

STARTERS	ENTRADAS
VEGETABLE SALAD W. WALNUT10€ tomato, cucumber, onion, coriander and grounded walnut VEG NO GLUTEN	SALADA DE LEGUMES COM NOZES10€ tomate, pepino, cebola, coentros e nozes VEG SEM GLUTEN
VEGETABLE SALAD8€ tomato, cucumber, onion, coriander, aromatic oil and basil VEG SEM GLUTEN	SALADA DE LEGEMES8€ tomate, pepino, cebola, coentros, oleo aromatico e manjeriçao VEG SEM GLUTEN
EGGPLANT ROLLS13€ rolls with walnuts pasta, coriander, onion, garlic & Georgian spices served with bread, 4 uni. VEG NO GLUTEN	ROLOS DE BERINGELA13€ beringela com pasta de nozes, alho, cebola e especiarias, servido com pão (gluten free), 4 uni. VEG SEM GLUTEN
GEBJALIA13€ cheese rolls with mint, coriander and yogurt, served with bread, 4 uni.	GEBJALIA 13€ olos de queijo com hortelã, coentros e iogurte, 4 uni.
LOBIOS PHALI10€ green beans patê cooked with nuts, garlic, onion and spices, served with bread, 2 uni. VEG	LOBIOS PHALI10€ patê de feijao verde com alho e especiarias, servido no pão, 2 uni. VEG
MIX OF STARTERS 35€ cheese rolls, eggplant rolls, phali, fermented vegetables, served with bread NO GLUTEN	SORTIDO DE ENTRADAS 35€ gebjalia, rolos de beringela, phali e legumes fermentados, servido com pão NO GLUTEN
SOUPS	SOPAS
MUSHROOM SOUP7€ mushrooms and cream NO GLUTEN	SOPA DE COGUMELOS7€ cogumelos e natas SEM GLUTEN
SHORT RIBS KHARCHO SOUP 12€ Premiub beef shortribs soup with tomatoes, rice and spices NO GLUTEN	SOPA KHARCHO DE COSTELAS12€ sopa de costelas de bovina com com tomate, arroz e especiarias SEM GLUTEN
CHIKHIRTMA SOUP7€ Tradicional georgian soup with chicken, egg, lemon, vinegar, served with bread	CHIKHIRTMA SOUP7€ sopa tradicional da Georgia com ovo, frango e limao servido com pão
KHACHAPURI	KHACHAPURI
IMERULI KHACHAPURI (CLASSIC) 14€ pie stuffed with georgian cheese (round, perfect to share)	IMERULI KHACHAPURI (CLÁSSICO) 14€ tarte recheada com queijo georgiano (redondo, perfeito para partilhar)
MEGRULI KHACHAPURI (DOUBLE CHEESE) 16€ pie with two lays of georgian cheese (round, perfect to share)	MEGRULI KHACHAPURI (DUPLO QUEIJO) 16€ duas camadas de queijo georgiano, colocadas no interior e em cima da tarte (redondo, perfeito para partilhar)
PIE WITH SPINACH AND CHEESE15€	TARTE COM ESPINAFRE E QUEIJO 15€
KHACHAPURI WITH SMOKED CHEESE25€ pie with three lays of georgian cheese (round, perfect to share for 3-4 people)	KHACHAPURI COM QUEIJO FUMADO 25€ três camadas de queijo georgiano (redondo, perfeito para 3-4 pessoas)

ADJARULI15€ pie in the form of boat stuffed with georgian cheese and egg and butter on the top	ADJARULI15€ tarte em forma de barco, recheada com queijo georgiano com ovo e manteiga
ADJARULI SMOKED HAM AND CHEESE 16€ cheese, ham, egg on the top and butter	ADJARULI COM FIAMBRE E QUEIJO FUMADO ..16€ queijo, fiambre, ovo e manteiga
LOBIANI ADJARULI 12€ pie stuffed with red beans and spices, served with fermented green beans VEG	LOBIANI ADJARULI12€ tarte recheada com feijão e especiarias, servido com feijão verde fermentado VEG
KHACHAPURI PENOVANI 12€ fluffy pastry with cheese	KHACHAPURI PENOVANI 12€ massa folhada com queijo
KHACHAPURI PENOVANI SPINACH 12€ fluffy pastry with cheese and spinach	KHACHAPURI PENOVAN ESPINAFRE 12€ massa folhada com queijo com espinafre
KHINKALI (4 uni)	KHINKALI (4 uni)
KHINKALI BEEF 12€ dumplings with beef, onion, coriander, Georgian mountain spice	KHINKALI VACA 12€ dumplings de vaca com caldo cozinhado dentro, coentro e especiarias da Georgia
KHINKALI LAMB14€	KHINKALI BORREGO14€
KHINKALI CHEESE12€	KHINKALI QUEIJO12€
CHARCOAL GRILL	CARNE NA BRASA
PORK MTSVADI16€ marinated 24 hours, served seasonal vegetable salad and satsebeli sauce	PORCO 16€ marinado 24 horas, servido com salada de legumes da época, coentros e molho satsebeli
VEAL MTSVADI20€ marinated 24 hours, served seasonal vegetable salad and satsebeli sauce	VITELÃO 20€ marinado 24 horas, servido com salada de legumes da época, coentros e molho satsebeli
KABABI 15€ mix of pork and beef grounded with spices, served seasonal vegetable salad and satsebeli sauce	KABABI 15€ carnes picadas (porco e vaca), servido com salada de legumes da época, coentros e molho satsebeli
KABABI CHICKEN 14€ chicken grounded with spices, served seasonal vegetable salad and satsebeli sauce	KABABI FRANGO14€ carne de frango picada, servido com salada de legumes da época, coentros e molho satsebeli
LAMB "CARRE" 22€ grilled rack of lamb served with seasonal vegetable salad, potatoes and sauce (220-240 gr.)	COSTOLETAS "CARRE" DE BORREGO 22€ costoletas de borrego, servido com salada de legumes da época, batata e molho (220-240 gr.)
MIX OF GRILLED MEAT 80€ Pork, veal, kababi chicken, kababi pork and beef or potatoes & sauce	SORTIDO DA CARNE 80€ porco, vitelão, kababi frango, kababi, babata e molho

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 mistura de especiarias Georgianas, servido com massa de milho cozido com queijo SEM GLUTEN
CHAKAPULI 16€ lamb stew with tarragon, white wine, plum and spices, served with bread	CHAKAPULI 16€ ensopado de borrego com vinho branco estragado, coentros, cebolinho, 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 sauce, 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
MEDOVIK HONEY CAKE 8€ honey sponge cake, condensed milk, cream	MEDOVIK BOLO DE MEL 8€ biscoito de mel, leite condensado, natas
NAPOLEON CREAM CAKE 7,5€ puff pastry with cream of butter, eggs and vanilla	NAPOLEON BOLO DE NATAS 7,5€ massa folhada com creme de manteiga, natas, ovos e baunilha
BAKLAVA 6€ filo pastry with butter, almonds and pistachio	BAKLAVA 6€ massa folhada com manteiga, nozes, pistácio e amêndoa