


Mamaliga (in Mengrelian Gomi) <i>(hard boiled maize cereal)</i>	200
Elardghi..... <i>(Gomi with suluguni cheese)</i>	230
Beverage from the chef Airan.....	110
Coffee made on hot sand.....	150


COLD STARTERS AND SALADS

 Georgian vegetable salad with spices.....	210
 Georgian vegetable salad with nut <i>(sliced cucumbers and tomatoes with walnuts, Caucasian spices and fresh herbs)</i>	220
Vegetable salad cooked on coal with garlic and spices.....	220
Gallic salad..... <i>(boiled potatoes, fresh tomatoes, cucumbers and pieces of chicken with mayonnaise sauce)</i>	230
 Satsivi <i>(chicken with nut sauce)</i>	210
Salmon bagha..... <i>(pieces of salmon with nut sauce)</i>	270
 Kalmakhi kinz-dzmarshi <i>(trout fillet with vinegar sauce, walnuts and cilantro)</i>	280
Gebghalia..... <i>(rolls of suluguni cheese with mint and sauce Matsoni)</i>	230
 Phali..... <i>(minced cabbage and beet collops with walnuts)</i>	210
 Spinach phali.....	210
 Eggplants fried with nuts.....	300
 Rajma with walnuts and Georgian spices.....	230
 Runner bean salad.....	180
Beet root paste (grandmother's recipe).....	160
Suluguni Lasurad..... <i>(cheese hinkali with mint sauce and decorated with cheese noodles)</i>	270
Assorted home made cheese..... <i>(suluguni, smoked cheese, cottage cheese Nadugi)</i>	370
Cottage cheese with mint sauce.....	170
Suluguni cheese.....	200
Smoked Suluguni cheese.....	260
Chicken roll.....	270
Boiled neat's tongue.....	290
Baked ham.....	350
Roast beef.....	400
 Home made pickles..... <i>(soft-salted cucumbers and tomatoes)</i>	260
 Pickles from the barrel..... <i>(canned garlic, wild leek, brown tomatoes, hotpepper)</i>	300
Season vegetables and herbs.....	260

HOT STARTERS






 Mchadi with Suluguni Cheese	170
 Mengrelian lobio	190
<i>(boiled kidney beans with spices and herbs)</i>	
 Lobio Harkalia	220
<i>(kidney beans fried with onion, spices and herbs)</i>	
Dolma	240
<i>(traditional Armenian dish. Minced meat in grape leaves served with garlic sauce)</i>	
Achma	240
<i>(home made double cake with suluguni cheese)</i>	
Adjapsandal	250
<i>(vegetable ragout made of eggplants, potatoes and tomatoes)</i>	
Mengrelian khachapuri	290
<i>(home made pie with suluguni cheese)</i>	
Adjarian khachapuri	320
<i>(boat shape pies with suluguni cheese and egg)</i>	
Gurijan khachapuri	270
<i>(pies with suluguni cheese and hard boiled egg)</i>	
Imeretian khachapuri	250
<i>(home made pie)</i>	
Ossetian pie	250
<i>(potato pie)</i>	
Lobiani	250
<i>(rajma pie)</i>	
Fried suluguni cheese with fresh tomatoes	280
Kutabi with meat	230
Kutabi with cheese	210
Kutabi with potatoes	190
Kutabi with herbs	190
Chebureki	230
<i>(meat pasty)</i>	
Chebureki	190
<i>(cheese pasty)</i>	
Beef samosa	140
Mutton samosa	150

SOUPS


 Harcho	220
<i>(traditional Georgian spiced soup)</i>	
Hashlama	330
<i>(clear soup with herbs, pieces of boiled veal are served separately)</i>	
Piti	230
<i>(mutton soup with peas and potatoes)</i>	
Home made noodle soup with chicken and mushrooms	210
Sukhumian clear soup	210
<i>(chicken clear soup with celery and herbs)</i>	
Hash	250
<i>(beef clear soup cooked on slow fire)</i>	

Prices are in roubles VAT included

HOT DISHES

	Chakhobili	340
	<i>(pieces of chicken with tomato sauce)</i>	
	Chakapuli	320
	<i>(Small slices of mutton, stewed with cherry plum, tarragon, young greens in white wine)</i>	
	Georgian meat solyanka	360
	<i>(chops of veal in tomato sauce)</i>	
	Kuch-machi	320
	<i>(fried giblets with onion and spices)</i>	
	Chashushuli	370
	<i>(chops of veal stewed with vegetables and spices)</i>	
	Hot smoked Kalmahi	480
	<i>(home-smoked river trout garnished with golden potatoes and Georgian style cabbage)</i>	
	Baked stuffed quail	240
	<i>(served with lavash made in tandoor and Baku tomato)</i>	
	Kalmakhi fried in lavash	390
	<i>(river trout baked in home made bread)</i>	
	Chmkmeruli	580
	<i>(chicken pickled in garlic and spicy sauce served on hot ketsa)</i>	
	Salmon baked with vegetables in tinfoil	400
	Gallic cicila	580
	<i>(pickled and baked chicken)</i>	
	Chanakhi	330
	<i>(stewed mutton with potatoes, eggplants, bell peppers, herbs served in clay pots)</i>	
	Hinkali	85
	<i>(price for one piece) (big Georgian meat dumplings)</i>	
	Odjakhuri	380
	<i>(fried pork and potatoes served on hot ketsa)</i>	
	Home made pilaf	290
	Home made minced-meat cutlet from Petrovna with mashed potato	260

GRILLED DISHES

	Chicken lula kebab	290
	Chicken wings	320
	Chicken fillet	320
	Spareribs shish kebab	350
	Pork shish kebab	350
	Mutton lula kebab	430
	Lamb boneless shish kebab	450
	Lamb loin shish kebab	430
	Testicles a lamb on coals	310
	Veal shish kebab	450
	Grilled veal fillet	520
	Veal liver in a net	330
	Assorted liver, heart and kidney in a net	330
	Abhazura	390
	Lamb fries	330
	Grilled salmon	380
	Kalmakhi (trout)	410
	Lamb tongues	490
	Si-Bas	570

CAUCASIAN STYLE GRILLED VEGETABLES

	Tomatoes	90
	Egg-plants	120
	Paprika	90
	Potatoes	90
	Potato lula kebab	110

Prices are in roubles VAT included

SIDE-DISHES

Mashed potato.....	100
Corn on the cob.....	110
Fried potatoes.....	110

SAUCES

Matsoni.....	40
Satsibeli.....	40
Tkemali.....	40
Narsharab.....	40
Garlic.....	30
Horse raddish.....	30


BREAD

Home made bread.....	40
Lavash..... <i>(pita)</i>	60

HOME MADE DESSERTS

Napoleon.....	240
Apple Napoleon.....	210
Apple pie.....	220
Honey pie.....	230
Chocolate casket..... <i>(airy chocolate biscuit stuffed with warm chocolate, served with a vanilla ice-cream ball)</i>	200
Baklava (oriental sweet with walnuts).....	200
Matzoun with honey and walnuts.....	140
Baked apple in a cherry syrup.....	210
Poppy seed cake.....	230
Rolls with butter cream.....	200
Pelamushi..... <i>(grape pudding)</i>	120
Churchkhela..... <i>(sweetet made of pelamushi and nuts)</i>	160
Gosinaki..... <i>(peanut brittle)</i>	200
Fruit plate (1 kg).....	750
Fruit salad..... <i>(pineapple, pear, strawberry, kiwi, banana, mint and vanilla sauce)</i>	200
Home made jam..... <i>(walnut, fig, cornelian cherry, quince, pineapple guava)</i>	200
Home made cookies.....	30
Assorted ice-cream (For one ball).....	60
Black currant sorbet (For one ball).....	70

 – spicy dish

 – very spicy dish