

BREAKFASTS

Home-style omelette <i>turkey ham, mushrooms, tomatoes, sulguni cheese, onions</i>	3800	Pancakes with meat <i>traditional pancakes with beef, served with sour cream</i>	3800
Georgian-style Shakshuka <i>egg, pilati tomatoes, bell pepper, coriander, basil, cilantro, homemade bread</i>	3800	Cheesecakes <i>choice of: classic, with raisins, with dried apricots</i>	4700
Toast with avocado and poached egg	3800	Cheesecakes <i>with berries</i>	4700
		Cottage cheese pudding	4200



All prices are in the national currency of Kazakhstan – tenge.
Dear guests, please let the server know if you are allergic
to any ingredient of our dishes.
A 10% service charge is included in the bill.

SALADS

Georgian-style vegetable salad 2700

cucumbers, tomatoes, red onion, chili pepper, herbs

Dried beetroot salad with tender mousse and crunchy peanuts 3500

Crispy eggplant salad with tomatoes and goat cheese 4400

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

Not Greek 3400

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

Vegetable salad with walnuts 2700

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

Veal added warm salad 6500

spinach leaves, beef tenderloin sous-vide, tomatoes, narsarab, smoked sulguni chips, stracciatella cheese, tarragon oil

Chicken salad with bazhe sauce 3200

spinach, sorrel, tomatoes, sous-vide chicken, parmesan, tarragon oil, pomegranate, bazhe sauce

Vegetable salad with white beans and oyster mushrooms 3700

fried beef tenderloin, vegetables, herbs, nut sauce

Tbilisi-style salad 5600

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

"Caesar" with chicken/shrimp 5400/6900

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



Warm salad with horse meat and tongue 5200

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

Tomatoes and avocado salad 4100

with bell pepper and crispy cucumbers

Arugula and shrimp salad 5500

Tongue and tomatoes salad 5400

NEW New Style Georgian Salad 4900

NEW Tomato & Baked Pepper Salad 4800

NEW "Drunk" Tomatoes 4700



COLD DISHES

Mixed Georgian cheeses	6600	Spinach pkhali <i>served with homemade bread, pomegranate and grated nuts</i>	3000
Seasonal vegetables and herbs	4100	String bean pkhali <i>served with homemade bread, pomegranate and grated nuts</i>	2300
Mixed meats <i>tongue, chicken roll, boiled kazy, smoked kazy</i>	12500	Beetroot and cabbage pkhali <i>served with homemade bread, pomegranate and grated nuts</i>	2200
Homemade pickles <i>pickled cucumbers, tomatoes, Georgian cabbage, pickled garlic, Cayenne pepper</i>	4900		
Fried eggplant rolls <i>with walnuts, adjika and herbs</i>	3000		
Ajapsandal	4200		
Satsivi with chicken <i>chicken breast sous-vide in bazhe sauce with walnuts</i>	3500		
Satsivi with crispy shrimp	3500		
Gebzhalia <i>cheese roll with mint and matzoni</i>	4500		
Mixed pkhali <i>6 types of pkhali with homemade bread</i>	5400		



Eggplant pkhali <i>served with homemade bread, pomegranate and grated nuts</i>	2900
Bell pepper pkhali <i>served with homemade bread, pomegranate and grated nuts</i>	2700
Mushroom pkhali <i>served with homemade bread, pomegranate and grated nuts</i>	3200
NEW Platter of Appetizers	10500
NEW Hummus with Matzoon & Red Adjika	3200
NEW Beef Carpaccio	9900

HOT DISHES

Dolma with cream sauce and tarragon with lamb / veal <i>with smoked cheese and cream sauce and tarragon added</i>	4300	Megrelian-style lobio <i>red beans with spices and herbs</i>	2100
Crispy oyster mushrooms <i>with «Tkemali» sause</i>	2400	Mchadi with sulguni cheese <i>Georgian cornmeal tortillas</i>	5900
Champignons on ketsi	4500	Fried sulguni with tomatoes	4680
Crispy shrimp	7900	NEW Eggplant Achma with Green Adjika	4900
Shrimp with spices	12800		
Lobio Kharkalia <i>beans stewed with onions, herbs and spices</i>	5500		



TILI-TILI-DOUGH

Penovani with stewed beef cheeks

*puff pastry, stewed cheeks,
spinach, sulguni*

3700

Cheburek

*with veal
with lamb
with cheese*

2300

Achma with sulguni

puff pastry pie with cheese in Georgian-style

3500

Qutabs

*with lamb
with herbs
with tarragon and cheese
with veal
with potatoes*

2300

1400

1900

2300

1400

Georgian pies

4900

Cake with jusai

6800



KHACHAPURI

Megrelian-style khachapuri small / large

*with sulguni, Imeretian cheese,
egg, butter*

4600

6600

NEW Puff Pastry Khachapuri with Truffles

8900

NEW Kebab Bread Boat

8500

Imeretian-style khachapuri small / large

4500

6300

Khachapuri according to an old recipe small / large

with homemade cheese and young sulguni

4200

6600

Adjarian-style khachapuri

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

4600

Khachapuri with mushrooms

*champignons, sulguni cheese, onion,
cream, coriander, truffle oil, yolk,
cilantro powder*

4500

Khachapuri on the grill

4400

NEW Khachapuri with Pears & Dorblu Cheese

5200



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

Khinkali beef / lamb 850

Khinkali with spinach and sulguni 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

Kharcho soup 3100
traditional Georgian soup with beef, rice and herbs

Hashlama 5100
soup with beef plate, onion, herbs, garlic and chili pepper

Homemade noodles with chicken 2400

Fish soup 3500
with vegetables and quenelle of pike perch and salmon

Presidential borschch 3300
classic borschch with horse meat medallions

Tom Yum 5700
served with rice

NEW Georgian Mushroom Soup 3100

HOT MEAT DISHES

Georgian-style solyanka <i>fried pieces of beef with onions, tomatoes and spices</i>	5400	Branded horse meat steak <i>with wilted spinach</i>	10600
Ojahuri with lamb/veal <i>with potatoes, vegetables, herbs and spices</i>	5300	Rib eye steak	11700
Chashushuli <i>stewed veal pulp with vegetables and herbs</i>	4900		
Megrelian-style cheeks <i>calf cheeks stewed in nut-tomato sauce with herbs and spices</i>	3900		
Beshbarmak	9100		
Beef stroganoff with mashed potatoes	5900		
NEW Braised Veal with Tkemali Sauce	5700		
NEW Shredded Beef with Bazhe Sauce	5200		
NEW Cheeks in Demi-Glace Sauce & Smoked Mashed Potatoes	6900		



SHISH-KEBABS

Rack of lamb	8500	Chicken lulah-kebab	3200
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	5700	Lamb seeds-ribs	5900

POULTRY DISHES

Gali-style tsitsila on a flatbread 8100

Crispy chicken with branded sauce 8200

Chakhokhbili
stewed chicken in tomato, spices and herbs sauce 3300

Chkmeruli
fried chicken in creamy garlic sauce 8100

Chicken cutlets with mashed potatoes 4500

Chicken kebab 4100

NEW Sous-Vide Chicken with Broccoli & Grassy Cream 7500



FISH DISHES

Dorada on coals 8700

Batumi-style dorada 9800
dorada, pickled in Georgian herbs and Svan salt, stuffed with tomatoes, nut paste

Trout in crispy pita bread 8200

Halibut in walnut sauce with spinach 10500

Salmon with bulgur 9900

Salmon on coals 9800

Fish balls with oyster mushrooms and tarragon 6600

Sea bass on coals 8700

Salmon in grape leaves 9900

Ojahuri with seafood 6900

NEW Sea Bass with Romesco Sauce 9900



GARNISHES

Mixed vegetables on coals	2900	Zucchini on coals	1400
Bell pepper on coals	1600	Fried potatoes with oyster mushrooms	2200
Tomatoes on coals	1400	French fries	1900
Potatoes on coals	1400	Mashed potatoes	1400
Champignons on coals	2200	Steamed rice	1500
Eggplant on coals	1400		

SAUCES

Satsebeli	500	Adjika green	500
Tkemali	500	Narsharab	700
Adjika red	500	Matsoni	500



SHARING PLATES

Assorted kebabs small

*lamb rack, horse meat kebab,
chicken lulah, veal lulah*

28000

Assorted kebabs large

*Lamb rack, horse meat kebab,
chicken lulah, lamb lulah,
lamb meat kebab, veal kebab*

42000

Meat sharing plate

*veal lulah, lamb lulah, lamb rack,
veal kebab, horse meat kebab, chicken*

39000

Grilled piglet

120000

Baked duck with apples/quince

65000

Grilled lamb

155000

NEW Whole baked salmon

160000

Beshbarmak sharing plate

29000

Adjarian-style khachapuri

15000



DESSERTS

Homemade cake with cherries and pistachios	3000	Homemade nuts with condensed milk <i>with walnuts, cocoa and butter cream</i>	2900
Carrot cake	3500	Profiteroles	3200
Honey cake	3000	Chocolate fountain	4500
Napoleon	3990	Sour cream pie	4700
"Manana" branded dessert <i>delicate dessert of matsoni, with honey and walnuts</i>	2800	Baklava	3000
Caramelized quince with lavender and frangipane <i>served with ice cream balls</i>	3400	Ice cream assorted	1700
Burnt cheesecake with "Isabella"	3100	Assorted fruit	7900
		Berry plate	37000
		Churchkhela	5000
		Ricotta ponchitto	3500



CHILDREN'S MENU

Borshch for children	900	Pasta "Airplane"	2600
Vareniki with cherries	2500	Dumplings "Traffic light"	2000
Vareniki with sulguni	2500	Soup with meatballs	1300
Quake burger	4700	Children's Adjarian-style khachapuri	2200
Chicken cutlets with mashed potatoes	2300	Children's chicken kebab	2500

