

SUPRA MENU No I.

Classic:

Starters:

PHALI

Spinach & Beetroot
balls with walnuts

TOMATO & CUCUMBER SALAD WITH FRESH CHEESE

BADRIJANI

Grilled eggplants rolled and filled
with walnut & tomato sauces



Main dishes:

IMERULI CHEESE PIE

BEEF & PORK HINKALI

Georgian beef & pork dumplings

NEKNIS MTSVADI

Charcoal grilled pork ribs

VEGETABLE MTSVADI

Various grilled vegetables

SHKMERULI

Grilled pullet served with garlic
sauce in hot clay pot

Main dishes:

IMERULI CHEESE PIE

BEEF HINKALI

Georgian beef dumplings

HBOS MTSVADI

Charcoal grilled prime veal cut

VEGETABLE MTSVADI

Various grilled vegetables

SHKMERULI

Grilled pullet served with garlic
sauce in hot clay pot

Dessert:

PLEASE CHOOSE ANY DESSERT
FROM THE MENU

All menus are served with basmati rice, couscous and Tonis Puri (Georgian bread).
In addition tomato and spicy Adjika sauces will enhance your feasting experience.

17 250 HUF

**Every additional person
8 600 HUF**

**All Supra Menus are for
minimum TWO person.**

22 000 HUF

**Every additional person
11 000 HUF**

SUPRA MENU No III.

Vegetarian:

Starters:

PHALI

Spinach & Beetroot
balls with walnuts

TOMATO & CUCUMBER SALAD WITH FRESH CHEESE

BADRIJANI

Grilled eggplants rolled and filled
with walnut & tomato sauces



Main dishes:

IMERULI CHEESE PIE

MUSHROOM HINKALI

Georgian mushroom dumplings

LOBIO

Red bean stew served in hot clay pot and
marinated vegetables

AJAPSANDALI

Eggplant, tomato, potato and
various herbs slowly cooked and
served in hot clay pot

MUSHROOM OJAKHURI

Mushroom and potato fried
together with onion and garlic

SUPRA MENU No IV.

Megrelian:



Main dishes:

IMERULI CHEESE PIE

CHICKEN HARCHO

Slowly cooked chicken in Georgian
walnut sauce

KUPATI

Georgian grilled sausages

TABAKA

Charcoal grilled pullet served with
spicy Adjika sauce

ELARJI

Slowly cooked Georgian
polenta mixed
with cheese

Dessert:

PLEASE CHOOSE ANY DESSERT
FROM THE MENU

All menus are served with basmati rice, couscous and Tonis Puri (Georgian bread).
In addition tomato and spicy Adjika sauces will enhance your feasting experience.

18 200 HUF
Every additional person
9 000 HUF

All Supra Menus are for
minimum TWO person.

16 850 HUF
Every additional person
8 400 HUF

GEORGIAN APPETIZERS & SALADS

APPETIZER PLATTER - To share ✓

Chef's Favorite

Selection of walnut balls and grilled eggplants with various sauces served with thin lavash slices of bread, fresh cheese and tomato & cucumber salad

5 300 HUF



BEET-WALNUT BALL



GRILLED EGGPLANT
WITH TOMATO SAUCE



SPINACH-WALNUT BALL



GRILLED EGGPLANT
WITH GARLIC SAUCE



CARROT-WALNUT BALL



GRILLED EGGPLANT
WITH WALNUT SAUCE



CABBAGE-WALNUT BALL



GRILLED EGGPLANT
WITH HOMEMADE
WHITE SAUCE

500 HUF/BALL ✓

850 HUF/EGGPLANT ✓

COUNTRYSIDE APPETIZER ✓

Oven baked Georgian corn bread served with young cheese and traditional tomato cucumber salad

2 450 HUF

CHEF'S SALAD ✓

Cherry tomato, various seasonal vegetables on iceberg wedges with aged cheese sauce

2 250 HUF

BABY SPINACH SALAD

Fresh baby spinach leaves, carrots, walnuts and grilled chicken fillet blended in special olive oil, balsamic and herb sauce.

2 750 HUF

TOMATO & CHEESE SALAD ✓

Tomato with red onion, basil and green paprika served with pieces of fresh cheese

2 550 HUF

GEORGIAN SALAD ✓

Traditional Georgian tomato and cucumber salad with coriander, parsley, red onion, chili, mixed in extra virgin sunflower oil

1 850 HUF

PARSLEY SALAD ✓

Mix of parsley, mint leaves, red onion, tomato and bulgur dressed with lemon olive dressing

2 390 HUF

BEETROOT GOAT CHEESE SALAD ✓

Arugula, apple, beetroot and walnuts, topped with goat cheese and mixed in homemade sauce

2 950 HUF

FROM OUR CHARCOAL GRILL

TAPLA Mtsvadi

Charcoal grilled pork loin served with
homemade fried potatoes and tomato sauce
3 250 HUF

NEKNIS Mtsvadi

Charcoal grilled pork ribs served with
homemade fried potatoes and tomato sauce
2 650 HUF

KATMIS Mtsvadi

Charcoal grilled marinated chicken barbecue
served with grilled vegetables and tomato sauce
2 450 HUF

HBOS Mtsvadi

Charcoal grilled prime veal cuts served with
oyster mushrooms, homemade potatoes,
grilled papers and chef's special sauce
6 550 HUF

SAKONLIS Mtsvadi (500gr)

Prime bone in aged beef cuts served with
oyster mushrooms, homemade potatoes,
grilled peppers and chef's special sauce
11 990 HUF

LAMB CHOPS

Charcoal grilled lamb chops served with
tomato sauce
7 450 HUF

KABABI

Grilled kebabs together with coriander,
red onion, chili pepper and various spices,
rolled in thin lavash bread and enhanced
with aromatic tomato sauce.

PORK 2 950 HUF

CHICKEN 3 150 HUF

LAMB 4 250 HUF

KUPATI

Two pieces of meat sausage grilled
and served with ELARJI (Slowly cooked
Georgian polenta mixed with cheese)
and Tkemali sauce (Sour plum sauce)
2 150 HUF

TABAKA

Grilled pullet served with
Spicy adjika (spicy pepper) sauce or
Georgian walnut sauce

HALF

Ajika 2 850 HUF

Walnut 3 250 HUF

FULL

Ajika 5 550 HUF

Walnut 6 350 HUF

DUCK MAKVALI

Charcoal grilled duck breast served with
Makvali (blackberry) sauce and basmati rice
with vegetables
4 950 HUF



GRILL PLATTER

Charcoal grilled pork ribs, chicken mtsvadi,
pork kebabi, grilled veggies served with
tomato & adjika sauces together
with rice and couscous.
8 950 HUF

NO PORK - Grill Platter

Veal mtsvadi, chicken mtsvadi, lamb kebab
and various grilled veggies served with
tomato & adjika sauces together
with rice and couscous.
15 550 HUF



FISH & SEAFOOD

STURGEON Mtsvadi

Charcoal grilled sturgeon served with nasharap (pomegranate sauce) and basmati rice with vegetables

8 750 HUF

SALMON Mtsvadi

Charcoal grilled salmon served with nasharap (pomegranate sauce) and basmati rice with vegetables

6 550 HUF

PAN FRIED OR GRILLED SEA BREAM

Served with chef's special tomato sauce

6 850 HUF

CHASHUSHULI PRAWNS & MUSSELS

Prawns & mussels cooked in white wine. with cherry tomato, red onion and various herbs

4 250 HUF

SHKMERULI PRAWNS & MUSSELS

Prawns & mussels cooked in traditional Georgian garlic sauce.

4 250 HUF



KETSI

Hot Clay Pots

HARCHO & ELARJI

Chef's Favorite

Chicken slowly cooked in walnut sauce with various spices and served in a hot clay pot. As a side dish please enjoy traditional western Georgian ELARJI (Slowly cooked Georgian polenta mixed with cheese).

2 850 HUF

CHAHOHBILI

Chicken grilled and dipped in tomato sauce with various spices, served in a hot clay pot

HALF 2 350 HUF FULL 4 550 HUF

LOBIO



Red kidney beans cooked and steered with various spices, served in a hot clay pot. Accompanied by marinated vegetables with jonjoli and corn bread.

3 350 HUF

SHKMERULI

Pullet grilled and dipped in special garlic sauce, served in a hot clay pot

Half 3 450 HUF

Full 6 950 HUF

CHASHUSHULI

Slowly cooked beef stewed in tomato sauce with various spices, served in a hot clay pot

2 850 HUF

OJAKHURI

Pan fried pork or mushroom with potato, garlic and onion

PORK 3 050 HUF MUSHROOM 2 550 HUF

AJAPSANDALI



Eggplant, tomato, potato and various greens cooked slowly, served in a hot clay pot

2 050 HUF

DEGUSTATION MENU

Starters

SPINACH WALNUT BALL
GRILLED EGGPLANT TOMATO ROLL
TOMATO SALAD WITH FRESH CHEESE
FRESHLY BAKED TONIS PURI - Georgian bread

Main Dishes

BEEF HINKALI - two pieces of Georgian dumplings
CHEESE & EGG BOAT
CHASHUSHULI- beef & tomato stewed with various herbs and spices

Dessert

TEA or COFFEE with
CHURCHELA - walnuts rolled in grape pudding

8 500 HUF

GOBI

GOBI contains numerous ingredients such as your choice of grilled beef, pork, chicken, shrimp, salmon or various walnut balls, tomato-cucumber and parsley salads, rice, couscous, cheese with mint, served with light yogurt sauce.

BEEF GOBI

4 550 HUF

SHRIMP GOBI

6 850 HUF

CHICKEN GOBI

4 250 HUF

PORK GOBI

4 250 HUF

VEGGIE GOBI ✓

4 650 HUF

SALMON GOBI

6 850 HUF

SOUPS

CHAKAPULI SOUP

Traditional Georgian hot and sour tarragon soup.
Slowly cooked beef in white wine with fresh tarragon,
green onion, gooseberry and chili.

2 450 HUF

HARCHO

Spicy and sour beef soup mixed with
various herbs and greens.

2 250 HUF

CHIHIRTMA

Quarter chicken, slowly cooked with eggs,
vinegar and special herbs.

1 750 HUF

CREAMY MUSHROOM TARRAGON SOUP ✓

Aunt Anka's family receipt

1 550 HUF

BORSCHT

Traditional Ukrainian beet root & cabbage soup

1 490 HUF

HINKALI

Georgian Dumplings

Originated from high Caucasus Mountains, Hinkali is one of the most beloved dishes in Georgia. It is similar to dumplings, but relatively bigger in size. Thin layer of dough wrapped and filled with meat, spinach, mushroom or cheese. Yet, the most popular types remain to be meat Hinkali. They can be served boiled or fried.

It is also important to eat Hinkali without using fork and knife. This will help you to avoid spilling all the juice. Just hold your Hinkali with both of your hands, make a small bite from a side and sip all the juice from inside.

We recommend sprinkling boiled Hinkalis with grated pepper and soya sauce with the fried ones.



Please select boiled or fried

PORK & BEEF
MUSHROOM
SPINACH
POTATO
CHEESE
BEEF

4 PIECES
1800 HUF

HOW TO EAT HINKALI



*Make a small bite from a side and sip
all the juice from inside.*

ACHARULI

Bread Boat

ACHARULI THREESOME To Share

Enjoy selection of three most popular boats: Cheese & Egg; Baroma; Spinach & Cheese served in junior size

4 450 HUF

CHEESE & EGG

Classic
2 250 HUF

CHEESE & EGG WITH TRUFFLE

Chef's Favorite
3 250 HUF

CHEESE & SPINACH

1 850 HUF

BAROMA

Cheese, ham, tomato, sweet paprika & mushroom
2 550 HUF

CHASHUSHULI

Beef & tomato stew
2 450 HUF

LOBIO

Red bean stew with marinated chili pepper
1 650 HUF

HOW TO EAT ACHARULI

1



2



3



4



IMERULI

Cheese Pie

Cheese pie small **1 050 HUF**

Cheese pie big **1 850 HUF**

Spinach & Cheese **1 750 HUF**

Add on Truffle flavor for
990 HUF

Gluten free cheese pie with sweet paprika, zucchini and egg
2 750 HUF



Vegan & Gluten free cheese pie with cherry tomatoes and fresh coriander
3 800 HUF



SIDE DISHES

GRANDMA STYLE POTATOES

with onions and fresh herbs

850 HUF

GRILLED VEGETABLES

950 HUF

MCHADI

Traditional Georgian
corn bread

(1pc) **480 HUF**

BASMATI RICE

450 HUF

SKIN FRIED POTATOES

750 HUF

GRILLED OYSTER MUSHROOMS

Fresh oyster mushrooms grilled and
dressed with garlic and coriander

950 HUF

COUSCOUS

450 HUF

ELARJI

Slowly cooked Georgian polenta
mixed with cheese

650 HUF

SAUCES

CHEF'S SPECIAL **550 HUF**

TOMATO **250 HUF**

TKEMALI sour plum **450 HUF**

WALNUT **350 HUF**

NASHARAP pomegranate sauce **550 HUF**

ADJIKA pepper sauce **350 HUF**

MAKVALI blackberry sauce **350 HUF**

YOGURT **250 HUF**



For allergic ingredients please ask our waiters

Our prices are in hungarian forints with the VAT included. All prices are subject of 12% Service Charge

Georgian Toasts

Toasts may vary based on the type of feast is held. The occasion might be wedding, birthday, baptism, funeral or just friends gathering. Most of the time the following toasts are mentioned by Tamada, but it can also grow in number depending on his imagination.

- | | |
|------------------------|---|
| 1. Toast to God | 5. Toast to Love and beloved ones |
| 2. Toast to Families | 6. Toast to the people who have passed away |
| 3. Toast to Peace | 7. Toast to Life and the future generation |
| 4. Toast to Friendship | 8. Toast to better tomorrow and future |

In this menu we have decided to offer you set Supra menus for minimum two people that will give you the feeling of traditional Georgian dinning culture.

Please try to say a toast every time you decide to sip wine from your glass

GAUMARJOS (Cheers)



Tamada

Bronze statue from the 7th century BC discovered during archaeological excavations in the city of Vani is the statue of a Tamada, a toast master, that resembles 2 800 years of ancient traditions and culture of the Georgian feast.

Georgian Wine

Georgia is considered to be the cradle of wine making, where the first evidence of wine production dates over 8000 years. In fact the word "wine" is derived from "gvino" - Georgian word for wine. Traditionally, grape juice is placed in underground clay jars called "Qvervri" to ferment during the winter.

Our prices are in hungarian forints with the VAT included.
All prices are subject of 12% Service Charge



HACHAPURI
ბაჭყალი

COCKTAILS

MOJITO

(rum, lime, sugar, soda water, angostura bitter)

2 250 HUF

APEROL SPRITZ

(aperol, prosecco, soda water, orange)

2 350 HUF

ROYAL GARDEN

(sparkling wine, cointreau blood orange, pomegranate, rosemary, cassis, lime peel)

2 550 HUF

PURPLE DREAM

(white rum, violette, elder, lime, sparkling wine, grape)

2 950 HUF

MEXICAN ESPRESSO MARTINI

(tequila, patrón xo caffè, espresso, vanilla liquer)

2 750 HUF

MELONY

(vodka, midori, sage, lime, pineapple juice, sugar)

1 950 HUF

NUTCRACKER

(bourbon, amaretto, lime, angostura bitter, fresh orange, sugar)

2 750 HUF

HAPP-E

(tequila, kwai feh, hibiscus, lime, cranberry juice)

2 250 HUF

RANGOON

(gin, pimm's, cucumber, lime, ginger beer)

2 250 HUF

SMOKY NEGRONI

(mezcal, red vermouth, campari, orange peel)

1 950 HUF

BLOODY MARY

(vodka, tomato juice, spices)

2 450 HUF

GIN TONIC

2 950 HUF

VODKA CUCUMBER

1 650 HUF

DESSERT



SWEET CHEESE PIE

with sesame seeds and
dressed with Saperavi
grape muraba

1 450 HUF

SWEET BOAT

filled with lot of cheese
and dressed with quince muraba

1 450 HUF

PELAMUSHI

A piece of Georgian traditional
cake prepared from
Saperavi grapes.

1 250 HUF

MEDOC

Homemade, traditional
family dessert

1 250 HUF

TRUBOCHKA

Homemade, traditional
family dessert

1 250 HUF

MATSONI WITH HONEY

Yogurt (Matsoni) served with
honey and nuts

1 650 HUF

ICE CREAM

ICED COFFEE

Two scoops of vanilla ice cream
with freshly brewed coffee
and whipped cream

1 100 HUF

BAILEYS ICED COFFEE

Two scoops of vanilla ice cream with
Baileys liqueur, whipped cream and
freshly brewed coffee on the side

1 700 HUF

FRUIT

Two scoops of your choice of
ice cream with raspberry sauce,
fresh fruits and whipped cream

1 200 HUF

OUR ICE CREAM SELECTION

Strawberry • Chocolate • Vanilla • Pomegranate • Tarragon • Saperavi grape		
One scoop of ice cream	Whipped cream	Toppings
380 HUF	200 HUF	200 HUF

/Chocolate, vanilla, raspberry/

COFFEE & TEA

BLENDED COFFEE

Ristretto	550 HUF
Espresso	550 HUF
Americano	550 HUF
Cappuccino	600 HUF
Latte Machiato	700 HUF

SINGLE ORIGIN COFFEE

Espresso	650 HUF
Cortado	700 HUF
Flat white	800 HUF

Hot Chocolate
750 HUF

GEORGIAN TEA

Tea with Muraba
Please choose your jam (Muraba)
Red Grapes, Walnut, Quince
750 HUF

INTERNATIONAL TEA SELECTION

LA VIA DEL TÈ
750 HUF
Honey
200 HUF

MINERAL WATER



Borjomi is naturally carbonated mineral water from springs in the Borjomi Gorge of central Georgia. The artesian springs in the valley are fed by water that filters from glaciers covering the peaks of the Bakuriani mountains at altitudes of up to 2,300 m.

950 HUF	Georgian Mineral Water 0,80l
400 HUF	Szentkirályi 0,33l
800 HUF	Szentkirályi 0,75l
950 HUF	Acqua Panna 0,75l
950 HUF	San Pellegrino 0,75l
50 HUF	Soda water 0,10l

SOFT DRINKS

550 HUF	Pepsi Cola 0,25l
550 HUF	Pepsi Light 0,25l
550 HUF	Schweppes Orange 0,25l
550 HUF	7UP 0,25l
550 HUF	Canada Dry 0,25l
550 HUF	Schweppes Tonic 0,25l
800 HUF	Tropicana Orange 0,25l
800 HUF	Tropicana Peach 0,25l
800 HUF	Tropicana Apple 0,25l
700 HUF	Lipton Ice Tea Lemon 0,25l
700 HUF	Lipton Ice Tea Peach 0,25l



GEORGIAN LEMONADE

We specially deliver 100% Georgian fruit syrups for you. Enjoy!

Grape Saperavi	0,5l
Pomegranate	
Tarragon	990 HUF

CRAFT BEER

DRAFT

1 150 HUF	AMERICAN PALE ALE 4.8%
990 HUF	PILSNER 4.5%

BOTTLE

1 150 HUF	BELGIAN CHERRY 4.5 % 0.33l
1 250 HUF	INDIA PALE ALE 5.8 % 0.33l
1 150 HUF	BELGIAN WITBIER 4.5% 0.33l

990 HUF	STAROPRAMEN 0.0% 0.33l
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SPIRITS



Georgian Chacha

Chacha Saperavi

750 HUF

7 500 HUF

Pálinka

Apricot Pálinka

1 450 HUF

12 500 HUF

Quince Pálinka

1 450 HUF

12 500 HUF

Plum Pálinka

1 450 HUF

12 500 HUF

Whisky

Johnnie Walker Black Label

1 950 HUF

Jameson

1 100 HUF

Tullamore dew

1 250 HUF

Jack Daniel's

1 250 HUF

Chivas Regal 12 Year

1 800 HUF

Glenmorangie

2 950 HUF

Macallan Single Malt

3 200 HUF

Oban Malt 14

3 450 HUF

Cognac & Brandy

Sarjishvili VS

750 HUF

Sarjishvili VSOP

1 050 HUF

Sarjishvili XO

1 950 HUF

Henessy VS

2 250 HUF

Calaudos Papidux

1 100 HUF

Vodka

Russky Standart

850 HUF

Finlandia

850 HUF

Absolut

950 HUF

Absolut Citron

1 050 HUF

Absolut Kurant

1 050 HUF

Grey Goose

2 550 HUF

Beluga

2 050 HUF

Belvedere

2 150 HUF

Gin

Tanqueray

Tanqueray No. 10

Bobby's

Hendrick's

Monkey 37

1 550 HUF

2 150 HUF

2 150 HUF

2 150 HUF

4 400 HUF

Rum

Angostura 3 years

Sailor Jerry Spiced Rum

Plantation Pineapple

Plantation Barbados

Plantation OFTD

Diplomatico

Dictador 12 years

Zacapa 23 years

3 400 HUF

1 450 HUF

2 150 HUF

1 350 HUF

1 650 HUF

1 900 HUF

2 050 HUF

3 150 HUF

Tequila

Corralejo Blanco

Corralejo Reposado

Don Julio Anejo

1 450 HUF

1 750 HUF

2 950 HUF

Liqueurs

Zwack Unicum

Jagermeister

Baileys

Cointreau

Disaronno Amaretto

Pimm's No 1

Midori Melon

Mezcal Gracias a Dios

Kwai Feh Lychee

Cassis

Patron Xo Café

850 HUF

850 HUF

1 850 HUF

1 550 HUF

1 150 HUF

950 HUF

1 050 HUF

2 550 HUF

1 050 HUF

850 HUF

1 950 HUF

Vermouth

Martini 8 cl

(Rosso, Rosato,

Bianco, Dry)

Campari

950 HUF

1 750 HUF