

BREAKFAST

HOME-STYLE OMELETTE 4200

turkey ham, mushrooms, tomatoes, sulguni cheese, onions

SCRAMBLE WITH SALMON AND HOMEMADE BREAD 6600

GEORGIAN BREAKFAST WITH SHRIMP, FETA AND POACHED EGG 6400

GEORGIAN-STYLE SHAKSHUKA 3800

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

PANCAKES WITH MEAT 4800

traditional pancakes with beef, served with sour cream

POTATO PANCAKES WITH ZUCCHINI, SALMON AND POACHED EGG 5500

HOMEMADE YOGURT WITH CHIA AND BERRIES 4500

CHEESECAKES 5200/5900

choice of: classic / wit berries

COTTAGE CHEESE PUDDING 4800



Potato pancake s with zucchini, salmon and poached egg

Manana wants it

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 restaurant

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

SALADS



Salad with Ripe Tomatoes and Feta

NEW SALAD WITH RIPE TOMATOES AND FETA 5200

NEW SALAD WITH LIGHTLY SALTED TROUT, AVOCADO, AND ORANGE 8500

BURRATA WITH TOMATOES AND GREENS 6800

GEORGIAN-STYLE VEGETABLE SALAD 3200
cucumbers, tomatoes, red onion, chili pepper, herbs

DRIED BEETROOT SALAD 3700
with tender mousse and crunchy peanuts

CRISPY EGGPLANT SALAD WITH TOMATOES AND TENDER MOUSSE 4600
spicy crispy eggplant in Sweet chili sauce, tomatoes, red onion, mint, cilantro, with tender mousse

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 4200

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

VEGETABLE SALAD WITH WALNUTS 3800

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

VEGETABLE SALAD WITH WHITE BEANS AND OYSTER MUSHROOMS 4600



Dried beetroot salad

SALADS

TBILISI-STYLE SALAD

5900

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

TOMATOES AND AVOCADO SALAD

4600

with bell pepper and crispy cucumbers

CAESAR WITH CHICKEN/ SHRIMP

5700/
7300

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

ARUGULA AND SHRIMP SALAD

6300

WARM SALAD WITH HORSE MEAT AND TONGUE

7300

*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

NEW NADUGI WITH SHRIMP AND TOMATOES 5100

SEASONAL VEGETABLES AND HERBS 5900

MIXED MEATS 13900

tongue, chicken roll, boiled kazy, smoked kazy

HOMEMADE PICKLES 6100

pickled cucumbers, tomatoes, Georgian cabbage, pickled garlic, Cayenne pepper

FRIED EGGPLANT ROLLS 3900

with walnuts, adjika and herbs

AJAPSANDAL 4400

SATSIVI WITH CHICKEN 3700

chicken breast sous-vide in bazhe sauce with walnuts

GEBZHALIA 5200

cheese roll with mint and matzoni



PLATTER OF APPETIZERS 14500



CHEESE ASSORTMENT BY MOUNTAIN BRIE 23500

Caciocavallo, caciotta with truffle / walnut / pistachio

HUMMUS WITH MATZON & RED ADJIKA 3400

BEEF CARPACCIO 11500

MIXED PKHALI 5950

6 types of pkhali with homemade bread



- IN-HOUSE DAIRY MOUNTAIN BRIE

Platter of Appetizers



SPINACH PKHALI	3200	EGGPLANT PKHALI	3000
STRING BEAN PKHALI	2400	BELL PEPPER PKHALI	3000
BEETROOT AND CABBAGE PKHALI	2400	MUSHROOM PKHALI	3600

served with homemade bread
pomegranate and grated nuts

HOT SNACKS

 FRIED SULUGUNI WITH RASPBERRY SAUCE	4200	LOBIO KHARKALIA	5800
		<i>beans stewed with onions, herbs and spices</i>	
DOLMA WITH CREAM SAUCE AND TARRAGON OF LAMB/VEAL"	4950	MEGRELIAN-STYLE LOBIO	2400
<i>with smoked cheese and cream sauce and tarragon added</i>		<i>red beans with spices and herbs</i>	
CRISPY OYSTER MUSHROOMS	4200	 MCHADI WITH SULGUNI CHEESE	6200
		<i>Georgian cornmeal tortillas</i>	
CHAMPIGNONS ON KETSI	4950	FRIED SULGUNI WITH TOMATOES	4900
CRISPY SHRIMP	8300		
SHRIMP WITH SPICES	13500		

TILI-TILI TESTO

CHEBUREK 2800

- VEAL
- LAMB

QUTABS

- WITH LAMB/VEAL 2600
- WITH HERBS 1800
- WITH TARRAGON AND CHEESE 2600
- WITH POTATOES 1800

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 5300

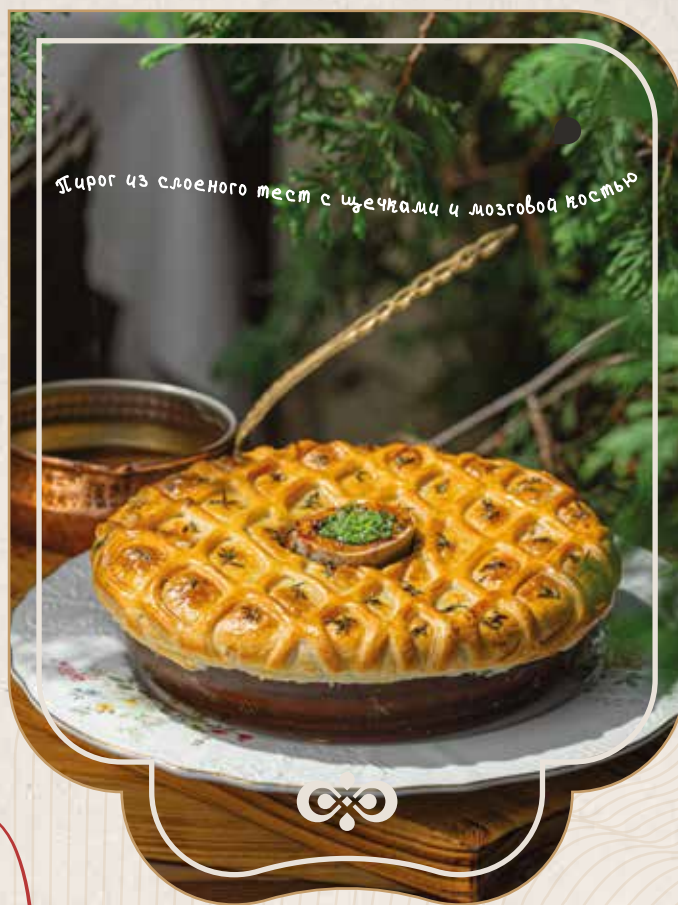
in the shape of a boat, with sulguni cheese, Imeretian cheese and egg

KHACHAPURI ON THE GRILL 4600

KHACHAPURI WITH PEARS & DORBLU CHEESE 6300

NEW OSSETIAN PIE WITH DZHUSAI 4500

NEW KHACHAPURI WITH LAMB SHANK 17500



LOBIANI IN A PUFF PASTRY 3200

PUFF PASTRY PIE WITH CHEEKS AND MARROW BONE *new* 8900

All khachapuri feature
Mountain Brie cheese



- IN-HOUSE DAIRY MOUNTAIN BRIE

KHINKALI

MINI KHINKALI WITH MUSHROOMS AND TRUFFLE 3900

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

NEW BATON OF KHINKALI 6500

KVERY WITH CHEESE AND HOMEMADE SOUR CREAM 4800

KHINKALI MIX WITH BEEF AND LAMB 850

KHINKALI BEEF/LAMB 850

KHINKALI WITH CHAMPIGNONS 850

KHINKALI WITH CHICKEN 850

KHINKALI FRIED BEEF/LAMB 950



Baton of Khinkali

SOUPS

NEW GAZPACHO WITH STRACCIATELLA AND SHRIMP 5300

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 6200

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

HOMEMADE NOODLES WITH CHICKEN 3000

FISH SOUP 3900

with vegetables and quenelle of pike perch and salmon

PRESIDENTIAL BORSHCH 4200

classic borschch with horse meat medallions

NEW OKROSHKA WITH CHICKEN / BEEF TONGUE 3000/3500

TOM YUM 6300

served with rice

Gazpacho with Stracciatella and Shrimp



- IN-HOUSE DAIRY MOUNTAIN BRIE

HOT MEAT DISHES

NEKNI LAMB IN GEORGIAN STYLE 12200

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*

BRAISED LAMB SHANK *new*

5500

*with Mashed Potatoes
and Baby Spinach*

BESHBARMAK

10500

MEGRELIAN-STYLE CHEEKS

5500

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

BEEF STROGANOFF WITH MASHED POTATOES

6700

CHEEKS IN DEMI-GLACE SAUCE & SMOKED MASHED POTATOES

7800

BRANDED HORSE MEAT STEAK

11600

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

CHICKEN LULAH-KEBAB	3800
LAMB LULAH-KEBAB	4700
VEAL LULAH-KEBAB	5100
HORSE MEAT LULAH-KEBAB	4900

POULTRY

GALI-STYLE TSITSILA ON A FLATBREAD	9300
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CRISPY CHICKEN WITH BRANDED SAUCE	8800
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CHAKHOKHBILI	3500
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*stewed chicken in tomato,
spices and herbs sauce*

CHKMERULI	9300
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fried chicken in creamy garlic sauce

CHICKEN CUTLETS WITH MASHED POTATOES	5200
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NEW GRAND CHAKHOKHBILI FROM THE OVEN	10500
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a dish for 2-3 persons



Хрустящая цыпленок с фирменным соусом

FISH



NEW FISH PATTIES IN OUR SIGNATURE SAUCE	10500
DORADA ON COALS	11500
NEW TROUT WITH SATSIVI SAUCE AND BABY SPINACH	11700
PRAWNS IN CHKMERULI	8200
SALMON WITH VEGETABLES	13900
BATUMI-STYLE DORADA	11500
<i>dorada, pickled in Georgian herbs and Svan salt, stuffed with tomatoes, nut paste</i>	
TROUT IN CRISPY PITA BREAD	9600
SALMON ON COALS	10500
SEA BASS ON COALS	11500

SAUCES

SATSEBELI	500	ADJIKA GREEN	800
TKEMALI	800	NARSHARAB	1000
ADJIKA RED	1000	MATSONI	500

SIDE DISHES

CRISPY VEGETABLES WITH SATSIVI SAUCE	3200	EGGPLANT ON COALS	1800
MIXED VEGETABLES ON COALS	3900	ZUCCHINI ON COALS	1500
BELL PEPPER ON COALS	2000	FRIED POTATOES WITH OYSTER MUSHROOMS	2900
TOMATOES ON COALS	1500	FRENCH FRIES	1900
POTATOES ON COALS	1500	MASHED POTATOES	1400
CHAMPIGNONS ON COALS	3200	STEAMED RICE	1500

SHARING PLATES

GRILLED MEAT PLATTER 72500

rack of lamb, 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 205000

WHOLE BAKED SALMON 172000

GRILLED FISH PLATTER 39900

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

BESHBARMAK SHARING PLATE 35000

ADJARIAN-STYLE KHACHAPURI 20500



CHILDREN'S MENU

BORSHCH FOR CHILDREN 1600

VARENIKI WITH CHERRIES 3300

QUAKE BURGER 5300

CHICKEN CUTLETS WITH MASHED POTATOES 2400

PASTA "AIRPLANE" 2700

DUMPLINGS "TRAFFIC LIGHT" 2800

SOUP WITH MEATBALLS 1400

CHILDREN'S ADJARIAN-STYLE KHACHAPURI 3200

CHILDREN'S CHICKEN KEBAB 2800

DESSERTS

CHOCOLATE CAKE

4000

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

NEW PAVLOVA WITH SEASONAL BERRIES

7200

GRAND CREME BRULEE WITH VANILLA AND RED CURRANT

7200

NEW TART WITH SEASONAL BERRIES

3400

TIRAMISU

4500

HOMEMADE CAKE WITH CHERRIES AND PISTACHIOS

3000

HONEY CAKE

3000

NAPOLEON

3990

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



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

5800