

**SPECIALTIES FROM LAMB**

(for this dishes we use high quality lamb,  
which is grown specifically for us by the farmers)

	g	price, UAH
Mutton blade baked with apple and Georgian spices (we recommend this meal for two)	100	136*
Ossobuco in the Caucasian recipe with mashed potatoes	300/130	362
Grilled rack of lamb from 12 ribs (we recommend this meal for two)	560	1780
Caucasian lamb pilaf in a cauldron (every Thursday and Friday the Chef prepares a delicious lamb pilaf in a cauldron)	400/100	295
Lamb roasted on a spit by an ancient Caucasian recipe (every Saturday and Sunday we prepare a lamb on a spit for you and serve it with herbs and onions)	100	136*
Big Caucasian pilaf, baked in a dough in the Purne oven (every Saturday and Sunday we cook this dish for you and treat wine)	800/100	395
The fragrant shurpa of a young lamb, cooked in a cauldron (every Saturday and Sunday the chef cooks the most delicious shurpa. We recommend this meal for two persons)	1000	485

**HOMEMADE DRINKS**

Berry juice	250/1 l	46/184
Ayran with herbs (fermented beverage based on homemade yoghurt)	250	68
Homemade yoghurt Matsoni	250	68
Homemade Lemonade in assortment	1 l	175

**SALADS**

Labne – young cheese with three kinds of tomatoes	250	198
Kolheed salad with fresh vegetables and walnut dressing	200	154
Red tomatoes and Imereti cheese salad with basil and coriander sauce	210	163
Salad with turkey cooked on the grill and the Georgian cheese Gooda	220	184
Salad with trout, with green salad and Georgian cheese nadugi	220	198

**CAUCASIAN CHEESES AND DELI MEATS**

Caucasian assorted cheese (Imereti cheese, home suluguni, cheese nadugi with Caucasian spices, Georgian smoked cheese, sheep's cheese, walnuts, grapes)	320/180/50	385
Caucasian meat delicacies (basturma sudzhuk, home-baked ham, chicken roll, bacon with Georgian spices and homemade adzhika)	330/30	345

\* — price per 100 g

**APPETIZERS**

	g	price, UAH
Special Chef pate of turkey liver with crispy toast and tangerine sauce	90/60/30	145
Caucasian assorted pickles and marinades (cask red tomatoes, pickled green tomatoes, sauerkraut, pickles, leek, garlic, plum, pickled peppers)	500	176
Jonjoli with red onions – salted flower buds that grow only in the Caucasus	100	116*
Babaganush – a tender appetizer of eggplant	150/15	156
Smoked roe from vegetables	250	156
Humus with fresh vegetables	150/200	198
Satsivi with duck (famous Georgian dish – walnut sauce with herbs, spices and duck fillet)	200	195
Vegetable plate with aromatic herbs	470	176
Platter of Georgian snacks (rolls of eggplant, eggplant with cheese nadugi, pkhali spinach, beets and lobio, hot pepper with nadugi cheese)	350/20	264

**KHINKALI AND DISHES FROM THE GEORGIAN WOOD ROASE PURNE**

Authentic Georgian wood stone Purne – our pride. Dishes from Purne oven have excellent taste, and carry the secret of health and longevity Highlanders

Khinkali with veal and pork	80/1 piece	26
Khinkali with lamb	80/1 piece	26
Khinkali with turkey roasted on a grill	200/3 piece	168
Khinkali with three types of Georgian cheeses	500	189
Puffed Khachapuri	300	142
Gurian pie with Matsoni sauce	300/50	147
Adzharian Khachapuri	400	159
Megrel Khachapuri	350	148
Khachapuri-Kubdari with lamb	350	179

**HOT APPETIZERS**

Chebureks with veal and pork	260	115
Chebureks with lamb	260	115
Lavash-khorovats (armenian lavash with cheese suluguni, greens and tomatoes, cooked over charcoal)	180	108
Eggplants Puccholia with tomatoes and cheese mix	400	209
Georgian lobio (traditional dish of red beans with walnuts and herbs)	250/50	126
Grilled dolma with lamb	180/50	168

**SOUPS**

Lamb Kharcho	300	135
Lagman with homemade noodles and veal	300	129
Chihirtma – flavored chicken soup	300	134

\* – price per 100 g

<b>POULTRY DISHES</b>	g	price, UAH
Chicken Tapaka roasted to fragrant crust with garlic	100	117*
Chkmeruli chicken fried in a Georgian ketsi, served with creamy garlic sauce	100	157*
Quail in Guria style with blackberry sauce	180	256
<b>DISHES FROM OPEN FIRE</b>		
Assorted shashlyk plate (shashlyk of pork, veal, chicken, lamb chalagach and quail in Guria style with satsibeli and herbs sauce)	1000	1750
Turkey liver and heart roasted on open fire	175/40/50	187
Chicken Shashlyk	180	186
Turkey kebab	180	198
Lamb kebab	180	231
Pork Shashlyk	180	237
Veal Shashlyk	180	385
Rack of veal	180	395
Rack of lamb	180	498
<b>FISH DISHES</b>		
River trout with spinach and cheese suluguni cooked on the grill	100	172*
Perch and pike perch with Kindzmari sauce	175/50/50	309
<b>GARNISHES</b>		
Pan fried potatoes	200	78
Grilled vegetables	300	159
<b>SAUCES</b>		
Homemade Adjika	50	55
Tkemali of plum	50	55
Red plum tkemali	50	55
Satsebeli	50	55
Narsharab	25	55
<b>DESSERTS</b>		
Napoleon with delicate cream and plum sauce	180/30	124
Honey cake with Borjomi cones	230	126
Gentle honey baklava with walnuts	120	156
Zgapari cake – chocolate dessert with custard and walnuts	160	132
A plate of Georgian delicacies (churchkhela and gozinaki, Caucasian dried fruits)	365	325
Ice-cream and sorbet in assortment	50	48

*Our products may contain allergens. More detailed information on the composition of the dishes and the allergens that they may contain you will get in the corner of the consumer.*

\* — price per 100 g