



TIFLIS – the historical name of Tbilisi (the capital of Georgia) – brings a contemporary Georgian fusion cuisine to Leuven.

We combine the rich flavors of Georgian tradition with a refined European twist. Expect recognizable Georgian dishes, subtly reworked with modern techniques and a fresh perspective – a stylish fusion of culture, taste, and creativity.

Inspired by Georgia, where Europe and Asia meet.

Discover. Taste. Enjoy.



Original and exclusive creations with a hint of Georgian flavors

ORIGINAL COCKTAILS

TIFLIS <i>sweet & sour, fresh</i>	brandy Ararat 3Y - White Brut - pomegranate juice - lime	12,00
CHACHA SOUR <i>sharp sour</i>	chacha Chelti - lime - sugar syrup – Svanetian salt	13,50
FEIJOAPOLITAN <i>sweet, creamy</i>	vodka Eristoff – orgeat syrup – feijoa syrup – lime – feijoa fruit	13,00
WALNUT NEGRONI <i>bitter & sweet, nutty</i>	Campari - Punt e Mes - Gordon's gin - walnut syrup	14,00
GEORGIAN GODFATHER <i>bold, round, slightly sour</i>	brandy Ararat 3Y - amaretto Disaronno - candied walnut	14,50
GIN FIZZ <i>fresh, sweet & sour, sparkling</i>	Gordon's gin – quince syrup – lime – San Pellegrino	12,50

ORIGINAL MOCKTAILS

VIRGIN WALNUT ISLAND <i>sweet, lightly sparkling</i>	walnut syrup – lime – San Pellegrino	9,50
FEIJOA SOUR <i>sweet & sour, tropical</i>	Copperhead gin NA – feijoa syrup – lime	13,50
AYVA MULE <i>spicy, sweet & sour</i>	quince syrup – lime – ginger beer	9,50
POMERGRANATE FIZZ <i>fresh, fruity</i>	pomegranate – lime – San Pellegrino	8,50

To create foam in our cocktails we use aquafaba, making all cocktails vegan.

SPARKLING

TELAVIS MARANI WHITE BRUT

8,00 / 40,00

Sparkling wine made from Mtsvane, Kisi, and Tsolikauri grapes. Golden color with green reflections. Intense nose with peach, fresh bread, and toasted nuts. Silky palate with citrus and apricot, long finish.

APERERO

APEROL SPRITZ

10,50

CAMPARI

6,50

CAMPARI TONIC

10,50

CAMPARI SPRITZ

11,50

PUNT E MES

6,50

GINS + FRANKLIN & SONS TONIC SUGGESTIONS

GORDONS + NATURAL INDIAN TONIC

12,00

London dry gin, fresh & citrusy

GIN MARE + ROSEMARY & BLACK OLIVE TONIC

16,00

New Western gin, smooth & slightly sweet

COPPERHEAD 0,0 + RHUBARB & HIBISCUS TONIC

12,00

BEERS

STELLA

3,00

DUVEL

5,00

TRIPEL KARMELIET

5,50

STELLA 0,0%

3,00

TO ØL IMPLOSION 0,3%

5,50



SOFT DRINKS

AQUA PANNA / SAN PELLEGRINO	5,90
COLA / COLA ZERO / FANTA	3,50
BORDZJOMI 50CL	6,50
naturally sparkling mineral water	
LIMONADE PEAR/TARRAGON 25CL/50CL	3,50 / 6,50
NATURAL INDIAN TONIC	5,00
RHUBARB & HIBISCUS TONIC	5,00
ROSEMARY & BLACK OLIVE TONIC	5,00
GINGER BEER	5,00

SPIRITS

CHELTI CHACHA / CHACHA OAK	6,50 / 8,00
ARARAT BRANDY 3Y / 5Y / 10Y	6,00 / 8,00 / 11,00
HAVANA CLUB ANEJO ESPECIAL	8,00
ERISTOFF ORIGINAL	8,00
BRUICHLADDICH SCOTTISH BARLEY THE CLASSIC LADDIE	14,00
LAPHROAIG 10 YEARS	12,00
GLEN SCOTIA DOUBLE CASK	10,00
BUNNAHABHAIN STUIREADAIR	11,00
LICOR 43 / AMARETTO	8,00

HOT DRINKS

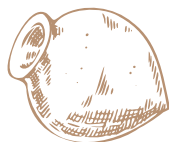
GEORGIAN TEA & INFUSIONS

Kona Tea is a premium Georgian tea brand and cooperative since 2014. Georgian Kona tea is smooth and aromatic, with delicate floral notes. Inspired by the traditions of Georgia, it offers a refined and distinctive tea experience.

TIFLIS—SERENIDIPITY	5,00
black tea, quince, wild apple, masala spices, bergamot oil	
ALI & NINO	5,00
black tea, rose petals, cinnamon, cocoa nibs, anise	
ZENA SVELTE AND PURE	5,00
green tea, pomegranate flowers, ginger, lemon peel	
MEDEA'S GARDEN (caffeine-free)	5,50
hibiscus, lemongrass, apple, raspberry, blueberry, cherry, kiwi, peach	
AFTER DINNER (caffeine-free)	5,50
savory herbs, quince leaf, mint, ginger, orange peel, lavender, sage	

COFFEE

ESPRESSO / RISTRETTO	3,50
DOPPIO ESPRESSO	5,00
CAFÉ / CAFÉ DECA	3,50
CAFÉ MACCHIATO / DECA MACCHIATO	4,00
(DECA) CAPPUCCINO, (DECA) LATTE MACHIATO	5,00



Wine List

Discover Georgia – the true birthplace of wine. This is where it all began: thousands of years ago, humans transformed wild grapes into the very first wines in the world.

That rich tradition is still present in every sip. That's exactly why we want to introduce you to this unique wine culture. We proudly present our exclusive Georgian wine list – a selection full of character, authenticity, and surprising flavors.

Let yourself be surprised, taste the difference, and discover why Georgian wines are gaining popularity worldwide..

IN VINO VERITAS



HOUSE WINE

PER GLASS (15CL) / PER BOTTLE

TBILVINO RKATSITELI WHITE

7,00 / 32,00

A delightfully fresh wine made from the Rkatsiteli grape. It stands out for its bright, clean flavor, characteristic of this variety. Expect familiar notes of pear and apple, all without feeling heavy. Subtle and easy to drink.

TELAVIS MARANI SAPERAVI RED

7,00 / 32,00

The Saperavi grape is the pride of Georgia. It produces fairly bold red wines with distinctive spicy notes of licorice and bay leaf. Firm but not heavy, with plenty of red fruit like fresh berries and cherries. Light for a Saperavi, with moderate tannins, making it very easy to drink.

MOSMIERI SAPERAVI ROSÉ

7,00 / 32,00

The Saperavi grape contains a high level of natural pigment and has pink flesh. During winemaking, the dark skins remain in contact with the juice for longer, resulting in a deep dark rosé with a powerful character. The aroma and flavor evoke preserved cherries, strawberry quark, and blackcurrants.

Wine

Neem ook eens een kijkje bij onze wisselende amfora-wijnsuggesties, te vinden onder 'drank suggesties'. Deze wijnen worden op de traditionele Georgische manier in amfora's gemaakt — een van de oudste wijnmaakmethodes ter



WINES BY THE BOTTLE

BEDOBA WHITE 2025

47,00



This layered white wine blends 70% Rkatsiteli with 30% Kisi, showcasing the best of Georgia's ancient winemaking tradition. The Rkatsiteli is partly aged on fine lees and partly in oak, while the Kisi is fermented as whole clusters in qvevri and matured until December, adding subtle qvevri structure and a rich texture.

Together, they create a wine full of aromas of ripe pear, apple, honey, toasted almonds, and gentle hints of wild herbs. On the palate, it is creamy and elegant, with refined oak notes and a delicate depth that invites another sip.

BEDOBA ORANGE 2022

49,00



An elegant and complex white wine, composed of 70% Rkatsiteli and 30% Kisi, beautifully reflecting Georgia's rich winemaking tradition. The Rkatsiteli, from 25-year-old vines on slate soils, is carefully harvested and partly aged on fine lees and in oak, while the hand-picked Kisi from younger vines on limestone soils retains its vibrant aromas of wild herbs.

The result is a layered wine with notes of dried apricot, honey, orange peel, and a soft, elegant tannin structure. On the palate, it is creamy and inviting, with a refined balance and subtle complexity that makes every sip engaging.

Wines by the bottle

WINES BY THE BOTTLE

BEDOBA SAPERAVI RED 2022

51,00



An impressive ruby-red Saperavi from over 30-year-old vines on rich black slate soil. Hand-harvested and fermented in stainless steel tanks, part of the wine is further aged in oak, while the rest undergoes malolactic fermentation in steel. After bottling, 12 months of bottle aging perfects this complex cuvée, creating a balanced expression of power and finesse.

In the glass, Bedoba Red reveals a rich bouquet of blackcurrants, refined spices, and subtle floral notes. On the palate, it is compact, juicy, and lively, with a pleasant spiciness and an elegant, ripe finish that lingers beautifully.

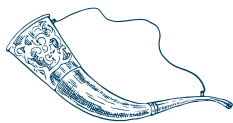
BEDOBA SAPERAVI RED RESERVE 2021

63,00



An impressive and elegant red wine from the historic Kakheti region in Georgia, made from 100% Saperavi. This Reserve is aged for 12 months in traditional qvevri amphorae and oak barrels, creating a perfect balance between power and refinement.

In the glass, it shines deep ruby red, with a complex aroma of ripe blackberries, wild herbs, floral notes, and a subtle hint of pepper. The palate is full, concentrated, and velvety smooth, with soft yet present tannins and a long, elegant finish.



Food



SUPRA

menu

Let yourself be carried away into the world of the Georgian supra, reimagined in a modern, refined style.

Choose between two menus: fully vegetarian or a stylish mix of meat, fish, cheese, and vegetables – 9 unique dishes spread over 3 courses, perfect for sharing and discovering new flavors.

The table is generously filled with colorful dishes that entice with aroma, taste, and texture – an elegant fusion of tradition and modernity.

From 2 people – ideal for a cozy and flavorful night out.

Supra Menu

SUPRA MENU

from 2 people

53,00 p.p

GEORGIAN SALAD

cherry-tomatoes, cucumber, walnuts, onion, purple basil, cilantro

BEETROOT TARTARE

beetroot, green tkemali, smoked sulguni cheese, ghomi chips

LOBIO BALLZ

croquettes of red beans, ham, adjika-mayo sauce



MINI ACHARULI KHACHAPURI

bread filled with melted cheese, quail-egg

NOT SO TSIVI, SATSIVI

chicken thigh fillet, walnut- & almond sauce, ghomi chips

SALMON KINDZMARI

hot smoked salmon, cilantro sauce, pickles, crispy onions



MINI KHINKALI

mini dumplings, mixed meat filling, black pepper cream sauce, cilantro oil

LOKEBI TKEMALSHI

pork cheeks, red tkemali, tashmijabi (cheesy puree)

BADRIJIANI

aubergine, unagi-satsebeli sauce, cherry tomatoes, aubergine chips



VEGETARIAN SUPRA MENU

from 2 people

49,00 p.p

GEORGIAN SALAD

cherry-tomatoes, cucumber, walnuts, onion, purple basil, cilantro

BEETROOT TARTARE

beetroot, green tkemali, smoked sulguni cheese, ghomi chips

LOBIO BALLZ

croquettes of red beans, adjika-mayo sauce



MINI ACHARULI KHACHAPURI

bread with melted cheese, quail-egg

NOT SO TSIVI, VEGAN SATSIVI

cabbage, walnut- & almond sauce, narsharap sauce, ghomi chips

CELERIAC KINDZMARI

celeriac, cilantro sauce, pickles, crispy onions

option salmon + 3,00



MINI KHINKALI FORESTIERE

mini dumplings, portobello, smoked sulguni cheese sauce, shiitake chips

SOKO KEBAB

portobello skewers, tashmidjabi (cheesy puree), tarragonoil, narsharab-sauce, crispy onions

BADRIJIANI

aubergine, unagi-satsebeli sauce, cherry tomatoes, aubergine chips



Shemomechama

Georgian untranslatable word for overeating

It's when you didn't intend to eat so much but you accidentally did

Shemomechama





Sharing dishes

A la carte

All our dishes are perfect for sharing and enjoying together!

For a delicious, complete meal, we recommend choosing 2 to 3 dishes per person.

Good times guaranteed!

Sharing dishes

VEGETARIAN & VEGAN

COLD DISHES

GEORGIAN SALAD (VEGAN)	13,00
cherry tomatoes, cucumber, walnuts, onions, purple basilic, cilantro	
BEETROOT TARTARE (VEGETARIAN)	15,00
beetroot, green tkemali, smoked sulguni cheese sauce, ghomi chips	
CELERIAC KINDZMARI (VEGAN)	14,00
celeriac, cilantro sauce, pickles, crispy onions	

HOT DISHES

LOBIO BALLZ (VEGAN)	15,00
croquettes of red beans, adjika-mayo sauce	
MINI ACHARULI KHACHAPURI (VEGGIE)	18,50
bread with melted cheese, quail-egg	
<i>(cheese exclusively made for Tiflis by Boer & Compagnie)</i>	
<i>option truffle tapenade + 2,00</i>	
NOT SO TSIVI, VEGAN SATSIVI (VEGAN)	16,50
cabbage, walnut- & almond sauce, narsharap sauce (pomegranate molasses)	
BADRIJANI (VEGAN)	17,00
aubergine, unagi-satsebeli sauce, cherry tomatoes, aubergine chips	
MINI KHINKALI FORESTIERE (VEGGIE)	17,00
mini dumplings, portobello, smoked sulguni cheese sauce, shiitake chips	
SOKO KEBAB (VEGGIE)	19,00
portobello skewers, tashmidjabi (cheesy puree), tarragonoil, narsharab-sauce, crispy onions	
PATATAS GEORGIANAS (VEGAN)	8,00
spicy potato wedges, adjika-mayo sauce	
EXTRA PORTION BREAD & BUTTER	3,50



FISH & MEAT

COLD DISHES

SALMON KINDZMARI	21,50
hot-smoked salmon, cilantro sauce, pickles, crispy onions	

HOT DISHES

LOBIO BALLZ	18,00
croquettes of red beans, ham, adjika-mayo sauce	
NOT SO TSIVI, SATSIVI	20,00
chicken thigh fillet, walnut- & almond sauce, adjikaoil, ghomi chips	
MINI KHINKALI	18,50
mini dumplings, mixed meat filling, black pepper cream sauce	
LOKEBI TKEMALSHI	20,00
pork cheeks, red tkemali sauce, tashmidjabi (cheesy puree)	
LAMB CHAKAPULI	24,00
lamrackfilet, tarragon, potatoe puree, green tkemali & red wine sauce	
SALMON NARSHARAB	21,50
grilled salmon, potato puree, narsharap sauce (pomegranate molasses)	

DESSERT

MEDOVIK	12,00
layered honeycake, dulce de leche filling, walnuts	
NAPOLEON	13,00
soft puff pastry, pastry cream	
PELAMUSHI (VEGAN)	12,00
red-wine pudding, specullos (biscoff) crumble, raisins, salted caramel	

Sharing dishes





ENJOY OUR DELICIOUS WINES AT HOME AS WELL

If you have been impressed by our wines
and would like to enjoy this tasteful experience at home as well,
we have good news for you!

You can purchase our wines from us at a lower price.

Please ask our staff for the price list.



ALLERGENS

Our dishes may contain allergens, and ingredients may vary.

For further information, please ask our staff.





GROUPS

For groups of 6 people and more we exclusively serve our sharig supra menu

For groups of 10 people and more we provide our wine cellar dining room

1 TABLE = 1 BILL



ENGLISH MENU

WWW.TFLS-LEUVEN.BE/MENU

