

COCKTAILS

Mimosa Cherry	7
espumante com purê de cereja / <i>prosecco with cherry puree</i>	
Aperol Spritz	8
Negroni	8
Peach Daiquiri	9
Margarita	8
lima / <i>lime</i>	
Caipirinha	7
maracujá / <i>passion fruit</i>	
Mojito	8
romã / <i>pomegranate</i>	
Virgin mojito 0%	7
ginger beer, roma / <i>pomegranate</i>	
Virgin Gin 0%	9
premium tonic	
Gin Hendriks	10
premium tonic	
London #1	12
premium tonic	
Gin Mare	10
limão e alecrim / <i>lemon and rosemary, premium tonic</i>	

ÁLCOOL / ALCOHOL

J.Walker Red Label shot	5
J. Walker Black Label shot	7
Vodka Absolut shot / 250 ml / 750ml	4/12/35
Vodka Grey Goose 750ml	70
Tequila Premium shot	7
Chacha shot	8
aguardente georgiana	
Rom Havana Club 7 Anos shot	7
Courvoiser VSOP shot	10
Hennessy VS shot	12
Macallan 12 YEARS shot	15

CERVEJA / BEER

Stella Artois Imperial Caneca	2,8 / 6
Leffe Blond Brune 330 ml	4,5
Dois Corvos Double Neipa 440ml	5,5
Free Damm 0,0% 330 ml	2,5

BAR MENU

SANGRIA IL

Branco White	16
maracuja, limão, tonic, rum, vinho branco / <i>passion fruit, lemon, tonic, rum, white wine</i>	
Bubble sangria	17
espumante, tonic e cereja / <i>sparkling wine, tonic and cherry</i>	

LIMONADA S / LEMONADE IL 0%

Maracuja <i>Passion fruit</i>	12
Pessegueo <i>Peach</i>	13

AGUA / SOFT DRINKS 0%

Água <i>Still Water 700 ml</i>	2,5
Água com gas <i>Sparkling water 700 ml</i>	2,5
Borjomi 500ml	5
água georgiana com gás / <i>georgian sparkling water</i>	
Coca - Cola Zero	3
Icetea (pêssego, limão <i>peach, lemon</i>)	3
Schweppes (tonic <i>ginger ale</i>)	3
Sumo de escolha <i>Juices in bottles</i>	2,5

BEBIDAS QUENTES | HOT DRINKS 0%

Café <i>Coffee espresso duplo</i>	1,2 / 2,2
Descafeinado <i>Decaf</i>	1,2
Cappuccino <i>Latte</i>	3
Chás <i>Teas</i>	5
1 l, Earl Grey, Milk Oolong, Thyme&Black	
Chá de Gengibre <i>Ginger Tea</i>	7
Frutas cítricas e mel / <i>citrus and honey</i>	

0% SEM ALCOOL | WITHOUT ALCHOOOL

TODOS OS PREÇOS ESTÃO EM EUROS
PRICES ARE IN EUROS
IVA INCLUIDA
VAT INCLUDED



PÃO

CESTO DE PÃO 3

SOPAS

KHARCHO 🍴🌱 12
sopa rica de premium beef "short ribs", arroz e especiarias, servido com pão

SOPA-CREME DE COGUMELOS 7
cogumelos e natas

MENU DE ALMOÇO - 14 €

TERÇA-SEXTA 13.00-15.30 exceto feriados

OPÇÃO 1: SOPA KHARCHO, SALADA COM NOZES, PÃO

OPÇÃO 2: KABABI FRANGO COM BATATA

OPÇÃO 3: CHASHUSHULI BEEF, COM PÃO

OPÇÃO 4: LOBIO 🌱 feijão cozido com salada e pão

BEBIDAS: REFRIGERANTE OU CERVEJA - IMPERIAL OU COPO
DE VINHO BRANCO OU TINTO + 2 € E CAFÉ

SOBREMESA: BAKLAVA + 4€

ENTRADAS

SALADA TRADICIONAL DE
LEGUMES COM NOZES 🌱🍴 10
tomate, pepino, cebola, coentros e nozes

SALADA TRADICIONAL DE LEGUMES 🌱🍴 8
com óleo aromático (Khakheti)

PHALI 🌱🍴 10
patê de feijão com nozes, alho, cebola e especiarias, servido com pão sem glúten, 4 uni.

SORTIDO DE ENTRADAS DA CHEF SOFIA 19
legumes frescos e salgados, phali, beringela, servido com pão shoti, perfeito para partilhar, minimum 4 pessoas

GEBJALIA 13
queijo fresco com hortelã, coentros e iogurte, servido com pão 4 uni.

ROLOS DE BERINGELA 🌱🍴 13
beringela com pasta de nozes, alho, cebola e especiarias, servido com pão sem glúten, 4 uni.

TARTES GEORGIANAS

khacha = cheese puri = bread

IMERULI KHACHAPURI (CLÁSSICO)..... 14
tarte recheada com queijo georgiano, perfeito para partilhar

MEGRULI KHACHAPURI (DUPLO QUEIJO) 16
duas camadas de queijo georgiano, colocadas no interior e em cima da tarte, perfeito para partilhar

TARTE COM ESPINAFRE E QUEIJO FUMADO 15

ADJARULI 15
tarte em forma de barco, recheada com queijo georgiano, ovo e manteiga

ADJARULI COM FIAMBRE E QUEIJO FUMADO 16
queijo, fiambre, ovo e manteiga

LOBIANI ADJARULI 🌱 12
tarte recheada com feijão e servida com legumes fermentados

SE TIVER ALGUMA ALERGIA ALIMENTAR, POR FAVOR INFORME SEMPRE A NOSSA EQUIPA

TODOS OS PREÇOS ESTÃO EM EUROS 🌱 VEGETARIANO (Sem carne, ovo, queijo e manteiga) 🍴 PICANTE 🍴 SEM GLÚTEN

PRATOS PRINCIPAIS

Na Geórgia a maioria dos pratos principais é servida com coentros, cebola e romã

CARNE GRELHADA NA BRASA

PORCO MTSVADI16
marinado 24 horas, servido com salada de legumes da época, coentros e molho satsebeli

VITELÃO (PREMIUM) MTSVADI.....20
marinado 24 horas, servido com salada de legumes da época, coentros e molho satsebeli

KABABI 15
carne de porco e vaca picadas, servido com salada de legumes da época, coentros e molho satsebeli

KABABI FRANGO14
carne de frango picada, servido com salada de legumes da época, coentros e molho satsebeli

COSTOLETAS "CARRE" DE BORREGO 22
costoletas de borrego, servido com salada de legumes da época, batata e molho (220-240 gr.)

BATATA FRITA COM SAL 6
servido com molho branco ou molho de tomate

SORTIDO DE CARNES DA CHEF SOFIA 80
porco, vitelão, kababi, kababi frango, salada e batatas, minimum 4 pessoas

CHASHUSHULI 15
ensopado de novilho em molho de tomate e cebola, servido com pão e legumes

IAKHNE (MEGRULI KHARCHO) 19
ensopado de novilho com tomate, nozes e mistura de especiarias Georgianas, servido com gomi (milho cozido com queijo)

SATSIVI BAJE 15
peito de frango grelhado em molho frio de nozes, servido com gomi (milho cozido com queijo) - prato tradicional da Geórgia para o Natal

SHKMERULI FRANGO 15
frango grelhado em molho de manteiga, natas e alho, servido com pão

CHAKAPULI16
ensopado de borrego com vinho branco, estragão, coentros, cebolinho, ameixa e especiarias, servido com pão

ADJAPSANDALI 12
beringela cozinhada, pimento e outros legumes da época em molho de tomate, servido com pão sem glúten

LOBIO 12
feijão cozido com especiarias, servido com pão e legumes fermentados

MOLHOS CASEIROS

ADJIKHA 3
pimentão da época, chili, óleo, alho e coentros

SATSEBELI 2,5
tomate, especiarias e verduras

TKEMALI 2,5
ameixa e especiarias

BAJE 2,5
nozes e alho

ALHO BRANCO 2,5
iogurte com hortelã e alho

SOBREMESAS

MEDOVIK BOLO DE MEL 8
biscoito de mel, leite condensado, natas

NAPOLEON BOLO DE NATAS 7,5
massa folhada com creme de manteiga, natas, ovos e baunilha

BAKLAVA6
massa folhada com manteiga, nozes, pistácio e amêndoa

BOLO DE CHOCOLATE DA SOFIA 8
os ingredientes da sobremesa de hoje dependem do humor da nossa chef Sofi. Pergunte à nossa equipa para saber mais

PELAMUSHI5
sobremesa tradicional de sumo de uva e farinha de milho com nozes

SE TIVER ALGUMA ALERGIA ALIMENTAR, POR FAVOR INFORME SEMPRE A NOSSA EQUIPA

TODOS OS PREÇOS ESTÃO EM EUROS  VEGETARIANO (Sem carne, ovo, queijo e manteiga)  PICANTE  SEM GLÚTEN

BREAD

BREAD BASKET 3

SOUPS

KHARCHO  12
premium beef short ribs soup, rice, spices, served
with bread
MUSHROOM CREAM SOUP 7
mushrooms and cream

LUNCH MENU - 14 €

TUESDAY-FRIDAY 13:00-15:30
except bank holidays

OPTION 1: KHARCHO SOUP, WALNUT SALAD, BREAD

OPTION 2: CHICKEN KEBAB WITH POTATOES

OPTION 3: CHASHUSHULI BEEF, WITH BREAD

OPTION 4: LOBIO  cooked beans, served with salad and bread

DRINKS: SOFT DRINK OR BEER – DRAFT OR GLASS OF RED
OR WHITE WINE + 2€ AND COFFEE

DESSERT: BAKLAVA + 4€

STARTERS

TRADITIONAL VEGETABLE
SALAD WITH WALNUTS  10
tomato, cucumber, onion, coriander and ground walnut

TRADITIONAL VEGETABLE SALAD  8
with aromatic oil (Khakheti)

PHALI  10
bean pate with ground walnut, garlic, onion, and
spices, served with gluten-free bread, 4 uni.

CHEF SOFIA'S STARTER PLATTER 19
fresh and pickled vegetables, phali, eggplant rolls, served with shoti bread – perfect for sharing, minimum 4 people

GEBJALIA 13
fresh cheese with mint, coriander, and yogurt, served
with bread, 4 uni.

EGGPLANT ROLLS  13
eggplant with walnut paste, garlic, onion and
spices, served with gluten-free bread, 4 uni.

TRADITIONAL GEORGIAN PIES

khacha = cheese puri = bread

IMERULI KHACHAPURI (CLASSIC) 14
pie filled with Georgian cheese, perfect for sharing

MEGRULI KHACHAPURI (DOUBLE CHEESE) 16
two layers of Georgian cheese, placed inside and on
top of the pie — perfect for sharing

PIE WITH SPINACH AND SMOKED CHEESE 15

ADJARULI 15
pie in the form of boat stuffed with Georgian cheese,
egg and butter on the top

ADJARULI WITH HAM AND SMOKED CHEESE 16
cheese, ham, egg, and butter

LOBIANI ADJARULI  12
pie filled with beans, served with fermented vegetables

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE MAKE SURE TO INFORM OUR TEAM

PRICES ARE IN EUROS  VEGETERIAN (without meat, egg, cheese and butter)  SPICY  NO GLUTEN

MEAT DISHES

In Georgia, most main dishes are served with coriander, onion, and pomegranate

CHARCOAL GRILL

PORK MTSVADI	16
marinated for 24 hours, served with seasonal vegetable salad, coriander, and satsebeli sauce	
VEAL PREMIUM MTSVADI	20
marinated for 24 hours, served with seasonal vegetable salad, coriander, and satsebeli sauce	
KABABI	15
mix of pork and beef ground with spices, served with seasonal vegetable salad, coriander and satsebeli sauce	
KABABI CHICKEN	14
chicken ground with spices, served with seasonal vegetable salad, coriander and satsebeli sauce	
LAMB "CARRE"	22
grilled rack of lamb served with seasonal vegetable salad, potatoes and sauce (220-240 gr.)	
FRIED POTATOES WITH SALT 	6
served with white garlic or tomato sauce	
CHEF SOFIA'S MEAT PLATTER	80
pork, veal, kababi, kababi chicken, salad and potatoes (min. 4 people)	

CHASHUSHULI 	15
beef stew with tomato, pepper, coriander served with bread and vegetables	
IAKHNE (MEGRULI KHARCHO) 	19
beef stew with tomato, walnuts, and a blend of Georgian spices, served with gomi (cornmeal cooked with cheese)	
SATSIVI BAJE	15
grilled chicken breast in a cold walnut sauce (traditional Georgian Christmas dish), served with gomi (cornmeal cooked with cheese)	
SHKMERULI CHICKEN	15
grilled chicken parts in cream, butter and garlic, served with bread	
CHAKAPULI	16
lamb stew with white wine, tarragon, coriander, chives, plum, and spices, served with bread	
ADJAPSANDALI  	12
cooked eggplant, bell pepper and other seasonal vegetables in tomato sauce, served with gluten-free bread	
LOBIO  	12
cooked beans with spices, served with bread and fermented vegetables	

HOMEMADE SAUCES

ADJIKA 	3	TKEMALI	2,5	WHITE GARLIC	2,5
seasonal bell pepper, chili, oil, garlic and cilantro		plum, spices, garlic		yogurt with mint and garlic	
SATSEBELI	2,5	BAJE	2,5		
tomato, spices, greens		nuts and garlic			

DESSERTS

MEDOVIK HONEY CAKE	8	CHOCOLATE CAKE BY SOFIA 	8
honey sponge cake, condensed milk, cream		today's dessert ingredients depend on our chef Sofi's mood. Please ask our team for more details.	
NAPOLEON CREAM CAKE	7,5	PELAMUSHI 	5
puff pastry with cream of butter, eggs and vanilla		traditional Georgian dessert made of grape, corn flour, served with nuts	
BAKLAVA	6		
puff pastry with butter, almonds and pistachios			

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE MAKE SURE TO INFORM OUR TEAM

PRICES ARE IN EUROS  VEGETERIAN (without meat, egg, cheese and butter)  SPICY  NO GLUTEN