

BREAKFAST

HOME-STYLE OMELETTE 4200

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

PANCAKES WITH MEAT 4800

traditional pancakes with beef, served with sour cream

POTATO PANCAKES WITH ZUCCHINI, SALMON AND POACHED EGG 5500

NEW HOMEMADE YOGURT WITH CHIA AND BERRIES 4500

CHEESECAKES 5200/5900

choice of: classic / wit berries

COTTAGE CHEESE PUDDING 4800

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



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

ATSETSILI SALAD NEW 5600

lettuce, eggplant, bell pepper, chicken fillet

BAKED EGGPLANT NEW AND FETA SALAD 6900

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



SALADS

TBILISI-STYLE SALAD

5900

fried beef tenderloin, vegetables, herbs, nut sauce

CAESAR WITH CHICKEN/ SHRIMP

5700/
7300

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

WARM SALAD WITH HORSE MEAT AND TONGUE

7300

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

TOMATOES AND AVOCADO SALAD

4600

with bell pepper and crispy cucumbers

ARUGULA AND SHRIMP SALAD

6300

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 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

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 ADJIK 3400

BEEF CARPACCIO 11500

MIXED PKHALI 5950

6 types of pkhali with homemade bread

Champignons on Ketsi



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

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

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

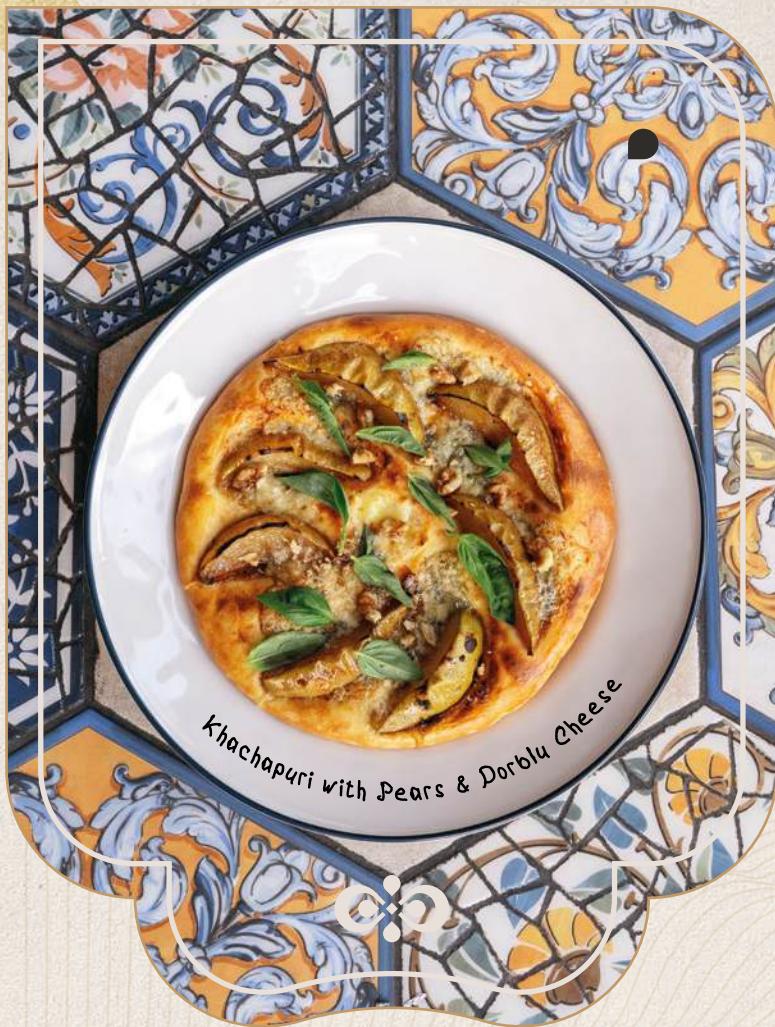
with homemade cheese and young sulguni

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



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 3900

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

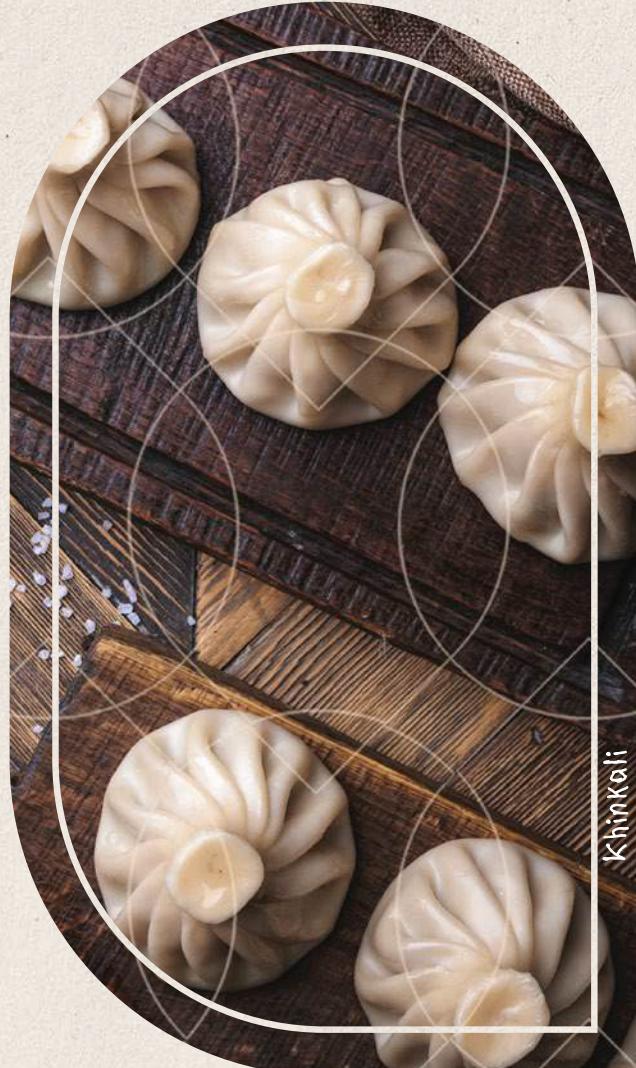
KVERY WITH CHEESE AND HOMEMADE SOUR CREAM 4800

KHINKALI BEEF/LAMB 850

KHINKALI WITH CHAMPIGNONS 850

KHINKALI WITH CHICKEN 850

KHINKALI FRIED BEEF/LAMB 950



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 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 borshch with horse meat medallions

TOM YUM 6300

served with rice

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

MEGRELIAN-STYLE CHEEKS

5500

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

BEEF STROGANOFF WITH MASHED POTATOES 6700

BRAISED VEAL WITH TKEMALI SAUCE 7200

CHEEKS IN DEMI-GLACE SAUCE & SMOKED MASHED POTATOES 7800

BRANDED HORSE MEAT STEAK 11600

with wilted spinach

RIB EYE STEAK 12500



KEBABS

RACK OF LAMB	8800
CHICKEN KEBAB	4100
VEAL KEBAB	6900
LAMB MEAT KEBAB	5900
HORSE MEAT KEBAB	6900
<small>NEW</small> KEBAB WRAPPED IN LAVASH	4500
CHICKEN LULAH-KEBAB	3800
LAMB LULAH-KEBAB	4700
VEAL LULAH-KEBAB	5100
HORSE MEAT LULAH-KEBAB	4900

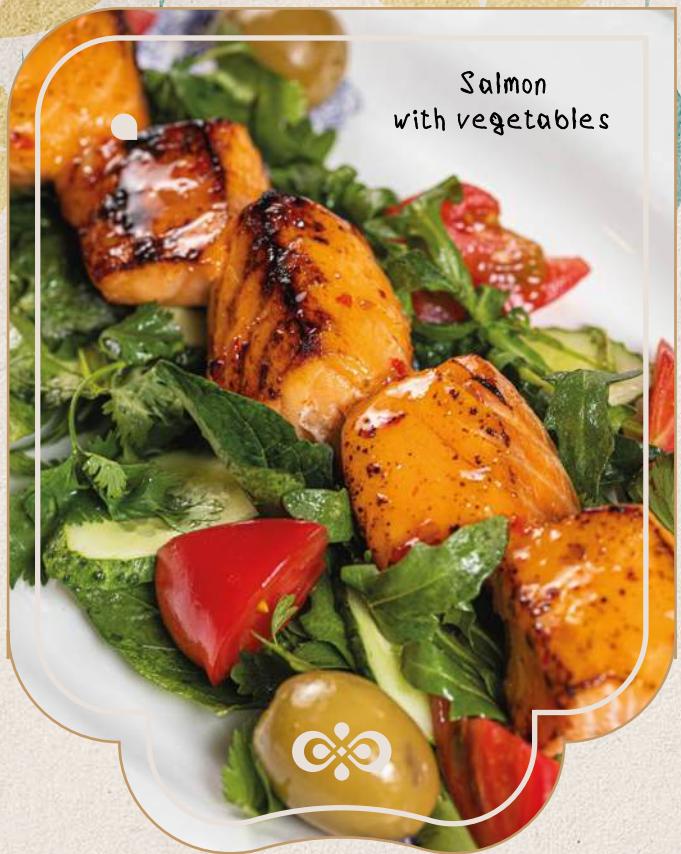


POULTRY

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

CHKMERULI	9300
<i>fried chicken in creamy garlic sauce</i>	
CHICKEN CUTLETS WITH MASHED POTATOES	5200
SOUS-VIDE CHICKEN WITH BROCCOLI & GRASSY CREAM	7900

FISH



DORADA ON COALS 11500

NEW PRAWNS IN CHKMERULI 8200

NEW SALMON WITH VEGETABLES 13900

BATUMI-STYLE DORADA 11500

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

TROUT IN CRISPY PITA BREAD 9600

SALMON ON COALS 10500

SEA BASS ON COALS 11500

SAUCES

SATSEBELI 500 ADJIK GREEN 800

TKEMALI 800 NARSHARAB 1000

ADJIK RED 1000 MATSONI 500

SIDE DISHES

NEW 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, 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 205000

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

PASTA "AIRPLANE"

2700

VARENIKI WITH CHERRIES

3300

DUMPLINGS "TRAFFIC LIGHT"

2800

QUAKE BURGER

5300

SOUP WITH MEATBALLS

1400

CHICKEN CUTLETS WITH MASHED POTATOES

2400

CHILDREN'S ADJARIAN-STYLE KHACHAPURI

3200

CHILDREN'S CHICKEN KEBAB

2800

DESSERTS

NEW CHOCOLATE CAKE	4000
GRAND CREME BRULEE WITH VANILLA AND RED Currant	7200
TIRAMISU	4500
HOME MADE 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?



BURNT CHEESECAKE WITH "ISABELLA"	3400
HOME MADE NUTS WITH CONDENSED MILK	3500
<i>with walnuts, cocoa and butter cream</i>	
PROFITEROLES	3200
CHOCOLATE FONDANT	5300
ICE CREAM ASSORTED	1900
ASSORTED FRUIT	12500
BERRY PLATE	39000
CHURCHKHELA	5800