

Cold appetizers

Pastrami with a pickle – 750

Smoked boar, bear, beaver and venison sausage – 920

Veal tongue with homemade adjika, horseradish and beet – 950

Tuna tartare – 780

A plate of fresh vegetables with herb sorbet and chanakh cheese – 650

Tomatoes with stracciatella and red onion – 700

Caluga white milk mushrooms with sour cream – 750

Pickles – 450

Giant olives – 350

Smoked catfish with tabbouleh – 520

Mild-cured salmon – 890

Natural herring with fried baby potatoes, pickled beet and onion – 490

Swiss cheese – 980

Bread basket and butter – 150

Salads

Cod liver with tomatoes, poached-egg and avocado – 710

Salad with avocado, mango, prawns, goat cheese with mint-lime "pesto" with guacamole in a grapefruit – 810

Natural crab meat with avocado, pickles, eggs, red onion and homemade mayonnaise – 2200

Niçoise from chef with pink tuna and vinaigrette dressing – 690

Caesar with chicken – 550

Russian salad with chicken – 390

Quinoa with tomatoes, cucumbers, carrot, arugula salad and pumpkin – 550

Warm salads

Chicken liver with white mushrooms, mango, salad and maple mustard sauce – 680

Caramelized baked beets with prunes, strawberry, hazelnuts and cheese – 550

Grilled beef with walnut dressing, fried eggplant, pickled beet, broccoli and tomatoes – 620

Hot appetizers

Khinkali – 100

Khachapuri with ajapsandali – 500

Adjarian khachapuri – 500

Tiger shrimps in cheese fondue – 890

Mini-cheburecks (3 pieces) – 420

Chicken taco with guacamole – 360

Grilled lamb tongues with mustard dressing - 480

Quesadilla with chicken, cheese, fried mushrooms, corn, jalapeno with smoked sour cream, guacamole and tomato sauce – 560

Fried potatoes with mushrooms – 450

Soups

Borsch with beef belly - 400

Oxtail soup with potatoes, tomatoes and plums – 350

Rustic chicken chowder soup – 400

White mushroom pot soup – 500

Soup "Tom Yam" – 540

Fish soup made of three kinds of fish – 600

Soup-goulash – 500

Pies with a viziga / onion and egg / meat / duck and cranberries – 75

Hot meat dishes

Duck "Napoleon" – 770

Duck breast baked with pumpkin and redcurrant sauce – 920

Turkey meat patties with green peas – 680

Zucchini fritters with fried chicken, vegetables, spices and cheese – 500

Corn-fed chicken tabaka with tandoor pita, pickles and adjika – 710

Beef stroganoff from chef made of chicken liver and beef tongues with fried onion and pickles – 500

Pork ribs BBQ with potato mousse and fried onion – 690

Veal loin with roasted potato sauce – 1100

Beef stroganoff with mashed potatoes and creamy sauce – 550

Fillet mignon with grilled potato peels – 1500

Beef brisket with grilled corn - 630

Grilled lamb loin with vegetables – 1100

Chicken kebab with french fries, homemade adjika and pickled onion – 620

Cowboy steak – 2200

T-bon steak – 1800

Hot fish dishes

Catfish with caviar sauce, red lentils and spinach - 720

Shrimps and squids with rice, pineapple, fried egg and cashew – 850

Baked carp – 900

Fish in parchment (salmon, prawns, grilled vegetables) – 780

Baked rainbow trout with vegetables – 710

Halibut with pumpkin cream, mashed potatoes and celery – 860

Omul with roasted potatoes and mushrooms – 780

Smoked salmon with celery cream, asparagus and broccoli – 880

Smoked salmon kebab with broccoli and asparagus – 880

Octopus with grilled mini-squids, mashed potatoes, bacon and fried onion – 1000

Baked avocado with shrimps – 830

Dishes for a crowd

Rostov duck, baked apples & cranberry coulis – 2500

Meat plate (lamb loin, lamb tongues, pork kebab, pork ribs, chicken kebab, grilled vegetables, pickled onion, homemade bread, adjika, barbecue, tsahnton sauce) – 3500

Fish plate (omul, catfish, sea bass, salmon kebab, tiger shrimps with broccoli, zucchini, tomatoes, permantier, sour-sweet, mushroom sauce) – 3200

Garnish

Asparagus steamed with almonds and pumpkin – 300

Vegetarian plate (champignons, tomato, zucchini, sweet grilled pepper, olive-lime dressing, verdure) – 530

Spinach with «cherry» tomatoes and pine nuts – 300

Baked potato peel – 300

Deserts

Fruit plate (pineapple, red and white grape, mandarin oranges, strawberry, redcurrant) – 2000

Berry plate (raspberry, strawberry, bluberry, blackberry, redcurrant) – 2500

Churchkhela with figs and walnuts – 180

Coconut & mango omelette – 500

Garlic – 500

Venus De Milo orange truffle – 500

Napoleon cake – 500

Napoleon cake with fresh berries – 500

Cheesecake with berry jelly, brownie and crispy almond - 600

Cheesecake New York – 500

Blanc manger with cherry jam and nuts – 500

Mango mousse with mango sorbet – 500

Strawberry flambe – 700

Honey cake with chocolate kartoshka – 500

Meringue caramel roll – 500

Sorbet: Mango, blackcurrant, lime – 130

Ice cream: Pistachio, chocolate, vanilla, vanilla with maple syrup – 130

Tea ceremony

Green tea, melon, mango, ginger, lime & orange – 700

Black tea, thyme, anise, cinnamon & orange – 600