

EN

FROM GEORGIA WITH LOVE

✧ LIA ✧

*Restaurant
& bar*

MENU



SMALL COLD DISHES



NIGVZIANI BADRIJANI – 12€

Eggplant rolls with walnut paste (VEG, G*)



SMETANA-EGGPLANT ROLLS – 11€

Eggplant with smetana-filling with herbs (G*)



PKHALI – 11€

Set of famous vegetable pastes: Beetroot, green bean and spinach.
(Includes walnut, VEG, G*)



QARTULI SALATI – 8€

Cucumber-tomato salad with onion and herbs.
(with or without walnut, VEG, G*)



SHUBA - 15€

Herring cake with beetroot, carrot, eggs, onion,
mayonnaise and herbs (M, G*)



KRABIS SALATA - 15€

Crab salad with mayonnaise, cucumber, rice, corn,
onion and dill (M, G*)



BREADS



IMERULI KHACHAPURI – 14€

Oven cheese bread

ADJARULI KHATCHAPURI – 16€

Boat shaped bread with loads of cheese, egg yolk and butter

KUBDARI – 16€

Oven fresh pork and beef meat stuffed bread

LOBIANI – 15€

Bean bread straight from the oven (V)

MCHADI – 8€

Pan fried cornbread (G*, VEG)

TCHVISTARI – 9€

Pan fried cornbread with cheese (G*)

SMALL WARM DISHES

KHINKALI – 15€

Large georgian meat dumplings (pork & beef)

SOKOS KHINKALI – 14€

Mushroom dumplings

SOKO KETZE - 13€

Cheese gratinated champignons (G*)

BOSTNEULI SHAMPURZE - 11€

Grilled vegetables (G*, VEG)

BAJE SOKO - 15€

Fried mushroom in walnut sauce (G*, VEG)

FRIED POTATOES - 9€

(G*, VEG)

STEWES

CHASHUSHULI – 26€

Beef stew with tomato and herbs (G*, L/M)

SHQMERULI – 23€

Grilled chicken with smetana-garlic stew (G*)

MEGRULI KHARCHO - 24€

Chicken in slightly spicy walnut sauce (G*, L/M)





FROM THE COAL GRILL

OJAKHURI – 25€

Traditional georgian home dish: Grilled pork with fried potatoes and onions (G*, L/M)

NEKNEBI ADJIKASHI – 24€

Pork ribs with adjika sauce (G*,L/M)

QATMIS MTSVADI – 24€

Grilled chicken with grilled vegetables served with baje-walnut sauce (G*, L/M)

BATKNIS MTSVADI ADJIKASHI– 39€

Grilled lamb rack with adjika sauce and potatoes (G*, L/M)

MIXED GRILL - 55€

Grilled pork, chicken, qebab and vegetables with adjika, baje-walnut sauce and tkemali

FRIED

KUPATI – 25€

Georgian home made sausage and fried potatoes (G*, L/M)

KATLETI DA PIURE - 23€

Traditional home dish: Beef & pork burger steaks with mashed potatoes and adjika sauce

VEGETARIAN / VEGAN

LOBIO - 19€

Bean stew with crushed walnut (G*, V)

SOKOS CHASHUSHULI– 21€

Champignon stew with tomato and herbs (G*, V)

KVAVILOVANI KOMBOSTOS CHASHUHULI - 21€

Cauliflower stew with tomato and herbs (G*, VEG)

EXTRA SAUCES 3€

ADJIKA

Georgian tomato sauce with spices (G*, VEG)

MTSVANE ADJIKA

Green bell peppers and herbs (G*, VEG)

TKEMALI

Sour plum sauce (G*, VEG)

BAJE

Walnut sauce (G*, VEG)



DESSERTS

SET OF FRUITS AND CHEESES - 15€
House Chkhurchela and Muraba-jam (G*)

NAPOLEON CAKE - 13€

PELAMUSHI – 12
Grape jelly with vanilla ice cream and house jam Muraba
(Vegan option available)





GEORGIAN SUPRA

EAT LIKE ROYALS

59€/person (min. 3 people)

Supra is served in the middle of your table. Includes a generous amount of following:

BADJIRANI – Eggplant rolls with walnut paste

PKHALI – Vegetable pastes

QARTULI SALATI – Cucumber-tomato salad
with onion and herbs

SOKO KETZE – Oven champignons with cheese grating

CHASHUSHULI – beef stew

SHKHMERULI – Grilled chicken in smetana-garlic sauce

MTSVADI – Grilled pork

QATMIS MTSVADI – Grilled chicken

QARTULI QABABI – Grilled minced meat skewer (pork & beef)

KHACHAPURI – Cheese bread

House bread and house sauces

Wine recommendation: Kvevri Kisi, Saperavi Kvevri



LIGHTER CHICKEN VEGETABLE SUPRA

45€/person (min. 3 people)

BADJIRANI – Eggplant rolls with walnut paste

PKHALI – vegetable pastes

QARTULI SALATI – Cucumber-tomato salad
with onion and herbs

SOKOS CHASHUSHULI – Champignon stew with tomato and herbs

SHKHMERULI – Grilled chicken with smetana-garlic sauce

QATMIS MTSVADI – Grilled chicken skewers

BOSTNEULI SHAMPURZE – Grilled vegetables

ADJARULI KHACHAPURI – Cheese bread with egg yolk and butter

House bread and sauces

Fruit and cheese assortment

Wine recommendation: Saperavi Rosé, Krakhuna

SUPRA IRAKLI FOR 2 PEOPLE

118 €

BADRIJANI – Eggplant rolls with walnut paste

PKHALI – Vegetable pastes

KHINKALI – Meat dumplings

CHASHUSHULI – Beef stew

SHKHMERULI – Grilled chicken in smetana-garlic sauce

MTSVADI – Grilled pork

QARTULI QABABI – Grilled minced meat skewer (pork & beef)

KHACHAPURI – Cheese bread

BOSTNEULI SHAMPURZE – Grilled vegetables

**Wine recommendations: Kvevri Kisi, Mukuzani tai Saperavi
Kvevri**



SUPRA LIA FOR 2 PEOPLE

95 €

PKHALI – Vegetable pastes

SOKOS CHASHUSHULI – Champignon stew with tomato and herbs

SHKHMERULI – Grilled chicken in smetana-garlic sauce

QATMIS MTSVADI – Grilled chicken

BOSTNEULI SHAMPURZE – Grilled vegetables

ADJARULI KHACHAPURI – Boat shaped cheese bread with egg yolk

House bread and sauces

Wine recommendations: Krakhuna, Tavkveri





SUPRA MALVINA FOR 2 PEOPLE

90 €

(Available vegan)

BADRIJANI – Eggplant rolls with walnut paste

PKHALI – Vegetable pastes

QARTULI SALATI – Cucumber-tomato salad
with onion and herbs

SOKOS CHASHUSHULI – Mushroom stew with tomato and herbs

LOBIO – Bean and walnut stew

BOSTNEULI SHAMPURZE – Grilled vegetables

IMERULI KHACHAPURI – Oven cheese bread
(or Lobio bean bread for vegan)

House bread and sauces

Wine recommendations: Tsinandali

THE SUPRA: GEORGIAN FEAST

A supra is a ceremonial feast that is central to Georgian hospitality and social life. It is not just a meal, but an elaborate gathering where an abundance of food and wine is shared, and lengthy toasts are made. The tamada (toastmaster) leads the event, making toasts to various subjects such as friendship, family, love, and ancestors.





GEORGIAN FOOD CULTURE

Georgian food culture is rich, vibrant, and deeply rooted in the country's history, geography, and diverse influences. Located at the crossroads of Europe and Asia, Georgia has absorbed culinary elements from neighboring countries like Turkey, Persia, and Russia, while maintaining a distinct and unique identity. Georgian cuisine is renowned for its use of fresh, local ingredients, bold flavors, and the communal experience of dining.

BREAD AND WINE: CENTRAL ELEMENTS

Georgian food culture places immense importance on bread and wine, which hold both symbolic and practical significance. Georgia is one of the oldest wine-producing regions in the world, with a winemaking tradition that dates back over 8,000 years.

HOSPITALITY

Georgian hospitality is legendary, and guests are treated with the utmost respect and generosity. Food plays a critical role in this tradition. Hosting a guest with a bountiful table is a matter of honor, and it's common for hosts to go to great lengths to ensure that guests are well-fed and satisfied.

CELEBRATION OF LIFE

Georgian food culture is a reflection of the country's deep-rooted traditions, regional diversity, and warm hospitality. From the distinctive wines and rich stews to the communal joy of a supra, Georgian cuisine is about more than just food—it's about bringing people together to share stories, celebrate life, and honor history.



ALLERGENS AND ORIGINS OF MEAT

G*: Most of our dishes are naturally gluten-free, but we offer house bread with most of the main dishes. We also constantly bake in our kitchen, and thus cannot avoid contamination.

Many of our foods include walnut and/or sunflower seeds. We grind our own walnuts, so we cannot 100% guarantee there is no contamination.

Most foods include garlic, tomato and chili.

Eggs we have only in foods with mayonnaise, or if we have mentioned it in the dish itself.

Milk we only have in foods including milk products. We only use oil in frying (No butter.)

Country of origin:

Chicken - Finland

Pork - Finland

Beef - Finland/Holland

Lamb - Finland/New Zealand

Fish - Estonia

Crab - Spain

