

Кусочек Грузии в сердце Тюмени



★ new dish

♥ delicious dish

🌶️ spicy dish

🌿 vegetarian dish

KHINKALI

boiled

fried

TBILISI WITH VEAL ★
IN BROTH WITH TARRAGON

300 g (3 pc.)
340.-

WITH VEAL AND CORIANDER LEAVES

100 g (1 pc.) 85 g (1 pc.)
85.- 90.-

WITH PORK BEEF ♥
AND CORIANDER LEAVES

100 g (1 pc.) 85 g (1 pc.)
85.- 90.-

WITH LAMB AND CORIANDER

100 g (1 pc.) 85 g (1 pc.)
95.- 100.-




WITH SULUGUNI CHEESE
AND CORIANDER LEAVES

100 g (1 pc.) 90 g (1 pc.)
100.- 105.-

WITH MUSHROOMS 🍄

100 g (1 pc.) 80 g (1 pc.)
110.- 120.-

BAKERY FOOD

MINGRELIAN KHACHAPURI of yeasted dough with Suluguni cheese	400 g	470.-
KUBDARIDZE open-faced yeasted dough pie with minced pork in cream sauce with Suluguni cheese, red ripe tomatoes, fresh basil, coriander leaves, parsley and dill	400 g	520.-
KUTABS  pork-beef / lamb / cheese and coriander leaves	130 g	190/190/170.-
KHACHAPURI PANELS WITH SALMON  from yeast dough with salmon, spinach and cream	300 g	890.-
ADJARIAN KHACHAPURI traditional yeasted dough khachapuri in the form of a boat with melted Suluguni cheese and yolk of an egg		
Classic	270 g	380.-
Big, for 2 people	500 g	580.-
KHACHAPURI FROM  OUR WOOD-FIRED GRILL of yeasted dough with Suluguni cheese, char-grilled	200 g	350.-
PENOVANI KHACHAPURI made of puff pastry without yeast with suluguni cheese	250 g	360.-

OSSETIAN KHACHAPURI

of yeasted dough with potatoes and cheese

400 g

350.-**CHEBURIDZE**

pork-beef / lamb

200 g

240/260.-**MEGRELIAN BURGER**two tastiest mini Megrelian khachapuries,
grilled moist pork and beef chop, with Sulguni cheese,
red ripe tomatoes, salad leaves, pickled onions
and lightly spicy tomato sauce Sacebeli

300 g


470.-

GRILL

on lavash with pickled onions,
pomegranate and coriander leaves

CHICKEN SHASHLIK ♥	200 g	420.-
PORK RIBS SHASHLIK	240 g	520.-
PORK NECK SHASHLIK ♥	250 g	460.-
FILLETS OF BEEF SHASHLIK	200 g	1300.-
CHICKEN LULAH KEBAB	200 g	410.-
LAMB LULAH KEBAB	200 g	620.-
PORK AND BEEF LULAH KEBAB	230 g	490.-
MACKEREL ON THE GRILL	200 g	490.-
MIX SHASHLIK shashlik of pork neck, chicken, beef fillets, moist pork ribs, lulah kebab of lamb, pork and beef and chicken, grilled vegetables and champignons, served on lavash with pickled onions, pomegranate and coriander leaves.	1660 g	4200.-
VEGETABLES FROM WOOD FIRED GRILL	200 g	380.-
CHAMPIGNONS FROM WOOD FIRED GRILL	200 g	380.-

SAUCES

SACEBELI  fresh tomatoes, chili pepper, garlic and spices	30 g	60.-
MATSONI with garlic and coriander leaves	30 g	60.-
MTSVANILI GREEN coriander leaves, chili pepper, celery, parsley, dill and spices	30 g	60.-
TKEMALI  cherry plum, garlic, chili pepper, coriander leaves and spices	30 g	80.-
ADJIKA georgian spicy	30 g	100.-
NARSARAB POMEGRANATE SAUCE	30 g	100.-
GARLIC SAUCE WITH CREAM, GARLIC AND SPICES	30 g	60.-

COLD APPETIZERS

GOURDS Fresh tomatoes, cucumbers, radish and greens fresh from vegetable patch!	340 g	470.-
DIFFERENT KINDS OF GEORGIAN CHEESE ★	360 g	450.-
MZHAVE pickled pepper, pickled cucumbers and cabbage, brined garlic, quick pickled cucumbers and soft-salted tomatoes, fresh greens!	380 g	450.-
MEAT PLATTER basturma, tender baked ham, chicken roll, with spicy red adjika and boiled tongue	200 / 30 g	1300.-
GEORGIA'S PRIDE ♥ ajapsandali, eggplant rolls, assorted phali; carrots, beets, spinach, stuffed peppers, Satsivi	640 g	1490.-
BATUMI SALMON ★ home-light-salted salmon	150 g	980.-
ROLLED EGGPLANTS rolls of baked eggplants filled with walnut	130 g	440.-
ASSORTED PKHALI ♥ traditional Georgian food of walnuts, Georgian spices and three kinds of vegetables: beets, spinach and carrots	150 g	250.-
WAH WHAT A SPREAD FROM UNCLE GOGI ★ tender vegetable caviar, chicken pate, bean hummus, dried tomatoes and crispy ciabatta	250 g	380.-
ADZHAPSANDALI 🌿 vegetable stew with eggplants, sweet pepper, zucchini, tomatoes and greens	160 g	360.-

SATSIVI

from our wood-fire grill chicken fillet
with spicy nut sauce

200 g

370.-**SATSIVI WITH CRISPY EGGPLANT** ★

crispy eggplant with sweet chili, with spicy nut sauce

200 g

330.-

SALADS

TSEZARIDZE SALAD



a popular salad in the Georgian manner, with chicken shashlik, Suluguni cheese, salad leaves and puff-pastry khachpuri Penovani and the tastiest sauce, served with walnut and coriander leaves

180 g

390.-

TBILISI SALAD



is a traditional Georgian salad with boiled beef, bell pepper, beans, spices and walnuts

200 g

370.-

CAUCASIAN SALAD

boiled beef tongue with sweet pepper, tomatoes, pickled cucumbers, onion, Imeritian cheese, chili and Mtsvanili sauce

220 g

570.-

SALAD WITH EGGPLANTS AND CHILI SAUCE



pieces of fried eggplants with fresh tomatoes, greens, sweet sauce chili and gingili oil, cream Suluguni cheese, sesames and sunflowers seeds

180 g

390.-

SUKHUMSKY SALAD

tender light-salted salmon with rich salad leaves, baked potatoes, Imeritian cheese with Pomegranate Sauce

180 g

590.-

GEORGIAN SALAD



ripe tomatoes, cucumbers, onions, coriander leaves with choice of dressing: nut, Matsoni, Cahetian oil

200 g

280.-

SOUP







MUSHROOM CREAM SOUP  made of champignons with a delicate texture	250 g	310.-
PUMPKIN CREAM SOUP  with smoked chechil cheese, a sprig of greens and Kakheti butter	250 g	310.-
BORSCHT WITH BEEF is our good old, Wah what a delicious Borscht!	250 g	350.-
GEORGIAN FISH SOUP made on thick salmon and rockfish broth with greens and tomatoes	250 g	350.-
GEORGIAN SOLYANKA rich Georgian soup with tomatoes, stewed veal and Georgian spices	250 g	390.-
KHARCHO SOUP  with veal, Georgian thick and rich soup	250 g	390.-
HASHLAMA IN TBILISI  WITH BULGARIAN PEPPER stewed beef, onion, spices and chill pepper	250 g	390.-

BREAD SHOTI crisp hot Georgian bread in the form of a boat, baked in the oven	50 g	50.-
LAVASH thin, tasty, perfectly for all dishes	50 g	50.-

HOT APPETIZERS

VEGETABLES WITH SULUGUNI CHEESE BAKED IN KETSYI eggplants, zucchini and tomatoes, Suluguni cheese	200 g	410.-
FRIED SULUGUNI CHEESE WITH ONION JAM breaded Suluguni cheese with onion jam	150 g	270.-
CHAMPIGNONS WITH SULUGUNI CHEESE ★ BAKED IN KETSYI choice champignons baked in cream with Suluguni cheese in ketsyi, served with coriander leaves and promenade seeds	200 g	410.-
DOLMA WITH LAMB traditional Georgian dish of soft-salted vine leaves stuffed with minced lamb meat, rice and Georgian spices	<div data-bbox="548 887 757 953" style="border: 1px solid black; padding: 2px; display: inline-block;">Very recommended with Matsoni</div> 160 g	550.-

HOT DISHES

CHICKEN CHKMERULI  chicken with spicy sauce	400 g	550.-
GRILLED FLOUNDER  flounder with vegetable salad	250 g	550.-
CHASHUSHULI  stewed beef with tomatoes and pepper on ketsyi	250 g	560.-
CHKMERULI  made of chicken in cream sauce	280 g	480.-
ODZHAKHURI WITH PORK pork neck fried with potato wedges, fresh tomatoes, bulb onion, coriander leaves and Georgian spices	260 g	450.-
CHAKHOKHBILI  chicken fillets stewed with tomatoes, onion, coriander leaves	280 g	420.-
ORAGULI salmon fillet on potatoes bed under Suluguni cheese	250 g	1100.-
CHAKONDRILI stewed in ketsyi lamb with vegetables under pastry cap	550 g	690.-
LOBIO WITH BACON  of red beans served with homemade pickles and bacon	290 g	350.-
PORK RIBS	400 g	780.-
SALMON STEAK WITH POMEGRANATE SOUS	200 g	1100.-

SIDE DISHES

POTATOES FRIED WITH ONION	150 g	180.-
BOILED POTATOES WITH BUTTER AND GREENS	150 g	180.-
RICE WITH VEGETABLES	120 g	160.-
FRENCH-FRIED POTATOES	150 g	180.-

DESSERTS

VAN GOGH'S SIGNATURE DESSERT	150 g	330.-
MATSONI WITH BLACKBERRY with honey and walnut	150 g	190.-
CHOCOLATE SAUSAGE	115 g	220.-
PAKHLAVA WITH HONEY AND WALNUT	120 g	320.-
COOKIE – NUTS WITH CARAMELIZED MILK	150 g	280.-
POMEGRANATE	120 g	390.-
CHEESECAKE CLASSIKE	130 g	280.-
CHEESECAKE CARAMEL	130 g	280.-
CHOKOLATE ECLAIR	75 g	250.-
RED VELVET	120 g	280.-