



## Black Sea Menu

Mussels with dorblu/ provence sauce <sup>500g</sup>

690₾

Fried black sea mullus  
with house sauce <sup>200/20r</sup>

450₾

Baked black sea garfish <sup>230g</sup>

550₾

## Burgers & Sandwiches

All our burgers go best with local Saperavi wine

**Kimchi - burger** 

with a juicy beef chop,  
national Korean cabbage kimchi, lettuce leaf

NEW

350₾

**Burger FIFA`18**

Fried duck breast, dried tomatoes, cheese, lettuce leaf  
<sup>200/100/20g</sup>

NEW

420₾

**Club sandwich with chicken**

Ciabatta with herbs, fried chicken breast, bacon,  
egg, tomato, lettuce, french fries, sauce <sup>250/100/20g</sup>

NEW

400₾

**Kuban black burger «Oh yes!»**

390₾

**Molly Aunty**

A delicate burger: roll, feta cheese, red onion, tomato,  
lettuce, olives, meat rissole, Italian seasoning, French  
frie <sup>250/100/20g</sup>

450₾

**Stifler's mom**

A substantial burger for the connoisseurs:  
TWO meat rissoles, roll, mozzarella cheese,  
red onion, chili, lettuce, French fries <sup>300/100/20g</sup>

580₾

## Steaks and Meat

**Prime T-bone Steak**

Wine pairing: Bordeaux blend

750₾ for 100g

**Prime Ribay Steak**

Wine pairing: Bordeaux blend

750₾ for 100g

**Machete - steak** <sup>200/50g</sup>

Wine pairing: Cabernet Sauvignon

700₾

**Pork ribs in honey glaze**

Wine pairing: Metlot

240₾ for 100g



## Starters & Appetizers

### Brookwin wine plate

*Parmesan cheese, dorblu, chorizo, mozzarella, dried tomatoes, dry-cured ham* <sup>120z</sup>

450P

### Cheese plate

*Parmesan cheese, mozzarella, dorblu, grapes, honey* <sup>130/30z</sup>

380P

### Salmon tartar <sup>120r</sup>

380P

### Chopped beef tartar with rye roll <sup>120/30r</sup>

400P

### Prosciutto <sup>50r</sup>

290P

### Borodino toasts with garlic <sup>100/30r</sup>

220P

### Warm pate with smoked chicken and turkey with Borodino toasts

450P

### Prawns with creamy bisque sauce

*8 x Prawns, creamy sauce* <sup>150/50z</sup>

670P

### Eggplant chili in Blue Cheese sauce

460P

### Lightly salted salmon with avocado on a cushion of guacamole

700P

## Salads

### Warm salad with salmon

*Mixed salad, fried salmon slices, tomatoes slice, potato slices, cream sauce with spicy herbs* <sup>250z</sup>

390P

### Warm salad with gingered veal <sup>250r</sup>

*Mixed salad, veal, tomatoes, bell pepper, honey-ginger dressing*

430P

### Spicy salad with seafood

600P

### Salad with eel and mustard seasoning

*Mixed salad, smoked eel, gherkin, cherry tomatoes, parmesan cheese, olives, mustard seasoning* <sup>215z</sup>

395P

### Greek salad

*Mixed salad, tomatoes, gherkin, bell pepper, feta cheese, olives, olive oil* <sup>230z</sup>

300P

## Pasta & Noodles

### Pasta with salmon and anchovy

*Spaghetti, salmon, anchovy, cheese* <sup>250z</sup>

430P

### Hot pasta with tomatoes and anchovy

*Papardelle noodles, tomatoes, anchovy, cheese* <sup>250z</sup>

400P

### Creamy pasta with Asian tiger shrimps and spinach <sup>270r</sup>

470P



**Risotto with seafood** <sup>250g</sup>

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**460P**  
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**Creamy pasta with chicken and cheese**

*Spaghetti, milk cream, chicken, parmesan cheese* <sup>250z</sup>

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**400P**  
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**Spicy aglio olio pasta** 🍷

*Spaghetti, garlic, chipotle pepper, olive oil,  
parmesan cheese* <sup>250z</sup>

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**350P**  
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**Beef à la Thai**

*Udon noodles, vegetables, beef, milk cream,  
curry, potherbs* <sup>250z</sup>

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**550P**  
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## **Main dishes**

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**'Gherkin'-chicken  
with potato gratin** <sup>300/100/30r</sup>

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**600P**  
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**Turkey medallions with asparagus puree**

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**450P**  
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**Country-style crispy schnitzel with potatoes**

*Pork fillet, potatoes* <sup>250/20z</sup>

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**530P**  
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**Baked salmon in Italian sauce**

*Salmon, cream, Italian herbs, mixed salad* <sup>200z</sup>

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**520P**  
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**Duck confit** <sup>250r</sup>

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**490P**  
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**Stewed beef cheeks** <sup>250r</sup>

*With jam from apples and celery*

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**490P**  
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## **Soups**

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**Spicy soup "Pho" with beef** <sup>350g</sup>

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**350P**  
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**Creamy mushroom soup with bacon chips** <sup>250 r</sup>

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**280P**  
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**Noodle soup with chicken** <sup>250r</sup>

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**240P**  
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**Creamy zucchini soup with shrimps** <sup>250r</sup>

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**300P**  
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## **Children's menu (until 8:00 pm)**

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**Chicken noodle soup** <sup>200r</sup>

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**200P**  
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**Pasta with cheese** <sup>150r</sup>

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**250P**  
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**French fries with ketchup** <sup>100/20r</sup>

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**200P**  
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**Chicken nuggets** <sup>120 r</sup>

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**200P**  
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## *Garnish*

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Potato gratin <sup>150r</sup>

200P

Potato segments / french fries

150P

Steamed / grilled asparagus <sup>150r</sup>

250P

Grilled / steamed vegetables / steamed  
broccoli <sup>150r</sup>

200P

## *Bakery*

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French wheat roll / Rye roll with coriander <sup>30r</sup>

50P

Ciabatta with pesto sauce

250P

## *Desserts*

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*The availability of desserts, check with the waiter*

Creamy panna cotta

250P

Cremette-cake from Chef <sup>130g</sup>

270P

Light poppy cake à la dragon-fruit <sup>130g</sup>

250P

Italian chocolate cake <sup>130g</sup>

250P

Creme brulee <sup>130g</sup>

300P

Red Velvet <sup>100/30r</sup>

250P

## *Craft beer*

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«English light ale», 250 / 500 ml

150/200P

«German unfiltered», 250 / 500 ml

150/200P

«Irish dark ale», 500 ml

280P

## *Nonalcoholic beer*

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«Bacalar», 0.33л

200P



## Tea

*All below teas are served in 400 ml teapots*

<b>Black Assam</b> .....	<b>200P</b>
<b>Assam with thyme</b> .....	<b>200P</b>
<b>Sencha green tea</b> .....	<b>200P</b>
<b>Green tea with jasmine</b> .....	<b>200P</b>
<b>Milk Oolong tea</b> .....	<b>200P</b>
<b>Wild berry tea</b> .....	<b>200P</b>
<b>Royal Earl Grey</b> .....	<b>200P</b>
<b>Fresh herbs</b> .....	<b>200P</b>
<b>Ginger tea</b> .....	<b>300P</b>
<i>Sencha, lemon, honey, ginger</i>	
<b>Morocco tea</b> .....	<b>300P</b>
<i>Assam, orange, cinnamon, honey, anise-tree</i>	
<b>Peppermint &amp; cloves</b> .....	<b>300P</b>
<i>Peppermint, chamomile, verbena, anise-tree, cloves, wild rose hip tea</i>	

## Coffee

<b>Espresso</b> .....	<b>100P</b>
<b>Americano</b> .....	<b>100P</b>
<b>Cappuccino</b> .....	<b>150P</b>
<b>Latte</b> .....	<b>200P</b>
<i>Additional syrup+30P</i>	

## Summer drinks

<b>Ice coffee</b> .....	<b>150P</b>
<i>On coconut / banana milk</i>	
<b>Berry lemonade</b> .....	<b>250P</b>
<b>Mint-Lemon lemonade</b> .....	<b>250P</b>
<b>Sea buckthorn-ginge lemonade</b> .....	<b>250P</b>

## Soft drinks

<b>Pepsi Cola, 250 ml</b> .....	<b>150P</b>
<b>7UP, 250 ml</b> .....	<b>150P</b>
<b>Mirinda, 250 ml</b> .....	<b>150P</b>
<b>Aqua Minerale, sparkling, 260 ml</b> .....	<b>150P</b>
<b>Aqua Minerale, still, 260 ml</b> .....	<b>150P</b>
<b>4 water Abrau, sparkling, 370 ml</b> .....	<b>200P</b>
<i>Grape</i>	
<b>4 water Abrau, still, 370 ml</b> .....	<b>200P</b>
<b>Evervess, 250 ml</b> .....	<b>150P</b>
<b>Badoit, 330 ml</b> .....	<b>200P</b>
<b>Evian, natural, 330 ml</b> .....	<b>200P</b>
<b>Cranberry drink, 250 ml</b> .....	<b>150P</b>
<b>Juice "Ya", 250 ml</b> .....	<b>100P</b>
<i>Pineapple, apple, cherry, orange, tomato juices</i>	