

MENU

FIRE MENU

SALADS AND STARTERS

SPICY TENDERLOIN (160g) D	950
Thinly beaten beef fillet, jonjoli, sun-dried tomatoes, olives, kondari, olive oil, herbs, cheese, grape balsamic.	
MINI PEPPERS WITH FETA CREAM (120g) D N	450
Baked pepper, feta, mint, tarragon, walnut, cilantro, hops-suneli, oregano, kondari, pomegranate.	
SALAD OF GRILLED VEGETABLES (150g) VG	600
Eggplants, bell peppers, tomatoes, onions, garlic, ucho-suneli, greens.	
MEAT SALAD (200g)	750
Warm beef, red beans, bell pepper, red onion, herbs, garlic, apple cider vinegar, oil, hops-suneli.	
ASSORTED BLACK SEA CHEESES (130g) D	900
Premium local cheeses, marmalade.	
FRESH VEGETABLES (200g) E MT	350
Tomatoes, cucumbers, bell peppers, radishes, green onions, fresh herbs, aioli sauce.	

HOT APPETIZERS

MEAT PASTRAMI (100/100g)	800
Beef cured according to a proprietary recipe. Served hot with beram sauce with potatoes.	
DOLMA (120g) D	400
Minced veal with rice in grape leaves, zakhton with herbs, pomegranate.	
LAVASH WITH GREENS (120g) G	300
Herbs baked in thin lavash, ucho-suneli.	
FRIED SULUGUNI (200g) D G Y	700
Young cheese, fluffy batter on white kvass, tomatoes, tomato chips, basil, pomegranate, narsharab sauce.	

SOUPS

CHANAKHI (250g) D	650
Lamb, onion, garlic, bell pepper, chickpeas, eggplant, adjika, tomato, smoked paprika, hops-suneli, cilantro, hot pepper. Served with matsoni.	
MEAT STEW (250g)	600
Beef, potatoes, carrots, onions, wild garlic, black pepper, kondari, fresh herbs.	

MAIN COURSES

GRILLED LAMB RIBS (170g) G	1 450
Rack of lamb marinated in adjika with rosemary and Svan salt, thin lavash, fresh herbs, pomegranate seeds, narsharab.	
CHICKEN KEBAB (180g) G	700
With lavash, tomatoes, cucumber and tkemali sauce.	
RAINBOW TROUT (200g) F D	1 400
Marinated with Imeretian saffron and herbs.	
CRISPY CHICKEN (300g) E	900
According to a proprietary recipe, with hops-suneli and adjika.	

DIP SAUCES

<i>Served with fluffy lavash G Y D</i>	
<i>Price per 100g</i>	
MINT MATSUN D	200
Natural matsoni, mint, herbs, cumin, chili, lemon juice, spices.	
BRYNZA CHEESE WITH PEPPER D	300
Brynza cheese sauce, bell pepper and chili.	
SPICY BEANS VG N	200
Red beans, garlic, chili, ucho-suneli, kondari, walnut, cilantro.	
PEANUT SAUCE VG N	300
Sauce based on walnut, hops-suneli, Imeretian saffron and garlic.	

COMPLIMENT WITH ORDERING:

Wooden board with sauces Mint Matsun, Peanut sauce, Brynza cheese with pepper, Spicy bean and classic lavash rolls, lavash with herbs and lavash with cheese.

CLASSIC MENU

SALADS AND STARTERS

GREEN SALAD WITH AVOCADO AND NUTS (160g) N VG	650
Fresh spinach with a light dressing with linseed and olive oil, avocado with apricot kernel oil, pine nuts, almonds, pumpkin seeds, flax seeds and sunflower seeds.	
TUNA TARTARE WITH STRAWBERRIES (120g) F SE MT G	900
Tuna, strawberry, lemon honey sauce, chili, sesame.	
NIÇOISE SALAD (210g) F MT E	800
Tomatoes, potatoes, quail egg, green beans, tuna, capers, olives, herbs, lemon honey dressing.	
THAI BEEF SALAD (200g) SE SO	900
Beef fillet, cherry tomatoes, bell pepper, red onion, green onion, coriander, mint, ginger and namchim chili sauce.	
ASSORTED EUROPEAN CHEESES (130g) D G	900
Parmesan, gorgonzola, brie, gruyere with crackers, grapes and honey.	
HUMMUS (100g) SE VG	300
Served with carrot and cucumber crudite.	
TIGER PRAWNS WITH LEMON AND GARLIC (160g) S A D MT	1 300
Tiger prawns, garlic oil, lemon honey sauce, herbs.	

SOUPS

WHITE TOMATO SOUP (250/100g) D N G	870
Tomato essence, spices, cream, cheese. Served cold with croutons and pesto.	
TOM YUM (300g) S SE	950
Chicken fillet, shrimps, mushrooms, hot chili sauce, lime, rice, sesame, coriander, green onion.	

MAIN COURSES

GRILLED DORADO (330g) F D	1 400
Dorado without bones stuffed with herbs, tomatoes and lemon.	
ROASTED DUCK LEG (350g) A D G E N	950
Duck, potato croquettes, pear in wine, pistachios.	
CHICKEN BREAST (240g) MT	800
Grilled or steamed breast with lettuce mix, cherry tomatoes, lemon honey sauce and balsamic.	

STAKES

<i>Price for 100g raw</i>	
RIBEYE STEAK D	1 350
TUNA STEAK F D	600
SALMON STEAK F D	1 100

SIDE DISH

BOILED RICE (150g) VG	250
MASHED POTATOES (150g) D	250
POTATO WEDGES WITH ROSEMARY (150g) VG	300
GRILLED VEGETABLES (150g) VG	300
Eggplant, zucchini, bell pepper, tomatoes, mushrooms, Yalta onion.	

BREAD

BREAD PLATTER (200/40/40g) G Y D N	250
Wheat bun, rey-wheat bun, cornmeal bun, pumpkin seed bun, butter with rosemary and garlic, butter with gorgonzola and walnuts.	

COMPLIMENT WITH ORDERING:

Hummus with tortilla crackers.		
N Nuts	VG Vegan	MT Mustard
A Alcohol	C Crustacean	SE Sesame
PO Pork	E Eggs	LP Lupin
D Dairy	F Fish	MU Clams
G Gluten	P Peanuts	SD Sulphur
S Shrimps	SO Soya	Dioxide
V Vegetarian	CL Celery	Y Yeast

Prices are in rubles

