

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 - 15 €

TERÇA-SEXTA 13.00-15.30 exceto feriados

OPÇÃO 1: SOPA KHARCHO, SALADA COM NOZES, PÃO

OPÇÃO 2: KABABI FRANGO COM BATATA
E SALADA VERDE

OPÇÃO 3: FRANGO GRELHADO, SALADA COM
NOZES, PÃO

OPÇÃO 4: LOBIO 🌱 FEIJÃO COZIDO,
SERVIDO COM BATATA FRITA, COM SALADA E PÃO

BEBIDAS: REFRIGERANTE / CERVEJA (IMPERIAL) /

COPO DE VINHO BRANCO OU TINTO + 2 €

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)

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

SORTIDO DE ENTRADAS DA CHEF SOFIA 20
legumes frescos e salgados, phali, beringela, servido com pão, perfeito para partilhar

PHALEULI 🌱🍷 12
patê de feijão verde com nozes e mini
pimentas recheadas com pasta de nozes e
avelas, 2 uni. de cada

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

MOLHOS CASEIROS

ADJIKA 🌶️ 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

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

TARTES GEORGIANAS

khacha = queijo puri = pão

IMERULI KHACHAPURI (CLÁSSICO) 14 tarte recheada com queijo georgiano, perfeito para partilhar	ADJARULI 15 tarte em forma de barco, recheada com queijo georgiano, ovo e manteiga
MEGRULI KHACHAPURI (DUPLO QUEIJO) 16 duas camadas de queijo georgiano, colocadas no interior e em cima da tarte, perfeito para partilhar	ADJARULI COM FIAMBRE E QUEIJO FUMADO 16 queijo, fiambre, ovo e manteiga
TARTE COM ESPINAFRE E QUEIJO FUMADO 15	LOBIANI 🍃 12 tarte recheada com feijão e servida com legumes fermentados - com adição de queijo fumado + 2,5 euros

PRATOS PRINCIPAIS

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

PEIXE E CAVIAR

CAVIAR NO PÃO 12 pão caseiro com manteiga francesa Paysan Breton e Caviar de Beluga, 2 uni.
ESTURJÃO (PEIXE NA BRASA) 🍷 24 peixe Beluga com salada e molho de coentros Kindzmari (230 -250 gr.)

GRELHADOS NA BRASA

PORCO MTSVADI 16 cachaço de porco iberico, servido com salada verde da época e molho satsebeli
VITELA MTSVADI PREMIUM 20 carne de vitela 6-8 meses, servido com salada verde da época e molho satsebeli
FRANGO MSTVADI 15 peito de frango marinado, servido com salada verde da época e molho satsebeli
KABABI 15 carne de porco e vaca picadas, servido com salada verde da época, molho satsebeli
KABABI FRANGO 14 carne de frango picada, servido com salada verde da época e molho satsebeli
COSTOLETAS DE BORREGO 24 costoletas de borrego selecionado, servido com salada verde da época, batata e molho satsebeli (240-260 gr.)
SORTIDO DE CARNES 80 porco, frango, vitela, kababi, kababi frango, batata e salada

PRATOS EM MOLHO

CHASHUSHULI 🍷 15 ensopado de novilho em molho de tomate e cebola, servido com pão e legumes frescos
CHAKAPULI 16 ensopado de borrego com vinho branco, estragão, coentros, cebolinho, ameixa e especiarias, servido com pão
MEGRULI KHARCHO 🍷 19 ensopado de novilho com tomate, nozes e mistura de especiarias Georgianas, servido com gomi (milho cozido com queijo)
SATSIVI FRANGO 🍷 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 fortes de frango grelhado em molho de manteiga, natas e alho, servido com pão
SATSIVI BERINGELA 🍃 12 beringela panada e trita, sevida com molho frio de nozes e especiarias e pão
ADJAPSANDALI 🍃 🍷 12 beringela cozinhada, pimento e outros legumes da época em molho de tomate, servido com pão de milho
LOBIO 🍃 🍷 12 feijão cozido com especiarias, servido com pão e legumes fermentados
BATATA FRITA COM SAL 🍃 🍷 6 servido com molho branco ou molho de tomate

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

SOBREMESAS

MEDOVIK BOLO DE MEL 8 biscoito de mel, leite condensado, natas	BOLO DE CHOCOLATE DA SOFIA 🍫 8 os ingredientes da sobremesa de hoje dependem do humor da nossa chef Sofi. consulte à nossa equipa para saber mais
NAPOLEON BOLO DE NATAS 7,5 massa folhada com creme de manteiga, natas, ovos e baunilha	
BAKLAVA 6 massa folhada com manteiga, nozes, pistácio e amêndoa	PELAMUSHI 🍷 5 sobremesa tradicional de sumo de uva e farinha de milho, servido com nozes

DIGESTIVOS & FORTIFICADOS

VALLADO PORTO TAWNY 10 ANOS Douro 8,5	
MOUCHÃO 2016 Vinho fortificado 100% Alicante Bouschet, Portugal 8	
CHACHA Aguardente Bagaceira / Grapedistillete 8	
TELAVI XO Aguardente Vinica / Brandy, Georgia 9	
HENNESSY VS Cognac, França 10	
COURVOISIER V.S.O.P Cognac, França 10	

TEMOS MENU DE GRUPO E SOBREMESAS POR ENCOMENDA (BOLOS).

PARA MAIS INFORMAÇÕES, PODE ENTRAR EM CONTACTO COM A NOSSA EQUIPA.

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

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 - 15 €

TUESDAY-FRIDAY 13:00-15:30

except bank holidays

OPTION 1: KHARCHO SOUP, WALNUT SALAD, BREAD

OPTION 2: CHICKEN KABABI WITH POTATOES
AND GREEN SALAD

OPTION 3: GRILLED CHICKEN, WALNUT SALAD,
BREAD

OPTION 4: LOBIO 🌿 COOKED BEANS, SERVED WITH
FRIED POTATO, SALAD, AND BREAD

DRINKS: SOFT DRINK / BEER (DRAFT) / **GLASS OF**

RED OR WHITE WINE + 2€

COFFEE

DESSERT: BAKLAVA + 4€

STARTERS

TRADITIONAL VEGETABLE
SALAD WITH WALNUTS 🌿🍷 10
tomato, cucumber, onion, coriander, and walnuts

TADITIONAL VEGETABLE SALAD 🌿🍷 8
with aromatic oil (Khakheti)

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

MIX OF APPETIZERS BY CHEF SOFIA 20
fresh and pickled vegetables, phali, eggplant, served with bread, perfect for sharing

PHALEULI 🌿🍷 12
green bean pâté with walnuts and mini
peppers stuffed with walnut and hazelnut
paste, 2 pieces of each

EGGPLANT ROLLS 🌿🍷 13
eggplant with walnut paste, garlic, onion,
and spices, served with corn bread, 4 pieces

HOMEMADE SAUCES

ADJIKA 🌶️ 3
seasonal bell pepper, chili, oil,
garlic and coriander

SATSEBELI 2,5
tomato, spices and greens

TKEMALI 2,5
plum and spices

BAJE 2,5
walnuts and garlic

WHITE GARLIC 2,5
yogurt with mint and garlic

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

TRADITIONAL GEORGIAN PIES

khacha = cheese puri = bread

IMERULI KHACHAPURI (CLASSIC) 14 pie filled with Georgian cheese, perfect for sharing	ADJARULI 15 pie in the form of boat stuffed with Georgian cheese, egg and butter on the top
MEGRULI KHACHAPURI (DOUBLE CHEESE) 16 two layers of Georgian cheese, placed inside and on top of the pie — perfect for sharing	ADJARULI WITH HAM AND SMOKED CHEESE 16 cheese, ham, egg, and butter
PIE WITH SPINACH AND SMOKED CHEESE 15	LOBIANI  12 pie filled with beans, served with fermented vegetables - with the addition of smoked cheese + 2.5 euros

MAIN COURSES

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

FISH AND CAVIAR

BREAD WITH CAVIAR 12 homemade bread with French Paysan Breton butter and Beluga caviar, 2 pcs.
GRILLED STURGEON  24 grilled sturgeon (Beluga fish) with salad and Kindzmari coriander sauce (230–250 g)

GRILLED OVER CHARCOAL

PORK MTSVADI 16 Iberian pork neck, served with seasonal green salad and Satsebeli sauce
VEAL MSTVADI (PREMIUM) 20 veal (6–8 months), served with seasonal green salad and Satsebeli sauce
CHICKEN MTSVADI 15 marinated chicken breast, served with seasonal green salad and Satsebeli sauce
KABABI 15 minced pork and beef, served with seasonal green salad and Satsebeli sauce
CHICKEN KABABI 14 minced chicken, served with seasonal vegetable salad and Satsebeli sauce
LAMB CHOPS 24 selected lamb chops, served with seasonal green salad, potatoes and Satsebeli sauce (240–260 g)
MIXED MEAT SELECTION 80 pork, chicken, veal, kababi, chicken kababi, served with potatoes and salad

SAUCED DISHES

CHASHUSHULI  15 stewed veal in tomato and onion sauce, served with bread and vegetables
CHAKAPULI 16 lamb stew with white wine, tarragon, coriander, chives, plum and spices, served with bread
MEGRULI KHARCHO  19 veal stew with tomato, walnuts and a blend of Georgian spices, served with gomi (cooked cornmeal with cheese)
CHICKEN SATSIVI  15 grilled chicken breasts in a cold walnut sauce, served with gomi (boiled cornmeal with cheese) - a traditional Georgian Christmas dish
CHICKEN SHKMERULI 15 grilled chicken parts in cream, butter and garlic, served with bread
EGGPLANT SATSIVI  12 breaded and fried eggplant, served with a cold walnut, spice sauce and bread
ADJAPSANDALI   12 cooked eggplant with peppers and other seasonal vegetables in tomato sauce, served with corn bread
LOBIO   12 spiced cooked beans, served with bread and fermented vegetables
FRIED POTATO WITH SALT   6 served with white sauce or tomato sauce

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

DESSERTS

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

DIGESTIFS & FORTIFIED WINES

VALLADO PORT TAWNY 10 YEARS Douro 8,5
MOUCHÃO 2016 Fortified wine, 100% Alicante Bouschet, Portugal 8
CHACHA Aguardente Bagaceira / Grape Distillate 8
TELAVI XO Aguardente Vinica / Brandy, Georgia 9
HENNESSY VS Cognac, France 10
COURVOISIER V.S.O.P Cognac, France 10

WE HAVE A GROUP MENU AND DESSERTS AVAILABLE BY ORDER (CAKES).

FOR MORE INFORMATION, YOU MAY CONTACT OUR TEAM.

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