

Soft drinks

Georgian lemonade

4,90 €



Grape



Pear



Feijoa



Tarragon



Lemonade produced on site

4,60 €



Lemon



Barberry



Tarragon



3,50 €

Römerquelle
carbonated/non-
carbonated

4,90 €

Borjomi



**Water with
lemon**



4,90 €

3,90 €



Ayran



2,90 €

Coca-Cola
classic/zero

2,90 €

**Orange
juice**



Hot drinks

9/18_g



Coffee



1,80 €

Ristretto



1,90 €

Espresso
Lungo
Americano



3,20 €

Latte



2,70 €

Double
espresso



2,70 €

Cappuccino



2/3_g

Tea



2,80 €

Soluble
Black Tea



1,90 €

Fruit tea



1,90 €

Green tea



1,90 €

Mint tea

90_g

Hot chocolate



5,20 €

Black



5,20 €

Milky



5,20 €

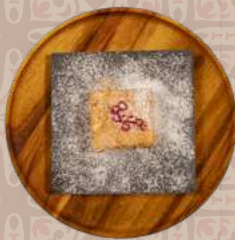
White



Desserts

Napoleon – 180g (1.3.7)

5,80€



Ingredients:
grape juice,
flour, walnuts



Ingredients:

puff pastry, cream, heavy
cream, condensed milk,
sugar powder

Pelamushi – 100g (1)

3,50€

Jam



15,00€

Dogwood



3,00€



Quince



650g

50g



**White
cherry**



Figs



Nuts





Georgia is considered the homeland of wine and Georgian wine is one of the oldest in Europe which dates back to **8,000** years. It is scientifically proven that Georgia is the country whose people cultivated and tamed wild grapes producing the remarkable drink called wine. A good wine, much like a person, carries its place of origin within it, and forever capturing the scent of its homeland. Georgian wines and alcoholic beverages are characterized by their distinctive, authentic, and aromatic features.

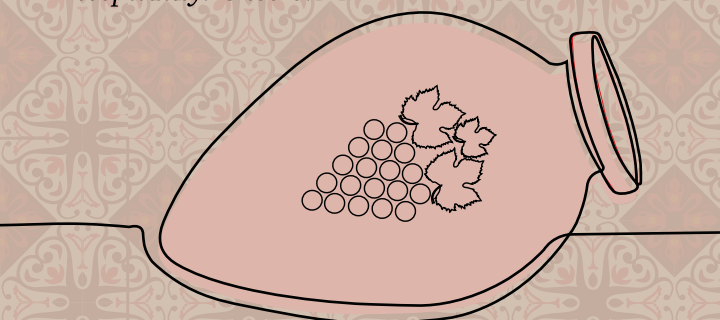
In the **17th** century, the famous French traveler Jean Chardin, deeply impressed by Georgian wines, expressed in his writings: "There is no other country where people enjoy such a vast quantity of exceptional wine as in Georgia".

Nowadays, about **500** grape varieties are cultivated in Georgia (based on historical records, over **3,000** grape varieties existed in the past), constituting **2.5%** of the world's assortment.

Our restaurant offers a selection of red and white wines, produced using age-old traditional techniques.

Wine is like nourishment for the elderly, solace for the grown-ups, and a guiding light for the ultimate gourmets. I hope our wines will serve as the perfect complement to your dining experience and make your visit to our restaurant a lifetime memory.

So, let's raise a glass to your visit and our hospitality. Cheers!



Kindest regards,
Natia Sukhiashvili,
Owner of the restaurant



White dry wine

Rkatsiteli

3,60 €

0,1l



It is a widespread grape variety in Georgia, Rkatsiteli grapes are used to produce both high-quality, dry, white Qvevri wine, as well as European style, exceptional Kakhuri, high-quality sparkling and dessert wines. Rkatsiteli wine is characterized by a distinct fruit bouquet, finesse, harmony, and pleasant taste. It is recommended to be enjoyed with white meat, fish products and cheese.



0,75l

25,20 €

Rkatsiteli Qvevri

4,90 €

0,1l



0,75l

34,30 €

Tsinandali

3,80 €

0,1l



0,75l

26,60 €

White dry wine

Khikhvi Qvevri

0,1l

6,50 €



The history of its origin as a grape variety extends back to the **III-IV** century. Khikhvi grapes are used to produce high-quality dry Qvevri wine, with light orange shade. The wine is characterized by a pleasant aroma and harmonious flavor. The method of winemaking in Qvevri has been granted the status of intangible cultural heritage by UNESCO.



0,75l

45,50 €

Kisi Qvevri

7,60 €

0,1l



Kisi grapes are used to produce high-quality wine, with a distinctive aroma. Wine produced by the traditional method as in Kakheti region (in Qvevri), stands out for its high-quality, with dark straw shade. It is characterized by well-defined fruity aromas, finesse, rich, harmonious, and velvety taste. It is recommended to be enjoyed with fish, white meat products salads, and cheese .



0,75l

53,20 €

Red dry wine

Saperavi

3,99 €

The history of its origin extends back to ancient times, and it is believed to have been born in the historical region of Georgia, in Colchitis. There is a legend about the quest of Greek Argonauts for the Golden Fleece to Colchis. The legend tells that King Aetes extended his hospitality to the Argonauts by offering them Saperavi wine. Frequently, this wine is described as the drink of the gods. Saperavi grapes are used to produce full-bodied, hearty red wines, with a rich aroma. It is recommended to be enjoyed with meat products.



0,75l

27,95 €

Saperavi premium quality

Saperavi Khashmi

4,20 €



0,75l

29,40 €



5,65 €

39,55 €



0,75l

Saperavi Qvevri

38,50 €



0,75l



5,50 €

Red dry wine

Mukuzani



30,10 €



4,30 €

Red semi sweet wine

Khvanchkara premium quality



5,90 €

The wine is characterized by a dark ruby color; harmonious, velvety, finesse taste, pleasantly sweet, with fruity tones and aromas. It is recommended to be enjoyed with meat products as well as with baked goods and salads.



41,30 €

Kindzmarauli

39,90 €



5,70 €

Kindzmarauli premium quality

41,30 €



5,90 €



Wine Rosé

Three
Roses Rosé
(Tri Ruže
Rosé)
Velkeer



3,80 €



26,60 €

Sparkling wine

Prosecco Treviso
Extra Dry Doc

3,90 €



27,30 €



4,10 €

Prosecco Rose
Brut Doc

28,70 €



Georgian beer



Zedazeni

3,90 €



2,40 €

Draft beer



40 ml Strong alcohol

Chacha	43%	4,50 €
Chacha Gold	43%	4,50 €
Absolut Blue	40%	3,50 €
Finlandia	40%	3,50 €
Nemiroff original	40%	3,50 €
Spišska Borovička	40%	3,90 €
Hruškovica	40%	3,90 €
Slivovica	52%	4,00 €

Liquor

Becherovka	38%	3,90 €
Baileys original	17%	3,60 €
Jagermeister	35%	3,90 €

Cognac 40%

Georgian Brandy X.O	6,90 €
Georgian Brandy V.S.O.P.	5,90 €
Georgian Brandy V.S.	5,50 €
Ararat	4,90 €
Karpatské Brandy	4,50 €
Hennessy	5,10 €
Metaxa 7	3,90 €

Whisky

Ballantine's	40%	3,60 €
Jack Daniel's	40%	4,50 €
Chivas Regal	40%	6,30 €