

# 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.)  
**85.- 90.-**

**WITH SULUGUNI CHEESE**  
**AND CORIANDER LEAVES**

100 g (1 pc.) 90 g (1 pc.)  
**80.- 85.**




**WITH MUSHROOMS** 🍄

100 g (1 pc.) 80 g (1 pc.)  
**100.- 105.-**

**WITH SALMON AND SPINACH** ★

100 g (1 pc.)  
**285.-**

# BAKERY FOOD

<b>MINGRELIAN KHACHAPURI</b> of yeasted dough with Suluguni cheese	400 g	<b>410.-</b>
<b>KUBDARIDZE</b> 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	<b>490.-</b>
<b>KUTABS</b>  pork-beef / lamb / cheese and coriander leaves	130 g	<b>170/170/140.-</b>
<b>KHACHAPURI PANELS WITH SALMON</b>  from yeast dough with salmon, spinach and cream	300 g	<b>890.-</b>
<b>ADJARIAN KHACHAPURI</b> traditional yeasted dough khachapuri in the form of a boat with melted Suluguni cheese and yolk of an egg		
<b>Classic</b>	270 g	<b>330.-</b>
<b>Big, for 2 people</b>	500 g	<b>540.-</b>
<b>KHACHAPURI FROM</b>  <b>OUR WOOD-FIRED GRILL</b> of yeasted dough with Suluguni cheese, char-grilled	200 g	<b>280.-</b>
<b>PENOVANI KHACHAPURI</b> made of puff pastry without yeast with suluguni cheese	250 g	<b>340.-</b>

**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 Suluguni cheese,  
red ripe tomatoes, salad leaves, pickled onions  
and lightly spicy tomato sauce Sacebeli

300 g

**390.-**

# GRILL

on lavash with pickled onions,  
pomegranate and coriander leaves

<b>CHICKEN SHASHLIK</b> 	200 g	<b>420.-</b>
<b>PORK RIBS SHASHLIK</b>	240 g	<b>490.-</b>
<b>PORK NECK SHASHLIK</b> 	250 g	<b>460.-</b>
<b>FILLETS OF BEEF SHASHLIK</b>	200 g	<b>1300.-</b>
<b>CHICKEN LULAH KEBAB</b>	200 g	<b>410.-</b>
<b>LAMB LULAH KEBAB</b>	200 g	<b>620.-</b>
<b>PORK AND BEEF LULAH KEBAB</b>	230 g	<b>490.-</b>
<b>SALMON STEAK ON THE MANGAL</b>	200 g	<b>990.-</b>
<b>MIX SHASHLIK</b> 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	<b>3700.-</b>
<b>VEGETABLES FROM WOOD FIRED GRILL</b>	200 g	<b>350.-</b>
<b>CHAMPIGNONS FROM WOOD FIRED GRILL</b>	200 g	<b>350.-</b>

# SAUCES

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





# COLD APPETIZERS

<b>GOURDS</b> Fresh tomatoes, cucumbers, radish and greens fresh from vegetable patch!	340 g	<b>400.-</b>
<b>DIFFERENT KINDS OF GEORGIAN CHEESE</b> ★	360 g	<b>390.-</b>
<b>MZHAVE</b> pickled pepper, pickled cucumbers and cabbage, brined garlic, quick pickled cucumbers and soft-salted tomatoes, fresh greens!	380 g	<b>380.-</b>
<b>MEAT PLATTER</b> basturma, tender baked ham, chicken roll, with spicy red adjika and boiled tongue	200 / 30 g	<b>770.-</b>
<b>GEORGIA'S PRIDE</b> ♥ ajapsandali, eggplant rolls, assorted phali: carrots, beets, spinach, stuffed peppers, Satsivi	640 g	<b>1490.-</b>
<b>BATUMI SALMON</b> ★ home-light-salted salmon	150 g	<b>980.-</b>
<b>ROLLED EGGPLANTS</b> rolls of baked eggplants filled with walnut	130 g	<b>440.-</b>
<b>BEEF TONGUE ROLLS</b> boiled beef tongue with cream mushroom julienne	150 g	<b>480.-</b>
<b>STUFFED PEPPERS</b> baked sweet pepper stuffed with walnut and coriander	140 g	<b>470.-</b>
<b>ASSORTED PKHALI</b> ♥ traditional Georgian food of walnuts, Georgian spices and three kinds of vegetables: beets, spinach and carrots	150 g	<b>200.-</b>

<p><b>WAH WHAT A SPREAD FROM UNCLE GOGI</b> ★</p> <p>tender vegetable caviar, chicken pate, bean hummus, dried tomatoes and crispy ciabatta</p>	250 g	<b>350.-</b>
<p><b>ADZHAPSANDALI</b> 🍁</p> <p>vegetable stew with eggplants, sweet pepper, zucchini, tomatoes and greens</p>	160 g	<b>360.-</b>
<p><b>SATSIVI</b></p> <p>from our wood-fire grill chicken fillet with spicy nut sauce</p>	200 g	<b>320.-</b>
<p><b>SATSIVI WITH CRISPY EGGPLANT</b> ★</p> <p>crispy eggplant with sweet chili, with spicy nut sauce</p>	200 g	<b>300.-</b>



# SALADS

<b>TSEZARIDZE SALAD</b> 	180 g	<b>350.-</b>
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		
<b>TBILISI SALAD</b> 	200 g	<b>350.-</b>
is a traditional Georgian salad with boiled beef, bell pepper, beans, spices and walnuts		
<b>CAUCASIAN SALAD</b>	220 g	<b>450.-</b>
boiled beef tongue with sweet pepper, tomatoes, pickled cucumbers, onion, Imeritian cheese, chili and Mtsvanili sauce		
<b>SALAD WITH EGGPLANTS AND CHILI SAUCE</b> 	180 g	<b>390.-</b>
pieces of fried eggplants with fresh tomatoes, greens, sweet sauce chili and gingili oil, cream Suluguni cheese, sesames and sunflowers seeds		
<b>SUKHUMSKY SALAD</b>	180 g	<b>590.-</b>
tender light-salted salmon with rich salad leaves, baked potatoes, Imeritian cheese with Pomegranate Sauce		
<b>GEORGIAN SALAD</b> 	200 g	<b>280.-</b>
ripe tomatoes, cucumbers, onions, coriander leaves with choice of dressing: nut, Matsoni, Cahetian oil		
<b>SALAD WITH TOMATOES AND CARAMELIZED PUMPKIN</b>	180 g	<b>380.-</b>
pumpkin, orange slices, lettuce leaves, dried tomatoes, cherry tomatoes, vegetable oil		

# SOUP



<b>MUSHROOM CREAM SOUP</b>  made of champignons with a delicate texture	250 g	<b>310.-</b>
<b>PUMPKIN CREAM SOUP</b>  with smoked chechil cheese, a sprig of greens and Kakheti butter	250 g	<b>310.-</b>
<b>BORSCHT WITH BEEF</b> is our good old, Wah what a delicious Borscht!	250 g	<b>320.-</b>
<b>GEORGIAN FISH SOUP</b> made on thick salmon and rockfish broth with greens and tomatoes	250 g	<b>350.-</b>
<b>GEORGIAN SOLYANKA</b> rich Georgian soup with tomatoes, stewed veal and Georgian spices	250 g	<b>350.-</b>
<b>KHARCHO SOUP</b>  with veal, Georgian thick and rich soup	250 g	<b>320.-</b>
<b>HASHLAMA IN TBILISI</b>  <b>WITH BULGARIAN PEPPER</b> stewed beef, onion, spices and chili pepper	250 g	<b>350.-</b>

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

# HOT APPETIZERS

<b>VEGETABLES WITH SULUGUNI CHEESE BAKED IN KETSYI</b> eggplants, zucchini and tomatoes, Suluguni cheese	200 g	<b>380.-</b>
<b>FRIED SULUGUNI CHEESE WITH ONION JAM</b> breaded Suluguni cheese with onion jam	150 g	<b>270.-</b>
<b>CHAMPIGNONS WITH SULUGUNI CHEESE BAKED IN KETSYI</b> choice champignons baked in cream with Suluguni cheese in ketsyi, served with coriander leaves and promenade seeds	★ 200 g	<b>340.-</b>
<b>DOLMA WITH LAMB</b> traditional Georgian dish of soft-salted vine leaves stuffed with minced lamb meat, rice and Georgian spices	<div data-bbox="548 887 756 953" style="border: 1px solid black; padding: 2px; display: inline-block;">Very recommended with Matsoni</div> 160 g	<b>550.-</b>

# HOT DISHES

<b>CHICKEN CHKMERULI</b>  chicken with spicy sauce	400 g	<b>550.-</b>
<b>GRILLED FLOUNDER</b>  flounder with vegetable salad	250 g	<b>400.-</b>
<b>CHASHUSHULI</b>  stewed beef with tomatoes and pepper on ketsyi	250 g	<b>480.-</b>
<b>CHKMERULI</b>  made of chicken in cream sauce	280 g	<b>480.-</b>
<b>PORK STEAK ON THE BONE</b>  with potato slices and fragrant adjika	400 g	<b>750.-</b>
<b>ODZHAKHURI WITH PORK</b> pork neck fried with potato wedges, fresh tomatoes, bulb onion, coriander leaves and Georgian spices	260 g	<b>430.-</b>
<b>CHAKHOKHBILI</b>  chicken fillets stewed with tomatoes, onion, coriander leaves	280 g	<b>380.-</b>
<b>ORAGULI</b> salmon fillet on potatoes bed under Suluguni cheese	250 g	<b>970.-</b>
<b>CHAKONDRILI</b>  stewed in ketsyi lamb with vegetables under pastry cap	550 g	<b>690.-</b>
<b>LOBIO WITH BACON</b> of red beans served with homemade pickles and bacon	290 g	<b>350.-</b>

# SIDE DISHES

<b>POTATOES FRIED WITH ONION</b>	150 g	<b>180.-</b>
<b>BOILED POTATOES WITH BUTTER AND GREENS</b>	150 g	<b>180.-</b>
<b>RICE WITH VEGETABLES</b>	120 g	<b>160.-</b>
<b>FRENCH-FRIED POTATOES</b>	150 g	<b>180.-</b>
<b>SPINACH WITH CREAM</b>	150 g	<b>240.-</b>

# DESSERTS

<b>VAN GOGH'S SIGNATURE DESSERT</b>	150 g	<b>270.-</b>
<b>MATSONI WITH BLACKBERRY</b> with honey and walnut	150 g	<b>190.-</b>
<b>CHOCOLATE SAUSAGE</b>	115 g	<b>200.-</b>
<b>PAKHLAVA WITH HONEY AND WALNUT</b>	120 g	<b>290.-</b>
<b>HONEY CAKE WITH SOUR CREAM SAUCE</b>	150 g	<b>250.-</b>
<b>COOKIE – NUTS WITH CARAMELIZED MILK</b>	50 g	<b>220.-</b>
<b>RECOMMENDED FOR TEA</b> choice of three kinds of jam: mulberry jam, walnut jam, fig jam, cornel jam, white cherry jam, apricot jam, quince jam, nuts with caramelized milk, Pakhlava, chocolate sausage, almond biscuits, honey cake with sour cream sauce	365 g	<b>460.-</b>