- FOR THE FASTING OPTIONS LOOK FOR •
- DON'T FORGET TO WARN US ABOUT YOUR ALLERGIES



# **SOUP**

Celery stew with leek various greens, caramelized onions and truffle oil	11₾
Mushroom soup with white vinegar, cream-cheese milk and wild garlic Ghandzili	11₾
Chicken soup with sorrel asparagus, white wine and various greens	12₾

### FOR THE BEGINING

TOR THE BEGINNING	
<b>Colorful tomato salad</b> with Sulguni cheese wrapper ball stuffed with spiced Nadughi, various fresh herbs, fermented Jonjoli and Ghandzili sauce	19₾
Chicken salad with asparagus, fermented green tomato, courgette, mixed lettuce leaves and pumpkin seeds	19₾
Guda cheese salad with pickled red cabbage with mixed lettuce, cherry tomato, radish and dried apricot	18₾
<b>Salmon salad</b> with crispy lettuce leaves, sweet potatoes, orange slices and sesame seeds	25₾
Duck Pâté with fig, cherry and pistachio jam	22₾
Salmon Pâté with wild garlic Ghandzili and Jonjoli jam	22₾
► Hummus Pâté with cherry tomatoes and fresh greens	15₾
• Smørrebrød with fermented Jonjoli, Ghandzili, asparagus and artichoke	16₾

# **OUR GULIANI PASTRIES**

Four cheese Khachapuri	16₾
Adjarian Khachapuri	12₾
Achma	10₾

Bread basket with coriander and garlic butter	5₾
Pkhlovani with Sulguni cheese	10₾
<ul><li>Lobiani with greens</li></ul>	9₾

# **HOT & OVEN BAKED**

<ul> <li>Vegetables baked in our signature Doli bread with artichokes, cherry tomato, caramelized onion and Kakhetian oil</li> </ul>	12₾
<b>Chicken stew with ginger sauce</b> fresh coriander, mixed mushrooms, fresh cream and mozzarella cheese, sweet potato and green peas purée	20₾
Georgian beef stew with eggplant fresh cream and mozzarella cheese, zucchini, fresh mint, cinnamon and nutmeg	22₾
Chef's "Guliani" Burger beef fillet, parmesan, Cheddar, aioli and baked potatoes	25₾
Georgian beef tenderloin with mushrooms and Matsoni sauce	28₾
Seabass with baked vegetables spinach, Ghandzili, oyster mushroom and pepper sauce	27₾

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# **DESSERT**

Mille-feuille Baklava with cinnamon cream and almond Gozinaki	9₾
Pomegranate dessert with hazelnut biscuit and pomegranate mousse	9₾
<b>Badagi cake</b> Badagi (boiled grape juice) cream, chestnut biscuit, raspberry jam, milk chocolate glaze	7₾
Paris-brest with plum in wine and vanilla cream	5₾
Nadughi cheesecake with raspberry and purple basil	7₾
Tea cake with mix of Georgian citrus	4₾
Chocolate tea cake with homemade gianduja and tarragon	5.5₾
<b>Éclair</b> with peach mint and chocolate ganache	5₾
<b>Éclair</b> with rose and raspberry cream	5₾
<b>Tart</b> with peach and mint	6₾
Tart with fig and lavender	6₾
Macaron rose, pistachio, raspberry / peach and tarragon / chestnut and coffee / violet, vanilla	3₾
<ul> <li>Deep fried dough with vanilla cream</li> </ul>	2₾
Deep fried dough with chocolate and cinnamon cream / mixed berry and tarragon jam	6₾

### **ICE CREAM**

Purple basil with raspberry sauce	3.5₾
Saperavi and Badagi Sorbet	3.5₾
Barberry	3.5₾
Vanilla plombier	3.5₾
Strawberry ice cream with unripe grapes	3.5₾
Chocolate ice cream with hazelnut	3.5₾

### **SWEETS**

<b>Nougat</b> with local citrus, dried fruit, nuts and pistachio	3₾
Caramelized almond 100gr.	9₾
Caramelized hazelnuts 100gr.	8₾