



GEORGIAN CUISINE

SALADS COLD STARTERS

PKHAI FUI IS TABI A 49
Assorted minced vegetable
A paste made of walnuts, fried eggplants with walnut sauce, pinach, beetroot and Georgian herbs

STARTEREBIS KREBULI 120
Assortment of cold starters

BADRIJANI NGVZII 39
Eggplant with walnut paste

BADRIJANI NIVRIT 35
Fried eggplants with mashed garlic sauce and Georgian herbs

MISNILI 22
Homemade fresh cucumber marinade

KAKHURI SALAD 65
Mixed organic: Cucumbers, tomatoes, onions, basil and parsley with "kakhelian" sunflower oil and vinegar

IMFRUI I SAI AD 65
Iceberg lettuce, grilled chicken, walnut, onions, coriander, Georgian spices and pomegranate

WATERMELON SALAD 65
With goat cheese, tarragon, pumpkin seeds, coriander and balsamic vinegar



SOUPS

CHIKHIRTMA 42
Chicken, flour, butter, eggs, vinegar and coriander

SUPKHARCH 48
Beet breast, rice, tomatoes, onions and Georgian herbs

SOKOS TSVNIANI 40
Mixed Mushrooms, potatoes, Georgian herbs

GEORGIAN PASTRY

SHOTI 10
Georgian traditional bakod bread

ADJARULI KHACHAPURI 67
Filled cheese bread, butter and egg

LOBIANI 50
Bread with Georgian dry beans and Georgian herbs

IMLRULI KHACHAPURI
Filled cheese bread MINI 38 REGULAR 62

MEGRULI KHACHAPURI 70
Double side cheese filled bread

LAMB KHINKALI (4 pieces) 45
Georgian juicy dumpling with minced lamb and Georgian herbs

BEEF KHINKALI (4 pieces) 45
Georgian juicy dumpling with minced beef and Georgian herbs

CHILLSL KHINKALI (4 pieces) 38
Cheese filled Georgian dumpling
Khinkali orders will take minimum 20 minutes



SWEETS

GOZINAKI 45
Confection made of caramelized walnuts, ried in honey

CHURCHXELA 60
Fresh grapes juico, walnut, flour

CLASSIC CHOCOLATE CAKE 40

SAUCES

ADJIKA 10
TKEMALI 10

SATSABFI 10
BAJE 10

MEAT

KHBOS OJAKHURI 97
Fried calf meat with home made fried potatoes, Georgian herbs, onions and baked tomatoes

TENDERLOIN STEAK 124
Roasted 250gr Black Angus steak with French fries and pepper sauce

MADAM BOVAR 120
Fried calf meat with mushrooms, potatoes, onions, cheese tomatoes, Georgian herbs and spices.

KHBOS CHASHUSHULI 95
Stew calf meat with fresh tomatoes, Georgian herbs and spices

CHAKAFULI 85
Stew lamb, onions, green larragon, sour green plum, mixed fresh herbs, white wine and garlic

CHICKEN & TURKEY

SATSIVI 95
Roasted turkey with Georgian traditional walnut sauce (served cold)

QATMIS OJAKHURI 88
Fried chicken with home made fried potatoes, Georgian herbs, onions and baked tomatoes

SHKMERULI 97
Roasted whole baby chicken with garlic and cream sauce, butter, parsley coriander and Georgian herbs

CHICKEN PIRI 105
Roasted whole baby chicken with French fries and Adjika sauce on the side



VEGETARIAN

LOBIO KOTANSHI 60
Georgian dry beans with tomatoes, onions, savory, Georgian herbs and garlic, prepared in the traditional clays pot

SOKO KETSZE 65
Portobello mushrooms with cheese, butter, garlic and Georgian herbs

OJAKHURI SOKOLI 55
Fried home made potatoes, onions, Georgian herbs, red bellpeper, garlic and mushrooms

GRILLS

VEGETABLE MIX
with olive oil and oregano 60

MIX MTSVADI
(choose 4 of the below) 259
Served with Vegetable mix

LAMB KEBAB 88

LAMB RIBS 95

LAMB FILLET 90

CAIHHITTI 88

CAIKLKBAB 85

CHICKEN FILLET 65

CHICKEN KEBAB 62

SIDES

FRENCH FRIES 30

SULGUNI FRIES 40

ROASTED VEGETABLES 30

SAUTHEED MUSHROOMS

WITH ONION 35

Consuming raw or uncooked meats, poultry, seafood shellfish or eggs may increase risk of food borne illness. Please inform us of any dietary requirements prior to placing your order. All prices are in UAE Dirhams and include 7% municipality fees, 10% service charge & 5% VAT.

WHITE WINE

- RKATSITELI, DRY WHITE, GEORGIA 100/450
- CHATEAU MUKHRANI SECRET COLLECTION DRY WHITE, GEORGIA 680
- CHATEAU MUKHRANI QVERY BLANC, DRY WHITE GEORGIA 900
- EMOTIVO ITALIAN WHITE 50/220
- SANTA JULIA SAUVIGNON BLANC, ARGENTINA 60/270
- VERGELEGEN CHARDONNAY, SOUTH AFRICA 490



RED WINE

- SAPERAVI, DRY RED, GEORGIA 110/500
- KINDZMARAULI, SEMI SWEET, GEORGIA 150/650
- CHATEAU MUKHRANI SECRET COLLECTION DRY RED, GEORGIA 780
- CHATEAU MUKHRANI KHVANCHKARA SEMI SWEET, GEORGIA 900
- EMOTIVO ITALIAN RED 50/220
- ZUCCARDI SERIE A MALBEC, ARGENTINA 80/385
- BARON PHILIPPE DE ROTHCHILD BORDEAUX, FRANCE 410

ROSE WINE

- EMOTIVO PINOT GRIGIO ROSE 55/260

SPARKLING

- MOET ET CHANDON BRUT IMPERIAL 275/1200
- MOET ET CHANDON ROSE 1800
- EMOTIVO PROSECCO DOC 80/360

SINGLE MALT

- GLENFIDDICH 12 YO 60
- GLENFIDDICH 18 YO 125



APERITIF/LIQUEURS

- EL MONCHILLO 45
- CAMPARI, MARTINI SELECTION 45
- PIMMS 45
- BAILEYS 45
- GRAND MARNIER 45
- DRAMBUIE 45

SOFT DRINKS & WATER

- SOFT DRINKS 20
- GEORGIAN LEMONADE - NATAKHTARI 36
- AQUA PANNAI ARGI 30
- SAN PELLEGRINO LARGE 40
- COFFEE 25
- TEA 25

WHISKEY

- JOHNNIE WALKER RED LABEL 55
- JOHNNIE WALKER BLACK LABEL 60
- JOHNNIE WALKER GOLD RESERVE 70
- FAMOUS GROUSE 55
- MAKERS MARK 55
- CANADIAN CLUB 60
- JACK DANIELS 60
- CHIVAS REGAL 12 YO 60

COCKTAILS

- MODI MARTINI 65
Cosmopolitan with a twist of ginger and mint
- MODI SANGRIA RITA 65
Margarita with a splash of wine
- MODI MFLONCOI IC 65
Vodka, melon, apple juice & passion fruit
- MODI TROPICAL SUNSET 65
Rum, apple juice and Blue Curacao
- CLASSIC COCKTAILS 55

VODKA

- RUSSIAN STANDARD 45
- GREY GOOSE 60
- BLIVIDLRL 60
- CIROC 60

BEER

- HEINEKEN 50
- SOI 50
- TIGER 55



RUM

- BACARDI CARIA BI ANCA 45
- CACHACA 45

GIN

- BOVBAY SAPPHIRE 45
- TANQUERAY 10 60

COGNAC

- RLMY MARTIN VSOP 75
- REMY MARTIN XO 125
- BOUTARD CAIVADOS 75

MOCKTAILS

- FRUIT PUNCH 30
- VIRGIN MOHITO 30
- FRESH JUICES 28
- MIXER JUICES 20

TEQUILA

- EL JIMADOR BLANCO 45
- PATRON CAFE 55



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