

COCKTAILS

SIGNATURE COCKTAILS

CRAFTED WITH BOLD FLAVORS AND A GEORGIAN TWIST

CHERRY COCONUT BOULEVARD

140

Gin, Triple sec, grenadine, lemon juice, egg white

Tropical and smooth, with a playful sweetness

Strength: ●●●○○

RED VELVET SOUR

160

Bourbon, red wine, lemon juice, sugar syrup, egg white

Deep, rich and silky with a wine finish

Strength: ●●●○○

TIRTHA TARRAGON

120

Gin, lemon & cinnamon cordial, triple sec, soda water

Herbal and zesty with a warm spice note

Strength: ●●○○○



TARRAGON MARGARITA

160

Tequila, lime juice, tarragon syrup, orange liqueur

Fresh, herbal, and unexpected

Strength: ●●●○○

MANDARIN & TARRAGON SPRITZ

140

Sparkling wine, mandarin juice, orange liqueur, tarragon syrup, soda

Herbal, fruity and bubbly

Strength: ●●○○○

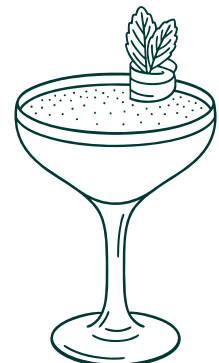
POMEGRANATE MIDNIGHT

140

Jägermeister, pomegranate juice, lemon juice, grenadine

Bold and herbal take on a sour

Strength: ●●●○○



CUCUMBER MOON

120

Gin, jasmine tea or syrup, cucumber juice, lemon juice

Floral, crisp, and refreshingly green

Strength: ●●○○○

TARRAGON REFRESHER

120

Gin, tarragon syrup, lemon juice, soda water

Zesty and herbal, with a crisp Georgian twist

Strength: ●●○○○

CLASSIC COCKTAILS

TIMELESS FAVORITES WITH A TARRAGON FLAIR

WHISKEY SOUR

Bourbon, lemon juice, sugar syrup, egg white, Angostura bitters

Smooth, citrusy, and rich in texture

Strength: ●●●○○

160

OLD FASHIONED

Bourbon, sugar syrup, Angostura bitters

Timeless and bold

Strength: ●●●●○

160



NEGRONI

Gin, sweet vermouth, Campari

Bold, bitter, and perfectly balanced

Strength: ●●●●○

160

FRENCH 75

Gin, lemon juice, sugar syrup, sparkling wine

Crisp, elegant, and lightly sparkling

Strength: ●●●○○

150

TROPICAL MIMOSA

Sparkling wine, orange juice, passion fruit syrup

Juicy, bright, and dangerously easy to drink

Strength: ●○○○○

140



ESPRESSO MARTINI

Vodka, coffee liqueur, espresso, sugar syrup

Bold, creamy, and energizing

Strength: ●●○○○

120

SUNSET SANGRIA 140

Red wine, orange liqueur, Malibu, pineapple & passion fruit juices, citrus

Fruity, tropical, and sunset-smooth

Strength: ●●○○○

SUNRISE SANGRIA 140

White wine, white rum, passion fruit syrup, pineapple juice, soda water

Juicy, exotic, and delightfully spirited

Strength: ●●○○○

DRINKS

WINES

WHITE WINE

La Révolution Chardonnay, Chile	110	550
Barefoot Pinot Grigio, USA, California	130	700
White Monkey Sauvignon Blanc, New Zealand	140	750

RED WINE

La revolution Cabernet Sauvignon, Chile	110	550
Barefoot Merlot , USA, California	130	700
Rawson's Retreat Shiraz Cabernet, Australia	130	700
Chateau Pey La Tour Bordeaux, France	160	900

SPARKLING WINE

Bach Cava Extrisimo Brut, Spain	160	800
Bach Cava Brut Rose, Spain		800
Moet & Chandon Brut Imperial Champagne, France		2900



SPIRITS

VODKA

Seagram	70
Absolut	120
Grey Goose	165

RUM

Bacardi Blanco	70
Bacardi Spiced	70



COGNAC

Hennessy V.S.O.P.	340
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TEQUILA

Olmeca	140
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VERMOUTH

Martini Bianco	75
Martini Extra Dry	75
Martini Rosso	75

GIN

Gordon's	70
Bombay Sapphire	120
Roku	130

WHISKY

Jim Beam	90
Jameson	120
Chivas Regal	190
Macallan 12	370



LIQUEURS

Jägermeister	90
Baileys	90
Triple Sec	90
Aperol	90
Campari	140
Malibu	120
Amaretto	120
Cointreau	140

TEA & COFFEE

THE ART OF TEA & COFFEE



PREMIUM CHINESE TEA SELECTION

Handpicked teas from China's most famous tea regions. Loose-leaf and served in a teapot to bring out their best

Shu Puer	100
Shan Puer	100
Gaba Dju Shan	130
Gaba Jiai Ruby	130
Ya bao	100
Lun Zhen	100
Dian Hong	100
Oolong Da Hong Pao	100
Oolong Te Guan Yin	100
Milk Oolong	110
Jasmine Oolong	100



COFFEE & CLASSIC TEAS

All teas are loose-leaf and served in a teapot

Cappuccino	45
Latte	45
Americano	35
Espresso	35
Tea Pot	55

Ask your server for today's blends



MOCKTAILS & HOUSE LEMONADES & SOFT DRINKS



BEER

Bintang	50
Kura Kura Lagaer	70
Kura Kura Island Ale	90
Kura Kura I.P.A.	140



FRESH & ALCOHOL-FREE

SELECTION OF ALCOHOL-FREE DRINKS FULL OF FLAVOR

MOCKTAILS

By the glass — vibrant, refreshing, full of character

Citrus Basil Fizz 65

Mandarin juice, lime juice, tarragon syrup, soda water

Fresh and zesty, with a whisper of green herbs

Tropical Breeze 65

Pineapple juice, passion fruit syrup, lime juice, soda water

Light and bright, with a kiss of passion fruit tang

Coco Sunset 65

Coconut syrup, orange juice, lime juice, grenadine

Smooth and sweet, like golden hour by the sea

Green Refresh 65

Cucumber juice, lime juice, passion fruit syrup, soda water

Crisp and cooling, with garden notes and citrus lift

Sunset Garden 65

Mandarin juice, grenadine, tarragon syrup, soda water

Lush and vivid, where fruit and botanicals bloom



HOUSE LEMONADES

Served in a pitcher — perfect to share

Strawberry, watermelon & tarragon 115

Sweet and juicy with a fresh
herbal twist — summer in a jug

Melon, cucumber & cilantro 115

Cool and crisp with subtle
green notes — a true tropical refresher



FRESH JUICES & SOFT DRINKS

Ask your server for available options

Fresh Juice	50
Fresh Coconut	50
Cola / Sprite	45
Fanta / Soda	45
Water	55

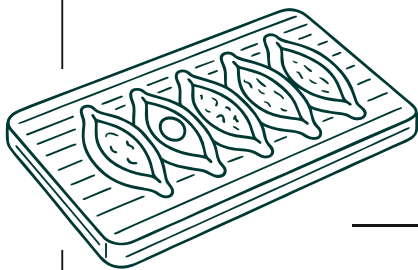
FOOD

STARTERS

SATSIVI CHIKEN Tender chicken in a creamy walnut-garlic sauce	95	TARRAGON APPETIZERS PLATTER	240
SWEET & SPICY EGGPLANTS With sulguni cream cheese	120		Tasting set of signature Georgian starters, featuring a selection of traditional dishes and flavors
FRIED SULGUNI CHEESE With blueberry jam	90	EGGPLANT OR BELL PEPPER ROLLS	95
PKHALI Traditional Georgian pâtés made with beetroot, mushroom and spinach	80	AYRAN ON MATSONI	45
		Refreshing fermented dairy drink with herbs	
GEORGIAN CHEESE PLATTER Selection of artisanal Georgian cheeses, including Smoked Sulguni, Sulguni, and Imeretian Cheese	160	PURI Shoti Bread from the Oven	30

DISHES FOR SHARING

SHARING IS CARING



MINI KHACHAPURI JOURNEY
Selection of Georgia's favorite khachapuri
boat each with a unique flavor

340

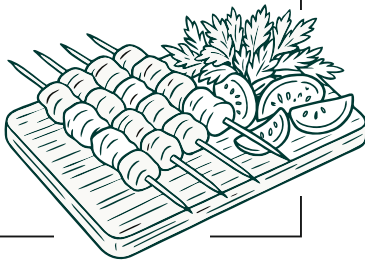


KHINKALI MAMA
Giant khinkali staffed with 7 smaller khinkali of your choice

220

ASSORTED SHASHLIKS
Variety of grilled shashliks presented by the chef,
drizzled with melted butter for extra flavor

650



SALADS

GEORGIAN VEGETABLE SALAD Fresh tomato, cucumber and herbs with a nut-based dressing	95
TBILISI SALAD Roasted chicken with Grilled vegetables and bulgur	110
IMERETIAN SALAD Ripe tomatoes, Imeretian cheese, burrata, and aromatic herbs	150
TARRAGON SALAD Crisp salad leaves with tender beef, tomatoes, Georgian pesto with tarragon, eggplants, and melon	160

SOUP

GEORGIAN GRANDMA'S BORSCH Traditional Georgian borsch made with veal, bacon, and rustic sour cream, following a classic family recipe	160
KHARCHO Hearty veal soup with fresh tomatoes, plums, spices, and aromatic herbs	140
OKROSHKA WITH AYRAN AND GRILLED SHRIMPS Cold summer soup with Ayran	150

MAINS

CHASHUSHULI WITH VEAL Tender veal stewed with tomatoes, herbs, and Georgian spices	145	CHAKAPULI WITH LAMB Traditional Georgian stew with slow-cooked lamb in white wine and herbs	190
ODJAKHURI WITH PORK Traditional Georgian-style roasted pork with potato and vegetables	145	LOBIO Megrelian Stewed Beans served with Puri and Gurian-Style Cabbage	95
CHAKHOKHBILI WITH CHIKEN Hearty and savory stew made with chicken thighs, tomatoes, and a blend of Georgian spices	120	ADJAPSANDAL Oven-Braised Vegetables with Herbs and Spices served with Puri	90
SHKMERULI WITH CHIKEN Cornish hen in a creamy garlic sauce, presented as a show dish baked under pastry for a dramatic presentation	130	PURI Shoti Bread from the Oven	30

GRILL

MEGRELIAN BEEF CUTLET Stuffed with homemade cheese and served with potato and salad	220	BATUMI-STYLE VEAL SHASHLIK Juicy veal skewers cooked Batumi-style, featuring tender veal with a rich layer of tail fat	240
CHICKEN THIGH SHASHLIK Grilled skewers of tender chicken thighs, marinated and cooked to perfection	125	LULA KEBAB (Pork&Beef) Savory lula kebabs made from a blend of pork and beef, seasoned and grilled to perfection	135
PORK NECK SHASHLIK Flavorful skewers of marinated pork neck, grilled to a delicious smoky finish	145	RACK OF LAMB A succulent rack of lamb, expertly seasoned and grilled to melt in your mouth	320
LAMB KEBAB Spiced lamb kebabs served in grilled eggplants for a flavorful combination	145		

SIDES

GRILLED PINK TOMATOES	45
GRILLED MUSHROOMS	60
GRILLED VEGETABLES	80
MASHED POTATOES WITH SULGUNI CHEESE	90
GUMRI FRIES WITH MATSONI	55

SAUCES

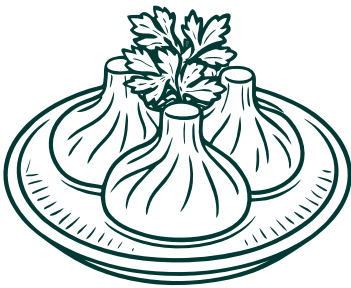
SATSIBELI	35	ADJIKA	35
PESTO	35	MATSONI	35

KHINKALI

HAND-TWISTED GEORGIAN DUMPLINGS.
NO FORKS NEEDED – BITE, SIP, ENJOY

KHINKALI WITH LAMB	80
KHINKALI WITH BEEF AND PORK	70
KHINKALI WITH SHRIMP AND TOM YUM SAUCE	115
SHKMERULI KHINKALI (WITH CHICKEN)	70

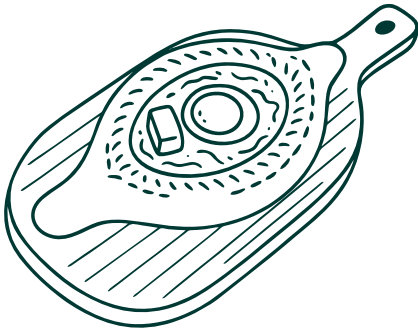
KHINKALI WITH CHEESE AND TARRAGON	80
KHINKALI «FOUR CHEESES»	95
KHINKALI MAMA Giant khinkali staffed with 7 smaller khinkali of your choice	220



KHACHAPURI

SIGNATURE GEORGIAN CHEESE PIE WITH HOMEMADE CHEESE.
THE KIND OF FOOD YOU NEVER FORGET

MEGRELIAN KHACHAPURI	145
ADJARIAN KHACHAPURI WITH EGG AND BUTTER	130
ADJARIAN KHACHAPURI WITH CHICKEN IN CREAM	135



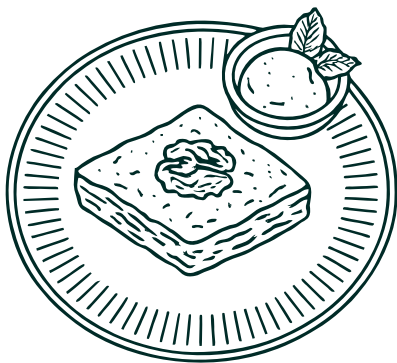
ADJARIAN KHACHAPURI WITH SHRIMP AND TOM YUM SAUCE	155
ADJARIAN KHACHAPURI «FOUR CHEESE»	160
MINI KHACHAPURI JOURNEY Selection of Georgia's favorite khachapuri boat each with a unique flavor	340

DESSERTS

END ON A SWEET NOTE

MATSONI
WITH HONEY AND WALNUTS 70
Traditional Georgian yogurt (matsoni) sweetened with honey and topped with crunchy walnuts

SIGNATURE BAKLAVA 95
Proudly made using a recipe from the grandmother of the President of Georgia! Rich and flaky pastry layered with nuts and honey



APPLE CINNAMON KHACHAPURI 110
Georgian apple pie — sweet, tender apples inside warm khachapuri dough, straight from the oven

ZGAPARI 120
Artisanal dessert featuring a sponge cake with a sour cream-based cream, salted caramel, and fresh strawberry and mango

THE WARM COMPANY YOUR DESSERT DESERVE...



CAPPUCCINO 45
LATTE 45
AMERICANO 35
ESPRESSO 35
TEA POT 55

Ask your server for today's blends

