

GULIT MENU

Food · 1/4

STARTERS

Georgian SALAD with Walnut Dressing

€10

Fresh tomatoes, cucumbers & herbs with our traditional walnut dressing. Served with our freshly baked house bread.
VEGAN | ALLERGENS: WALNUTS, GLUTEN (BREAD)

PKHALI Asorti

€12

Traditional assortment of eggplant, spinach and beetroot pkhali prepared with walnuts.
VEGAN | ALLERGENS: WALNUTS

Freshly Baked Georgian BREAD

€2

Traditional Georgian artisan bread baked fresh every day.
VEGETARIAN | ALLERGENS: GLUTEN

MAIN DISHES

Georgian STEAK

€19

Traditional Georgian-style grilled pork belly steak served with crispy roasted potatoes, homemade Adjika and mustard-pickled onions.
CONTAINS MEAT | ALLERGENS: MUSTARD

CHICKEN with Walnut Sauce

€18

Creamy Georgian cornmeal (Ghomi) served with roasted chicken leg and our signature walnut Bazhe sauce.
CONTAINS MEAT | ALLERGENS: WALNUTS

KABAB

€19

Grilled Georgian-style minced meat kabab served with roasted tomato sauce.
CONTAINS MEAT | ALLERGENS: NONE

SHKMERULI

€18

Traditional Georgian roasted chicken served in a rich garlic and milk sauce. Served with our freshly baked house bread. Tabaka (chicken only) is also available for €12.
CONTAINS MEAT | ALLERGENS: MILK

KHINKALI (5 pcs)

€17

Traditional Georgian dumplings filled with seasoned pork & beef, rich broth and black pepper. Additional khinkali: €3.5 each.
CONTAINS MEAT | ALLERGENS: GLUTEN

KHINKALI with Cheese (3 pcs)

€14

Traditional Georgian dumplings filled with cheese & fresh mint.
VEGETARIAN | ALLERGENS: GLUTEN, MILK

Beef CHASHUSHULI

€19

Traditional Georgian spicy beef stew, slow-cooked with tomatoes, onions, garlic, aromatic herbs and spices. Served with Tashmijabi, a traditional Georgian mashed potato and cheese dish.
CONTAINS MEAT | ALLERGENS: NONE

MUSHROOMS with Tarragon

€12

Pan-fried mushrooms prepared with fresh tarragon and our homemade Georgian herb pesto.
VEGETARIAN | ALLERGENS: SUNFLOWER SEEDS

Please ask our team for today's ingredients and allergens.

GULIT MENU

Food · 2/4

MAIN DISHES (CONT.)

ADJAPSANDALI €12

Traditional Georgian vegetable stew made with eggplant, tomatoes, peppers, onions, garlic and fresh herbs.
VEGAN | ALLERGENS: NONE

KHACHAPURI

Imeretian KHACHAPURI €13

Traditional Georgian cheese-filled bread.
VEGETARIAN | ALLERGENS: GLUTEN, MILK

Adjarian KHACHAPURI €17

Traditional boat-shaped Georgian bread filled with cheese, topped with butter and a fresh egg.
VEGETARIAN | ALLERGENS: GLUTEN, MILK, EGGS

SAUCES

Red Blackberry Sauce €5

Homemade sweet and sour blackberry sauce prepared with aromatic Georgian spices.
VEGAN | ALLERGENS: NONE

GREEN Sauce €5

A fresh Georgian-style green sauce made with kiwi, garlic, fresh herbs and aromatic spices, inspired by the traditional flavour of Tkemali.
VEGAN | ALLERGENS: NONE

SIDE DISHES

FRIED POTATOES with Dill Pesto €10

Crispy fried potatoes served with our homemade fresh dill pesto.
VEGAN | ALLERGENS: SUNFLOWER SEEDS

CHEESE BALLS with Mint Sauce €10

Cheese wrapped in a crispy cornmeal crust, served with a refreshing homemade mint sauce inspired by traditional Georgian Gebzhalia.
VEGETARIAN | ALLERGENS: MILK

SOUPS

KHARCHO Soup €12

Traditional Georgian beef soup with rice, aromatic herbs and a rich walnut and spice blend.
CONTAINS MEAT | ALLERGENS: WALNUTS

DESSERTS

Homemade STRAWBERRY CAKE €8

A comforting homemade-style cake with fresh strawberries and berries, layered with a light, creamy white filling.
VEGETARIAN | ALLERGENS: MILK, EGGS, GLUTEN

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GULIT MENU

Wine & Drinks · 3/4

GEORGIAN WINES · WHITE

Kakhuri Vazi “Kisi”

Dry White

Glass €6.5 | Bottle €31

Mosmieri “Tsinandali”

Dry White

Glass €7 | Bottle €34

Gvaladze “Tsolikouri”

Dry White

Glass €8.5 | Bottle €40

Marani “Tvishi”

Semi-Sweet White

Glass €8.5 | Bottle €40

Topuridze “Golden Blend”

Dry White

Glass €9 | Bottle €44

Baia’s “Krakhuna”

Dry White

Glass €9 | Bottle €44

Mamastan Pet Nat

Natural Sparkling White

Bottle €52

GEORGIAN WINES · ORANGE / AMBER

Zvari

Georgian Orange / Amber Wine

Glass €9 | Bottle €44

Okro’s Wine “Rkatsiteli”

Georgian Orange / Amber Wine

Glass €10 | Bottle €45

GEORGIAN WINES · RED & ROSÉ

Tbilvino “Saperavi”

Dry Red

Glass €8 | Bottle €38

Kakhuri Vazi “Kindzmarauli”

Semi-Sweet Red

Glass €8 | Bottle €38

Venera

Rosé

Glass €9 | Bottle €44

Shumi Winery “Saperavi”

Dry Red

Glass €10 | Bottle €45

Topuridze “Saperavi”

Dry Red

Glass €10 | Bottle €45

GEORGIAN CHACHA

Marani Mtsvane

Shot €6 | Bottle €48

Marani Saperavi

Shot €6 | Bottle €48

Marani Barrique

Shot €7 | Bottle €52

Bati Barrique

Shot €7.5 | Bottle €56

PORTUGUESE WINES · WHITE & AMBER

Nat Cool Pê Branco

Dry White

Glass €6 | Bottle (1L) €38

Please ask our team about today’s cocktail and lemonade.

GULIT MENU

Wine & Drinks · 4/4

PORTUGUESE WINES · WHITE & AMBER (CONT.)

Zimbro Branco

Dry White

Glass €6.5 | Bottle €33

Nat Cool Dourado

Orange Wine / Dry

Glass €6.5 | Bottle (1L) €41

PORTUGUESE WINES · RED

Zimbro Tinto

Dry Red

Glass €7 | Bottle €34

Um Tintinho

Dry Red

Glass €7 | Bottle €34

Javali Tinto

Dry Red

Glass €7 | Bottle €34

CRAFT BEERS

MUSA IPA (Draft)

€2.50 (0.3L) | €4 (0.5L)

MUSA Blonde (Draft)

€2.50 (0.3L) | €4 (0.5L)

MUSA Peste & Sidra

€5

MUSA Twist & Stout

€5

MUSA Wannab3

Alcohol Free

€4.5

COCKTAILS

Cocktail of the Day

€8

COFFEE

Espresso

€1.5

Double Espresso

€2

Americano

€2.5

Cappuccino

€3

SOFT DRINKS

Filtered Still Water

€1

Still Water (Bottle)

€2

Filtered Sparkling Water

€2

Coca-Cola Classic

€3

Coca-Cola Zero

€3

Homemade Lemonade of the Day

€5

Please ask our team about today's cocktail and lemonade.