



menel



TAPAS TIME

Goat cheese + Strawberries	290
Coppa di parma + Cherry jam	290
Lightly salted trout + Avocado	350
Brie cheese + Pickled pear	290
Mortadella + Dried apricots	290
Chopped beef on breadcrumbs	350

10% discount on glass wines when ordering tapas

APPETIZERS

Marinated peppers with cream cheese and prune sauce	660
Shrimps with roasted grape and pistachio sauce	830
Tongue under truffle tonnato with marinated fennel	630
<i>NEW</i> Beef tartar with green peas	730
<i>NEW</i> Trout tartar with mango and strawberries	790
Poultry pate	510
Dolma	560
Eggplant rolls with nuts	430
Assorted italian and georgian cheeses	1 600
Antipasti	1 900

SALADS

Eggplants with adjika jam, tomatoes and suluguni sauce	630
Caesar salad with chicken	630
Caesar salad with shrimps	760
Few kind of tomatoes with stracciatella and svan salt	650
Motley grass with vegetables and honey dressing	560
<i>NEW</i> Green peas with poached egg and chorizo	490
<i>NEW</i> Strawberries with whipped sour cream	490
<i>NEW</i> Salad with beef and mango	730

SOUPS

<i>NEW</i> Strawberry tomato gazpacho	710
<i>NEW</i> Sorrel soup with quince and feta	490
Fish soup with trout	590
Cheese soup with shrimps	690
Kharcho with beef	650

MAIN DISHES

<i>NEW</i> Beef cheeks in wine sauce with mashed potatoes	1 190
Stewed veal on potato pancake with truffle sauce	990
Rabbit fillet in suluguni sauce with mashed potatoes	790
Trout on vegetables	1 190
Chicken breast with vegetables and spices in chakhokhbili style	690
Cauliflower with pickled pear on celery cream	630
Steamed chicken cutlet with spinach and truffle sauce	710
<i>NEW</i> Smoked sausage with mashed potatoes	990
Sea bass with herbs	990

DESSERTS

San Sebastian cheesecake with blueberry jam	450
Tiramisu	490
Panna cotta	390
Semifreddo with fresh berries	450
Yogurt antidepressants	390
Black sweet truffle	150
<i>NEW</i> Date with salted lemon	230

SIDE DISHES

Mashed potatoes	210
Baby potatoes with rosemary and garlic	210
Grilled vegetables	390
French fries	210

BREAD

Focacca romana with rosemary and sea salt	190
Bread basket with butter	250

PIZZA

Margarita 560
Trout + Arugula 860
Four cheese 730

Pear + Gorgonzola 730
Mortadella + Pistachios 730
Pepperoni 730

PASTA

Spaghetti carbonara 590 *NEW*
NEW Orzo with creamy trout 790 *NEW* Orzo with tender veal 790
NEW Orzo with shrimps and olives .. 830

KHINKALI

Pork + Beef 150
Lamb + Beef 150

Mushrooms + Suluguni 130
Cherry 130

KHACHAPURI *mini / standart*

Megrelian style 490 / 690
Adjara style 360 / 510
In a pan 390 / 590

Mini chebureks with lamb 290

Order sauces for any dish
Ajika / Matsoni / Satsebeli / Pesto / Sour cream

Check prices with the waiter

JUICE & LEMONADES

Homemade lemonade,
250 / 750 ml 350 / 1 050
*Raspberry-Lemongrass /
Gooseberry-Mint*

Fresh juice,
300 ml 380
Orange / Grapefruit / Apple / Carrot

Natakhtari, 500 ml 350
Coca-Cola, 200 ml 350
Coca-Cola Zero, 200 ml 350
Zuegg Juice, 200 ml 350
Tonic London
Essence, 200 ml 350

WATER Dausuz, 500 ml 350
Still / Sparkling

COFFEE

Espresso 180
Americano 180
Cappuccino 240

Flat White 360
Matcha Latte 300

Make coffee with alternative milk +90

TEA

Sri lanka / Earl gray / Sencha / Buckwheat / Jasmine /
Milk oolong / Hibiscus / Herbal tea 350