



Our Autumn Specials

Starters

Sapirmo Qartuli Salati

Tomato and cucumber salad with shepherd's cheese, refined with green adjika made from walnuts and fresh herbs.

11,50

Oraguli Nigvsi Sosis

Grilled strips of salmon served with a cold, traditional walnut sauce

14,50

Pastry dish

Khachapuri Adjaruli with Smoked Cheese *vegetarian*

Boat-shaped bread filled with smoky cheese and topped with an egg. The crust is raised during baking.

Also available with a classic cheese filling.

tsom gamotslili

19,50

Main Courses

Kababi – Traditional Minced Meat Skewer

Finely seasoned minced meat skewer made with pork, chicken and veal, served with a selection of vegetables and baby potatoes.

Accompanied by two sauces: Tkemali (plum) and Satsebeli (tomato-based)

25,50

Katmis Chakhokhbili

French corn-fed chicken leg, roasted on the bone, served with a spicy, fruity tomato sauce and homemade mashed potatoes with adjika.

26,50

Oraguli

Oven-baked salmon with blackberry sauce, served with a selection of vegetables and homemade mashed potatoes with adjika.

26,50

Desserts

Mokharshuli Mskhali *vegetarian*

Poached pear on a aromatic Saperavi red wine sauce, served with ice cream

11,50