



Greenstone

hotel • restaurant • spa

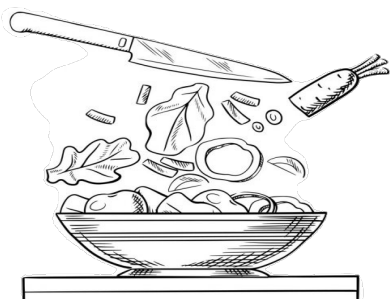


BREAKFASTS

Greenstone specialty breakfast (200) Poached eggs with pork on a bun with sesame seeds	59 €
Premier specialty breakfast (200) scrambled eggs with sausages, cheese and a bun with sesame seeds	57 €
Omelet (160) with ham or cheese	51 €
Fried eggs (180) with ham or tomato	51 €
Рямпкин pancakes (200)	41 €
Pancakes with cheese (200)	39 €
Flakes with milk (250) oatmeal or corn	35 €
Cheesecakes (200)	54 €
Cheese souffle with herbs (200)	54 €
European sausages (120/30) served with French sauce	44 €

SALADS

Vegetable mix salad (200) cucumbers, tomatoes, onions, lettuce, herbs, olives, homemade vegetable oil	80 €
Greek salad (250) lettuce, tomatoes, cucumbers, greens, feta cheese, olive oil	85 €
Caprese salad (200) cherry tomatoes, mozzarella cheese, pesto sauce, basil	120 €
Olivier Greenstone Salad (200) boiled beef tongue, potatoes, peas, pickled cucumber, boiled egg, pickled onion, homemade mayonnaise	85 €
Russian salad (200) white cabbage, carrots, cranberries, homemade vegetable oil	50 €



Salat "Tsezar" (200) chicken fillet, parmesan cheese, bacon, quail eggs with anchovy sauce	110 €
Warm salad with chicken liver (250) juicy chicken liver, with caramelized onions on a spinach pillow with cream sauce and lettuce	85 €
Seafood cocktail salad (200) shrimp, mussels, squid, egg, olive oil, lemon juice, herbs	170 €
Salat Dats'ky (250) herring fillet, marinade. cucumbers, resp. potatoes, marinade. honeysuckle, green onions, vegetable house. oil	79 €
Sicilian salad (200) lightly salted salmon, French mustard, lettuce, crackers, olive oil	160 €

COLD SNACKS

Assorted "Cellar" (330) Sauerkraut, pickles, tomatoes	65 €
Assorted pickled mushrooms (330) marinated mushrooms, honeysuckle, buttercups	120 €
Babaganush (300) "the most popular dish of oriental cuisine, a snack consisting mainly of chopped baked eggplant mixed with spices	70 €
Hummus (300) snack of chickpea puree, which includes sesame paste, olive oil, garlic, lemon juice, paprika	70 €
Boiled pork (150) Juicy oysters, baked according to a home recipe	89 €
Veal carpaccio (190) thinly sliced raw meat with the addition of olive oil and lemon juice with Parmesan cheese	160 €
Veal tartare (255) minced veal, with the addition of spices, capers, and gherkins	130 €
Boiled tongue with horseradish (75/30) Boiled veal tongue, served with horseradish sauce	95 €
Herring under vodka (155/50) salted herring, onions	89 €
Salmon tartare (100/40/30) lightly salted salmon, onions, capers, lemon juice, croutons	145 €
Homemade salted salmon (100) Our chefs have invested all their art in cooking this dish so that you can treat yourself to a delicate snack.	160 €

HOT APPETIZERS

Khachapuri in Adjara (300) **80 ₾**
delicious Georgian cuisine with cheese, butter and egg yolk

Mushroom julienne with chicken (300) **85 ₾**
подається в булочці власного приготування

Mushroom julienne (300) **59 ₾**
served in a homemade bun

Falafel (300) **70 ₾**
dish, which is a deep-fried balls of chopped chickpeas, seasoned with spices

Ня́тинг sausages (150/30) **90 ₾**
the recipe for these well-known sausages was invented in 1928 in Poland. You have it on your plate without a single shot.

Pane cheese (150) **65 ₾**
french cheese has a soft orange crust. Delicate aroma and slightly spicy taste.

Potato pancakes (150/30) **40 ₾**
this is a traditional Belarusian dish made of grated potatoes, served with sour cream

Pita bread from suluguni (150) **65 ₾**
suluguni cheese, greens

Sauces (30) **9 ₾**
tkemali, adjika homemade, cranberry, cherry

FIRST COURSES

Ukrainian borsch with donuts (500/80/75) **69 ₾**
classic Ukrainian borsch, with tender pork ribs and sour cream. It is perfectly complemented by donuts with garlic sauce.

Consomme with homemade noodles and chicken fillet (400) **58 ₾**
french broth with durum wheat noodles, lovingly prepared by our chefs

Consomme with meatballs and herbs (400) **58 ₾**
french broth, served with meatballs from several types of meat with herbs according to the original recipe

Solyanka (400) **70 ₾**
thick broth in a strong meat broth with lots of spices

Soup Hacho (350) **70 ₾**
national Georgian soup with natural tkemali sauce of own production. The soup is very spicy, spicy, with garlic and herbs

Cream soup with spinach and salmon (340) **130 ₾**
air cream spinach soup based on fish broth and cream, served with salmon

Tomato soup with veal (350) **68 ₾**
spicy tomato soup with vegetables and veal

Mushroom cream soup (300) **68 ₾**
puree soup based on white mushrooms and cream



BIRD DISHES

Chicken tobacco (за 100) **35 ₾**
classic recipe: under a spicy garlic-cream sauce

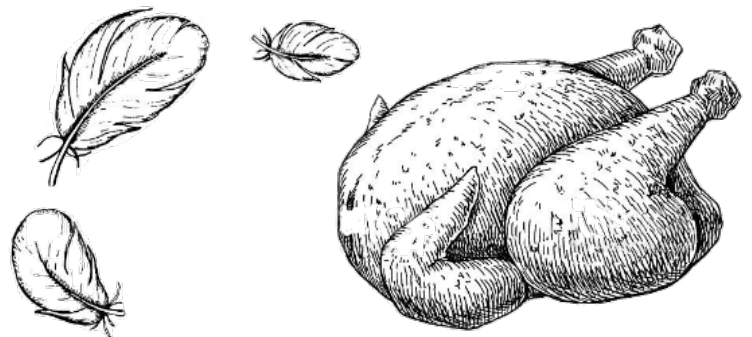
Buffalo wings are classic(50/100/30) **98 ₾**
delicious, spicy wings, prepared according to a traditional American recipe, will delight lovers of classic cuisine

Chicken in French (160/180) **110 ₾**
tender chicken chop with mushrooms under the cheese crust

Duck leg confit (175/50) **160 ₾**
According to an ancient recipe of French peasants

Duck breast with spicy pear (150/100/30) **180 ₾**
very tender duck fillet, served with a spicy sauce from the Chef

Chicken skewers (200/30) **90 ₾**
chicken skewers on skewers, with two types of sauces



MEAT DISHES

Teiās pork steak on the bone (230) **145 €**
tender pork chop baked in foil. Served with potatoes and cranberry sauce

Pork steak with cherry sauce (175) **145 €**
juicy, non-fatty pork with a wonderful aroma and unforgettable taste with a spicy cherry sauce.

Pork skewers (3a 100) **48 €**
Very tender kebab

Meat by Minister (250) **130 €**
classic meat recipe, with homemade mayonnaise, baked with mushrooms under a cheese crust

Chateau Brion steak (3a 100) **165 €**
tender veal steak grilled. Served with grilled vegetables

Chopped beef steak (190) **145 €**
juicy veal, finely chopped and grilled.

Meat in the California way (250) **140 €**
layered meat medallions, tomato and tender feta cheese baked in a special sauce. Quite original!

Beef medallions Chateau Brion (175) **210 €**
The most tender part of the veal fillet, grilled, just melts in your mouth. The unusual sauce perfectly complements the tender meat.

Lulia Kebab (200) **130 €**
prepared from grilled veal, served with pickled onions and adjika

Munich sausages (210) **110 €**
traditional Bavarian sausages made from selected veal and pork by our chefs

Liver "From the Boss" (200/150) **85 €**
tender chicken liver, served with caramelized onions and baked apple



FISH DISHES

Pike perch steak (150/200/60) **145 €**
crilled pike perch fillet with stuffed mushrooms and wine sauce

Pike perch under the cheese crust (350/50) **148 €**
pike perch fillet on a potato pillow, baked with mushrooms and cream under a ruddy cheese crust

Salmon "Provence" (3a 100) **135 €**
delicate salmon baked in foil with Provencal herbs served with tartar sauce

Catfish skewers (200/60/50) **175 €**
served with deep-fried mushrooms and tartar sauce. Very tasty, filling and useful!

Roast catfish in a pot (400) **130 €**
pieces of young catfish, fried mushrooms, boiled potatoes - baked with broth in a pot. For those who love delicious, satisfying and useful!

Catfish steak (200) **175 €**
served on a vegetable pillow

Grilled mackerel (for 100) **24 €**
grilled in foil. Very tasty and useful

COURSES

Risotto (200) **42 €**
o classic dish of Italian cuisine with selected rice and vegetables

Cabbage stewed with prunes (200) **28 €**
sauerkraut stewed with prunes

Mashed potatoes (200) **42 €**
boiled potatoes, whipped with butter and warm milk, just melts in your mouth

Potato pie (200) **48 €**
Large slices of deep-fried potatoes are served with garlic sauce

French fries (200) **35 €**

Grilled vegetables (350) **85 €**
tomato, zucchini, peppers, mushrooms, carrots, onions

PASTE

Pasta Carbonara (350) **135 €**
fettuccine with slices of fried bacon in a creamy sauce

Italian pasta with seafood (350) **190 €**
italian hard spaghetti with squid, mussels and shrimp in a creamy sauce

Dumplings (220) **65 €**
homemade pike perch, lamb, or veal.

PIZZA

Pizza “Margarita” (500) 110 €
mozzarella cheese, tomatoes, sauce, basil

Buffalo Pizza (500) 120 €
chicken fillet, mushrooms, mozzarella cheese, basil, fresh tomatoes, sauce

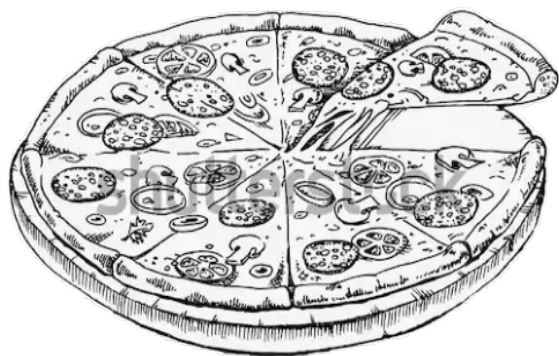
Pepperoni Pizza (500) 150 €
salami, bacon, mozzarella cheese, olives, sauce, oregano

Hawaiian Pizza (500) 220 €
veal carpaccio, capers, onion, mozzarella cheese, olives, tomatoes, basil, tomato sauce

Pizza “4 cheeses Bianco” (500) 190 €
gouda cheese, mozzarella cheese, parmesan cheese, gorgonzola cheese, oregano

Philadelphia Pizza (600) 195 €
salmon fillet, pike perch fillet, catfish fillet, olives, mozzarella cheese, lemon, oregano

Pizza with seafood “Del mare” (500) 250 €
squid, shrimp, mussels, lemon, cream cheese sauce, oregano

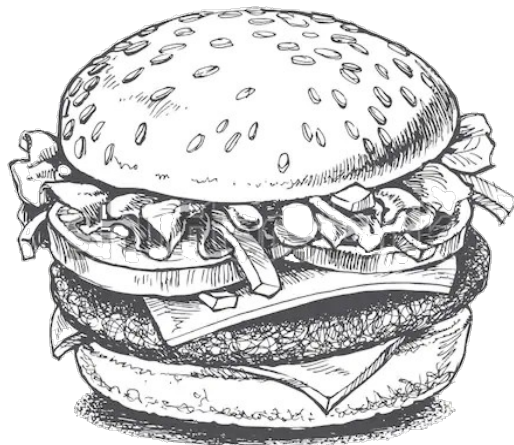


BURGERS

Hamburger (325) 115 €
tender veal cutlet, cheddar cheese, tomato, served with french fries

Chickenburger (380) 125 €
chicken cutlet, bacon, cheddar cheese, tomato, salad, served with french fries

Fishburger (325) 130 €
prepared from pike perch, with greens according to the original recipe of our chef



COFFEE AND CHOCOLATE

Espresso (0,045)	25 ₺
Americano (0,120)	26 ₺
Cappuccino (0,145)	30 ₺
Latte (0,175)	30 ₺
Coffee with milk (0,145)	29 ₺
Coffee glaze (0,08/0,05) cold drink based on coffee with ice cream	30 ₺
Cocoa (0,200)	25 ₺



TEA

Greenfield tea (0,200) black or green	17 ₺
Leaf tea in a teapot (0,300) black, green, herbal, fruit	30 ₺
Homemade tea (0,300) ginger-sea buckthorn, ginger-orange, mint with lemon, apple-vanilla with cinnamon	50 ₺

FRESHLY JUICE

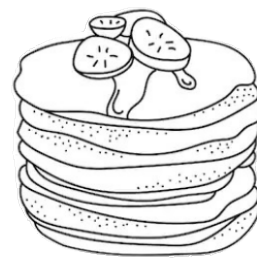
Fresh orange (0,200)	50 ₺
Fresh apple (0,200)	40 ₺
Fresh carrot (0,200)	30 ₺
Fresh apple carrot (0,200)	35 ₺

COLD DRINKS

Borjomi (0,500)	52 ₺
Morshyn water (0,330)	32 ₺
Bonakva water (0,500)	23 ₺
Coca Cola (0,250)	
Sprite (0,250)	23 ₺
Fanta (0,250)	
Juice in stock (0,200)	23 ₺
Lemonade classic (0,200) natural homemade	40 ₺
Lemonade is orange (0,200) natural homemade	40 ₺
Mojito n/a (0,250)	40 ₺
Milkshake (0,250) classic / with syrup / with chocolate	30 ₺

DESSERTS

Viennese strudel with cherries (0,120/0,050)	58 ₺
Viennese strudel with apples (0,120/0,050)	56 ₺
Chocolate fondant (0,100/0,050)	60 ₺
Creme brulee (0,130)	60 ₺
Ice-cream with fruit (0,150)	40 ₺
Ice-cream with hot chocolate (0,150)	48 ₺
Pancakes with honey or jam (0,190)	36 ₺



ALCOHOL

WINE

Alazani Valley (0,100/0,750) white, semi-sweet	50/375 ჯ
Alazani Valley (0,100/0,750) red, semi-sweet	50/375 ჯ
Tsinandali (0,100/0,750) white, dry	50/375 ჯ
Mukuzani (0,750) red, dry	525 ჯ
Aligote (0,100/0,750) white, dry	34/255 ჯ
Pinot Noir (0,750) red, dry	36/270 ჯ
Chardonnay (0,100/0,750) white, dry	36/270 ჯ

SPARKLING WINES

Martini Asti (0,750) white, dessert	600 ჯ
Fragolino Fiorelli (0,750) white, sweet	250 ჯ
Artemivske (0,750) red, semi-sweet	220 ჯ
Artemivske (0,750) white, semi-sweet	200 ჯ
Artemivske (0,750) white, semi-dry	200 ჯ
Artemivske (0,750) brut	200 ჯ

WHISKEY

Whiskey Jack Daniels (0,050/0,500)	85/850 ჯ
Whiskey Jack Daniels honey (0,050/0,500)	85/850 ჯ
Whiskey Jameson (0,050/0,500)	80/800 ჯ
Whiskey Chivas Regal (0,050/0,500)	150/1500 ჯ

COGNAC

Shabo VVSOP 5* (0,100/0,500)	60/300 ჯ
Shabo Grande 5* (0,100/0,500)	60/300 ჯ
Old Kakheti 3* (0,100/0,500)	80/400 ჯ
Old Kakheti 5* (0,100/0,500)	90/450 ჯ
Tavria (0,100/0,500)	80/400 ჯ
Kakhovka (0,100/0,500)	95/475 ჯ
Hennessy (0,100/0,500)	300/1500 ჯ

VODKA

Nemirov delikat (0,100/0,500)	32/160 ჯ
Nemirov premium (0,100/0,500)	40/200 ჯ
Nemirov LEX (0,100/0,500)	80/400 ჯ
Absolute (0,100/0,500)	80/400 ჯ

RUM

Rum Bacardi (0,050)	50 ჯ
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ABSINTHE

Absinthe Vincent (0,050) 50 €

GIN

Gin Beefeater (0,050) 60 €

TEKILA

Tekila Olmecca (0,050) 80 €

BITTERS AND LIQUORS

Sambuca Molinari (0,050) 40 €

Tincture Becherovka (0,050) 38 €

Vermouth Martini (0,100) 50 €

Liqueur Baileys (0,050) 80 €

Liqueur Malibu (0,050) 50 €

Liqueur Kahlua (0,050) 65 €

Liqueur Cointreau (0,050) 55 €

Liqueur De Kuyper (0,050) 34 €

WARMING DRINKS

Mulled wine white (0,200) 60 €
mulled wine with white wine and oranges

Mulled wine red (0,200) 60 €
mulled wine with red wine and oranges

Grog (0,200) 70 €
hot alcoholic beverage based on rum

Coffee in Irish (0,200) 80 €
coffee drink based on whiskey, black coffee and whipped cream

COCKTAILS

“Greenstone” (0,150) 75 €
calibu liqueur, De Kuyper liqueur, orange juice

Pina colada (0,200) 85 €
rum, pineapple juice, Malibu liqueur

BMW (0,060) 65 €
Whiskey, Baileys liqueur, Malibu liqueur

Tequila Sunrise (0,200) 70 €
tequila, orange juice, grenadine syrup

Cosmopolitan (0,100) 50 €
Vodka, Cointreau liqueur, pomegranate juice

Margarita (0,100) 85 €
tequila, orange juice, Cointreau liqueur

Hiroshima (0,055) 65 €
baileys liqueur, sambuca, grenadine syrup

Mohiro (0,230) 60 €
rum, sprite, mint, lime

B-52 (0,050) 65 €
liqueur Kahlua, liqueur Cointreau, liqueur Baileys

