



SUPRA

menu

SUPRA MENU – A GEORGIAN TASTE EXPERIENCE

Let yourself be carried away into the world of the traditional Georgian supra, presented in a modern and refined style. Enjoy a selection of 10 unique small dishes, spread across 3 delightful courses – offering a harmonious balance of meat, fish, and vegetables. Perfect for sharing and discovering new flavors together.

The table is generously filled with a colorful variety of dishes, inviting you to savor the aromas, tastes, and textures that the Georgian cuisine has to offer.

For a minimum of 2 people – the perfect recipe for a cozy and flavorful night out!

After the menu, you are free to choose a dessert à la carte, for those who wish to indulge in a final sweet temptation.



SUPRA MENU 48,00 P.P.

TRIO OF GEORGIAN MEZZE

leek & almond tapenade, beetroot carpaccio, grilled aubergine & walnuts



LOBIO BALLZ

red bean croquettes with Breydel ham, mildly spicy sauce



MEGRULI KHACHAPURI

golden-baked bread with melted cheese

(cheese made exclusively for Tiflis by Boer & Compagnie)



SALMON KINDZMARI

hot smoked salmon, cilantro sauce, pickled cucumber, crispy shallots



NOT SO TSIVI, SATSIVI

chicken thigh fillet, walnut & almond sauce, adjika oil, ghomi chips



MINI CHINKALI

mini dumplings with pork & beef, pepper cream sauce



KABABI

mini lamb kebabs, lavash bread, satsebeli sauce, marinated cherry tomatoes



ADJAPSANDALI

eggplant cream, grilled eggplant, smoked bell peppers



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!

*For a delicious and satisfying meal, we recommend
choosing five to six savoury dishes for every two people.*

A guaranteed good time!

Sharing dishes

VEGETARIAN & VEGAN

COLD DISHES

PHALI (VEGAN)	12,00
leek and almonds tapenade, lavash chips	
NIGVZIANI BADRIGIANI (VEGAN)	13,00
grilled eggplant, walnut filling, narsharap (pomergranate molases)	
BEETROOT CARPACCIO (VEGGIE)	14,50
beetroot, smoked sulguni cheese sauce, tkemalisauce, gomi chips	
GEBZJALIA BURRATINI (VEGGIE)	16,00
burratini, sour cream, adjika, mint (mildly spicy sauce)	

HOT DISHES

LOBIO BALLZ (VEGAN)	12,00
red bean croquettes, mildly spicy sauce	
MEGRULI KHACHAPURI (VEGGIE)	11,00
golden brown baked bread with melted cheese	
<i>(cheese made exclusively for Tiflis by Boer & Compagnie)</i>	
ADZJAPSANDALI (VEGAN)	15,00
eggplant crème, grilled eggplants, spicy satsebelisauce, smoked bell peppers	
MINI CHINKALI FORESTIERE (VEGGIE)	18,00
mini dumplings, portabella-filling, smoked sulguni cheese sauce, shiitake chips	
SOKO KETSZE (VEGGIE)	15,00
portabella, potato croquette with tarragon, narsharap (pomergranate molases)	
PATATAS GEORGIANAS (VEGAN)	7,50
spiced potato wedges, mildly spicy sauce	
EXTRA PORTION BREAD & BUTTER	3,00

FISH & MEAT

COLD DISHES

SALMON KINDZMARI	17,00
hot smoked salmon, cilantro sauce, pickled cucumber, crispy onions	

HOT DISHES

LOBIO BALLZ	12,50
red bean croquettes, ham, mildly spicy sauce	

NOT SO TSIVI, SATSIVI	18,00
chicken thigh fillet, walnut & almond sauce, adjika oil, gomi chips	

MINI CHINKALI	15,00
mini dumplings with pork & beef, pepper cream sauce	

KABABI	15,00
mini lamb kebabs, lavash bread, spicy satsebeli sauce, marinated cherry tomatoes	

SHKMERULI	17,00
chicken thigh fillet, garlic sauce, adjika oil	

LAMB TCHAKAPULI	21,00
lamb loin with tarragon, potato purée, tkemali & red wine sauce	

SALMON NARSHARAB	19,50
grilled salmon, potato purée, narsharab (pomegranate molasses)	

DESSERTS

MEDOVIK	11,50
layered honey cake, dulce de leche cream filling, walnuts	

NAPOLEON	12,50
soft puff pastry, pastry cream	

PELAMUSHI (VEGAN)	12,00
white & red wine pudding, speculoos crumble, raisins, salted caramel	

Sharing dishes