



**Tandur**  
RESTAURANTE

# MENU

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## ALLERGENS

- |                 |              |
|-----------------|--------------|
| 1 - Gluten      | 6 - Soy      |
| 2 - Crustaceans | 7 - Milk     |
| 3 - Eggs        | 8 - Nuts     |
| 4 - Fish        | 9 - Celery   |
| 5 - Peanuts     | 10 - Mustard |



## OATMEAL WITH NUTS AND HONEY

(1,8)

Warm oatmeal with crunchy  
nuts and natural honey.

**8.00€**



## OATMEAL WITH BERRIES (1)

Nutritious oatmeal with  
fresh seasonal berries.

**8.00€**



### Extras:

Cheese .....	2 €	Tomato .....	1.5 €
Salmon .....	4 €	Chicken .....	3 €



## PANCAKES WITH NUTELLA

(1,3,7)

Thin homemade pancakes with Nutella

**8.50€**

## HOMEMADE PANCAKES (1,3,7)

Thin homemade pancakes served with your choice of jam, sour cream or condensed milk

**6.00€**



### Extras:

Cheese .....	2 €	Tomato .....	1.5 €
Salmon .....	4 €	Chicken .....	3 €



### PANCAKES WITH CHICKEN AND MUSHROOMS (1,3,7)

Tender crepes with juicy chicken and aromatic mushrooms.

**11.50€**

### PANCAKES WITH BEEF AND ONION (1,3,7)

Homemade crepes with beef and onion.

**12.00€**



### BOCADILLO WITH TOMATO AND OLIVE OIL (1)

Classic toast with tomato and aromatic olive oil.

**4.00€**



#### Extras:


Cheese .....	2 €	Tomato .....	1.5 €
Salmon .....	4 €	Chicken .....	3 €


 A long baguette sandwich filled with creamy avocado, smoked salmon, and red caviar, garnished with a chive. A small metal cup of oil sits on the marble plate.
 

### BOCADILLO WITH AVOCADO AND SALMON (1,4)

Toast with creamy avocado and  
smoked salmon.

**8.50€**


 A long baguette sandwich filled with fresh tomato slices and jamón. A small metal cup of oil sits on the marble plate.
 

### BOCADILLO WITH TOMATO AND HAM (1)

Crispy toast with fresh tomato  
and jamón.

**7.00€**


 A long baguette sandwich filled with mozzarella, fresh tomato, and anchovies, garnished with a basil leaf. A small metal cup of oil sits on the marble plate.
 

### BOCADILLO WITH MOZZARELLA, TOMATO AND ANCHOVIES (1,4,7)

Toast with mozzarella, fresh tomato  
and anchovy.

**8.50€**

#### Extras:

Cheese .....	2 €	Tomato .....	1.5 €
Salmon .....	4 €	Chicken .....	3 €



## OMELET WITH CHICKEN AND MUSHROOMS

Served with homemade bread.

**8.50€**

## FRIED EGGS (2 EGGS)

Served with  
homemade bread.

**7.00€**



## SHAKSHUKA

Served with  
homemade bread.

**8.50€**

### Extras:

Cheese .....	2 €	Tomato .....	1.5 €
Salmon .....	4 €	Chicken .....	3 €





### CHEESE OMELET WITH HERBS

Served with homemade bread.

**8.50€**

### OMELETTE WITH HAM AND TOMATO

Served with homemade bread.

**8.50€**



### OMELETTE WITH HAM, TOMATOES AND CHEESE (1)

Served with homemade bread.

**9.00€**



#### Extras:

Cheese .....	2 €	Tomato .....	1.5 €
Salmon .....	4 €	Chicken .....	3 €



## PLAIN CROISSANT

House-made croissant.

**2.00€**

## CROISSANT WITH SALMON, AVOCADO AND CREAM

House-made croissant.

**8.50€**



### Extras:

Cheese .....	2 €	Tomato .....	1.5 €
Salmon .....	4 €	Chicken .....	3 €



## CROISSANT WITH NUTELLA

House-made croissant.

**8.00€**

## CROISSANT WITH BUTTER AND JAM

House-made croissant.

**7.00€**

### Extras:

Cheese .....	2 €	Tomato .....	1.5 €
Salmon .....	4 €	Chicken .....	3 €



## MEGRELIAN KHACHAPURI (1,7)

Traditional khachapuri with double cheese inside and on top.

**15.00€**



## ADJARIAN KHACHAPURI

(1,3,7)

Handmade dough boat with melted cheese and egg yolk, a symbol of Georgian hospitality

**15.00€**



**PENOVANI (1,7)**

Puff pastry khachapuri with cheese. Crispy dough and chewy cheese filling

**14.00€****KHACHAPURI (1,7)  
WITH SPINACH**

Puff pastry filled with spinach, herbs and cheese.

**15.00€**



## OSSETIAN PIE WITH CHEESE AND POTATOES

(1,7)

Homemade pie with potato  
and cheese filling

**15.00€**



### FIDCHYN:

- WITH PORK AND BEEF ..... 17.00€
- WITH CHICKEN ..... 17.00€  
AND MUSHROOMS
- WITH LAMB ..... 22.00€

Traditional Ossetian pie with  
meat filling. Fragrant and  
satisfying, straight from the  
oven



**CHEESE ROLLS (7)**

Delicate eggplant rolls with cream cheese and aromatic herbs

**9.00€****EGGPLANT ROLLS WITH NUT PASTE (1,4,6)**

Eggplant rolls with Georgian garlic paste and walnuts

**10.50€****PICKLES**

Assortment of crispy cucumbers, tomatoes, cabbage, pickled mushrooms, Korean carrots and other homemade preparations. Served chilled

**13.00€ (300 g.)**



## HERRING WITH POTATOES (4)

Tender marinated herring with boiled potatoes and fresh onions, seasoned with herbs

**14.50€**

## BUTCHER BOARD

An exquisite combination of tender and aromatic meat delicacies with savory accents and crispy additions

**33.00€** - a large portion

**16.50€** - small portion



## CHICKEN LIVER PATE WITH CHERRY SAUCE (7,12)

Delicate chicken liver pate, accompanied by cherry sauce, with a subtle balance of sweetness and sourness.

**9.50€**



**SALMON TARTARE** (1,4,6)

Fresh salmon, finely chopped and dressed with a lime, olive oil and soy sauce sauce.

**15.00€****MUSHROOMS WITH  
CHEESE AND SPINACH**  
(7)

Aromatic mushrooms baked with delicate cheese and fresh spinach

**8.00€****LOBIO**

A hearty dish of red beans seasoned with coriander, garlic and spices. Served hot with onions and Georgian pickles. Available warm or cold.

**15.00€**



### SATSIVI WITH TURKEY

A traditional Georgian dish with juicy turkey in a delicate nut-garlic sauce with the aroma of spices and coriander. Served chilled

**12.00€**

### ASSORTED PHALI

Spinach, beets, green beans

**8.00€**





## CHEESE BOARD

A composition of selected cheeses, complemented by nuts, fruits and sauces that reveal the depth of each flavor.

**26.00€ - full / 13.00€ - half**

## COTTAGE (VEGETABLE BOARD)

Fresh seasonal vegetables and aromatic herbs with signature sauce

**11.50€**





## NADUGI CHEESE WITH BAKED PEPPERS (7)

Fresh cold nadugi cheese with  
baked peppers and tarragon  
sauce

**11.00€**

## LOBIO HUMMUS WITH AJAPSANDALI

The most delicate Georgian  
hummus with baked vegetables

**9.00€**



**TBILISI-STYLE SALAD (8)**

Juicy vegetables and red onions in a fragrant nutty dressing with Georgian spices

**9.00€****OLIVIER WITH SAUSAGE (3,10)**

Favorite holiday salad with potatoes, sausage, cucumbers, eggs and peas

**9.00€****HERRING UNDER A FUR COAT (3,4)**

Classic salad of herring, beets, potatoes, carrots and mayonnaise

**9.00€**



## CAESAR WITH CHICKEN / WITH SHRIMP (1,3,4,7)

Chicken fillet, romaine lettuce,  
parmesan, crispy croutons and  
signature Caesar sauce

**12.50€**

## GREEK (7)

Fresh cucumbers,  
tomatoes, sweet peppers,  
red onions, olives and  
tender feta cheese in  
aromatic olive oil

**11.50€**



## SALAD WITH ARUGULA, TOMATOES AND FETA CHEESE (7)

Fresh arugula, cherry  
tomatoes and soft feta  
cheese, dressed with olive  
oil and balsamic sauce

**15.50€**



**SUMMER SALAD (7)**

Fresh cucumbers, radishes and herbs, dressed with homemade sour cream

**8.00€****SALAD WITH LIVER (8)  
AND PEAR**

Tender chicken liver, fried until golden brown, served with mixed salad leaves, caramelized pear and cherry tomatoes

**14.50€****VINAIGRETTE (3,10)**

Traditional vegetable salad of boiled beets, potatoes, carrots, and pickles

**9.00€**



### SALAD WITH DUCK AND BAKED VEGETABLES (1,6)

A delicate salad with duck liver, signature sweet and sour sauce and baked vegetables.

**14.00€**

### SALAD WITH CHICKEN AND EGGPLANT (3,8)

Crispy eggplant with chicken thigh and pine nuts

**14.00€**



# KHINKALI

## MIX (PORK AND BEEF)

(1)

Classic khinkali with juicy meat filling, prepared by hand

1 pc - 2.00€

## WITH BEEF

(1)

Thin dough and fragrant meat with broth. The taste of real Georgia

1 pc - 2.50€

## WITH LAMB

(1)

Rich, spicy, with soft lamb. For lovers of traditions

1 pc - 3.00€

## WITH CHEESE

(1,7)

Delicate cheese filling in thin dough. A light and tasty version of the classic

1 pc - 2.00€

## WITH CHEESE AND SUN-DRIED TOMATOES

(1)

Juicy cheese filling with a spicy tomato note in a delicate dough

1 pc - 2.50€





## GEORGIAN KHARCHO

(1,8)

Traditional Georgian beef soup with rice, tomatoes, garlic and spicy spices

**12.50€**

## BOZBASH IN GEORGIAN

Thick lamb soup with chickpeas, tomatoes and herbs, prepared according to a traditional Georgian recipe

**12.50€**





## SHURPA

A fragrant, rich soup with meat and vegetables made according to a traditional recipe.

**12.50€**

## PUMPKIN SOUP WITH SHRIMP

Velvety pumpkin cream soup with tiger prawns and pumpkin seeds, with a light smoked flavour

**12.50€**



## MUSHROOM CREAM SOUP

(7)

Delicate creamy soup made from aromatic mushrooms with a light butter flavor

**9.50€**



**CHICKEN BROTH** (1,3)

Clear chicken broth with homemade noodles, fresh herbs and egg

**9.00€****OKROSHKA WITH CHICKEN  
(CHOOSE KVASS/KEFIR)**

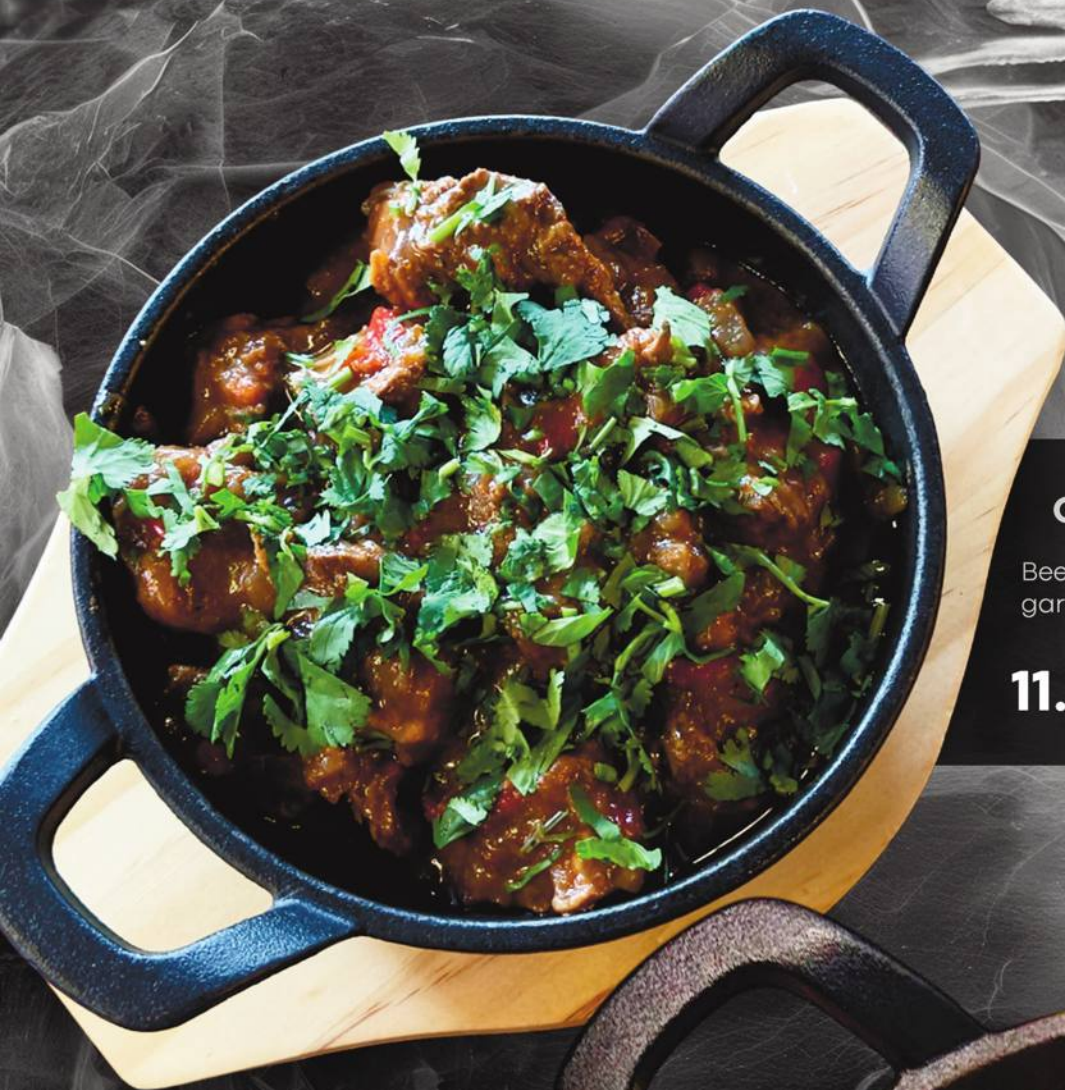
(1,3,7)

Traditional okroshka with kefir or kvass

**11.00€****BORSCH**

Traditional Ukrainian borscht with beef, beets and fresh herbs. Served with sour cream

**12.50€**

**CHASHUSHULI (12)**

Beef stewed in tomato sauce with garlic and Georgian spices.

**11.50€****CHAKHOHBILI (7)**

A traditional Georgian dish of tender chicken stewed in its own juice with ripe tomatoes, onions and spices

**11.50€**



## BRAISED LAMB WITH PRUNES

Tender meat with prunes and onions in a rich spicy sauce

**22.00€**



## CHKMERULI (7)

Chicken baked in a creamy garlic sauce according to a Georgian recipe. Tender meat and rich garlic aroma

**16.00€**





### OJAKHURI WITH PORK / WITH CHICKEN

Fried pieces of pork with potatoes, onions, vegetables and spices. A traditional dish of Georgian cuisine

**14.00€**

### BAKED NEW POTATOES WITH CHEESE CRUST

Juicy meat and aromatic potatoes under a chewy cheese crust. A cozy home-cooked meal

**12.50€**





## CHICKEN IN BLACKBERRY SAUCE

(12)

Tender chicken meat with original blackberry sauce. Harmony of sweetness and spiciness

**17.00€**

## CHICKEN SNEAKER

Chicken marinated in garlic and a mixture of Georgian spices.

**14.00€**





**FRIED POTATOES WITH  
MUSHROOMS AND  
HERBS (12)**

Sweet potatoes from the pan,  
combined with fried wild mushrooms.

**12.00€**



**FRIED POTATOES WITH  
FETA CHEESE AND HERBS  
(7)**

Fragrant, ruddy potatoes, complemented  
by delicate feta cheese and fresh herbs

**12.00€**



## PEASANT-STYLE POTATOES

Fried potatoes with spices, herbs  
and mushrooms until golden  
brown

**8.50€**

## MASHED POTATOES (7)

Delicate homemade mashed  
potatoes with butter

**8.50€**



**STEAMED VEGETABLES**

Broccoli, cauliflower, carrots

**8.50€****AJAPSANDALI**

A traditional Georgian dish of baked vegetables with Georgian spices

**9.00€****LEG OF LAMB WITH  
MASHED POTATOES (7)**

Juicy meat, fried until golden brown, with homemade mashed potatoes and herb sauce

**23.00€**



### PITA BREAD FROM THE TANDOOR

Fragrant bread with a crispy crust and a soft middle, baked in a tandoor according to a traditional recipe.

**3.00€**



### RACK OF LAMB (1)

Exquisite rack of young lamb from the tandoor

**31.00€**



### PORK RIBS (1)

Juicy ribs with a crispy crust

**19.00€**



## CHICKEN WINGS

Rosy, juicy and aromatic, with an appetizing crust and rich flavor.

**14.00€**

**CHICKEN SHASHLIK**

Juicy kebab cooked in a tandoor

**16.00€****PORK SHASHLIK**

Juicy kebab cooked in a tandoor

**16.00€****LAMB SHASHLIK**

Juicy kebab cooked in a tandoor

**28.00€****VEAL SHASHLIK**

Juicy kebab cooked in a tandoor

**28.00€**



## GRILLED SALMON IN A CREAMY SAUCE WITH CAVIAR

(4,7)

Juicy salmon steak, grilled  
and stewed in cream with  
red caviar

**19.00€**

## HAMSA IN A FRYING PAN (1,4)

Hamsa, fried until golden  
brown. Served with lemon  
and herbs

**12.00€**



**GRILLED DORADO (4)**

Fresh dorado, grilled on charcoal, with vegetables, herbs and lemon

**19.50€****GRILLED SEA BASS WITH STEAMED VEGETABLES AND WHITE SAUCE****(4,7)**

Grilled sea bass with steamed vegetables, served with white sauce.

**19.50€**



**COD WITH MASHED (4)  
POTATOES AND GREEN  
SAUCE**

Tender cod with mashed potatoes with herbs and spices, a light dish with the aroma of home comfort

**18.50€**

**PEPPERONI PIZZA (1,7)**

Spicy pepperoni sausage, stringy cheese and tomato sauce

**14.00€****FOUR CHEESE PIZZA (1,7)**

(1,7)

A delicate combination of four types of cheese

**14.00€**


**PIZZA CARBONARA** (1,3,7)

Delicate cream sauce,  
bacon, egg and cheese

**14.00€****HOMEMADE PIZZA** (1,7)

Thin dough, tomato sauce  
and chewy cheese. A classic  
in a homemade version


**15.00€**



**WALNUT BAKLAVA**  
(1,7,8)

Sweet baklava with walnuts

**9.00€** (1 pc)



**PISTACHIO BAKLAVA**  
(1,7,8)

Traditional baklava with pistachios and honey syrup

**9.00€** (1 pc)



**BASQUE BURNT CHEESECAKE**  
**SAN SEBASTIÁN** (1,3,7)

Basque cheesecake with caramel crust

**8.00€** (1 pc)

**COFFEE MOUSSE (7)**

Light mousse with a rich coffee flavor

**6.00€** (1 pc)

**PAVLOV (3)**

Airy meringue with fresh berries and cream

**9.50€** (1 pc)

**RED VELVET WITH RASPBERRIES (1,3,7)**

Velvet cake with buttercream and fresh raspberries

**8.00€** (1 pc)



**WALNUT TART** (1,3,7,8)

Crispy base with caramelized walnuts

**5.50€** (1 pc)**RASPBERRY TART**

(1,3,7,8)

Delicate tart with fresh raspberries and cream.

**5.50€** (1 pc)**ARMENIAN BIRD**

A classic Armenian dessert with honey sponges and condensed milk cream.

**5.50€** (1 pc)

**CHEESECAKES WITH BERRIES AND CARAMEL** (1,3,7)

Delicate cheesecakes with soft cheese, fresh berries and sweet caramel

**10.00€** (1 pc)

**TIRAMISU**

Dessert with a delicate creamy texture and coffee flavor

**8.00€** (1 pc)

**NUTS WITH CONDENSED MILK** (1,3,7)

Traditional nuts made from crumbly shortcrust pastry with a delicate filling of boiled condensed milk

**8.00€** (5 pc)





## CREAM TUBES

Delicate, crispy dessert with airy creamy filling

**6.00€** (1 pc)

## CLASSIC ECLAIRS

(1,3,7,8)

Dessert with a delicate cream inside and a delicate glaze on top

**5.50€** (1 pc)

**HONEYDEW** (1,3,7)

Multilayer cake with honey cakes and butter cream

**8.00€** (1 pc)

**NAPOLEON (CLASSIC)**

(1,3,7)

Dough with delicate custard

**7.00€** (1 pc)

**RASPBERRY NAPOLEON**

Crispy puff pastry with delicate custard and fresh raspberry confit

**7.00€** (1 pc)



# DRINKS

47

Coca-Cola (0,33) .....	3 €
Coca-Cola Zero (0,33) .....	3 €
Fanta (0,33) .....	3 €
Sprite (0,33) .....	3 €
Nestea Lemon (0,33) .....	3 €
Aquarius (0,33) .....	3 €
Aquarius orange (0,33) .....	3 €
Тоник (0,33) .....	3 €
Water (0,5) .....	2,9 €
Water (1 л) .....	5 €
San Pellegrino (0,25) .....	2,5 €
San Pellegrino (0,5) .....	5 €
Borjomi .....	5 €
Lemonade Natakhtari .....	5 €
(Tarragon, pear, grapes, feijoa, barberry)	
Juice (0,2) .....	3 €
(Orange, peach, mango, pineapple, tomato)	

## HOT DRINKS

<b>Coffee:</b>	
Espresso .....	2 €
Americano .....	2 €
Cortado .....	2,5 €
Coffee with milk .....	3 €
Cappuccino .....	3,5 €
Latte .....	3,5 €
Carajillo with Baileys .....	5 €
Carajillo with brandy .....	5 €
<b>Tea:</b>	
Green tea (300 ml) .....	3 €
Earl Grey black tea (300 ml) .....	3 €
Home kettle (700 ml) .....	8 €
<b>Herbal infusions:</b>	
Chamomile (300 ml) .....	3 €
Mint and wild thyme (300 ml) .....	3 €

## Alcohol (50 ml shots)

### Vodka:

Absolut .....	5 €
Grey Goose .....	8 €
Belvedere .....	8 €
Beluga .....	8 €

### Whiskey:

Jameson .....	6 €
Jack Daniels .....	6 €
Black Label .....	7 €
Chivas Regal .....	7 €
Macallan 12 .....	10 €
Hibiki .....	15 €

### Gin:

Beefeater .....	6 €
Bombay Sapphire .....	6 €
Martin Miller's .....	8 €

### Rum:

Havana 3 .....	5 €
Barceló .....	5 €

### White rum:

Bacardi .....	5 €
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### Tequila:

Jose Cuervo Silver .....	5 €
Jose Cuervo Reposado .....	5 €

### Digestives:

St-Germain .....	9 €
Jägermeister .....	5 €
Cointreau .....	6 €
Baileys .....	5 €

### Chacha:

Chacha Silver .....	6 €
Chacha Gold .....	6 €

### Draft beer:

Estrella (0,3) .....	3,5 €
Estrella (0,5) .....	5 €
Erdinger (0,3) .....	3,5 €
Erdinger (0,5) .....	5 €

### Bottled beer:

Estrella 0,0 .....	3,5 €
Estrella gluten free .....	3,5 €
1906 .....	3,5 €
Radler .....	3,5 €
Rivera .....	4 €

# WINE

## 🇬🇪 Wine (Georgia) 🇬🇪

### Red:

Saperavi .....	22 €
Mukuzani .....	22 €
Kindzmarauli .....	22 €
Alazani Valley .....	22 €
Kvanchkara .....	40 €
Moscato .....	37 €
Saguramo Red: .....	40 €
Saguramo Red: 2019 .....	37 €

### White:

Tsinandali .....	22 €
Georgian white kvervi .....	32 €
Tsolikauri .....	22 €
Alazani Valley .....	22 €
Saguramo White .....	40 €
Saguramo White 2020 .....	37 €

## 🇪🇸 Wine (Spain) 🇪🇸

### White:

Terras Gaudas .....	26 € (Albariño)
Marqués de Riscal .....	19 € (Verdejo)
El Aeronauta .....	29 € (Godello)
Marqués de Riscal .....	4€ (a glass)
Mareluna .....	20€

### Red:

Venta Puerto N°12 .....	19 € (Valencia)
Les Alcusses .....	19 € (Valencia)
Monteabellón Roble .....	18 € (Ribera del Duero)
El Secreto .....	30 € (Ribera del Duero)
B. Matasnos .....	49 € (Ribera del Duero)
Sierra Cantabria .....	19 € (Rioja)
Malpastor .....	17 € (Rioja)
Marqués de Riscal XR .....	35 € (Rioja)
Venta Puerta .....	4€ (a glass)
Malbien Roble .....	4€ (a glass)
Malpastor .....	4€ (a glass)

### Pink:

Jean Leon .....	19 € (Penedès)
Saperavi Rosé .....	25 €

### Sparkling:

Carlota Suria .....	21 € (Cava)
Laurent Perrier .....	65 € (Champagne)
Allergia .....	29 €
Parquet .....	30 €

# COCKTAILS

- Whiskey Sour** ..... 10 €  
A classic whiskey-based cocktail with lemon juice and sugar syrup. The perfect balance of sourness and mild sweetness.
- Tequila Sour** ..... 10 €  
A refreshing cocktail with tequila, grapefruit juice and syrup. Bright taste with a characteristic agave note.
- Clover Club** ..... 10 €  
An exquisite cocktail with gin, raspberries and lemon juice. Delicate, fruity and with a light sweet and sour note.
- Divorced Papers** ..... 10 €  
A signature cocktail with a rich passion fruit flavor, a hint of lemon, and a distinct gin character. Perfect for lovers of unusual and slightly tropical combinations.
- Cosmopolitan** ..... 10 €  
An elegant vodka-based cocktail with cranberry juice and lime. Light, fresh and with a slight sourness.
- Piña Colada** ..... 10 €  
A tropical cocktail with rum, pineapple juice and coconut cream. A sweet and creamy taste of relaxation.
- Melon Kiss** ..... 10 €  
A fruity cocktail with melon notes, light and refreshing, perfect for a warm evening.
- Aperol Spritz** ..... 10 €  
A light Italian aperitif with Aperol and sparkling wine. Bittersweet and very refreshing.
- Negroni St-Germain** ..... 10 €  
A sophisticated variation of the classic Negroni with floral notes of St-Germain liqueur. Fragrant and balanced.
- Negroni Sour** ..... 10 €  
An unusual version of the Negroni with the addition of citrus sourness. Bright, rich and harmonious.
- Classic**
- Gin Tonic** ..... 8 €  
A refreshing gin and tonic cocktail with a light bitter.
- Cuba Libre** ..... 8 €  
Rum with cola and lime. A simple and popular cocktail with a rich flavor.
- Tinto de Verano** ..... 8 €  
A traditional Spanish summer drink made with red wine and soda or lemonade. Light and very refreshing.

# CHILDREN'S MENU

<b>Mini khinkali</b> (6 pcs. to choose from) .....	6 €
<b>Dumplings</b> (10 pcs.) .....	9 €
<b>Dumplings with potatoes</b> .....	7 €
<b>Pasta with cheese</b> .....	9 €
<b>Pasta carbonara</b> .....	11 €
<b>Pasta bolognese</b> .....	11 €
<b>Chicken broth</b> .....	6 €
<b>Chicken sausages</b> (1 pc.) .....	3,5 €
<b>Steamed chicken cutlets</b> (2 pcs.) .....	7 €
<b>Chicken kebab</b> .....	7 €
<b>Steamed vegetables</b> .....	8,5 €
<b>Grilled vegetables</b> .....	6 €
<b>Fresh vegetables</b> (cucumbers, tomatoes) .....	6 €
<b>Puree</b> .....	5 €
<b>Buckwheat</b> .....	5 €
<b>Rice</b> .....	5 €
<b>Cheesecakes</b> .....	10 €
<b>Sweet pancakes</b> .....	6 €