



PONCHIK &
LAGIDZE

soft, fluffy dough filled with
creamy custard

28 AED



CHEBUREK

crispy pastry filled with seasoned beef
fillet, onion, and coriander

45 AED

BREAKFAST MENU

GAKHUKHULI BRUSCHETTA

a crisp bread topped with salmon marinated in beetroot, avocado, cream cheese, and fresh herbs

45 **AED**

SYRNIKI

cottage cheese pancakes paired with sour cream and strawberry sorbet

58 **AED**

GEORGIAN SCRAMBLE

scrambled eggs with salmon marinated in beetroot, served with avocado, arugula, cream cheese, and bread

55 **AED**

RACHULI BREAKFAST

omelette with mushrooms, cream, and coriander, served with cauliflower on the side

45 **AED**

BEBOS KHACHO

cottage cheese served with sour cream, honey, fresh fruits and berries

58 **AED**

SHAKSHUKA ACHARULI

acharuli khachapuri filled with shakshuka, suluguni cheese, tomato, egg, and georgian herbs

68 **AED**

KHACHAPURI

IMERULI KHACHAPURI

this classic from Imereti is soft and round, with a simple, satisfying cheese filling

55 AED

KHACHAPURI ON THE SKEWER

dough wrapped on a skewer and grilled with cheese, bringing smoky, cheesy goodness

55 AED

PENOVANI KHACHAPURI

flaky pastry with a melted cheese center, offering crispy, buttery bites

55 AED

MEGRULI KHACHAPURI

a fluffy, round khachapuri from Megrelia, filled and topped with golden-baked cheese

62 AED

ACHARULI KHACHAPURI

boat-shaped bread with melted suluguni cheese, butter, and a fresh egg—an iconic treat from Adjara

62 AED

KHINKALI

CHEESE KHINKALI

a blend of sulguni, cottage cheese, georgian herbs, and tarragon

3PCS
45 **AED**

5PCS
55 **AED**

BEEF KHINKALI

juicy beef, white onion, and georgian herbs, seasoned with coriander

3PCS
44 **AED**

5PCS
56 **AED**

MUSHROOM KHINKALI

mushrooms, white onion, georgian herbs, and coriander

3PCS
39 **AED**

5PCS
49 **AED**

LAMB KHINKALI

tender lamb, white onion, and aromatic georgian herbs

3PCS
49 **AED**

5PCS
60 **AED**



APPETIZERS

LOBIO NIGVZIT

stewed beans with walnuts, red onion, coriander, and georgian herbs

38 AED

PKHALIS TABLA

42 AED

a selection of vegetable spreads made with beetroot, pumpkin, and spinach, blended with walnuts, garlic, and coriander

SHEMTSVARI SULUGUNI

48 AED

crispy, fried suluguni cheese served with cream cheese and georgian herbs

MJAVIS ASSORTI

57 AED

an assortment of canned vegetables, including cucumber, cherry tomatoes, cabbage, and green chili

SACIVI

55 AED

tender turkey in a rich walnut sauce, seasoned with georgian herbs

APPETIZERS

TSITELI ORAGULI

a vibrant dish featuring salmon, figs, avocado, ruccola, pumking seeds and trufel oil

75 **AED**

GEORGIAN STYLE HUMMUS

40 **AED**

a creamy blend of chickpeas, roasted eggplant, tomatoes, garlic, and coriander

AJAPSANDALI

a flavorful georgian vegetable stew made with roasted eggplant, red and green bell peppers, onions, tomatoes, and coriander

45 **AED**

BOSTNEULIS TABLA

40 **AED**

a fresh mix of oucumber, cherry tomatoes, radish, and coriander

BADRIJANI NIGVZIT

40 **AED**

sliced eggplant stuffed with walnut paste, garlic, and georgian herbs, topped with fresh coriander for a traditional flavor

SALADS

NESVIS SALAD

55 **AED**

melon, cream cheese, arugula, beef and pumpkin seeds in a light, refreshing mix

QATMIS SALAD

chicken fillet with cucumber, carrot, red bell pepper, aioli, served with salad mix

39 **AED**

IMERULI SALAD

45 **AED**

a vibrant mix of beetroot, feta cheese, cherry tomatoes, salad, tkemali, and fresh coriander

GEORGIAN SALAD

a simple blend of cucumber, tomato, onion, coriander, and georgian oil with a touch of vinegar

39 **AED**

SHEMTSVARI BADRIJANI SALAD

grilled eggplant, cherry tomato, arugula, cream cheese, pumpkin and sesame seeds with coriander

50 **AED**

FRESH JUICES & SMOOTHIES

GRAPEFRUIT JUICE 38 AED	APPLE JUICE 38 AED	CARROT JUICE 38 AED	POMEGRANATE JUICE 38 AED	ORANGE JUICE 38 AED
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MOJITO STRAWBERRY 35 AED	MOJITO 27 AED	HOMEMADE ICE TEA 27 AED	HOMEMADE PEACH ICE TEA 27 AED
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CHOCOLATE BANANA MILKSHAKE 35 AED	FRESH ORANGE, GRAPEFRUIT, CARROT, GINGER JUICE 38 AED
STRAWBERRY BANANA MILKSHAKE 35 AED	FRESH APPLE, CUCUMBER, CELERY, LIME JUICE 38 AED
	SMOOTHIE MANGO, AVOCADO, PINEAPPLE 38 AED

GET TOGETHER

SHEIKH KEBAB

beef and chicken kebabs served with
pkhalis tabla, badrijani, and ajafsandali

550 **AED**

KAKHURI MTSVADIS ASSORTI

chicken kebab, chicken thighs,
lamb ribs, lamb kebab

320 **AED**

HOT DRINKS

SEA BUCKTHORN TEA
35 AED

PREMIUM TEA
25 AED
BLACK/WITH THYME/GREEN

PREMIUM TEA
WITH MINT 25 AED
BLACK/GREEN

GINGER TEA
35 AED

ICED COFFEE
27 AED

CAPPUCCINO
19 AED

CARAMEL MACCHIATO
27 AED

HOT CHOCOLATE
27 AED

ESPRESSO
13 AED

AMERICANO
18 AED

SWEETS

FRUIT
PLATE
90 **AED**

AJIKA ICE
CREAM 35 **AED**

an unique ice cream with a hint of spicy
ajika, offering a sweet and savory twist

NAPOLEON 55 **AED**

a delightful pastry made with layers of flaky
puff pastry and rich, creamy custard

CHURCHKHELA
& GOZINAKI

traditional georgian treats—churchkhela
with nuts and fruit juice, and goziniaki
with caramelized honey and nuts

45 **AED**

OLD TBILISI
PELAMUSHI

a traditional georgian dessert made with
grape juice, honey, banana, and fresh
fruits and berries

45 **AED**

MAIN COURSE VEGETABLES

LOBIO KOTANSHI

stewed red beans with herbs and spices

45 **AED**

SOKO KECZE YVELIT

55 **AED**

oven-baked mushrooms with melted cheese and garlic

SOKOS OJAKHURI

mushrooms with potatoes, white onion, garlic, and aromatic georgian herbs

65 **AED**

MAIN COURSE LAMB

LAMB FILLET
90 **AED**

CHAKAPULI

lamb cooked with tarragon, garlic,
coriander, and green onion

65 **AED**

CHEF'S LAMB
RIBS
160 **AED**

LAMB RIBS
120 **AED**
WITH AJIKA 130 **AED**

DOLMA

grape leaves stuffed with lamb, rice,
and coriander

85 **AED**

KIDS MENU

MEATBALL SOUP

a flavorful soup with meatballs, vegetables, and aromatic herbs

38 AED

VARENIKI

dumplings stuffed with mashed potatoes, served with sour cream

35 AED

PELMENI

dumplings filled with seasoned beef, served with sour cream

38 AED

CHICKEN SOUP

a light broth with chicken, vegetables, and herbs

38 AED

BORSCHT SOUP

a rich beetroot soup with beef, vegetables, and sour cream

45 AED

CHERRY VARENIKI

dumplings filled with sweet cherries

45 AED

MAIN COURSE SEAFOOD

SALMON FILLET

grilled on charcoal

100 **AED**

BATUMI SHRIMPS

shrimps with white rice and a creamy sauce

120 **AED**

CHAKHOKHBILI SHRIMPS

shrimps stewed with tomato, garlic, georgian herbs, and coriander

95 **AED**

DORADO

grilled on charcoal

150 **AED**

KEBAB

BEEF & CHEESE
KEBAB
90 **AED**

LAMB KEBAB
90 **AED**

CHICKEN & CHEESE
KEBAB
70 **AED**

CHICKEN
KEBAB
68 **AED**

BEEF KEBAB
85 **AED**

SWEETS

GEORGIAN CHOCOLATE CAKE

a rich, layered chocolate cake with fruity filling

50 **AED**

WATERMELON PLATE

35 **AED**

PISTACHIO MERINGUE

60 **AED**

a light and airy meringue roll filled with a creamy pistachio filling and fresh raspberries

CHERRY KHINKALI

65 **AED**

chocolate biscuits with cherry filling, served inside chocolate mousse, topped with chocolate sauce and gold sparklers

HONEY CAKE

a traditional layered cake with a soft, honey-infused sponge and creamy sour cream layers

55 **AED**



GET TOGETHER

CHICKEN CHEF'S KEBAB

chicken kebab served with ajafsandali and vegetables

330 **AED**

LAMB CHEF'S KEBAB

lamb kebab with ajafsandali and vegetables

350 **AED**

BEEF AND CHICKEN CHEF'S KEBAB

beef and chicken kebabs served with ajafsandali and vegetables

330 **AED**

SIDE DISHES

GRILLED POTATO
27 AED

FRENCH
FRIES
25 AED

PUMPKIN RICE
27 AED

CAULIFLOWER
27 AED

MAIN COURSE CHICKEN

QATMIS OJAKHURI

chicken with potatoes, white onion, garlic, and georgian herbs

65 **AED**

CHAKHOKHBILI

chicken thighs stewed with onion, tomato, egg, and a blend of herbs and coriander

65 **AED**

QATMIS KUCHMACHI

tender chicken liver cooked with white onion, garlic, and georgian herbs

42 **AED**

SHKMERULI

chicken in a creamy garlic sauce

80 **AED**

TSITSILA TABAKA

pan-fried chicken with ajika and georgian herbs

80 **AED**