



Salads and Cold appetizers

Salad with watermelon, feta cheese and adjika from tarragon 850,-

(watermelon, cheese, tarragon, croutons, olives)

Melon with Rachinskaya ham. 1250,-

(honey melon, Racha ham, goat cheese)

Vegetable salad in Georgian style with Kakheti oil 950,-

(Tomatoes, cucumbers, peppers, fresh herbs, Kakhetian oil)

Vegetable salad in Georgian style with walnuts 990,-

(Tomatoes, cucumbers, peppers, fresh herbs, walnuts, wine vinegar)

Salad Broccoli 830,-

(Tomatoes, mixed greens, pomegranate sauce, pomegranate seeds)

Warm salad with chicken. 950,-

and almond baje (Chicken, cucumber, romaine lettuce, almond sauce)

Salad with crispy eggplant 1100,-

(Eggplant, mixed greens, tomatoes, feta cheese, pomegranate, sesame oil)

Bruschetta with strawberries and stracciatella cheese 950,-

Adjapsandal 850,-

(Eggplant, bell pepper, tomatoes, garlic, spices, fresh herbs)

Pkhali spinach 650,-

(Spinach, walnuts, herbs, spices)

Pkhali beet leaves 550,-

(Beet tops, walnuts, herbs, spices)

Pkhali green beans 550,-

(Green beans, walnuts, fresh herbs, spices, garlic)

Selection of phali 2350,-

Pomodori 850,-

(Fresh tomatoes, Guda cheese mousse, cream, green adjika)

Badrijani 950,-

Eggplant with walnuts 590,-

(Eggplant, walnut, spices, garlic)

Suluguni cheese roll with vegetables 720,-

Satsivi with shrimp 890,-

(Shrimp, walnut, pineapple, spices)

Satsivi with chicken 820,-

(Chicken meat, walnuts, spices)

Georgian cheeses 1250,-

Assorted fresh vegetables 1490,-

Meat platter 1650,-

(beef tongue, basturma, sudzhuk, boiled pork)

Pickles from Nana's mother 1250,-

(pickled cucumbers, pickled cucumbers with beets, pickled green peppers, Gurian cabbage, tomatoes with herbs and garlic, pickled garlic, jonjo)



Hot appetizers/side dishes

Khinkalioli with chanterelles and stracciatella 1100,-

Khinkalioli with salmon in caviar sauce 790,-

Khinkalioli with lamb, pepper sauce. 780,-

Champignons from Suluguni 690,-

Elarji traditional 650,-

(Corn grits, Suluguni)

Svan Elarji 650,-

(Potatoes, Suluguni)

Lobio 670,-

(Boiled beans, fresh herbs, spices)

Green beans home-style 690,-

Fried suluguni 750,-

(Suluguni, homemade Satsebeli sauce)

Lamb tongue with Guda cheese 1250,-

Chashushuli from wood mushrooms 850,-

(Oyster mushrooms, tarragon, white wine, spices)

Crispy Elarji with baje sauce 680,-

(Corn grits, Suluguni, Bazhe sauce)

Potatoes on the grill with adjika 550,-

(Potato, red adjika, butter, Svan salt)

Georgian baked vegetables 890,-

(Charcoal grilled seasonal vegetables with spices)

From the Oven

Traditional Adjarian khachapuri 960,-

Imeretian khachapuri 900,-

Megrelian khachapuri 930,-

Khachapuri with pear and gorgonzola 1250,-

Khachapuri with Racha ham on a spit 850,-

Penovani with cheese 550,-

Penovani with meat 550,-

Adjaruli with black truffle 1790,-

Adjaruli 4 cheeses 990,-

Shoti / Mandari bread 250/290,-

Soups

Chikhirtma 620,-

(Kakhetian chicken soup, with cilantro and wine Vinegar)

Kharcho soup 690,-

(Beef, rice, tomatoes, beef broth)

Cream of mushroom soup with khinkali 780,-

Cold matsoni soup 750,-

Khinkali/Kveri

Khinkali Kalakuri 3pcs 550,-

(Beef, pork, fresh herbs, onion, pepper)

Khinkali with lamb 3pcs 810,-

(Lamb, onion, spices, pepper)

Khinkali Tom-yam shrimp 3pcs 780,-

Kveri 3pcs 570,-

(Suluguni and Imeretian cheeses, butter, dough)



Main dishes

Sea bass with vegetables and tzatziki 1990,-

(sea bass, broccoli, green peas, romaine, zucchini, matsoni, mint, wine sauce)

Ajapsandali with potatoes * 690,-

(Potatoes with ajapsandal and green beans)

Chicken Chakhokhbili 930,-

(Chicken in tomato-pepper sauce with added spices)

Tolma. 950,-

(Minced pork and beef, rice, spices, grape leaf)

Ojakhuri with lamb 🍖 1400,-

(Baked potatoes, bell peppers, onions, garlic, spices)

Ojakhuri with pork 1000,-

(Baked potatoes, bell peppers, onions, garlic, spices)

Ojakhuri with chanterelles * 1100,-

(Mushrooms, potatoes, bell peppers, onions, garlic, spices)

Ostri 1250,-

(Beef in spicy tomato sauce)

Chicken Tabaka 1450,-

(Crispy fried chicken, Svan salt, red adjika)

Chicken Shkmeruli 1670,-

(Chicken, creamy garlic sauce, pomegranate seeds, dill)

Chicken liver kuchmachi 850,-

(Chicken liver, onion, spices)

Sauces

Satsebeli 200,-

Green/Red Tkemali 160,-

Matsoni with greens 130,-

Baje / almond baje 160,-

Green/Red/Tomatoes Ajika 190,-

Pomegranate sauce 160,-

Charcoal grilled

Salmon shashlik 2990,-

Sturgeon shashlik 3990,-

Turkey shashlik 1090,-

Pork ribs 1050,-

Chicken wings 790,-

Chicken shashlik 1150,-

Pork shashlik 1190,-

Tenderloin lamb shashlik 🍖 2490,-

Kebab chicken /with suluguni 890/990

Kalakuri Kebab / with suluguni 1190/1290

Lamb kebab / with suluguni 1590/1790

Samepo Lamb Kebab 1650,-

Beef steak shashlik 1990,-

Rack of lamb 🍖 2990,-

Loin of veal 🍖 4990,-

Desserts

Chocolate Fondant Kedoban 890,-

Caramel lime cheesecake 650,-

Donuts 330,-

(with custard/salted caramel/pear lemonade)

Napoleon 760,-

Choux with custard 650,-

Dessert Kazbek 650,-

Lemon Cake 700,-

Churchkhela 100g. 850,-

Panna Cotta with Strawberries 650,-

Dessert "Nona" 760,-

Homemade jam

White mulberry 250,-

Apricot 250,-

Cherry plum 350,-

Walnut 250,-

Watermelon 250,-

Dogwood 250,-

Cherry with walnut 450,-

Pine cones 250,-

White cherry 380,-

Bar List



Wine List



Comments and suggestions



Maison Dellos Loyalty Card



* - Lenten dishes

🍖 - dishes from farm products

Please inform us if you have any allergies