

## STARTERS

🌿 <b>Grilled Green Olives</b> & Spiced Nut Mix	13.00
🌿 <b>Provence Bread</b> brushed with Adjika Butter, crowned by Marinated Egg Yolk	15.00
🌿 <b>Marinated Cherry Tomatoes</b> in Adjika Oil	19.00
🌿 <b>Aubergine Yoghurt</b> topped with Spicy Oil	19.00
🌿 <b>White Bean Hummus</b> with Crispy Beans & Leeks	19.00
<b>Crispy Mushrooms</b> served alongside Ajika Chutney	23.00
🌿 <b>Pâté</b> paired with Amaretto Butter & Sweet White Cherry Marmalade	23.00
🌿 <b>Stracciatella &amp; Nadughi</b> Burnt Peppers	25.00
🌿 <b>Sliced Sturgeon</b> Roasted Celery Root, Radish & Jalapeno Salsa	25.00

## SIDES

🌿 <b>Spinach Stew</b>	15.00
🌿 <b>Lemon Butter Potatoes</b> 🌿	17.00
🌿 <b>Grilled Seasonal Vegetables</b>	19.00

## SALADS

🌿 <b>Tomato Salad</b> , Nut Mix & Parmesan	21.00
🌿 <b>Mixed Green Salad</b> with Citrus Sauce, Green Olives & Jalapeno Dressing	21.00
🌿 <b>Baby Spinach Salad</b> with Tenili Cheese & Curuli Adjika	23.00

## MAIN DISHES

🌿 <b>Pan-Fried Khachapuri</b>	21.00
🌿 <b>Onion Dolma</b> in Tomato Sauce & Yoghurt	23.00
🌿 <b>Ajapsandali topped Yoghurt</b> & Curuli Adjika	25.00
🌿 <b>Tatarberaki</b> with Nduja & Garlic Yoghurt	25.00
🌿 <b>Asparagus &amp; Green Beans</b> with peanut bazhe and jalapeno dressing	27.00
🌿 <b>Oyster Mushrooms</b> with tarragon, celery and mixed nut	27.00
🌿 <b>Aubergine</b> with Walnut Tahini & Yoghurt	27.00
🌿 <b>Butter-Fried Mackerel</b> in Kindzmari	29.00
🌿 <b>Kupati</b> with Lentil Puree and Jalapeno Salsa	29.00
<b>Shila Slow-Cooked Beef</b> , Cracked Peppercorn	31.00
<b>Chicken glazed in Berry Sauce</b> served with Lemon Butter Potatoes	35.00
<b>Shkmeruli Chicken</b> with Garlic Butter Sauce	39.00
<b>Pork Ribs</b> finished in Bullace Sauce & Burnt Vegetables	39.00
<b>Chakondrili Beef Stew</b> over Mashed Potato & Pomegranate Sauce	39.00

For allergens please ask member of our staff  
Price Include 18% VAT Prices exclude service charge

🌿 - Vegetarian 🌿🌿 - Vegan

## BREAD SELECTION

🌿 <b>F.A.R.M Bread</b>	5.00
🌿 <b>Provence Bread</b>	7.00

## SOUPS

🌿 <b>Mushroom Soup</b> with Porcini & Oyster Mushrooms, Sun-Dried Tomatoes & Georgian Hazelnuts	17.00
<b>WEEKEND SPECIAL</b> - Chikhirtma   13:00 - 18:00	25.00

## DESSERTS

🌿 <b>Carrot Cake</b> with cream cheese	14.00
🌿 <b>Pavlova</b> crowned with Meringue & Cherry	15.00
🌿 <b>Gluten-Free Chocolate Dessert</b> with Peanut Ice Cream & Caramel	21.00
🌿 <b>Chocolate Mousse</b> Crumble & Vanilla Ice Cream	21.00

## SOFT DRINKS

<b>Water</b>	5.00
<b>Sparkling Water</b>	5.00
<b>Coca-Cola</b>	5.00
<b>Coca-Cola Zero</b>	5.00
<b>Juice</b>	6.00
<b>Borjomi Lemonades</b>	7.00
<b>Energia by Borjomi</b>	10.00
<b>Kombucha</b>	12.00

## BEER

<b>Natakhtari Draft</b>	9.00
<b>Staropramen Draft</b>	9.00
<b>Taati Draft</b>	10.00
<b>Taati IPA 0.5</b>	15.00
<b>Karva 0.5</b>	11.00
<b>Corona 0.33</b>	15.00
<b>Leffe 0.33</b>	14.00

## FARM COCKTAILS

<b>Hibiscus Bloom</b> Gin, Rose Syrup, Hibiscus Syrup, Fresh Lemon, Foam	25.00
<b>Autumn Harvest</b> Caramelized Apple Brandy, Smokey Monkey, Maple Syrup, Acid Water	25.00
<b>Spicy Margarita</b> Jalapeño & Agave-Infused Tequila, Cointreau, Fresh Lime	25.00
<b>Sunset Brew</b> Rum, Fruit Tea & Mixed Berry Syrup, Fresh Lemon, Foam	25.00
<b>Golden Hour</b> Caramelized Bourbon, Aperol, Pineapple Syrup, Fresh Lemon	25.00
<b>Courtyard Jam</b> Vodka, Martini Rosso, Merlet Peach, Cherry Jam, Acid Water	25.00
<b>Strawberry Tequila</b> , Aperol, Strawberry Syrup, Fresh Lemon	25.00
<b>Umami</b> Nori Infused Whiskey, Salted Maple Syrup, Bitters	25.00
<b>Haze</b> Rum, Pineapple Juice, Mint, Cucumber, Brown Sugar, Lemon Fresh	25.00
<b>Rosalina</b> Gin, Campari, Vermouth, Simple Syrup, Lemon Fresh, Orange Juice	25.00
<b>Coffee Old Fashioned</b> Coffee Infused Whiskey, Bitters	25.00
<b>Black Velvet</b> Whiskey, Disaronno, Espresso	25.00