

Medea

RESTAURANT

Starters

FIRE ROASTED AUBERGINES WITH WALNUTS (V) 🌿🥜🍷	18
<i>Garlic, vinegar, green pepper, spices, pomegranate, corn bread</i>	
EKALA (V) 🍷	24
<i>Garlic, walnuts, pomegranate, green ajika, tkemali</i>	
ASSORTED PKHALI PLATTER 🥬🍷	28
<i>Spinach, beetroot leaves, aubergines, bell peppers, corn bread</i>	
CHICKEN, BAJE AND GHOMI 🍷🍷🍷	38
<i>Spices, vinegar, garlic</i>	
GEORGIAN SALAD 🍷	18
<i>Onion, Kakhetian sunflower oil, vinegar, green ajika</i>	
MCHADI AND CHEESE 🥛🍷🍷	35
<i>Guda cheese, Imeruli cheese, sulguni, smoked sulguni, walnut and tomato dip</i>	
NADUGHI WITH MINT 🥬🍷🍷	18
<i>Baked bell peppers, ajika, Kakhetian sunflower oil, walnut corn bread</i>	
SULGUNI AND CHERRY TOMATO SALAD 🍷🍷	25
<i>Kakhetian sunflower oil, ajika, cherry vinegar</i>	
BEEF SALAD 🍷	45
<i>Tomato, avocado, cherry vinegar, rocket salad, tarragon</i>	
CHICKEN KUCHMACHI WITH WALNUTS 🍷🍷	28
<i>Vinegar, spices, garlic, bullace sauce</i>	
RACHA HAM 🥜🍷	25
<i>Walnut corn bread, green ajika and tkemali, bell pepper, jonjoli</i>	
ADJAPSANDALI (V) 🍷	22
<i>Cucumber, green ajika, corn bread</i>	

Soup

CHIKHIRTMA 🍷🍷🍷	19
<i>Vinegar, coriander, mint</i>	
BOZBASH 🍷	25
<i>Lamb, tomato, spices</i>	

VEGETABLE BORSCHT (V)	13
<i>Cabbage, garlic, beetroot, potato, herbs</i>	

Main Dishes

BBQ PORK 🍷	35
<i>Tkemali and tomato sauce, ajika bread</i>	
CHICKEN BBQ 🍷	30
<i>Tkemali and tomato sauce, ajika bread</i>	
KEBAB 🍷	32
<i>Mixed meat, tkemali and tomato sauce, ajika bread</i>	
FIRE ROASTED CHIKEN 🍷	45/47
<i>with Tkemali / Shkmeruli</i>	
VEAL RIBS WITH AJIKA 🍷	59
<i>Potatoes</i>	
MEGRELIAN KHARCHO AND GHOMI 🍷🍷🍷	33
<i>Beef, walnuts, spices, cheese</i>	
DOLMA 🍷	35
<i>Beef and veal meat, matsoni and tarragon sauce with garlic</i>	
SLOW COOKED VEAL STEW CHASHUSHULI 🍷🍷	45
<i>Tomatoes, vinegar, garlic, green pepper, ajika bread</i>	
KHINKALI 🍷	15
<i>Mixed meat, coriander, flour, spices</i>	
MUSHROOM KHINKALI 🍷	15
<i>Garlic, coriander, flour, spices</i>	
COTTAGE CHEESE KHINKALI 🍷🍷	18
<i>Cheese, ghee</i>	
SMOKED DUCK APOKHTI 🍷🍷	36
<i>Matsoni, garlic, mint</i>	

Oven Made

IMERETIAN KHACHAPURI ON KETSI 🍷🍷🍷	23
ADJARIAN KHACHAPURI 🍷🍷🍷	25
LOBIANI 🍷🍷🍷	15
CORN BREAD 🍷	5

Side Dishes

FRIED POTATOES (V)	15
<i>Butter, dill, tkemali</i>	
FIRE ROASTED VEGETABLES (V)	15
<i>Seasonal vegetables</i>	
FIRE BAKED EGGPLANT (V)	15
<i>Green ajika, walnut sauce</i>	
GHOMI AND PHUCHKHOLIA 🍷🍷	15

Dessert

BASQUE CHEESECAKE 🍷🍷🍷	15
<i>Citrus cream</i>	
PROFITEROLES 🍷🍷🍷	17
<i>Vanilla cream</i>	
HONEY CAKE 🍷🍷🍷🍷	13
<i>Caramelized cream</i>	
CARROT CAKE 🍷🍷🍷🍷	13
<i>Walnut, cream cheese</i>	
WARM APPLE TART 🍷🍷🍷🍷	15
<i>Cinnamon, walnut, ice-cream</i>	
CHOCOLATE FONDANT 🍷🍷🍷	22
<i>Vanilla sauce, ice-cream</i>	



(V) - Vegetarian

Allergens 🌿 Gluten 🍳 Eggs 🦀 Crustaceans 🐟 Fish
🥜 Peanuts 🌱 Soya 🥛 Dairy 🥜 Nuts 🌿 Celery 🧄 Mustard
🍯 Honey 🌱 Sesame 🍷 Sulfites 🦪 Molluscs 🌱 Lupin

Please ask a team member for more information on menu item ingredients or any food allergies and intolerances you might have.
Prices are in GEL and include 18% VAT.



To view the menu with photos, please scan the QR code.



TSINANDALI ESTATE WINES

Champagne & Sparkling Wine

Brut 17/80

White Wine

Natella 24/120
Tsinandali N1 24/120
Tsinandali Barrel 180
Natella Magnum 2019 550
Tsinandali Magnum 2015 550

Amber Wine

Barrel Aged Kakhuri 20/100
Mtsvane (Qvevri) 120
Rkatsiteli (Qvevri) 150
Kakhetian Blend (Qvevri) 130

Red Wine

Tsinandali Red (Saperavi) 17/80
Anna (Semi Sweet) 115
Sophia, Tsinandali Estate 140
Konstantine 2017 155
Saperavi Biodynamic (Qvevri) 150
Saperavi Reserve 470
2016/2017/2018

Champagne & Sparkling Wine

Prosecco Specchi 18/90
Brut Imperial, Moet & Chandon 470
Rose Imperial, Moet & Chandon 520
Veuve Clicquot 520
Dom Perignon, Brut 1900
Louis Roederer, Cristal 2500

White Wine

Tsinandali, Telavi Marani 14/58
Mtsvane, Tbilvino 65
Tvishi (Semi Sweet), Telavi Marani 24/120
Chardonnay, Chateau Mukhrani 19/95
Tsolikauri, Marani Dolidze 120
Goruli Mtsvane, Chateau Mukhrani 120

Amber Wine

Rkatsiteli Qvevri, Tbilvino 95

Rose Wine

Rose, Cheltis Winery 17/85
Rose Tbilvino 100

Red Wine

Saperavi, Marani 15/60
Kindzmarauli (Semi Sweet), Telavi Wine Cellar 17/80
Mukuzani, Tbilvino 85
Khvanchkara (Semi Sweet), Gonadze 130

Whiskey

SINGLE MALTS
Glenmorangie Original 10 Y.O 32
Glenfiddich 12 Y.O 37
Talisker 10 Y.O 40
Laphroaig 10 Y.O 42
Oban Malt 54
Macallan 12 Y.O 70

BLENDED
Ballantines 12 Y.O 18
John Jameson 20
Chivas Regal 12 Y.O 25
Monkey Shoulder 28
Chivas Regal 18 Y.O 52

BOURBON
Four Roses 20
Bulleit Rye 28
Maker's Mark 30
Woodford Reserve 36

Cognac & Brandy

Sarajishvili V.S 20
Remy Martin V.S 35
Sarajishvili X.O 42
Hennessy V.S 47
Hennessy X.O 182

Gin

Bombay 18
Tanqueray 20
Hendrick's 26
The Botanist Gin 30

Rum

Captain Morgan Black 16
Havana Club 3 Y.O 18
Sailor Jerry 18
Ron Zacapa 23 Y.O 56

Vodka

Kirke Pure Vodka 14
Finlandia 15
Absolut Blue 17
Belvedere 25
Grey Goose 26

Tequila

El Tequileno Blanco 16
El Tequileno Reposado 20
Patron Silver 44

Chacha & Schnapps

Chacha Draught, Tsinandali Estate 7
Rkatsiteli, Tsinandali Estate 16
Chanchuri / Quince, Tsinandali Estate 22
Chacha Aged 2014, Tsinandali Estate 33

Aperitif & Vermouth

Campari Bitter 16
Aperol 16
Martini Bianco / Rosso 18

Liquor

Jagermeister 17
Baileys 17
Amaretto Disaronno 17
Kahlua 17
Sambuca 17

Beer

Zedazeni 14
Argo Lager / Dark 15
Heineken 17
Corona 19
Krombacher Pils 20
DRAUGHT BEER
Black Lion 13

Non Alcoholic Drinks

HOMEMADE LEMONADE
Mint-Lime / Apple / Berry / Passion Fruit 16

FRESH JUICE
Orange / Grapefruit 15
Carrot / Apple 17

SOFT DRINKS
Laghidze 8
Tarragon / Chocolate / Cream 8
Coca-Cola Classic / Zero 9
Tonic Water 17
Red Bull 17

WATER
Bakuriani - still water / Borjomi - sparkling water
/ Nabeghlavi - sparkling water 7

COFFEE / TEA
Eastern Coffee 7
Espresso 8
Americano 10
Decaffeinated Coffee 10
Double Espresso 11
Cappuccino 11
Latte 12
Iced Coffee 15
Ice Cream Coffee 18
Selection of loose tea "Palais des thes" 12
Black Classic / Green Classic / Jasmine / Earl Grey
/ Forest Garden (Berry Fruits) / Tropical Garden
(Tropical Fruits) / Rooibos (Vanilla & Walnuts).

Our prices are in local currency included 18% VAT.