



Cold appetizers/Salads

Roast beef salad with corn	990,-
John-jolie salad	950,-
Georgian vegetable salad with Kakhetian oil 🌿🍷	850,-
<small>(Tomatoes, cucumbers, green chili pepper, fresh herbs, Kakheti oil)</small>	
Georgian vegetable salad with walnut 🌿🍷	900,-
<small>(Tomatoes, cucumbers, green chili pepper, fresh herbs, walnut)</small>	
Brotseuli salad 🌿	780,-
<small>(Tomatoes, fresh herbs, pomegranate sauce and seeds)</small>	
Salad with crispy aubergine	930,-
<small>(Aubergine, tomatoes mix of salads, pomegranate sauce)</small>	
Warm chicken salad with Baje	920,-
<small>(Chicken, cucumbers, Romaine lettuce, almond sauce)</small>	

Satsivi with shrimps	840,-
<small>(Shrimps, walnut, pineapple spices)</small>	
Ajapsandali 🌿 <small>250 ml sauce</small>	710,-
<small>(Aubergine, bell pepper, tomatoes, spices, herbs)</small>	
Pkhali with Spinach 🌿 <small>300 g spinach</small>	590,-
<small>(Spinach, walnut, fresh herbs, spices)</small>	
Pkhali with beet root 🌿	490,-
<small>(Beet leaves, walnut, fresh herbs, spices)</small>	
Pkhali Green beans 🌿	490,-
<small>(Green beans, walnut, fresh herbs, spices)</small>	
Selection of pkhali 🌿	1990,-
Badrijani	890,-
<small>(Charcoal grilled aubergine, tomatoes, Nadugi cheese, garlic, spices, mint)</small>	
Pomidori 🍷	790,-
<small>(Baked tomato, mousse from sheep cheese, crispy herbs)</small>	

Backed bell pepper, tomato sauce <small>1/2 a piece of cheese</small>	850,-
Aubergine with walnuts 🌿 <small>1/2 a eggplant</small>	550,-
<small>(Eggplant, walnut, spices, garlic)</small>	
Suluguni rolls with vegetables	690,-
<small>(Suluguni cheese, mix of vegetables, Baje sauce)</small>	
Satsivi with chicken	780,-
<small>(Chicken, walnut, spices)</small>	
Satsivi with shrimps	840,-
Georgian cheeses platter	1200,-
Fresh vegetables 🌿🍷	1450,-
<small>(Tomatoes, cucumbers, bell pepper, green chili pepper, radish, red onion)</small>	
Meat platter	1590,-
<small>(Beef tongue, basturma, sujuk, boiled pork)</small>	
Pickles by mama Nana 🌿	1150,-
<small>(Salted cucumbers, salted cucumbers with beets, marinated green pepper, Gurian cabbage, tomatoes with greens and garlic, marinated garlic, jonjoli)</small>	



Hot appetizers/Garnish

Black Khinkalioli with Seafood	1390,-
Baked champignons with Suluguni cheese 🍷	660,-
Traditional Elarji 🍷	590,-
<small>(Corn grits, Suluguni cheese)</small>	
Svanetian Elarji 🍷	570,-
<small>(Potato, Suluguni cheese)</small>	
Lobio 🌿	580,-
<small>(Red beans, fresh herbs, spices)</small>	
Green beans with herbs	690,-
<small>(Green beans, tarragon, cilantro, basil, garlic, onion, Svanetian salt)</small>	
Baby potatoes with dill 🌿🍷	450,-
<small>(Baby potatoes, dill, svanetian salt)</small>	
Fried Suluguni with tomato ajika	690,-
Chashushuli with mushrooms	840,-

Crispy Elarji with baje sauce 🍷	640,-
<small>(Corn grits, Suluguni cheese)</small>	
Georgian baked vegetables 🌿	890,-
<small>(Charcoal grilled seasonal vegetables with spices)</small>	
Charcoal grilled potatoes 🍷 <small>250 g potato</small>	490,-
<small>(Potato, red adjika, butter, Svan salt)</small>	
Khinkalioli with salmon and caviar <small>1/2 a salmon</small>	780,-
Khinkalioli with lamb & pepper sauce	750,-

From the Oven

Grilled khachapuri with ham	790,-
Khachapuri with pear & gorgonzola	1190,-
Khachapuri with eel	1190,-
Traditional Adjarian khachapuri	890,-
Imeretian khachapuri 🍷	840,-
Megrelian khachapuri 🍷	860,-
Penovani with cheese	490,-
Penovani with meat	490,-

Adjaruli with black truffle <small>1/2 a eggplant</small>	1650,-
Adjaruli 4 cheeses <small>1/2 a eggplant</small>	890,-
Shoti 🌿 / Mandari bread	160/220,-
Soups	
Chikhirtma	590,-
<small>(Kakhetian chicken soup, with cilantro and wine Vinegar)</small>	
Kharcho soup	670,-
<small>(Beef, rice, tomatoes, beef broth)</small>	
Mushroom cream-soup	750,-
Pumkin soup with stracciatella	550,-

Khinkali

Khinkali Kalakuri 3pcs	470,-
<small>(Beef, pork, fresh herbs, onion, pepper)</small>	
Khinkali with lamb 3pcs	750,-
<small>(Lamb, onion, spices, pepper)</small>	
Khinkali Tom-yam shrimp 3pcs	690,-
Kveri 3pcs 🍷	490,-
<small>(Suluguni and Imeretian cheeses, butter, dough)</small>	



Main dishes

Sea Bass with vegetables & Dzadziki sauce 1690,-

Abkhazura 🌿 1390,-
(Lamb rissole, satsebele & marinated onion)

Ajapsandali with potatoes and green beans 🌿 640,-

Chicken Chakhokhbili 890,-
(Chicken braised in tomato sauce, spices, herbs)

Tolma 890,-
(Grape leaves rolls with pork & beef)

Ojakhuri with lamb 🌿 1350,-
(Baked potatoes, bell peppers, onions, garlic, spices)

Ojakhuri with pork 950,-
(Baked potatoes, bell peppers, onions, garlic, spices)

Ojakhuri with mushrooms 🌿 740,-
(Baked potatoes, cepes, bell peppers, onion, garlic, spices)

Ostri 1150,-
(Beef braised in spicy tomato sauce)

Chicken Tabaka 250 gr. 1340,-
300 gr. 1520,-
(Crispy fried chicken, Svan salt, red adjika)

Chicken Shkmeruli 1520,-
(Chicken, creamy garlic sauce, pomegranate seeds, dill)

Chicken liver kuchmachi 790,-

Sauce

Satsebeli 140,-

Green/Red Tkemali 150,-

Matsoni with greens 130,-

Baje / almond baje 140,-

Green/Red/Tomatoes Ajika 170,-

Pomegranate sauce 150,-

Samepo lamb kebab. 1290,-

Charcoal grilled Grilled octopus 1490,-
1/2 c. 2000 gr. 1490,-
1/2 c. 2500 gr. 1490,-

Salmon shashlik 2490,-

Sturgeon shashlik 3890,-

Turkey shashlik 990,-

Pork ribs 990,-

Chicken wings 750,-

Chicken shashlik 990,-

Pork shashlik 1000,-

Tenderloin lamb shashlik 🌿 2290,-

Kebab chicken / with suluguni 790/920

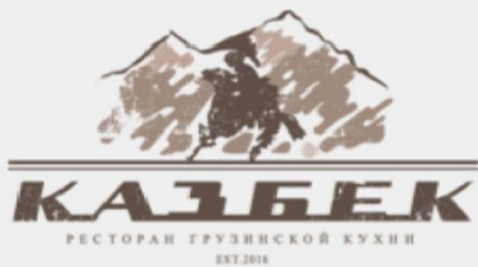
Kalakuri Kebab / with suluguni 1090/1250

Lamb kebab / with suluguni 1450/1480

Rack of lamb marinated with Adjika 2650,-

Rack of veal 🌿 3990,-

Beef steak-kebab 🌿 1690,-



Dessert

Chocolate fondant Kedobani 870,-

Caramel cheesecake with lime 590,-

Doughnut 300,-
(Doughnut with custard/ pear filling/ salted caramel)

"Kazbek" 590,-
(Matsonit, walnut jam, nutmeg, cinnamon)

Choux with custard 580,-

Napoleon cake 690,-

Lemon Cake 690,-

Churchkhela 100g 790,-

Homemade jam 250 gr. 300 gr. 1/2 c. 1000 gr. 230,-

White mulberry 230,-

Apricot 210,-

Cherry plum 330,-

Walnut 230,-

Watermelon 190,-

Dogwood berry 210,-

Sweet cherry with walnut 450,-

Pine cones 210,-

Bar List



Wine List



Comments and suggestions



Maison Dellos Loyalty Card



🌿 lean dishes

🌿 dishes made from farm products

Please, let us know about your allergies