

# 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 it*

## 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



*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

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





# SALADS



Burrata with tomatoes and greens

## ATSETSILI SALAD NEW 5600

lettuce, eggplant, bell pepper, chicken fillet

## BAKED EGGPLANT AND FETA SALAD NEW 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



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



Warm salad with horse meat and tongue



# 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

**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 ADJIKA** 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

*beans stewed with onions,  
herbs and spices*

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

4950

*with smoked cheese and cream sauce  
and tarragon added*

MEGRELIAN-STYLE LOBIO

2400

*red beans with spices and herbs*

CRISPY OYSTER MUSHROOMS

4200

MCHADI WITH SULGUNI CHEESE

6200

*Georgian cornmeal tortillas*

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*

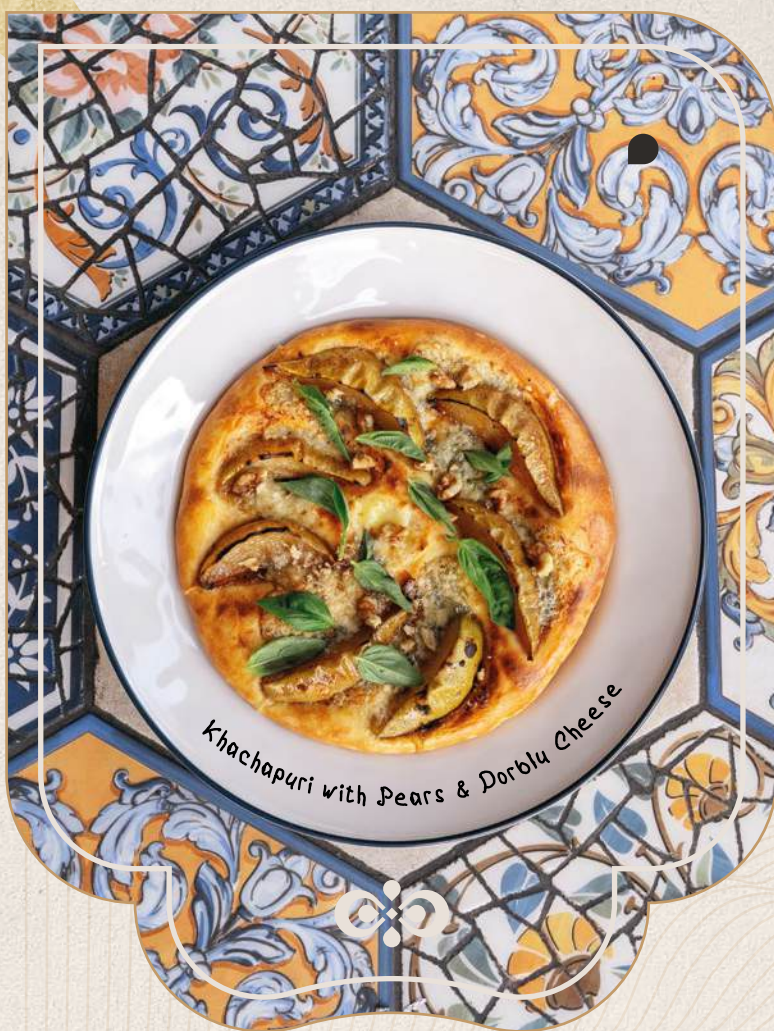
## ADJARIAN-STYLE KHACHAPURI 5300

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

## KHACHAPURI ON THE GRILL 4600

## KHACHAPURI WITH PEARS & DORBLU CHEESE

6300



## 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

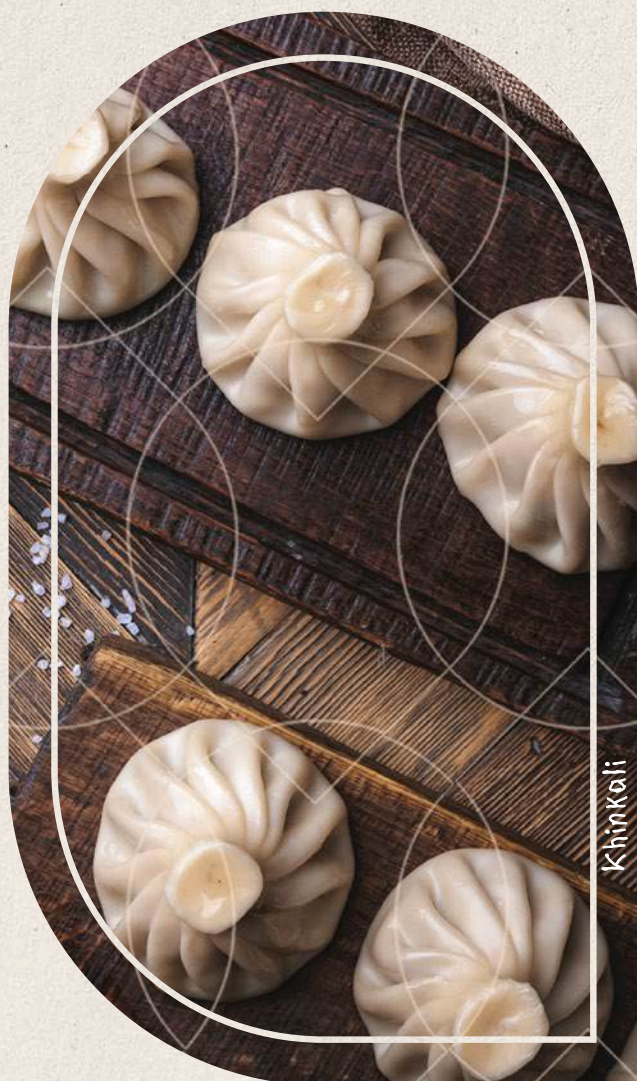
## KHINKALI WITH CHAMPIGNONS 850

## KHINKALI WITH CHICKEN 850

## KHINKALI FRIED BEEF/LAMB 950



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 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*

## 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**



*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
<b>NEW</b> KEBAB WRAPPED IN LAVASH	4500
CHICKEN LULAH-KEBAB	3800
LAMB LULAH-KEBAB	4700
VEAL LULAH-KEBAB	5100
HORSE MEAT LULAH-KEBAB	4900



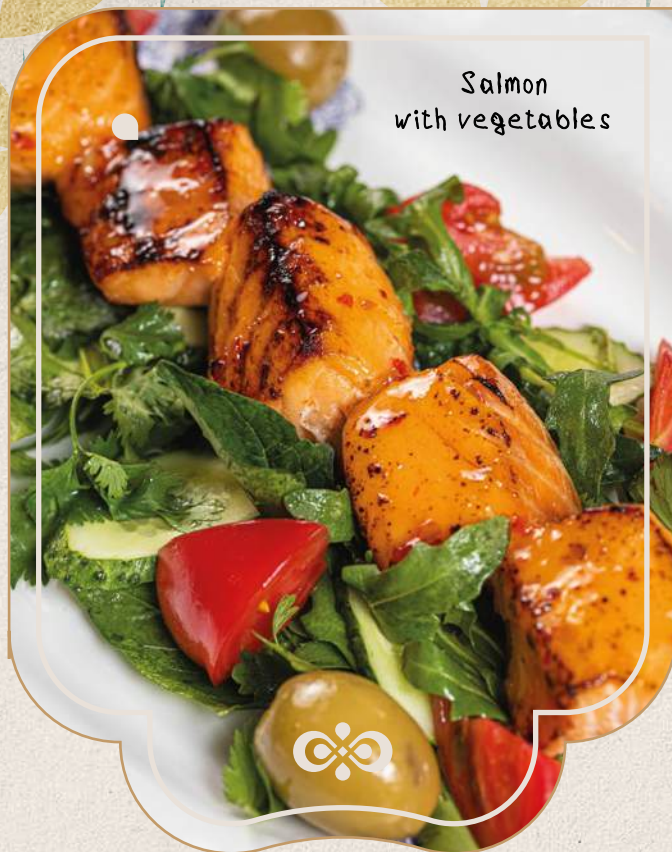
# POULTRY

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

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



# FISH



Salmon  
with vegetables

**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 **ADJIKA GREEN** 800

**TKEMALI** 800 **NARSHARAB** 1000

**ADJIKA RED** 1000 **MATSONI** 500

# SIDE DISHES

**NEW CRISPY VEGETABLES  
WITH SATSIVI SAUCE** 3200

**MIXED VEGETABLES ON COALS** 3900

**BELL PEPPER ON COALS** 2000

**TOMATOES ON COALS** 1500

**POTATOES ON COALS** 1500

**CHAMPIGNONS ON COALS** 3200

**EGGPLANT ON COALS** 1800

**ZUCCHINI ON COALS** 1500

**FRIED POTATOES  
WITH OYSTER MUSHROOMS** 2900

**FRENCH FRIES** 1900

**MASHED POTATOES** 1400

**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

## 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

**NEW CHOCOLATE CAKE** 4000

**GRAND CREME BRULEE WITH VANILLA AND RED CURRANT** 7200

**TIRAMISU** 4500

**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?



**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