

DELIVERY | MENU DE ENTREGA

STARTERS	ENTRADAS
VEGETABLE SALAD W. WALNUT.....8€ tomato, cucumber, onion, coriander and grounded walnut VEG NO GLUTEN	SALADA DE LEGUMES COM NOZES8€ tomate, pepino, cebola, coentros e nozes VEG SEM GLUTEN
VEGETABLE SALAD6€ tomato, cucumber, onion, coriander, aromatic oil and basil VEG SEM GLUTEN	SALADA DE LEGEMES6€ tomate, pepino, cebola, coentros, oleo aromatico e manjeriçao VEG SEM GLUTEN
GREEN PHALI9€ spinach cooked with nuts, garlic, onion and spices served on gluten free bread, 4 uni VEG NO GLUTEN	PHALI VERDE 9€ patê de espinafres com nozes, alho, cebola e especiarias, servido com pão (gluten free), 4 uni. VEG SEM GLUTEN
EGGPLANT ROLLS12€ rolls with walnuts pasta, coriander, onion, garlic & Georgian spices served with bread, 4 uni. VEG NO GLUTEN	ROLOS DE BERINGELA12€ beringela com pasta de nozes, alho, cebola e especiarias, servido com pão (gluten free), 4 uni. VEG SEM GLUTEN
GEBJALIA11€ cheese rolls with mint, coriander and yogurt, served with bread, 4 uni.	GEBJALIA 11€ olos de queijo com hortelã, coentros e iogurte, 4 uni.
LOBIOS PHALI8€ green beens patê cooked with nuts, garlic, onion and spices, served with bread, 2 uni. VEG	LOBIOS PHALI8€ patê de feijao verde com alho e especiarias, servido no pão, 2 uni. VEG
MIX OF STARTES..... 30€ cheese rolls, eggplant rolls, phali, fermented vegetables, served with bread NO GLUTEN	SORTIDO DE ENTRADAS..... 30€ gebjalia, rolos de beringela, phali e legumes fermentados, servido com pão NO GLUTEN
SOUPS	SOPAS
MUSHROOM SOUP.....6€ mushrooms and cream NO GLUTEN	SOPA DE COGUMELOS.....6€ cogumelos e natas SEM GLUTEN
KHARCHO SOUP 8€ rich beef soup with rice and spices NO GLUTEN	KHARCHO..... 8€ sopa rica de carne de vaca com arroz e especiarias SEM GLUTEN
CHIKHIRTMA SOUP7€ Tradicional georgian soup with chicken, lemon, vinegar, served with bread	CHIKHIRTMA SOUP7€ sopa tradicional da Georgia com ovo, frango e limao servido com pão
KHACHAPURI	KHACHAPURI
IMERULI KHACHAPURI (CLASSIC) 12€ pie stuffed with georgian cheese (round, perfect to share)	IMERULI KHACHAPURI (CLÁSSICO) 12€ 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 CHEESE13€	TARTE COM ESPINAFRE E QUEIJO 13€
KHACHAPURI WITH SMOKED CHEESE22€ pie with three lays of georgian cheese (round, perfect to share for 3-4 people)	KHACHAPURI COM QUEIJO FUMADO..... 22€ 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 WITH SMOKED HAM AND SMOKED 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 ADJARULI.....12€ tarte recheada com feijão e especiarias, servido com feijão verde fermentado VEG

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KHACHAPURI PENOVANI..... 12€ fluffy pastry with cheese	KHACHAPURI PENOVANI..... 12€ massa folhada com queijo
KHACHAPURI PENOVANI WITH SPINACH..... 12€ fluffy pastry with cheese and spinach	KHACHAPURI PENOVANI COM ESPINAFRE..... 12€ massa folhada com queijo com espinafre
KHINKALI	KHINKALI
KHINKALI 12€ dumplings with beef, onion, coriander, Georgian mountain spice	KHINKALI..... 12€ dumplings de vaca com caldo cozinhado dentro, coentro e especiarias da Georgia
KHINKALI LAMB.....14€	KHINKALI BORREGO14€
KHINKALI CHEESE10€	KHINKALI QUEIJO10€
CHARCOAL GRILL	CARNE NA BRASA
PORK MTSVADI15€ marinated 24 hours, served seasonal vegetable salad and satsebeli sauce	PORCO 15€ marinado 24 horas, servido com salada de legumes da época, coentros e molho satsebeli
VEAL MTSVADI18€ marinated 24 hours, served seasonal vegetable salad and satsebeli sauce	VITELÃO 18€ marinado 24 horas, servido com salada de legumes da época, coentros e molho satsebeli
KABABI LAMB.....18€ lamb grounded with spices, served seasonal vegetable salad and satsebeli sauce	KABABI BORREGO..... 18€ carne de borrego picada, 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 FRANGO.....14€ carne de frango picada, servido com salada de legumes da época, coentros e molho satsebeli
MIX OF GRILLED MEAT..... 65€ Pork, veal, kababi chicken, kababi pork and beef or lamb, potatoes & sauce	SORTIDO DA CARNE 65€ porco, vitelão, kababi frango, kababi ou kababi borrego, babata e molho
STEWED	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
IAXHNE..... 17€ veal stew with walnuts, tomato and aromatic spices, served with corn pasta and cheese NO GLUTEN	IAXHNE..... 17€ ensopado de novilho com tomate, nozes e mista de especiarias Georgianas, servido com massa de milho cozido com queijo SEM GLUTEN
CHAKAPULI 16€ lamb stew with tarragon, white wine, plumand spices, served with bread	CHAKAPULI 16€ ensopado de borrego com vinho branco estragao, coentros, cebolino, 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 souce, garlic, coriander and spices, served with bread	CHAKHOKHBILI CHICKEN 15€ cortes de frango com tomate, avelãs especiarias, alho e coentros, servido com pão
OJAKHURI 13€ pork tenderloin with patatoes, pepper, coriander & spices	OJAKHURI 13€ lombinho de porco com batata, pimenta e especiarias
CHIRBULI11€ eggs in tomato sauce, basil, garlic & coriander, served with bread VEG	CHIRBULI11€ ovos, tomate, alho, manjeriçao, coentros, servido com pão VEG
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

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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
VEGETARIAN KUCHMACHI12€ mix of mushrooms cooked with spices, coriander and pomegranate, served with bread VEG	KUCHMACHI VEGETARIANO12€ varios tipos de cogumelos cozidos com tomilho, coentros e romã, servido com pão VEG
HOMEMADE SAUCES	MOLHOS
ADJIKA 3€ pepper, tomato, greens, spices, garlic	ADJIKA 3€ pimentão vermelho, tomate, verduras e especiarias
SATSEBELI2,5€ tomato, spices, greens	SATSEBELI2,5€ tomate, especiarias e verduras
TKEMALI.....2,5€ plum, spices, garlic	TKEMALI.....2,5€ ameixa e especiarias
DESSERTS	SOBREMESAS
MEDOVIK HONEY CAKE..... 7,5€ honey sponge cake, condensed milk, cream	MEDOVIK BOLO DE MEL.....7,5€ biscoito de mel, leite condensado, natas
NAPOLEON CREAM CAKE 7,5€ puff pastry with cream of butter, eggs and vanilla	NAPOLEON BOLO DE NATAS7,5€ massa folhada com creme de manteiga, natas, ovos e baunilha
BAKLAVA 6€ filo pastry with butter, almonds and pistachio	BAKLAVA6€ massa folhada com manteiga, nozes, pistácio e amêndoa