

STARTERS	ENTRADAS
<b>VEGETABLE SALAD W. WALNUT</b> .....10€ tomato, cucumber, onion, coriander and grounded walnut <b>VEG   NO GLUTEN</b>	<b>SALADA DE LEGUMES COM NOZES</b> .....10€ tomate, pepino, cebola, coentros e nozes <b>VEG   SEM GLUTEN</b>
<b>VEGETABLE SALAD</b> .....8€ tomato, cucumber, onion, coriander, aromatic oil and basil <b>VEG   SEM GLUTEN</b>	<b>SALADA DE LEGEMES</b> .....8€ tomate, pepino, cebola, coentros, oleo aromatico e manjeriçao <b>VEG   SEM GLUTEN</b>
<b>EGGPLANT ROLLS</b> .....13€ rolls with walnuts pasta, coriander, onion, garlic & Georgian spices served with bread, 4 uni. <b>VEG   NO GLUTEN</b>	<b>ROLOS DE BERINGELA</b> .....13€ beringela com pasta de nozes, alho, cebola e especiarias, servido com pão (gluten free), 4 uni. <b>VEG   SEM GLUTEN</b>
<b>GEBJALIA</b> .....13€ cheese rolls with mint, coriander and yogurt, served with bread, 4 uni.	<b>GEBJALIA</b> ..... 13€ olos de queijo com hortelã, coentros e iogurte, 4 uni.
<b>Pkhaleuli</b> .....12€ green bean pâté with walnuts and mini peppers stuffed with walnut and hazelnut paste, 2 pieces of each <b>VEG</b>	<b>LOBIOS PHALI</b> .....12€ patê de feijão verde com nozes e mini pimentas recheadas com pasta de nozes e avelas, 2 uni. de cada <b>VEG</b>
<b>MIX OF STARTES</b> ..... 35€ cheese rolls, eggplant rolls, phali, fermented vegetables, served with bread <b>NO GLUTEN</b>	<b>SORTIDO DE ENTRADAS</b> ..... 35€ gebjalia, rolos de beringela, phali e legumes fermentados, servido com pão <b>NO GLUTEN</b>
SOUPS	SOPAS
<b>MUSHROOM SOUP</b> .....7€ mushrooms and cream <b>NO GLUTEN</b>	<b>SOPA DE COGUMELOS</b> .....7€ cogumelos e natas <b>SEM GLUTEN</b>
<b>SHORT RIBS KHARCHO SOUP</b> ..... 12€ Premium beef shortribs soup with tomatoes, rice and spices <b>NO GLUTEN</b>	<b>SOPA KHARCHO DE COSTELAS</b> .....12€ sopa de costelas de bovina com com tomate, arroz e especiarias <b>SEM GLUTEN</b>
<b>CHIKHIRTMA SOUP</b> .....7€ Tradicional georgian soup with chicken, egg, lemon, vinegar, served with bread	<b>CHIKHIRTMA SOUP</b> .....7€ sopa tradicional da Georgia com ovo, frango e limao servido com pão
KHACHAPURI	KHACHAPURI
<b>IMERULI KHACHAPURI (CLASSIC)</b> ..... 14€ pie stuffed with georgian cheese (round, perfect to share)	<b>IMERULI KHACHAPURI (CLÁSSICO)</b> ..... 14€ tarte recheada com queijo georgiano (redondo, perfeito para partilhar)
<b>MEGRULI KHACHAPURI (DOUBLE CHEESE)</b> ..... 16€ pie with two lays of georgian cheese (round, perfect to share)	<b>MEGRULI KHACHAPURI (DUPLO QUEIJO)</b> ..... 16€ duas camadas de queijo georgiano, colocadas no interior e em cima da tarte (redondo, perfeito para partilhar)
<b>PIE WITH SPINACH AND CHEESE</b> .....15€	<b>TARTE COM ESPINAFRE E QUEIJO</b> ..... 15€
<b>KHACHAPURI WITH SMOKED CHEESE</b> .....25€	<b>KHACHAPURI COM QUEIJO FUMADO</b> ..... 25€

pie with three layers of georgian cheese (round, perfect to share for 3-4 people)	três camadas de queijo georgiano (redondo, perfeito para 3-4 pessoas)
<b>ADJARULI</b> .....15€ pie in the form of boat stuffed with georgian cheese and egg and butter on the top	<b>ADJARULI</b> .....15€ tarte em forma de barco, recheada com queijo georgiano com ovo e manteiga
<b>ADJARULI SMOKED HAM AND CHEESE</b> ..... 16€ cheese, ham, egg on the top and butter	<b>ADJARULI COM FIAMBRE E QUEIJO FUMADO</b> ..16€ queijo, fiambre, ovo e manteiga
<b>LOBIANI ADJARULI</b> ..... 12€ pie stuffed with red beans and spices, served with fermented green beans <b>VEG</b>	<b>LOBIANI ADJARULI</b> .....12€ tarte recheada com feijão e especiarias, servido com feijão verde fermentado <b>VEG</b>
<b>KHACHAPURI PENOVANI</b> ..... 12€ fluffy pastry with cheese	<b>KHACHAPURI PENOVANI</b> ..... 12€ massa folhada com queijo
<b>KHACHAPURI PENOVANI SPINACH</b> ..... 12€ fluffy pastry with cheese and spinach	<b>KHACHAPURI PENOVAN ESPINAFRE</b> ..... 12€ massa folhada com queijo com espinafre
<b>KHINKALI (4 uni)</b>	<b>KHINKALI (4 uni)</b>
<b>KHINKALI BEEF</b> ..... 12€ dumplings with beef, onion, coriander, Georgian mountain spice	<b>KHINKALI VACA</b> ..... 12€ dumplings de vaca com caldo cozinhado dentro, coentro e especiarias da Georgia
<b>KHINKALI LAMB</b> .....14€	<b>KHINKALI BORREGO</b> .....14€
<b>KHINKALI CHEESE</b> .....12€	<b>KHINKALI QUEIJO</b> .....12€
<b>CHARCOAL GRILL</b>	<b>CARNE NA BRASA</b>
<b>PORK MTSVADI</b> .....16€ marinated 24 hours, served seasonal vegetable salad and satsebeli sauce	<b>PORCO</b> ..... 16€ marinado 24 horas, servido com salada de legumes da época, coentros e molho satsebeli
<b>VEAL MTSVADI</b> .....20€ marinated 24 hours, served seasonal vegetable salad and satsebeli sauce	<b>VITELÃO</b> ..... 20€ marinado 24 horas, servido com salada de legumes da época, coentros e molho satsebeli
<b>KABABI</b> ..... 15€ mix of pork and beef ground with spices, served seasonal vegetable salad and satsebeli sauce	<b>KABABI</b> ..... 15€ carnes picadas (porco e vaca), servido com salada de legumes da época, coentros e molho satsebeli
<b>KABABI CHICKEN</b> ..... 14€ chicken ground with spices, served seasonal vegetable salad and satsebeli sauce	<b>KABABI FRANGO</b> .....14€ carne de frango picada, servido com salada de legumes da época, coentros e molho satsebeli
<b>LAMB "CARRE"</b> ..... 24€ grilled rack of lamb served with seasonal vegetable salad, potatoes and sauce (220-240 gr.)	<b>COSTOLETAS "CARRE" DE BORREGO</b> ..... 24€ costoletas de borrego, servido com salada de legumes da época, batata e molho (220-240 gr.)
<b>MIX OF GRILLED MEAT</b> ..... 80€ Pork, veal, chicken, kababi chicken, kababi pork and beef or potatoes & sauce	<b>SORTIDO DA CARNE</b> ..... 80€ porco, vitelão, frango, kababi frango, kababi, batata e molho
<b>STURGEON</b> .....24€	<b>ESTURGAO</b> .....24€

grilled sturgeon (Beluga fish) with salad and Kindzmari coriander sauce (230–250 g)

peixe Beluga com salada e molho de coentros Kindzmari (230 -250 gr.)

**PREMIUM BLACK CAVIAR**

30Gr. /50Gr /100Gr./200Gr. PRICE LIST ON REQUEST

**CAVIAR PRETO PREMIUM QUALIDADE**

30Gr. /50Gr. /100Gr. /200Gr. **Preço sub consulta**

**STEW**

**ENSOPADO**

**CHASHUSHULI** ..... 15€

beef stew with tomato,pepper coriander served with bread and vegetables

**CHASHUSHULI** ..... 15€

ensopado novilho em molho de tomate e cebola, servido com pão e legumes

**IAKHNE**..... 19€

veal stew with walnuts, tomato and aromatic spices, served with corn pasta and cheese

**NO GLUTEN**

**IAKHNE**..... 19€

ensopado de novilho com tomate, nozes e mista de especiarias Georgianas, servido com massa de milho cozido com queijo

**SEM GLUTEN**

**CHAKAPULI LAMB**..... 16€

lamb stew with tarragon, white wine, plumand spices, served with bread

**CHAKAPULI BORREGO**..... 16€

ensopado de borrego com vinho branco estragao, coentros, cebolino, ameixa e especiarias, servido com pão

**SHKMERULI CHICKEN** ..... 15€

chicken thighs with cream, butter and garlic, served with bread

**SHKMERULI FRANGO**.....15€

grelhado em molho de manteiga, natas e alho, servido em ketsi com pão

**CHAKHOKHBILI CHICKEN** ..... 15€

parts of chicken with tomato and hazelnut souce, garlic, coriander and spices, served with bread

**CHAKHOKHBILI CHICKEN** ..... 15€

cortes de frango com tomate, avelãs especiarias, alho e coentros, servido com pão

**OJAKHURI** ..... 15€

pork tenderloin with potatoes, pepper, coriander & spices

**OJAKHURI** ..... 15€

lombinho de porco com batata, pimenta e especiarias

**LOBIO** ..... 12 €

cooked red beans with spices served with bread and fermented vegetables

**VEG**

**LOBIO** ..... 12€

feijão cozido com especiarias, servido com pão e legumes fermentados

**VEG**

**ADJAPSANDALI** ..... 12€

cooked eggplant, bell pepper and other seasonal vegetables in tomato sauce, served with gluten free bread

**VEG | NO GLUTEN**

**ADJAPSANDALI** ..... 12€

beringela, pimento e outros legumes da época cozidos em molho de tomate, servido com pão

**VEG | SEM GLUTEN**

**HOMEMADE SAUCES**

**MOLHOS**

**ADJIKA** ..... 3€

pepper, tomato, greens, spices, garlic

**ADJIKA** ..... 3€

pimentão vermelho, tomate, verduras e especiarias

**SATSEBELI** .....2,5€

tomato, spices, greens

**SATSEBELI** .....2,5€

tomate, especiarias e verduras

**TKEMALI**.....2,5€

plum, spices, garlic

**TKEMALI**.....2,5€

ameixa e especiarias

DESSERTS	SOBREMESAS
<b>MEDOVIK HONEY CAKE</b> ..... 8€ honey sponge cake, condensed milk, cream	<b>MEDOVIK BOLO DE MEL</b> .....8€ biscoito de mel, leite condensado, natas
<b>NAPOLEON CREAM CAKE</b> ..... 7,5€ puff pastry with cream of butter, eggs and vanilla	<b>NAPOLEON BOLO DE NATAS</b> .....7,5€ massa folhada com creme de manteiga, natas, ovos e baunilha
<b>BAKLAVA</b> ..... 6€ filo pastry with butter, almonds and pistachio	<b>BAKLAVA</b> .....6€ massa folhada com manteiga, nozes, pistácio e amêndoa