

NADIMI

Nadimi (ნადიმი) traditional feast - It's a key part of Georgian hospitality and social life. At a nadimi, guests gather around a long table filled with a wide variety of Georgian dishes and wine. The atmosphere is lively and full of toasts, which are led by a TAMADA—a toastmaster who plays a central role in guiding the flow of the event. The tamada makes poetic, meaningful, and sometimes humorous toasts to health, friendship, ancestors, love, and more. Everyone is expected to listen respectfully and often drink wine in response to each toast.

NADIMI FOR 2 98€

Vegetarian options also available

Pumpkin Pkhali
Eggplants with Green Adjika paste
Royal Cheese bread or Adjika Adjaruli
Walnut Salad
Ojakhuri with veal
Shkmeruli

WITH WINE TASTING + 20€ PER PERSON
4 different Georgian wines 6 CL of each



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NADIMI FOR 4+GROUPS 59€ PER PERSON

Pumpkin Pkhali
Eggplants with Green Adjika paste
Mushroom with cheese
Royal Cheese bread
Walnut Salad
Ojakhuri with veal
Shkmeruli
Lobio

WITH WINE TASTING + 20€ PER PERSON
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NADIMI FOR 4+GROUPS 49€ PER PERSON

Eggplants with Green Adjika paste
Mushroom with cheese
Royal Cheese bread or Adjika Adjaruli
Walnut Salad
Ojakhuri with Mushroom
Lobio

WITH WINE TASTING + 20€ PER PERSON

4 different Georgian wines 6 CL of each



STARTERS



1 Badrijnis Bazhe L. G. VEG 13€

Eggplant Rolls in Walnut Sauce

Munakoisorullat saksanpähkinäkastikkeessa

2. Gogris Burtebi L. G. VEG 14€

Pumpkin with Walnut and Garlic Paste

Kurpitsaa saksanpähkinä-valkosipulitahnalla

3. Adjika Rolls L. G. VEG 14€

Eggplant Rolls with Green Adjika Paste

Munakoisorullat vihreällä adžikatahnalla

4. Cheesy Mushrooms G. V. 14€

Baked mushrooms with cheese, blue cheese and garlic oil

Uunissa paistetut sienet juustolla, sinihomejuustolla ja

valkosipuliöljyllä

5. Khinklai Qalaquri 15€

Traditional handmade dumplings with pork and beef (mixed)

Perinteiset käsintehdyt nyytit sian- ja naudanlihaseoksella

6. Lobios Khinkali L. VEG 14€

Traditional handmade dumplings with bean filling and coriander oil

Perinteiset käsintehdyt nyytit paputäytteellä ja korianteriöljyllä

7. Tchvishtari with sour cream sauce G. VE 12€

Traditional corn bread with cheese and sour cream sauce



SALADS



8. Salad WINEST 18€

Chef's special with chicken, sour cream sauce and mixed salad

Keittiömestarin erikoinen: kanaa, smetanakastiketta ja sekoitussalaattia

9. Green Salad L. G. VEG 15€

Fresh salad with green apple, strawberry, mustard and lemon sauce.

Tuore salaatti vihreällä omenalla, mansikalla, sinapilla ja

sitruunakastikkeella. 14€

10. Adjika Salad L. G. VEG

Cucumber and tomato salad with traditional green adjika paste

Kurkku- ja tomaattisalaatti perinteisellä vihreällä adjikatahnaa

11. Salad with walnut G. V. L 14€

Traditional salad with tomato and fresh cucumber with walnut and

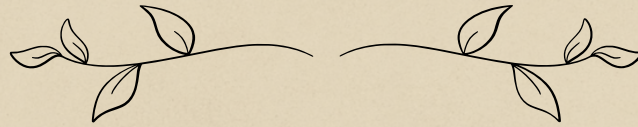
vinegar

Perinteinen salaatti tomaatista ja tuoreesta kurkusta saksanpähkinällä ja etikalla.





BAKERY



12. Adjaruli Khachapuri with Green Adjika VE 16€

Traditional boat cheese bread with green adjika paste with walnuts

Perinteinen venemallinen juustoleipä vihreällä adjikatahnaa ja saksanpähkinöitä.

13. Adjaruli Khachapuri VE 15€

Traditional boat shaped cheese bread with egg yolk and butter

Perinteinen venemallinen juustoleipä keltuaisella ja voilla

14. Imeruli Khachapuri L. G. VEG 14€

Oven baked traditional cheese bread

Uunissa paistettu perinteinen juustoleipä.

15. Khachapuri with honey VE 15€

Cheese bread with honey

16. Royal Khachapuri VE 18€

Huge cheese bread with more cheese

Jättikokoinen juustoleipä extrajuustolla.

17. Beef Bread KUBDARI 16€

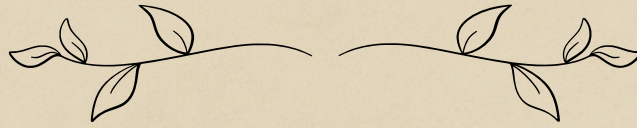
Svanetian traditional beef bread with alpine spices from highlands

Svanetialainen perinteinen naudanlihaleipä ylänköjen alppimausteilla.





MAINS



18. Ojakhuri with veal G. L 26€

Potatoes, onion and veal served with pomegranate sauce

Perunaa, sipulia ja vasikkaa tarjoiltuna granaattiomenakastikkeen kera

19. Ojakhuri with Mushrooms G. L. VEG 23€

Potatoes, onion, paprika, mushrooms and Georgian spices

Perunaa, sipulia, paprikaa, sieniä ja georgialaisia mausteita.

20. Megruli Ostri G. L. 26€

Traditional slow cooked beef with tomato sauce and chilli

Perinteinen hitaasti haudutettu naudanliha tomaattikastikkeessa ja chilillä

21. Chicken with Cranberry sauce G. L. 24€

Chicken steak with fried potatoes and cranberry sauce

Broileripihvi paistettujen perunoiden ja karpalokastikkeen kera

23. Pork Entrecote with blueberry sauce G. L 25€

24. Nigvziani Kharcho with Elarji G. 24€

Chicken walnut stew served with traditional Elarji - Corn flour, cheese and rice

Kanan ja saksanpähkinän muhennos tarjoiltuna perinteisen Elarjin kanssa – maissijauhoa, juustoa ja riisiä.



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MAINS



25. Chakondrili Tashmijabit L.G 26€

Traditional Slowly cooked beef in red wine, served with mashed potatoes and cheese

Perinteinen hitaasti punaviinissä haudutettu naudanliha, tarjoiltuna perunamuusin ja juuston kera.

26. Kupati L.G 24€

Homemade Georgian sausages with mixed meat (pork and beef)

Kotitekoiset georgialaiset makkarat sekoitetusta lihasta (sian- ja naudanliha).

27. Shkmeruli G. L 24€

Chicken with traditional garlic and sour cream sauce

Kana perinteisessä valkosipuli- ja smetanakastikkeessa.

28. Lobio 22€

Traditional western Georgian red bean stew

Perinteinen Länsi-Georgialainen punapapumuhennos.



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SIDES



29. French Fries		7€
30. Tashmijabi		7€
31. Bread		3€
32. Adjika		3€
33. Mchadi		6€

DESSERT



- 29. Cheese cake with blueberry sauce
- 30. Panna Cotta

9€

