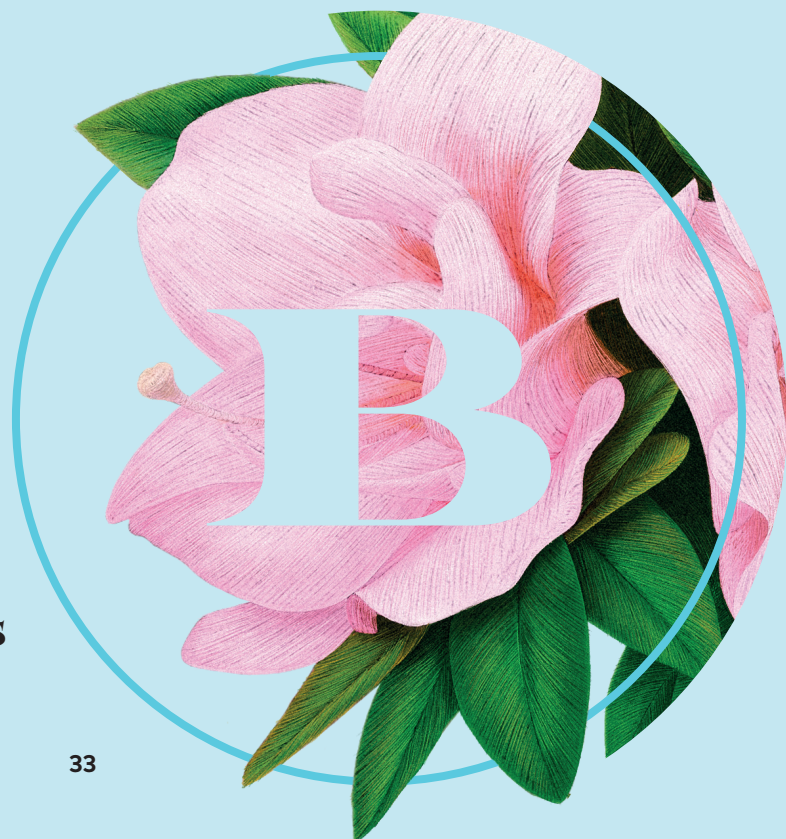


BOTANICO CAFE



SALADS

AVOCADO SALAD (V) 32

Avocado, napa cabbage, mixed salad, strawberry, cilantro and passion fruit dressing, almonds

SHRIMP & PEACH SALAD 42

Napa cabbage, mixed salad, peach and cherry vinegar dressing

CAESAR CHICKEN SALAD 28

Anchovy dressing, garlic croutons

CHICKEN POKE 25

Sushi rice, green peas, corn, napa cabbage, cucumber, cherry tomato, sesame seeds

SHRIMP POKE 32

Sushi rice, green peas, corn, napa cabbage, cucumber, cherry tomato, sesame seeds

PLATES

HUMMUS (V) 15

Fresh tomato salsa, home baked bread

AUBERGINES (V) 17

Tahini sauce, peppers, home baked bread

FALAFEL 15

Tzatziki, tahini, fresh tomato salsa

LEMON GARLIC SHRIMPS 39

Butter, tarragon, toasted bread

CHEESE PLATE 48

Brie, blu cheese, parmesan, cheddar

SOUP

CHICKEN NOODLE SOUP 27

Soy, garlic, coriander, ginger, lemongrass

TOM YUM 30

Coconut cream, shrimps, coriander, ginger, garlic

SANDWICHES & BURGERS

DOUBLE CHEESE BURGER 33

Beef, ketchup and mayo, cheddar, onion, pickles, fries

CHICKEN AND AVOCADO SANDWICH 32

Coleslaw, tomato, mustard, mayo, fries

HOME BAKED

PROSCIUTTO COTTO & MUSHROOMS PIZZA 26

FOUR CHEESE PIZZA 23

PIZZA MARGHERITA 19

PIZZA SALAMI 22

ADJARIAN KHACHAPURI 25

MAIN DISHES

GRILLED SEA BASS 70

Zucchini, tarragon, grilled lemon sauce

SALMON FILLET 85

Zucchini, sushi rice, ginger lime teriyaki, sesame seeds

FRIED RED MULLET 30

Lemon, tarragon tkemali

BLACK SEA MUSSELS 59

Garlic butter, lemon, white wine, tarragon

CHICKEN SKEWERS 30

Home baked bread, salad, tzatziki, salsa, tahini, garlic butter

STEAK AND FRIES 75

Garlic butter, chimichurri

ROASTED POTATOES 15

Garlic butter, cocktail sauce

GREEN BEAN CURRY (V) 35

Coconut cream, garlic, curry paste, rice

PASTA

SPAGHETTI TOMATO 25

Garlic, chili, olive oil, parmesan

SPAGHETTI CARBONARA 33

Bacon, egg, parmesan

PENNE PESTO AND ZUCCHINI 23

Hazelnut, parmesan, basil,

SPAGHETTI WITH SHRIMPS 33

Tomatoes, garlic, parmesan

SPAGHETTI MEAT BALLS 35

Beef and veal meat, garlic, tomato, parmesan

DESSERTS

BASQUE CHEESE CAKE 15

CARROT CAKE 12

HONEY CAKE 12

CHOCOLATE FONDANT 22

SEASONAL FRUITS (V) 30

(V) - Vegetarian

Allergens: Gluten Eggs Crustaceans Fish

Peanuts Soya Dairy Nuts Celery

Mustard Sesame Sulfites Molluscs Lupin

Please ask a team member for more information on menu item ingredients or any food allergies and intolerances you might have.

Prices are in GEL and include 18% VAT.

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CHAMPAGNE & SPARKLING WINE

Brut, Tsinandali Estate	17/80
Prosecco Specchi	90
Brut Imperial, Moët & Chandon	470
Veuve Clicquot	520

WHITE WINE

Tsinandali, Marani cellar	14/58
Tvishi (Semi Sweet), Telavi Wine Cellar	24/120
Tsinandali N1, Tsinandali Estate	24/120
Natella, Tsinandali Estate	120

AMBER WINE

Barrel Aged Kakhuri, Tsinandali Estate	20/100
Mtsvane Qvevri, Tsinadali Estate	120
Rkatsiteli Qvevri, Tbilvino	130

ROSE WINE

Rose, Chelti	17/85
Rose, Tbilvino	100

RED WINE

Saperavi, Marani	15/60
Tsinandali Red, Tsinandali Estate	17/80
Kindzmarauli (Semi Sweet), Telavi Wine Cellar	17/80
Anna (Semi Sweet), Tsinandali Estate	115
Sophia, Tsinandali Estate	140
Khvanchkara (Semi Sweet), Gonadze	130
Saperavi Reserve (2016, 2017, 2018), Tsinandali Estate	470

WHISKEY

John Jameson	20
Four Roses	20
Monkey Shoulder	28
Glenmorangie Original 10 Y.O	37
Laphroaig 10 Y.O	42
Macallan 12 Y.O	70

COGNAC & BRANDY

Sarajishvili V.S	20
Sarajishvili X.O	42
Hennessy V.S	47
Hennessy X.O	182

GIN

Bombay	18
Tanqueray	20
Hendrick's	26
The Botanist Gin	30

RUM

Captain Morgan Black	16
Bacardi	16
Havana Club 3 Y.O	18

VODKA

Stolichnaya Gold	15
Absolut blue	17
Grey Goose	26

TEQUILA

El Tequileno Blanco	16
El Tequileno Reposado	20
Patron Silver	42

CHACHA

Rkatsiteli, Tsinandali Estate	16
Chanchuri / Quince, Tsinandali Estate	22

LIQUOR

Jagermeister	17
Baileys	17
Amaretto Disaronno	17

BEER

Argo lager	15
Heineken	17
Corona	20

CLASSIC COCKTAILS

NEGRONI	29
Botanist gin, Martini Rosso, Campari	

OLD FASHIONED	29
Bourbon, brown sugar, Angostura bitter	

WHISKEY SOUR	29
Bourbon, lemon juice, sugar syrup, foam bitter	

FRENCH 75	29
Gin, Estate Brut, lemon juice, sugar syrup	

DRY MARTINI	29
Gin, dry vermouth, green olives	

ESPRESSO MARTINI	29
Vodka, single espresso, Kahlua	

NON ALCOHOLIC DRINKS

HOMEMADE LEMONADE	
Mint & lime / Apple / Berry / Passion fruit	15

FRESH JUICE	
Orange / Grapefruit	15
Carrot / Apple	17

SOFT DRINKS	
Coca-Cola Classic / Zero	8
Tonic Water	9
Red Bull	17

WATER	
Bakuriani (still water)	7
Borjomi (sparkling water)	7
Nabeghlavi (sparkling water)	7

COFFEE & TEA	
Eastern Coffee	7
Espresso	8
Americano	9
Decaffeinated Coffee	10
Cappuccino	11
Double Espresso	11
Latte	12
Iced Coffee	15
Ice Cream Coffee	18
Selection of loose tea "Palais Des Thes"	12
Black, Green, Jasmine, Earl Grey, Berry	

SIGNATURE COCKTAILS

BOTANICO BREEZE

Gin, cucumber, green apple, lime juice, mint

LAVENDER

Gin, St. Germain, lavender bitter, lemon, sugar

TROPICAL SMASH

Gin, Cointreau, lychee juice, maracuja puree, lemon juice

PASSION SANGRIA

White wine, Cointreau, maracuja puree, lime, mint

price
27 ₾



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