

STARTER

EGGPLANT WITH WALNUTS 49

Rollled eggplant filled with walnut paste, almond and coconut bazhe, coriander emulsion, and pomegranate jelly.

GEORGIAN SALAD 46

Fresh cucumber and tomato salad dressed with green adjika, pickled tomato salsa, mint-infused matsoni, and an aromatic herb bouquet.

BEETROOT WITH TKEMALI 43

Salt-baked beetroot served with horseradish sauce, beet marinade, and crispy corn.

BEEF TONGUE SALAD 56

Sliced beef tongue with sour cream and aromatic herb dressing, accompanied by marinated vegetables.

LOCAL GEORGIAN TROUT 90

Cured and smoked trout tartare with sea-buckthorne salsa and corn sorbet.

CHICKEN CHIKHIRTMA SOUP 55

Mini chicken meatballs with egg yolk espuma.

MAIN

GRILLED STURGEON FILLET 129

Seasoned ghomi with Megrelian adjika and smoked red pepper salsa.

TURKEY ROULADE 108

With smoked sulguni mousse, satsivi sauce, and caramelized onion glaze.

DUCK BREAST 98

Marinated in Svanetian salt, served with seasoned korkoti and blueberry salsa.

GRILLED BEEF SKIRT STEAK 115

Char-grilled skirt steak with potato and marinated mushroom garnish, finished with cognac glaze.

BEEF CHEEK KHARCHO 96

Slow-braised beef cheek with kharcho-style salsa and cheese-enriched ghomi.

LAMB RIB 125

Grilled lamb ribs, marinated in tarragon salsa, with a side of shea butter

DESERT

PRE-DESSERT 76

Horseradish ice cream, light consommé, and black caviar.

COTTAGE CHEESE & HONEY DESSERT — 48

English cream foam, coconut flakes, honeycomb crisp, and korkoti ice cream.

PINE CONE DESSERT 44

Baked milk cream with pine cone preserve, walnut crumble, and conifer oil.