

# MENU



ALAZAN







# STARTERS

## CHEESES OF THE NORTH CAUCASUS

	400gr	450	
Suluguni	100gr	145	
Imeretian	100gr	125	
Smoked Suluguni	100gr	145	
Guda cheese	100gr	220	
Cheese thread	150gr	130	

## ASSORTED DELI MEATS

200gr 340

## ASSORTED PKHALI

300gr 330

Spinach roll with walnut	100gr	110
Green beans roll with walnut	100gr	110
Beet roll with walnut	100gr	110

## SACIVI

250gr 350

## ASSORTED VEGETABLES

500gr 240

## PICKLED VEGETABLES

500gr 330

## OLIVES

100gr 230

## ROLL OFF EGGPLANTS

with ground walnuts & herbs 200gr 220

## BUTTON MUSHROOMS BAKED WITH SULGUNI

300gr 220

## HOT APPETIZERS

### CHEESE & BUTTER IN A KETSI (CLAY DISH)

250gr 190





# SALADS



**GEORGIAN SALAD**

250gr 190



**SALAD AT HOME**

250gr 180



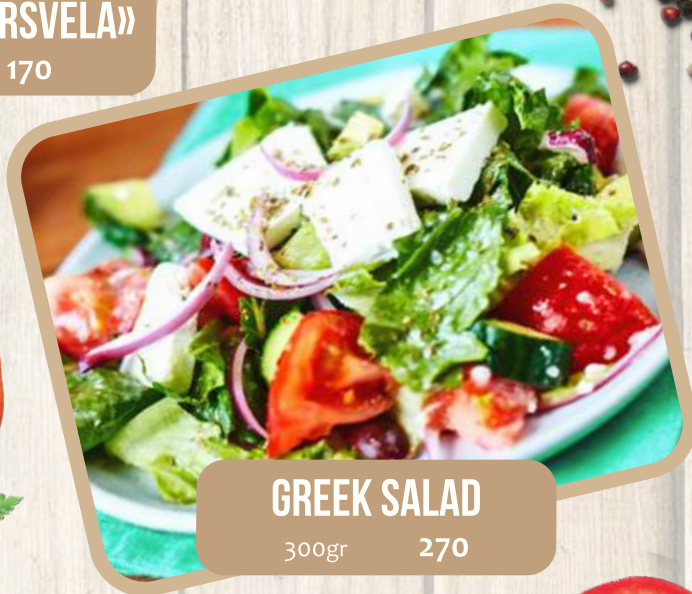
**RED BEAN «SIRSVELA»**

200gr 170



**FRIED EGGPLANT SALAD**

200gr 250



**GREEK SALAD**

300gr 270



**CESAR SALAD WITH SALMON**

300gr 350



**CESAR SALAD WITH CHICKEN**

350gr 270



# FLOUR DISHES



**KHACHAPURI  
FROM THE CHEF**  
500gr 350

**IMERULI  
KHACHAPURI**  
400gr 250



**MEGRULI  
KHACHAPURI**  
450gr 290



**ADJARULI  
KHACHAPURI**  
400gr 320

**GEORGIAN  
BREAD**  
1pc 50



**KHACHAPURI  
ON SKEWER**  
250gr 280



**GEORGIAN  
CORN PORCELAIN**  
200gr 150



# KHINKALI

МИНИМАЛЬНЫЙ ЗАКАЗ ОТ 3 ШТУК



Khinkali with beef	1pc-90gr	40
Khinkali with Lamb	1pc-90gr	45
Khinkali with Cheese	1pc-90gr	40

Fried Khinkali with beef	1pc-90gr	50
Fried Khinkali with Lamb	1pc-90gr	55
Fried Khinkali with Cheese	1pc-90gr	50



## КАК ЕСТЬ ХИНКАЛИ (Свод правил)



- Не нужны никакие соусы и тем более хлеб;
- Блюдо очень горячее (дайте ему остыть пару минут, не больше);
- Щедро поперчите;
- Не ешьте хинкали вилкой, иначе тонкое тесто просто порвётся;
- Не ешьте хвостик – этого делать не принято;
- Жареные хинкали – это совершенно отдельное и не менее вкусное блюдо!

ПЕЙ БОРЖОМИ, ЕШЬ ХИНКАЛИ.  
БУДЕШЬ СЧАСТЛИВ, ГЕНАЦВАЛЕ!



# ENTREE



**KHASHLAMA LAMB**  
(lamb shank in juice with vegetables spices and herbs)  
500gr 400



**CHAKAPULI**  
(lamb slow cooked with tarragon, mint, scallions, parsley, cilantro & white wine)  
350gr 300



**CHANAKHI**  
(Seared beef baked in a clay pot with grilled eggplant, tomatoes, bell pepper, potatoes, garlic & fresh herbs)  
400gr 270



**KHARCHO**  
(beef soup with rice, tomatoes & Georgian spices)  
400gr 270



**LAPSHA**  
(chicken home made noodle soup)  
350gr 180



**CHIKHIRTMA**  
(Soup made with rich chicken broth, beaten eggs, and Georgian Spices, with chicken chunks)  
350gr 200



# MAIN DISHES



## CHEF DISH

(beef cutting and chicken fillet with champignons, bulgarian pepper, spices with raw suluguni and tomatoes)

400gr 500



## CHASHUSHULI

(Slow cooked veal in homemade stewed tomatoes, onion, fresh herbs & Georgian spices served on simmering clay plate)

250gr 300



## ODZHAHURI

(Fried until golden brown meat with fried potatoes, garlic and fresh herbs)

With lamb	400gr	400
With veal	400gr	450
With chicken	400gr	300



## KUCHMACHI

(Chicken liver sauteed with onions, garlic and spices, sprinkled with pomegranate seeds)

250gr 220



## TSITSILA TAPAKA

(Fried chicken)

400gr 430



## LOBIO

(Stewed red beans with Georgian spices and herbs)

300gr 200



## CHKMERULI

(baked chicken with hot garlic sauce)

900gr 700







# BARBECUE

**1** Khachapuri  
250gr 280

**2** Grilled mushrooms  
100gr 80

**3** Lamb tongues  
100gr 190

**4** Beef liver  
wrapped in fat  
100gr 130

**5** Grilled  
potatoes  
100gr 60

**6** Grilled vegetables  
100gr 120

**7** Beef Shashlik  
on skewers  
100gr 180

**8** Lula kebab  
Lamb  
100gr 140

**9** Lula kebab  
Chicken  
100gr 120

**10** Lamb Shashlik  
on skewers  
(boneless meat)  
100gr 160

**11** Lamb Shashlik  
on skewers  
(rack)

100gr 200

**12** Chicken wings  
100gr 90

**13** Trout river  
100gr 200

**14** Salmon steak  
100gr 300

**15** beef steak  
(ГОВЯДИНА)  
100gr 180





# SIDE DISHES



**FRENCH FRIES**

150gr 120



**BAKED POTATO WEDGES**

150gr 150

# SAUCE

Bechamel	50gr	50
Sacebeli - bbq sauce	50gr	50
Tkemali - soure sauce	50gr	50
Ajika - HOT SAUCE	50gr	50
Narsharab - pomegranate sauce	50gr	60





# DESSERTS



**BAKLAVA** (SWEET PASTRY MADE OF LAYERS OF FILO FILLED WITH CHOPPED NUTS AND SWEETENED AND HELD TOGETHER WITH SYRUP OR HONEY)  
150gr 160



**PELAMUSHI**  
(Georgian dessert pudding made with pressed, condensed grape juice)  
100gr 120



**STRUDEL WITH CHERRY**  
250gr 180



**ICE CREAM**  
150gr 130

**HOME JAM**  
(в ассортименте)  
100gr 150





# BAR MENU



Orange	250ml	240
Grapefruit	250ml	240
Carrot	250ml	180
Apple	250ml	180



# BEVERAGES NON-ALCOHOLIC

Lemonade	500ml	110
Borjomi	500ml	130
Nabeghlavi	500ml	130
Non sparkling water	500ml	90
Fruit-drink	1L	180
A variety of juices	1L	190
Coca-Cola	330ml	110
Sprite	330ml	110

# MILK SHAKES



Vanilla	100ml	110
Strawberry	100ml	110
Chocolate	100ml	110





# HOT DRINK

## TEA

### Sencha Senpai

(classic Japanese green tea made from selected leaves)

600ml/1000ml

150/240

### Wild Cherry

(pieces of cherry and honey apple with rose hips, rose petals and hibiscus)

600ml/1000ml

190/340

### Jasmine

(chinese jasmine green tea with floral scent)

600ml/1000ml

150/240

### Assam Meleng

(classic Indian black tea with a fruity aroma)

600ml/1000ml

150/240

### Milk Oolong

(chinese semi-fermented tea with creamy aroma)

600ml/1000ml

190/340

### Herbal tea

(mint, thyme, black tea)

600ml/1000ml

180/290

### Sea buckthorn tea

(green tea, sea buckthorn, honey)

600ml/1000ml

190/340

## COFFEE

### Espresso

65ml 90

### Double Espresso

130ml 180

### Americano

150ml 120

### Cappuccino

200ml 160

### Raf Coffee

150ml 190

### Latte

200ml 150

### Oriental Coffee

80ml 100

## ADDINGS IN COFFEE

### Monin Syrup

25ml 50

### Cream

50ml 80

### Milk

100ml 20





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# HOOKAH

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## TYPES OF TOBACCO

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Serbetli	750
Adalya	750

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Fumari	950
Must have	950

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Tangiers	1000
Dark side	1000

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## ADDITIVE THE FLASK

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Milk	100p
Juice	100p
Wine	100p
Liquor	300p
Absinthe	400p

**FRUIT BOWL 300P**



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Recommendations on the choice of hookah can be obtained  
our hookah chef