

**COQUETÉIS / COCKTAILS**

MIMOSA CHERRY .....	7
espumante e purê de cereja / prosecco with cherry puree	
APEROL SPRITZ .....	8
NEGRONI .....	8
MARGARITA .....	8
lima / lime	
MOJITO .....	8
romã / pomegranate	
VIRGIN MOJITO .....	7
ginger beer, roma / pomegranate	
CAIPIRINHA .....	7
maracujá / passion fruit	
GIN HENDRICK'S .....	10
cucumber / pepino, premium tonic	
LONDON #1 .....	12
tonic premium	
GIN MARE .....	10
limão e alecrim/ lemon and rosemary, premium tonic	

**CERVEJA / BEER**

STELLA ARTOIS IMPERIAL .....	2,8
LEFFE BLOND/BRUNE 330 ml .....	4,5
FREE DAMM 0,0% 330 ml .....	2,5

**CHA / TEA / CAFÉ**

CAFÉ normal / duplo .....	1,2 / 2,2
DESCAFEINADO .....	1,2
CAPPUCCINO / LATTE .....	3
EARL GREY / MILK OOLONG / THYME&BLACK 500 ml .....	4
CHÁ GENGIBRE, FRUTOS VERMELHOS, CITRINO E MEL / GINGER TEA WITH RED BERRIES, GRAPEFRUIT AND HONEY .....	7

**LIMONADA / LEMONADE IL**

MARACUJA / PASSION FRUIT .....	12
SAPERAVI UVA / SAPERAVI GRAPE .....	13
ESTRAGÃO VERDE, ERVA AROMÁTICA / TARKHUNA .....	13

**SANGRIA IL**

BRANCO / WHITE .....	16
maracuja, limão, tonic, rum, vinho branco / passion fruit, lemon, tonic, rom, white wine	
BUBBLE SANGRIA .....	17
espumante, tonic e cereja / prosecco, tonic and cherry	

**AGUA / SOFT DRINK**

AGUA / STILL WATER 700 ml .....	2,5
AGUA COM GAS / WATER WITH GAS 700 ml .....	2,5
BORJOMI 500ml .....	5
água georgiana com gás	
COCA - COLA / ZERO / NESTEA (pêssego, limão / peach, lemon) / SCHWEPES (tonic / ginger ale) .....	3
SUMO DE ESCOLHA / JUICES IN BOTTLES .....	2,5

**ÁLCOOL / ALCOHOL**

J.WALKER RED LABEL shot .....	5
J. WALKER BLACK LABEL shot .....	7
ABSOLUTE VODKA shot / 250 ml / 750ml .....	4 / 12 / 35
ABSOLUTE CITRON VODKA 250ml / 750ml ..	12 / 35
GREY GOOSE VODKA 250ml / 750ml .....	30 / 85
TEQUILA JOSE CUERVO shot .....	7
CHACHA shot / 250 ml .....	5 / 14
aguardente georgiana	
ROM HAVANA CLUB 7 ANOS shot .....	7
COURVOISER VSOP shot .....	10
HENNESSY VS shot .....	10
MACALLAN 15 YEARS shot .....	15


## ENTRADAS PARA PARTILHAR

SALADA TRADICIONAL DE LEGUMES COM NOZES  	8
tomate, pepino, cebola, coentros e nozes	
SALADA DE FEIJÃO LOBICO 	9
mistura de feijão, nozes, cebola, com azeite e limão	
PHALI VERDE 	9
patê de espinafres com nozes, alho, cebola e especiarias, servido no pão (gluten free), 4 uni.	
ROLOS DE BERINGELA  	12
beringela com pasta de nozes, alho, cebola e especiarias, servido com pão verde (gluten free), 4 uni.	
GEBJALIA	11
rolos de queijo com hortelã, coentros e iogurte, 4 uni.	
SATSIVI BAJE	12
peito de frango grelhado em molho frio de nozes (tradicional prato da Geórgia para Natal)	

## PÃO

PÃO DE TRIGO	3
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## SOPAS

KHARCHO 	8
sopa rica de carne de vaca com arroz e especiarias	
SOPA DE COGUMELOS	6
cogumelos e natas	

### MUNU DE ALMOÇO TERÇA-SEXTA 13.00-15.30

14€

- Chashushuli vaca com salada e pão ·
- Kababi frango com batata ·
- Lobio feijão cozido com salada e pão ·
- Kharcho sopa com salada com nozes e pão ·


#### Bebidas:

- Refrigerantes / Cerveja / Copo de vinho branco ou tinto (+ 2 euro) ·
- Cafe ·

exceto feriados

## TARTES GEORGIANAS

Khacha= queijo puri = pão







IMERULI KHACHAPURI (CLÁSSICO)	12	TARTE COM ESPINAFRE E QUEIJO	13
tarte recheada com queijo georgiano (redondo, perfeito para partilhar)			
MEGRULI KHACHAPURI (DUPLO QUEIJO)	16	ADJARULI	15
duas camadas de queijo georgiano, colocadas no interior e em cima da tarte (redondo, perfeito para partilhar)		tarte em forma de barco, recheada com queijo georgiano com ovo e manteiga	
KHACHAPURI SAMEPHO COM QUEIJO FUMADO	22	ADJARULI COM FIAMBRE E QUEIJO FUMADO	16
três camadas de queijo georgiano, (redondo, perfeito para partilhar para 3-4 pessoas)		queijo, fiambre, ovo e manteiga	
		LOBIANI 	12
		tarte recheada com feijão e especiarias, servido com feijão verde fermentado	

## PRATOS PRINCIPAIS

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

### CARNE GRELHADA NA BRASA

<b>PORCO</b> 	15
marinado 24 horas, servido com salada de legumes da época, coentros e molho adjika	
<b>VITELÃO</b> 	18
marinado 24 horas, servido com salada de legumes da época, coentros e molho adjika	
<b>KABABI BORREGO</b>	18
carne de borrego picada, servido com salada de legumes da época, coentros e molho adjika	
<b>KABABI</b>	15
carnes picadas (porco e vaca), servido com salada de legumes da época, coentros e molho adjika	
<b>KABABI FRANGO</b>	14
carne de frango picada, servido com salada de legumes da época, coentros e molho adjika	
<b>BATATA (FRITA) COM SAL</b> 	5
servido com molho branco	

<b>CHASHUSHULI</b> 	15
ensopado novilho em molho de tomate e cebola, servido com pão e legumes	
<b>IAKHNE</b>	17
ensopado de novilho com tomate, nozes e mista de especiarias Georgianas, servido com massa de milho cozido com queijo	
<b>SHKMERULI FRANGO</b>	15
peito de frango grelhado em molho de manteiga, natas e alho, servido em ketsi com pão	
<b>CHAKAPULI</b>	16
ensopado de borrego com vinho branco estragao, coentros, cebolino, ameixa e especiarias, servido com pão	
<b>LOBIO</b>  	12
feijão cozido com especiarias, servido com pão e legumes fermentados	
<b>ADJAPSANDALI</b>  	12
beringela, pimento e outros legumes da época cozidos em molho de tomate, servido com pão (glúten free)	
<b>KUCHMACHI VEGETARIANO</b> 	12
varios tipos de cogumelos cozidos com tomilho, coentros e romã, servido com pão	

## MOLHOS CASEIROS







<b>ADJIKA</b> 	3
pimentão vermelho, tomate, verduras e especiarias	
<b>SATSEBELI</b>	2,5
tomate, especiarias e verduras	
<b>TKEMALI</b>	2,5
ameixa e especiarias	
<b>BAJE</b>	2,5
nozes e alho	
<b>ALHO BRANCO</b>	2,5
iogurte com hortelã e alho	

## SOBREMESAS

<b>MEDOVIK BOLO DE MEL</b>	7,5
biscoito de mel, leite condensado, natas	
<b>NAPOLEON BOLO DE NATAS</b>	7,5
massa folhada com creme de manteiga, natas, ovos e baunilha	
<b>BAKLAVA</b>	6
massa folhada com manteiga, nozes, pistácio e amêndoa	
<b>SOBREMESA DE PÊSSEGO E ALPERCE</b>	7
biscoito branco com creme chocolate branco e natas, servido em jarra	
<b>BOLO DE CHOCOLATE DA SOFIA</b>	8
base de brauni, com coco, leite condensado e pecan	
<b>PELAMUSHI</b> 	4
sobremesa tradicional de sumo de uva e farinha de milho e nozes	




## STARTERS TO SHARE

- TRADITIONAL VEGETABLE SALAD WITH WALNUT**   ..... 8  
tomato, cucumber, onion, coriander and grounded walnut
- BEANS SALAD LOBICO**  ..... 9  
mix of beans, fermented red cabbage, nuts and coriander with olive oil and lemon
- GREEN PHALI**  ..... 9  
patê de spinach cooked with nuts, garlic, onion and spices served on gluten free bread, 4 uni.
- EGGPLANT ROLLS**   ..... 12  
cheese rolls with yogurt, coriander and mint served with bread 4 uni.
- GEBJALIA** ..... 11  
cheese rolls with yogurt, coriander and mint served with bread 4 uni.
- SATSIVI BAJE** ..... 12  
grilled chicken in cold walnut sauce (it is a traditional dish served during Christmas time in Georgia)

## BREAD

- BREAD BASKET** ..... 3

## SOUPS

- KHARCHO**  ..... 8  
rich beef soup with rice and spices
- MUSHROOM SOUP** ..... 6  
mushrooms and cream

## LUNCH MENU TUESDAY-FRIDAY 13.00-15.30


**14€**

- Chashushuli beef with fresh salad and bread ·
  - Kababi chicken with potatoes ·
  - Lobio beans with bread ·
  - Khacho beef soup with Georgian salad with walnuts and bread ·
- Drinks included:**
- Soft drinks / Beer / Glass of red or white wine (+ 2 euro) ·
  - Coffee ·

except bank holidays

## TRADITIONAL GEORGIAN PIES




khacha = cheese    puri = bread







- |  |   |
|--|---|
| <p><b>IMERULI KHACHAPURI (CLASSIC)</b> ..... 12<br/>pie stuffed with georgian cheese</p> <p><b>MEGRULI KHACHAPURI (DOUBLE CHEESE)</b> ..... 16<br/>pie with two lays of georgian cheese</p> <p><b>KHACHAPURI SAMEPHO WITH SMOKED CHEESE</b> ..... 22<br/>pie with three lays of georgian cheese</p> <p><b>PIE WITH SPINACH AND CHEESE</b> ..... 13</p> | <p><b>ADJARULI</b> ..... 15<br/>pie in the form of boat stuffed with georgian cheese and egg and butter on the top</p> <p><b>ADJARULI WITH SMOKED HAM AND SMOKED CHEESE</b> ..... 16<br/>cheese, ham, egg on the top and butter</p> <p><b>LOBIANI</b>  ..... 12<br/>pie stuffed with red beans and spices, served with fermented green beans</p> |
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## MEAT DISHES


In Georgia most of the main dishes are served with coriander and onion

### CHARCOAL GRILL

<b>PORK MTSVADI</b>  .....	15
marinated 24 hours, served seasonal vegetable salad and adjika sauce	
<b>VEAL MTSVADI</b>  .....	18
marinated 24 hours, served seasonal vegetable salad and adjika sauce	
<b>KABABI LAMB</b> .....	18
lamb ground with spices, served seasonal vegetable salad and adjika sauce	
<b>KABABI</b> .....	15
mix of pork and beef ground with spices, served seasonal vegetable salad and adjika sauce	
<b>KABABI CHICKEN</b> .....	14
chicken ground with spices, served seasonal vegetable salad and adjika sauce	
<b>FRIED POTATOES WITH SALT</b>  .....	5
served with white garlic sauce	

<b>CHASHUSHULI</b>  .....	15
beef stew with tomato, pepper coriander served with bread and vegetables	
<b>IAKHNE</b> .....	17
veal stew with walnuts, tomato and aromatic spices, served with corn pasta and cheese	
<b>SHKMERULI CHICKEN</b> .....	15
grilled chicken breast with cream, butter and garlic, served with bread	
<b>CHAKAPULI</b> .....	16
lamb stew with tarragon, white wine, plum and spices, served with bread	
<b>LOBIO</b>   .....	12
cooked red beans with spices served with bread and fermented vegetables	
<b>ADJAPSANDALI</b>   .....	12
cooked eggplant, bell pepper and other seasonal vegetables in tomato sauce, served with gluten free bread	
<b>VEGETARIAN KUCHMACHI</b>  .....	12
mix of mushrooms cooked with spices, coriander and pomegranate, served with bread	

## HOMEMADE SAUCES

<b>ADJIKA</b>  .....	3
pepper, tomato, greens, spices, garlic	
<b>SATSEBELI</b> .....	2,5
tomato, spices, greens	
<b>TKEMALI</b> .....	2,5
plum, spices, garlic	
<b>BAJE</b> .....	2,5
nuts and garlic	
<b>WHITE GARLIC</b> .....	2,5
yogurt with mint and garlic	

## DESSERTS

<b>MEDOVIK HONEY CAKE</b> .....	7,5
honey sponge cake, condensed milk, cream	
<b>NAPOLEON CREAM CAKE</b> .....	7,5
puff pastry with cream of butter, eggs and vanilla	
<b>BAKLAVA</b> .....	6
puff pastry with butter, almonds and pistachio	
<b>APRICOT AND PEACH DESSERT</b> .....	7
white sponge cake with white chocolate cream, served in a jar	
<b>CHOCOLATE CAKE BY SOFIA</b> .....	8
brauni base, coconut, pecan and condensed milk	
<b>PELAMUSHI</b>  .....	4
traditional Georgian dessert made of grape, corn flour, served with nuts, 4 uni.	