GROUPMENUS

Sharing food lies at the heart of Georgian social life. Our long tradition of communal dining, guided by heartfelt toasts and generous pours of wine (supra), has carried our history and cultural identity through centuries.

We invite you to experience this tradition through our shared-dining group menus, carefully curated to showcase the highlights of Georgian cuisine.

We offer group menus designed for groups of three or more and a shared-dining experience created especially for two guests.

GEORGIAN FEAST FOR THREE OR MORE PERSONS € 39 PER PERSON

STARTERS

KHACHAPURI (V)

Traditional khachapuri with a cheesy filling and light, thin dough. Pure comfort in every bite

KHINKALIS WITH MEAT (L)

Filled with juicy minced meat and spices. Best enjoyed with black pepper

SUMMER SALAD (G.L.VG)

A mix of tomatoes, cucumbers, onions, bell peppers and a touch of spice mix

EGGPLANTS WITH WALNUT SPREAD (G,L,VG)

Slices of tender eggplant rolled with a rich walnut-garlic filling

SOKO KETSZE (G,V)

Stone-oven baked mushrooms prepared in a traditional ketsi-style oven pan, topped with melted cheese and finished with a subtle touch of our original Georgian spice mix

MAINS

CHASHUSHULI (G.L)

Beef stewed with tomatoes, onions and mild spices. A slow-cooked traditional delicacy

CHKMERULI (G)

Chicken in a creamy garlic sauce. Smooth, rich, and one of Georgia's most loved dishes

AJAPSANDALI (G.L.VG)

Traditional vegan classic with eggplants, bell peppers, carrots, tomatoes, and crispy deep-fried potatoes

PORK MTSVADI WITH BAKED VEGGIES (G.L)

Tender pork steaks from sirloin, marinated the Georgian way and served with stone-oven baked vegetables

KUPATI (G.L)

Flavorful, handmade Georgian sausages. Rich in spice and tradition

GEORGIAN POTATOES (G.L.VG)

Potatoes tossed with garlic, dill, and traditional Svaneti spice mix

SERVED WITH FRESHLY BAKED BREAD, ADJIKA, GREEN ADJIKA AND SATSEBELI SAUCES

ASK THE STAFF FOR A VEGETARIAN ALTERNATIVE

DINNER MENU FOR TWO - 78 EUROS A SHARED GEORGIAN DINING EXPERIENCE FOR TWO GUESTS

STARTERS

KHACHAPURI (V)

Traditional khachapuri with a cheesy filling and light, thin dough. Pure comfort in every bite

SUMMER SALAD (G.L.VG)

A mix of tomatoes, cucumbers, onions, bell peppers and a touch of spice mix

EGGPLANTS WITH WALNUT SPREAD (G,L,VG)

Two slices of tender eggplant rolled with a rich walnut-garlic filling

SOKO KETSZE (G,V)

Stone-oven baked mushrooms prepared in a traditional ketsi-style oven pan, topped with melted cheese and finished with a subtle touch of our original Georgian spice mix

ASK THE STAFF FOR A VEGETARIAN ALTERNATIVE

MAINS

CHKMERULI (G)

Chicken in a creamy garlic sauce. Smooth, rich, and one of Georgia's most loved dishes

PORK MTSVADI (G.L)

Tender pork steaks from sirloin, marinated the Georgian way and served with stone-oven baked vegetables

AJAPSANDALI (G.L.VG)

Traditional vegan classic with eggplants, bell peppers, carrots, tomatoes, and crispy deep-fried potatoes

HOUSE KEBABS IN FLATBREAD (L)

Juicy pork and beef kebabs wrapped in Lavash flatbread. A well-seasoned Georgian take on a classic

GEORGIAN POTATOES

Potatoes tossed with garlic, dill, and traditional Svaneti spice mix

SERVED WITH FRESHLY BAKED BREAD, ADJIKA, GREEN ADJIKA AND SATSEBELI SAUCES

ALLERGEN GUIDE

(V) Vegetarian

(VG) Vegan

(L) Lactose-free

(G) Gluten-free

MEAT ORIGIN

Beef - Finland

Pork - Finland

Chicken - EU

Ask us about allergens

STARTERS

COLD SALADS

1. SUMMER SALAD (G,L,VG)

€ 8.90

A mix of tomatoes, cucumbers, onions, bell peppers and a touch of spice mix

2. CHICKEN SALAD WITH SMOKED CHEESE

€ 14.90

Crisp lettuce topped with juicy chicken, smoked cheese, and golden croutons, all tossed in a creamy house dressing

3. EGGPLANTS WITH WALNUT SPREAD (G,L,VG)

€ 11.90

Four slices of tender eggplant rolled with a rich walnut-garlic filling



KHINKALIS

JUICY GEORGIAN DUMPLINGS FILLED WITH MEAT, CHEESE, OR MUSHROOMS. ENJOYED BY HAND

4. WITH MEAT (5 PCS) (L)

€ 13.50

Filled with juicy minced meat and spices. Best enjoyed with black pepper

5. WITH CHEESE (4 PCS) (V)

€ 13.50

Filled with a creamy cheese mix, served with a spoon of smetana on the side. Cheese-lover's delight

6. WITH MUSHROOMS (5 PCS) (L,VG)

€ 13.50

Filled with a mix of mushrooms and herbs. A fully vegan choice



OVEN BAKES

CLASSIC GEORGIAN BAKES WITH THIN DOUGH AND CHEESY AND SAVORY FILLINGS — MADE IN A STONE OVEN



7. KHACHAPURI (V)

€ 12.90

Traditional khachapuri with a cheesy filling and light, thin dough. Pure comfort in every bite

8. MEGRULI KHACHAPURI (V)

€ 13.90

Traditional cheese-filled khachapuri, topped with even more cheese

9. ADJARULI KHACHAPURI (V)

€ 14.50

An open, boat-shaped khachapuri with a cheesy center, topped with an egg and butter. Mix while warm

10. GREENPURI (CHAKHRAKINA) (V)

€ 14.90

Thin dough with a soft filling of spinach, cheese, and herbs. Georgian version of regionally known Kutabi

11. FICHINI (L)

€ 14.90

Minced beef & pork khachapuri with a seasoned filling. Juicy and comforting

12. CHKMERULI CHICKEN PIZZA

€ 14.90

Creamy garlic base, fried chicken, mozzarella, herbs, and fresh basil on a khachapuri-style crust



9.

WARM STARTERS

12.

13. GLUTEN-FREE KHACHAPURI (CHVISHTARI) (G,V)

€ 10.90

Deep-fried cornbreads with cheese filling served alongside a fresh salad

14. SOKO KETSZE (G,V)

€ 11.90

Stone-oven baked mushrooms prepared in a traditional ketsi-style oven pan, topped with melted cheese and finished with a subtle touch of our original Georgian spice mix



MAINS

COMFORT DISHES WITH FLAVOR AND TRADITION — GEORGIAN HOME COOKING, ADAPTED FOR A BISTRO WITHOUT LOSING ITS AUTHENTICITY

15. GEORGIAN BISTRO SPECIAL: PATTIES FROM GORI (L)

€ 18.90

Two exceptionally juicy patties made mostly from beef with a touch of pork, crafted from a century-old original recipe from our chef's hometown, Gori. Served with Georgian potatoes, fresh bread and Satsebeli sauce



€ 17.90

Chicken in a creamy garlic sauce. Smooth, rich, and one of Georgia's most loved dishes. Served with fresh bread (gluten)

17. ODJAKHURI WITH PORK (G,L) € 16.90

A family-style dish of tender mildly spiced fried pork with caramelized onions and tomatoes mixed with crispy potatoes. Served with fresh bread (gluten) and Adjika sauce

18. ODJAKHURI WITH CHICKEN (G,L) € 16.90

A family-style dish of tender mildly spiced fried chicken with caramelized onions and tomatoes mixed with crispy potatoes. Served with fresh bread (gluten) and Adjika sauce

19. PORK MTSVADI (G,L)

€ 19.90

Tender pork steaks from sirloin, marinated the Georgian way. Served with stone-oven baked vegetables, fresh bread (gluten) and Satsebeli sauce

20. CHICKEN MTSVADI (G,L)

€ 19.90

Juicy marinated chicken tenderloins, served with stone-oven baked vegetables, fresh bread (gluten) and Satsebeli sauce

21. LOBIO (G,L,VG)

€ 15.90

Hearty bean stew flavored with Georgian spices and fresh herbs. Served with fresh bread (gluten), pickled peppers, and pickles







22. KUPATI WITH FRIES (G.L)

€ 17.90

Flavorful, handmade Georgian sausages with fries. Rich in spice and tradition. Served with fresh bread (gluten) and Adjika sauce

23. AJAPSANDALI (G.L.VG)

€ 16.90

Traditional vegan classic with eggplants, bell peppers, carrots, tomatoes, and crispy deep-fried potatoes. Served with fresh bread (gluten)

24. MEGRULI KHARCHO (G.L)

€ 17.90

A Megrelian-style chicken stew made with ground walnuts, garlic, and spices. Thick, nutty, and flavorful. Served with fresh bread (gluten)

25. CHASHUSHULI (G.L)

€ 18.90

Beef stewed with tomatoes, onions and mild spices. A slow-cooked traditional delicacy. Served with fresh bread (gluten)

26. HOUSE KEBABS IN FLATBREAD (L) € 17.90

Juicy pork and beef kebabs wrapped in Lavash flatbread. A well-seasoned Georgian take on a classic. Served with Satsebeli sauce

27. KHARCHO BEEF SOUP (G.L)

€ 17.90

Classic Georgian beef and tomato soup, seasoned with herbs and traditional spices. Served with fresh bread (gluten)





25



26.

SIDES

28. BREAD (L.VG)

30. FRIES (G,L,VG)

Freshly baked in our stone oven using the Khachapuri dough





29. GEORGIAN POTATOES (G,L,VG)

Potatoes tossed with garlic, dill, and traditional Svaneti spice mix

€ 6.90



Crispy golden fries served with a sauce



SAUCES

31. ADJIKA (G.L.VG)

A sauce made with tomatoes, bell peppers, and spices

€ 1.80

32. GREEN ADJIKA (G.L.VG)

Green bell peppers, green chilis, coriander, and spices



33. MEGRULI ADJIKA (G.L.VG) 💆

Thick spicy sauce made from red dry peppers and traditional spices

€ 2.50

€ 1.80

€ 1.80



34. NASHARABI (G.L.VG) € 1.80

Sweet-and-sour sauce made from pomegranate juice



€ 1.80 35. SATSEBELI (G.L.VG)

Classic tomato-based sauce with herbs



36. HOUSE MAYO (G.V) € 1.80

Mayo-based sauce with extra flavors



37. SMETANA (G.V)

Sour cream with a pinch of our house spice mix



DESSERTS

38. IDEALI

€ 7.90

Soft layered cake with rich cream and walnuts, a smooth and delicate Georgian classic

39. HOMEMADE CHOCOLATE DESSERT WITH ICE CREAM

€ 6.90

Warm gooey chocolate dessert served with vanilla ice cream

40. VANILLA ICE CREAM

€ 3.50

41. CHOCOLATE ICE CREAM

€ 3.50





38.

ALCOHOLIC DRINKS

GEORGIAN WINES	12 CL	16 CL	BOTTLE
MUKUZANI (RED. DRY) Bold, oaky, refined	€ 9	€ 12	€ 46
KINDZMARAULI (RED, SEMI-SWEET) Rich, fruity, velvety	€8	€ 11	€ 42
RQATSITELI (WHITE, DRY) Crisp, fresh, floral	€8	€ 11	€ 42

BEERS AND LONG-DRINKS

ZEDAZENI PREMIUM LAGER 5% - (0,5) (GEORGIA)	€ 9
KOZEL DARK 3,8% - (0,5)	€ 8.50
KEISARI LAGER GLUTEN-FREE 4,5% - (0,5)	€ 7.50
SANDELS 4,7% - (0,33)	€7
ORIGINAL LONGDRINK 5,5% - (0,33)	€ 8.50
ORIGINAL LONGDRINK PINEAPPLE 5,5% - (0,33)	€ 8.50
SPIRITS	4 CL
BRANDY 40% - 3 YEARS (GEORGIA)	€ 8
FINI ANDIA VODKA 37 5%	€ 6

DRINKS

HOT BEVERAGES

TEA	€ 2.5
COFFEE	€ 2.5
HOT CHOCOLATE	€ 5

COLD DRINKS

GEORGIAN PEAR LEMONADE (0.5)	€ 3.90
GEORGIAN TARRAGON LEMONADE (0.5)	€ 3.90
GEORGIAN GRAPE LEMONADE (0.5)	€ 3.90
BORJOMI MINERAL SPARKLING WATER (0.5)	€ 3.80
BAVARIA 0% BEER	€ 4
COCA-COLA (0.33)	€ 2.80
COCA-COLA ZERO (0.33)	€ 2.80
COCA-COLA (0.5)	€ 3.90
COCA-COLA ZERO (0.5)	€ 3.90
FANTA ZERO (0.33)	€ 2.80
7-UP ZERO SUGAR (0.33)	€ 2.80
ORANGE JUICE (0.25)	€ 3.90
APPLE JUICE (0.25)	€ 3.90
MILK	€ 2.50