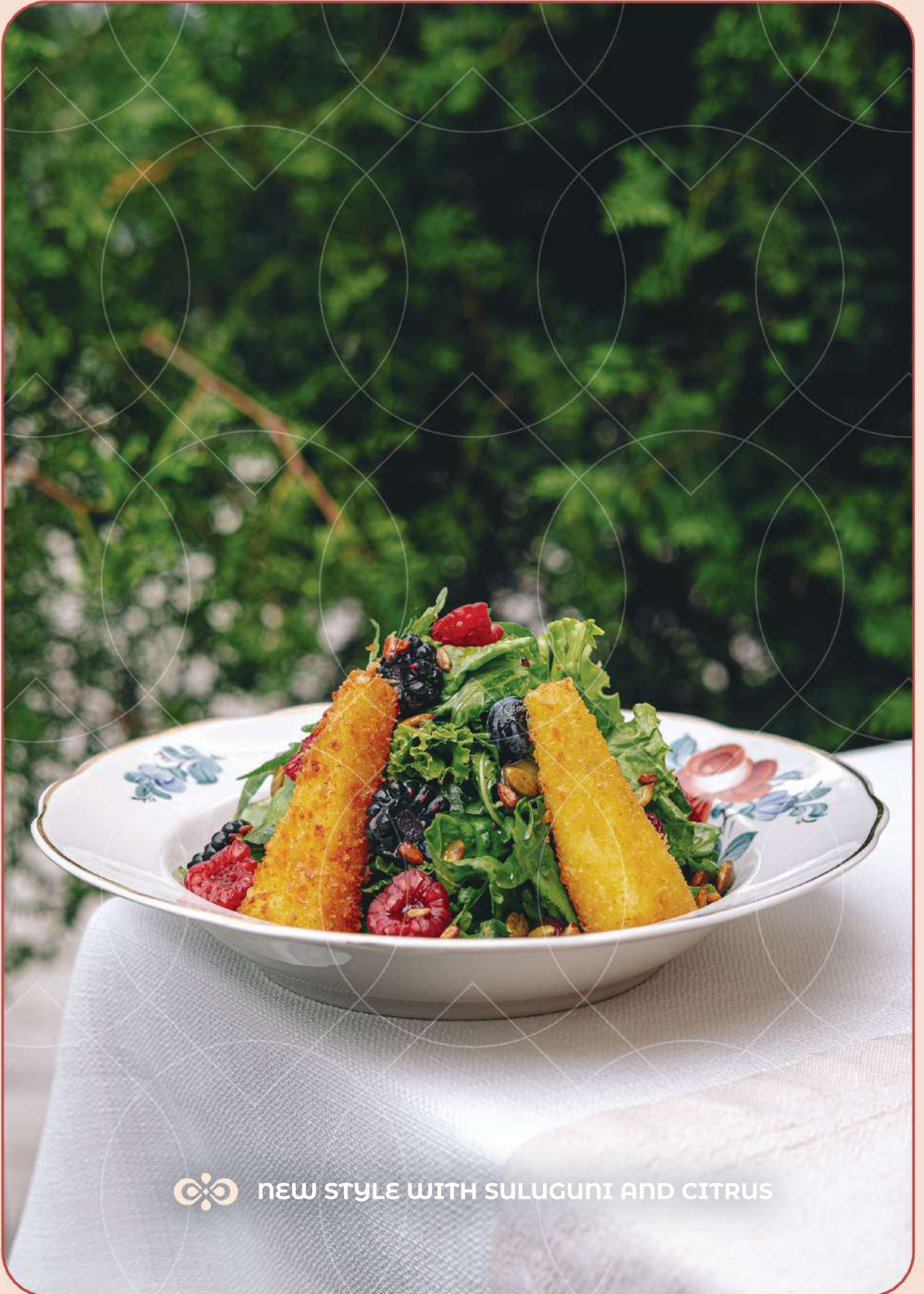
 COTTAGE CHEESE PUDDING

SALADS

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



"Caesar" with chicken/shrimp	5700/7300
<i>romaine lettuce, cherry tomatoes, quail eggs, croutons, parmesan cheese</i>	
Warm salad with horse meat and tongue	6850
<i>horsemeat tenderloin, beef tongue, arugula, cherry tomatoes, quail eggs, ginger-soy sauce</i>	
Tomatoes and avocado salad	4300
<i>with bell pepper and crispy cucumbers</i>	
Arugula and shrimp salad	6200



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

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

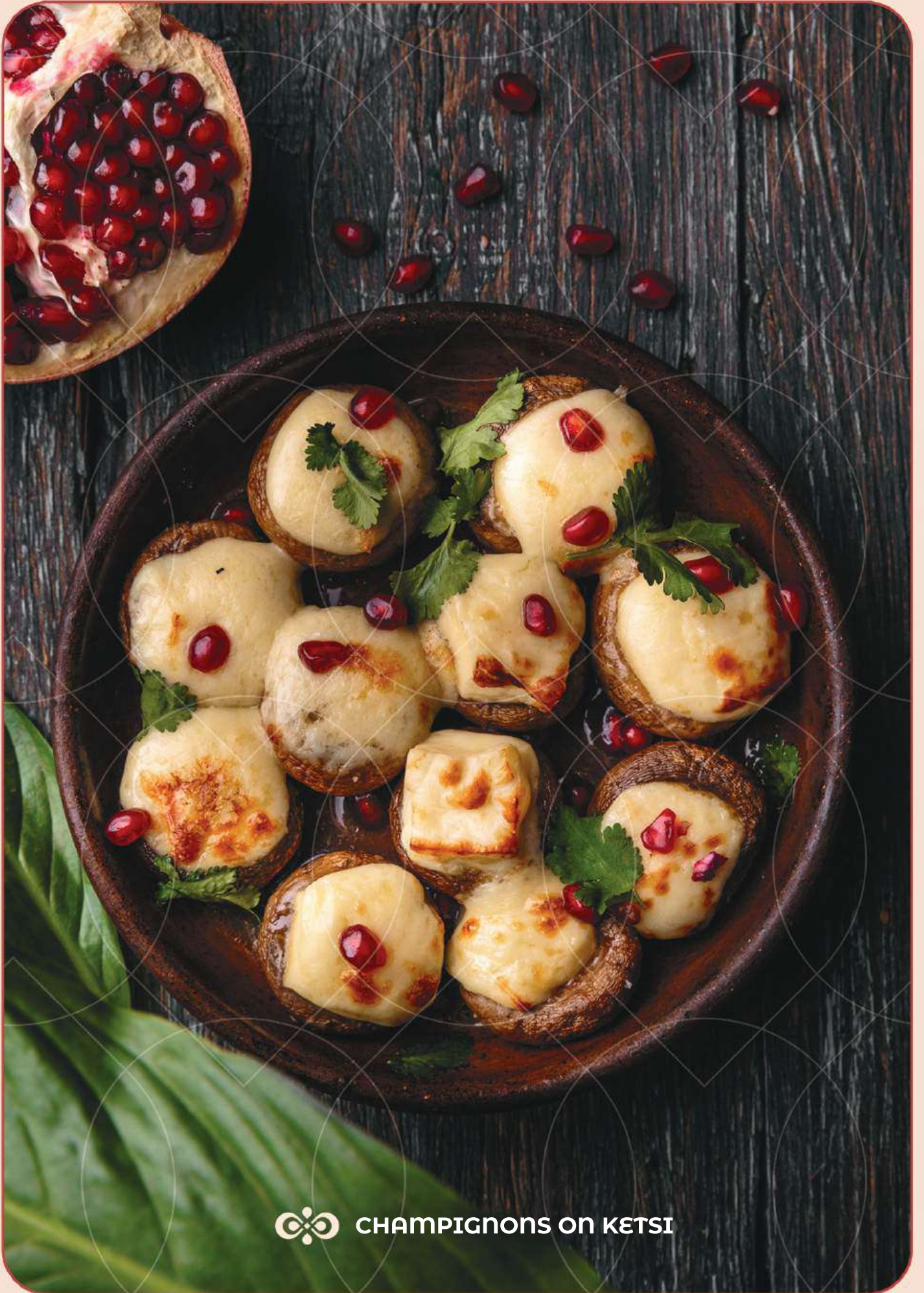
Fried sulguni with tomatoes

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



KEBAB BREAD BOAT
SHOW-SERVING AT THE TABLE

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

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 2300
classic soup in homemade broth with chicken, cilantro

NEW Lentil soup 3900

Kharcho soup 4300
traditional Georgian soup with beef, rice and herbs

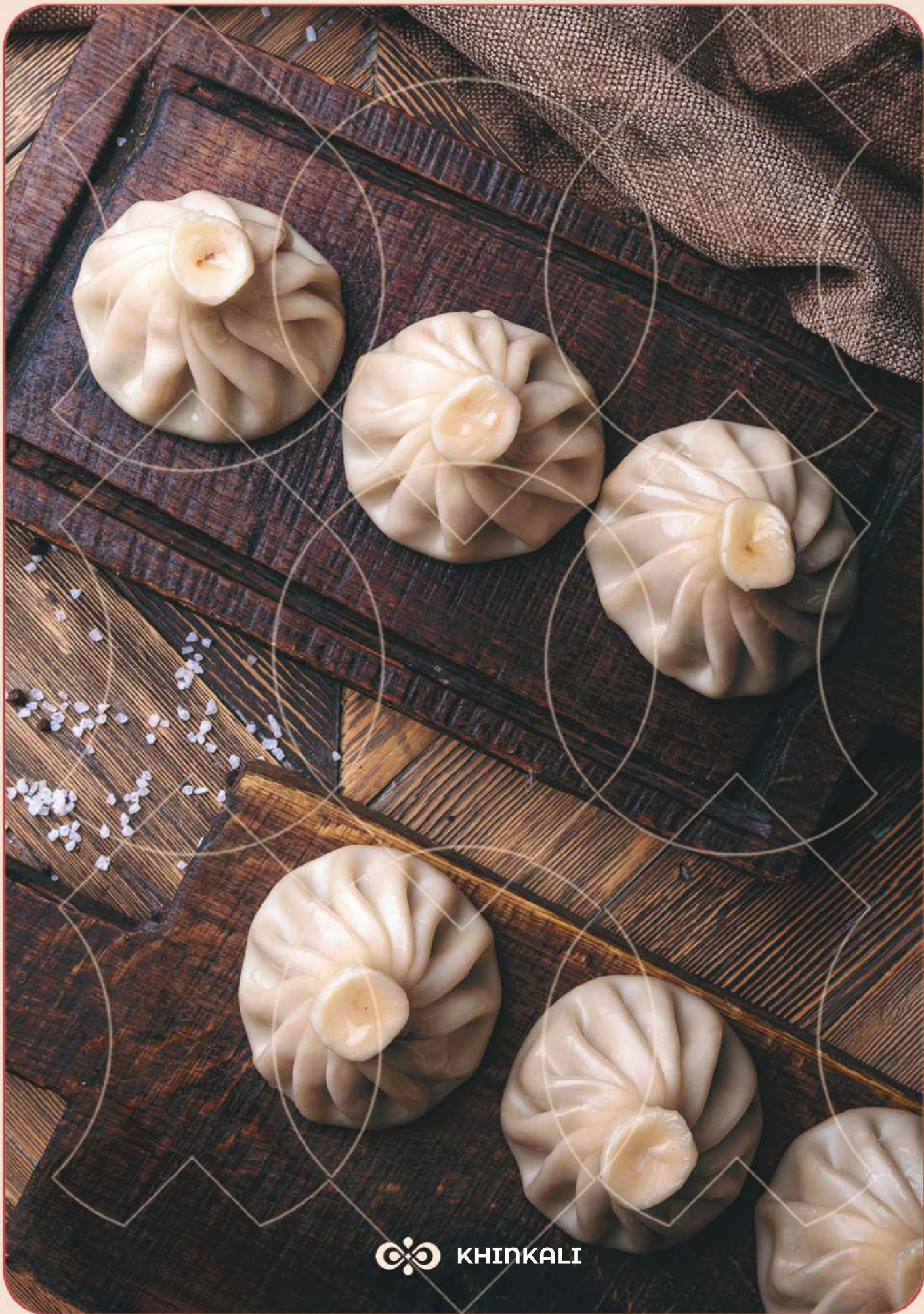
Hashlama 5400
soup with beef plate, onion, herbs, garlic and chili pepper

Homemade noodles with chicken 2700

Fish soup 3900
with vegetables and quenelle of pike perch and salmon

Presidential borshch 3800
classic borshch with horse meat medallions

Tom Yum 5950
served with rice



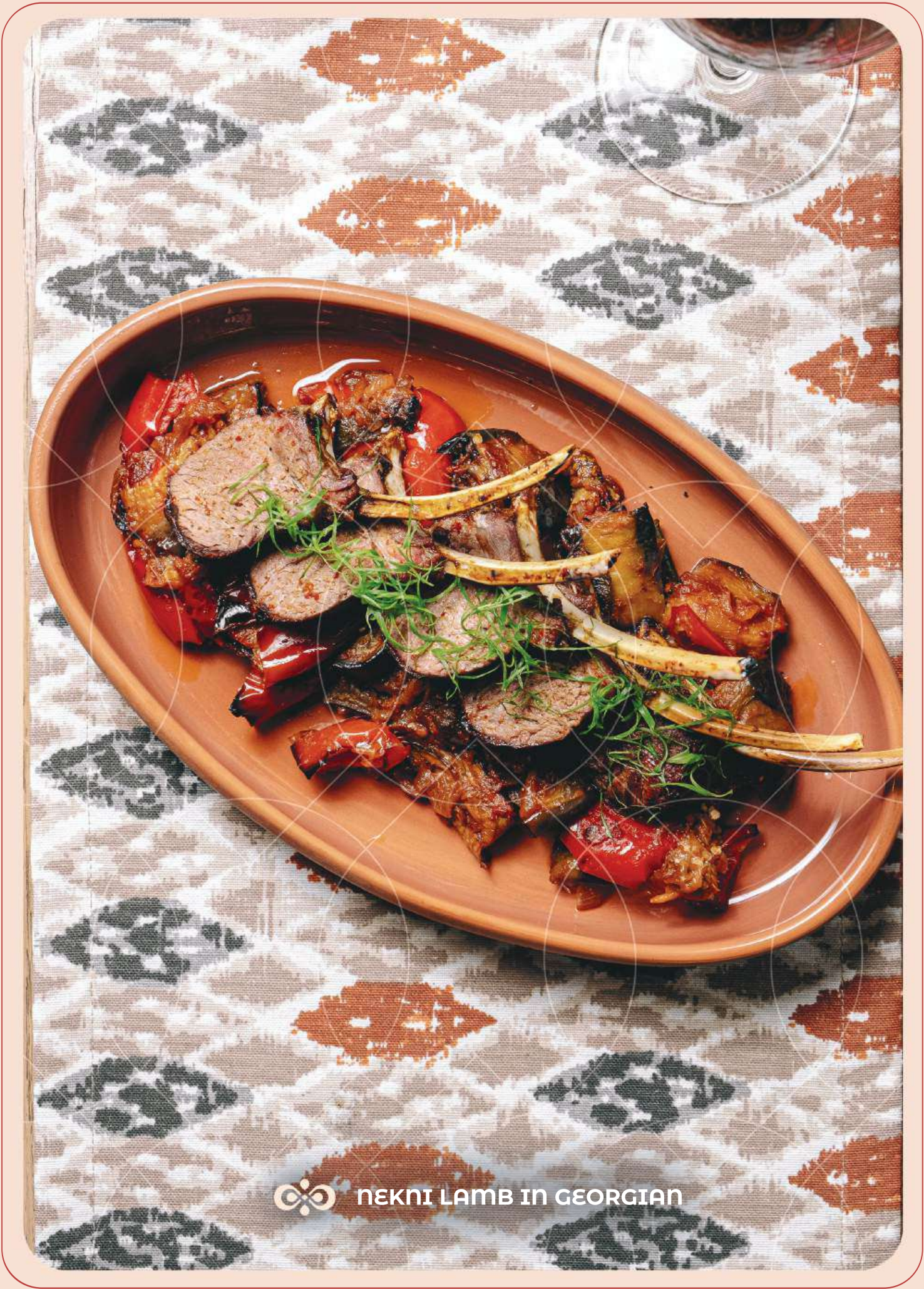
HOT MEAT DISHES

NEW Nekni Lamb in Georgian	11500	Branded horse meat steak	11100
		<i>with wilted spinach</i>	
Ojahuri with lamb/veal	5600	Rib eye steak	12300
<i>with potatoes, vegetables, herbs and spices</i>			
Chashushuli	5200		
<i>stewed veal pulp with vegetables and herbs</i>			
Megrelian-style cheeks	4300		
<i>calf cheeks stewed in nut-tomato sauce with herbs and spices</i>			
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		



SHISH-KEBABS

Rack of lamb	8500	Chicken lulah-kebab	3500
Chicken kebab	3500	Lamb lulah-kebab	4100
Veal kebab	6700	Veal lulah-kebab	4900
Lamb meat kebab	5700	Horse meat lulah-kebab	4800
Horse meat kebab	6700	Lamb seeds-ribs	5900



NEKNI LAMB IN GEORGIAN

FISH DISHES

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

POULTRY DISHES

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





RED BASS WITH TOMATOES AND SPINACH

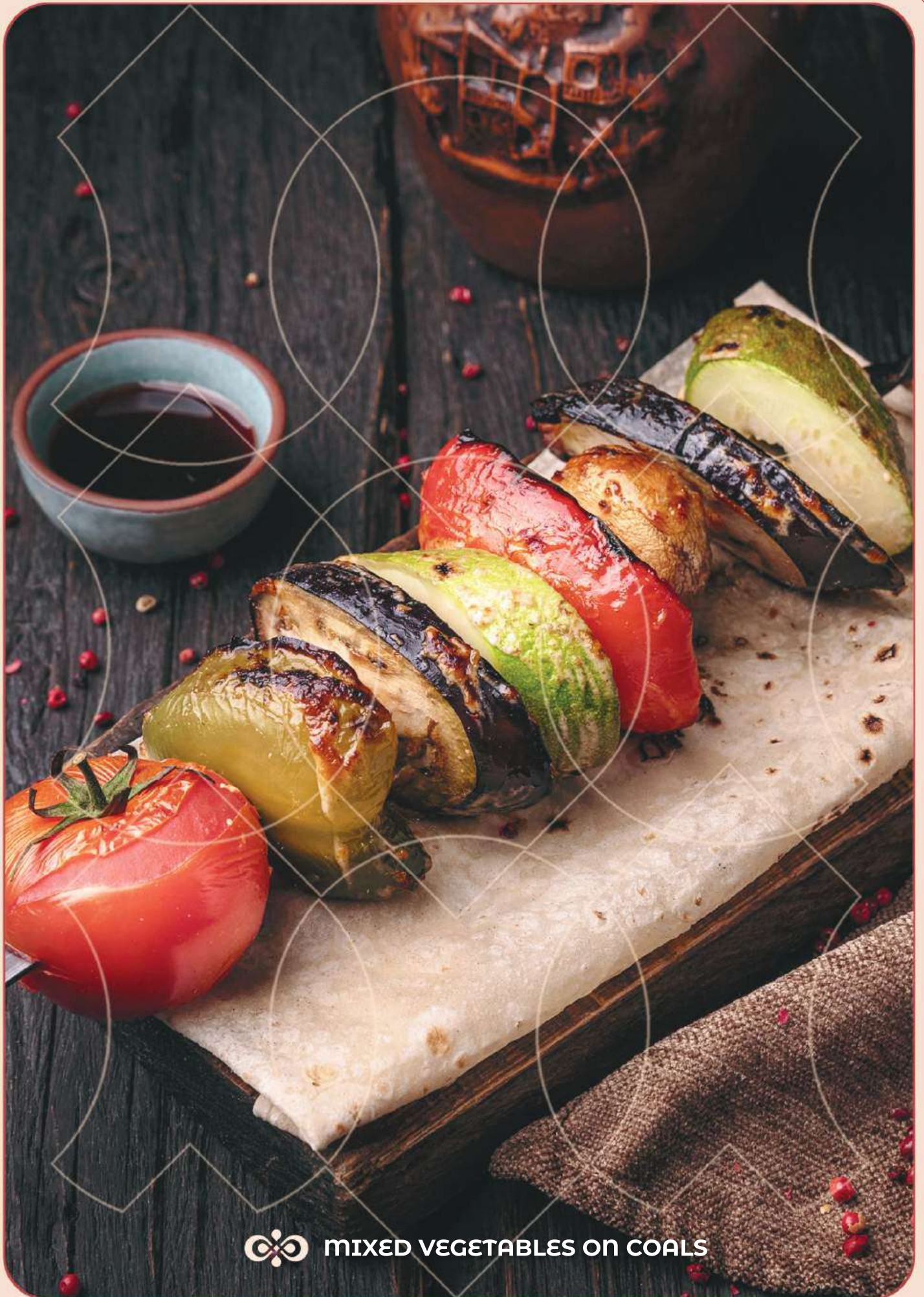
GARNISHES

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





 MIXED VEGETABLES ON COALS

SHARING PLATES

NEW Grilled meat platter

*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*

68000

**Baked duck
with apples/quince**

39900

Grilled lamb

183000

Whole baked salmon

168000

Beshbarmak sharing plate

33600

NEW Grilled fish platter

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

39900

Adjarian-style khachapuri

20500



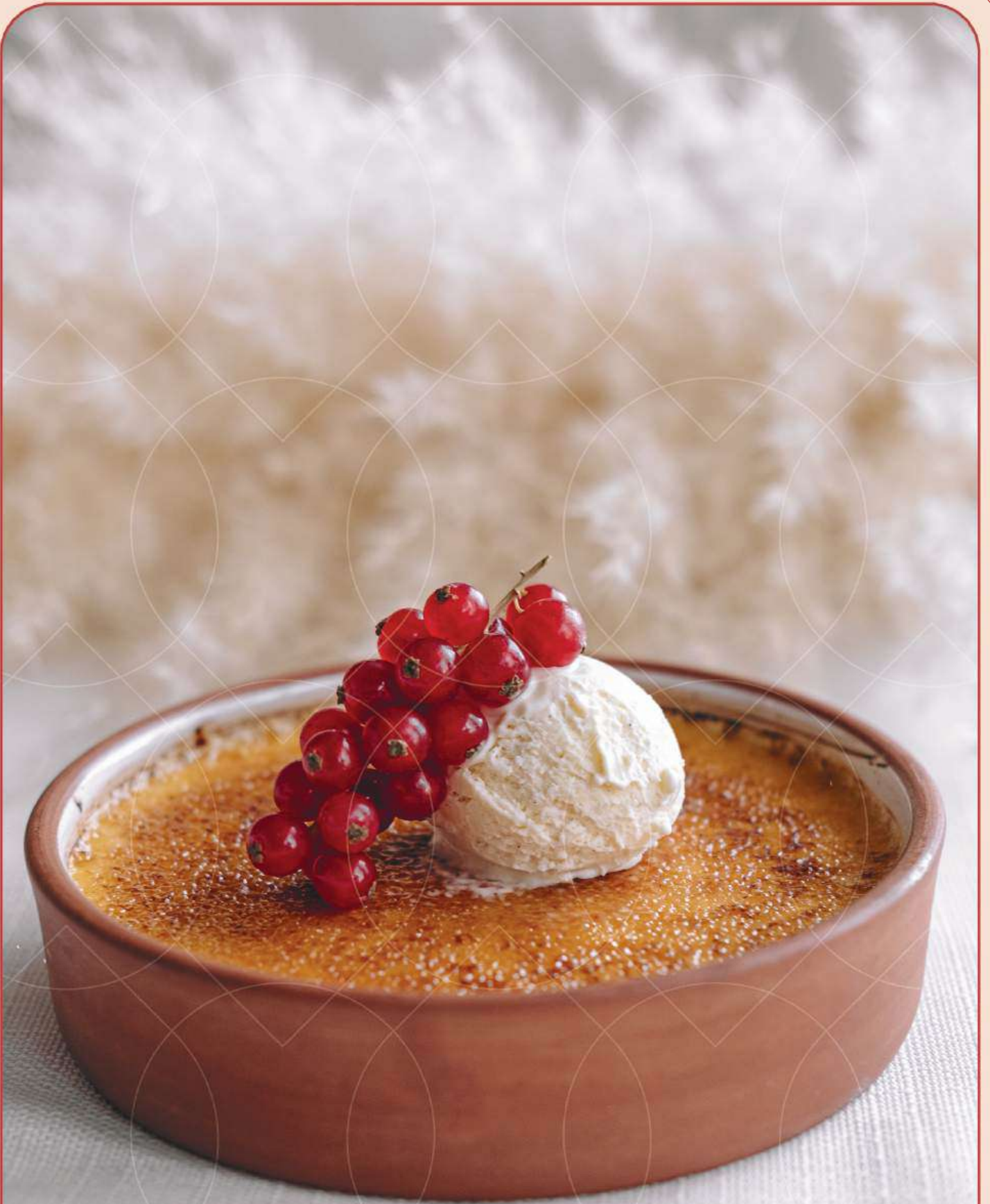


GRILLED MEAT PLATTER
GRILLED FISH PLATTER

DESSERTS

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





GRAND CREME BRULEE WITH VANILLA AND RED CURRANT

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

