



APPETIZERS

Farm vegetables with guacamole sauce 420g	590
Hummus with sun dried tomatoes and cheese mousse 200g	450
Georgian kimchi tomatoes with pineapple and mint 200g	390
Beetroot with smoked duck and suluguni cheese 135g	320
Trout ceviche 100g	380
Halibut pate with olive tapenade and shrimp chips 85g	490
Beef tartare with potato rolls and hollandaise sauce 140g	630
Chicken liver pate with wine jelly, grated macadamia nuts and orange chutney 185g	750
Burrata with tomatoes and pesto 220g	830

ASSORTED SAUSAGES & MEATS

Chorizo sausage 50g	300
Parma ham 50g	400
Smoked duck fillet 50g	350
Beef jerky 50g	200



ASSORTED CHEESES

Pomodoretto with tomatoes 50g	250
With blue mold 50g	230
With walnut 50g	180
Parmesan 50g	350
Montasio with black truffle 50g	320

Bread basket / fragrant butter 270g	280
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HOT APPETIZERS

Lobio with herbs and nuts 220/50g	300
Mushrooms baked with suluguni cheese and dor blue mousse 235g	650
Ravioli with Adyghe cheese and potato mousse 200g	480
Crispy eggplant and shrimp appetizer with sweet chili dressing 135g	850
Fried red mullet 125g	390
Fish croquettes with spicy sauce 230g	750
Cabbage with truffle sauce 260g	480
Dolma in grape leaves with tsakhton sauce 190/50g	790

SALADS

Fresh vegetables with Guda cheese, herbs and Kakhetian oil 270g	410
From fresh vegetables with dressing of your choice (Kakhetian oil, olive oil, homemade sour cream) 280g	350
Couscous with vegetables, mint and pomegranate sauce 260g	380
Fried eggplant with cherry tomatoes, walnuts and cilantro 310g	650
Crab meat, spinach, fresh and goji berries, walnut dressing 160g	880
Smoked trout, avocado, stewed potatoes, red caviar and ponzu sauce 220g	750
Beef tongue, smoked potatoes, fried oyster mushrooms, tomatoes and polento mousse 300g	650

GRILL

SHASHLIK	Chicken thigh 100g	310	LYULYA - KEBAB	Hen 180/130g	590
	Pork neck 100g	340		Mutton 180/130g	890
MEAT	Grain-fed machete 100g	700	FISH, SEAFOOD	Farm trout 1 piece	770
	Rib eye prime grain-fed beef 100g	1200		Mackerel 100g	280
	Pork ribs 100g	300		Sterlet on the bone 100g	870
	Rack of lamb 100g	900		King prawns 100g	750
	Lamb tenderloin 100g	990			

SAUCES

Tkemali 50g	150
Adjika 50g	150
Narsharab 50g	150
Creamy with porcini mushrooms 50g	150
Black pepper 50g	150



Point your smartphone camera at the QR code and download the permanent guest card

SOUPS

Okroshka with kefir and turkey ham 360/40g	390
Okroshka with kefir and chicken fillet 360/40g	410
Gazpacho with Parma ham, strawberries and pumpkin seeds 280g	450
Borscht with red beans and smoked sour cream 370g	590
Shchi with chanterelles and Murmansk cod 365g	720
Lyvzha with beef cheeks 440g	890

HOT DISHES

Charcoal cod with Black Sea mussels, red caviar and parsnip puree 220g	990
Halibut with mashed cauliflower, mushrooms and ponzu sauce 220g	1150
Sterlet with fried wild garlic with garlic puree 250g	1250
Chicken with Idaho potatoes and Bage sauce 485/50g	890
Chopped beef cutlet with cheese 370g	1500
Braised beef with bone marrow, caramelized carrots, parsley cream and parsnip puree 350g	990
Veal liver with mashed potatoes and fried onions 300g	680
Beef rib in black pepper sauce 100g	550
Beef cheeks with celery puree and pine nuts 295g	1250

GARNISHES

Grilled vegetables 245g	450	Fried spinach with raisins and nuts 120g	330
Baked potatoes 160g	200	Mashed potatoes 150g	300
Wild rice 150g	420		

SPECIAL OFFER

Shu borodino	
- with red caviar 1 piece / 27g	230
- with sterlet caviar 1 piece / 25g	680
- with smoked trout 1 piece / 30g	150

DOUGH - BOIL

KHINKALI

Classic khinkali with veal and tsakhton sauce 3 pieces (270/50g)	450
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KHACHAPURI

Khachapuri on the grill 165/135g	680
Khachapuri on the grill with tongue 190/135g	790
Adjarian Khachapuri	
- with suluguni cheese and egg 400g	510
- with dor blue cheese, pomegranate and pine nuts 400g	620

OSSETIAN PIE

- with potatoes and cheese 390g	350
- with beet tops 380g	420
- with minced beef 380g	580

DESSERTS

Mousse with macadamia nuts, coconut caramel, banana bread and coffee ice cream 220g 550

Meringue milfeiy with praline pecan and fresh raspberries 200g 550

Dessert chocolate coffee mousse 200g 580

Dessert Honey with pumpkin ground 120/50g 350

ICE CREAM

Thyme 50g	200
Cognac 50g	200
Koфе 50g	200

SORBET

ГPear – Earl Gray 50g	200
Lemon 50g	200
Mango 50g	200

FRUITS

Orange 100g	60
Apple 100g	70
Pear 100g	130
Grape 100g	150
Kiwi 100g	130
Pineapple 100g	200
Grapefruit 100g	200

FRESH JUICE

Apple Orange Carrot 250ml	300
Celery 250ml	350
Grapefruit 250ml	400
Pineapple Pomegranate 125ml	400

If you have an allergy, tell your waiter about it. The control menu can be found at the cafe manager. You can get acquainted with the calorie table in the Consumer's Corner.