

BAR MENU NADI! BISTRO

SOFT DRINKS

Water 0,5.....	2€
Water with gas 0,5.....	2,5€
Pepsi // Max // Seven Up 0,33.....	3€
Ginger ale // Tonic 0,33.....	3€
Lipton 0,33.....	3€
Compal juice 0,2	2,5€
Borjomi 0,5.....	5€
Georgian water with gas	

BEER AND CIDER

Lefte blond draft 0,25.....	4€
Estrella Damm 0,25 (bottle)	2,8€
Bock Damm 0,25 (bottle)	2,8€
Free Damm 0,25 (bottle).....	2,5€
Somersby cider 0,33.....	3,5€

COCKTAILS & LEMONADES

Sangria White 1L	15€
Aperol Spritz.....	8€
Peach Spritz	8€
Gin Mare premium tonic	10€
Gin Bulldog premium tonic.....	10€
Gin London #1 premium tonic.....	13€

Pomegranate 1L	15€
Passion fruit glass / 1L.....	4 / 12€

SHOTS

Chacha vodka shot / 0,25	4 / 12€
Absolut Blue / Citron - shot / 0,25 / 0,7 4 / 12 / 35€	
Black Label shot	7€
Jameson shot.....	6€
Hennessy V.S shot	9€

COFFEE DELTA Q & TEA

Espresso normal / double	1,2 / 2,2€
Coffee with milk.....	2,5€
Decaf	1,2€
Earl Grey/ Milk Oolong/ Thyme & Black 0,5l	3,5€
Ginger tea with red berries and honey.....	6€

REFRIGERANTES

Água 0,5.....	2€
Água com gás 0,5	2,5€
Pepsi // Max // Seven Up 0,33.....	3€
Ginger ale // Tonic 0,33.....	3€
Lipton 0,33.....	3€
Compal sumo 0,2.....	2,5€
Borjomi 0,5.....	5€
agua georgiana com gás	

CERVEJA E SIDRA

Lefte blond imperial 0,25.....	4€
Estrella Damm 0,25 (garrafa)	2,8€
Bock Damm 0,25 (garrafa)	2,8€
Free Damm 0,25 (garrafa).....	2,5€
Somersby sidra 0,33.....	3,5€

COQUETÉIS & LIMONADAS

Sangria branca 1L	15€
Aperol Spritz.....	8€
Pessego Spritz	8€
Gin Mare premium tonic	10€
Gin Bulldog premium tonic.....	10€
Gin London #1 premium tonic.....	13€

Romã 1L	15€
Maracujá copo / 1L	4 / 12€

SHOTS

Chacha aguardente shot / 0,25.....	4 / 12€
Absolut Blue / Citron - shot / 0,25 / 0,7 4 / 12 / 35€	
Black Label shot	7€
Jameson shot.....	6€
Hennessy V.S shot	9€

CAFÉ DELTA Q & CHÁ

Normal / duplo.....	1.2 / 2,2€
Café com leite.....	2,5€
Descafeinado.....	1,2€
Earl Grey/Milk Oolong /Preto c. tomilho 0,5l	3,5€
Chá gengibre, frutos vermelhos e mel	6€

COMIDA MENU

ENTRADAS

Salada legumes com avelãs 7€ (V)

tomate, pepino, coentros e avelãs

Salada legumes com óleo aromático 6€ (V)

tomate, pepino, coentros, manjeriço e cebola

Patê de berinjela 8€ (V)

berinjela, nozes e romã, servido no pão, 2 uni.

Lobios phali 8€ (V)

patê de feijão verde com alho e especiarias, servido no pão, 2 uni.

KHINKALI

comer com as mãos, medium picante, tem coentros e alho

Khinkali borrego (4 uni.) 14€

dumplings de borrego com caldo cozinhado dentro

Khinkali vaca (4 uni.) 10€

dumplings de vaca com caldo cozinhado dentro

Khinkali cogumelos (4 uni.) 10€ (V)

mistura de cogumelos com caldo cozinhado dentro

Khinkali queijo (4 uni.) 10€

dumplings com queijo e molho de alho e hortelã

PRATOS PRINCIPAIS

Adjapsandali 12€ (V)

legumes de época cozidos em tomate e especiarias, pão

Chirbuli 11€ (V)

ovos, tomate, alho, manjeriço, coentros, pão

Lobio 12€ (V)

feijão cozido com especiarias, com/sem bacon e legumes, pão

Ojakhuri 13€

lombinho de porco com batata, pimenta e especiarias

Chaqondrili 15€

carne de novilho com pimenta verde, tomilho e uvas fermentadas, pão

Shkmeruli frango 14€

cortes de frango com natas e alho, pão

Chakhokhbili frango 15€

cortes de frango com tomate, avelãs e especiarias, pão

SOPA

Sopa chikhirtma de frango 7€

sopa tradicional da Geórgia com ovo, frango e limão, servido com pão

Sopa de Kharcho 8€

sopa tradicional da Geórgia com carne de vaca, arroz e especiarias, servido com pão

KHACHAPURI

Khachapuri penovani 12€

massa folhada com queijo

Khachapuri penovani espinafre 12€

massa folhada com queijo e espinafres

Kubdari 15€

tarte tradicional do Svaneti com borrego marinado em estragão, vinho branco e especiarias, versão da nossa Brand Chef

SOBREMESAS

Nadissimi 7€

cone de massa folhada recheado com chocolate branco, iogurte seco e pistachios

Dreamissimi 6€

bolo de sponge com creme e leite condensado (em georgiano "Tsikvi")

Gozinaki baklava 6€

massa folhada com mel, nozes e amêndoas

Napoleon Penovani 7€

bolo de massa folhada com creme de natas e baulinha

FOOD MENU

STARTERS

Salad with hazelnut 7€ (V)

tomatoes, cucumber, coriander, hazelnut

Salad with aromatic oil 6€ (V)

tomatoes, cucumber, coriander and onion

Eggplant pate 8€ (V)

eggplant, walnuts and pomegranate on bread, 2 uni.

Lobios phali 8€ (V)

green beans pate with garlic and spices on bread, 2 uni.

KHINKALI

eat with hands, medium spicy, have coriander and garlic

Khinkali lamb (4 uni.) 14€

dumplings with lamb and a little bit of soup inside

Khinkali beef (4 uni.) 10€

dumplings with beef and a little bit of soup inside

Khinkali mushrooms (4 uni.) 10€ (V)

mix of mushrooms, garlic, spices, a little bit of soup inside

Khinkali cheese (4 uni.) 10€

dumplings with cheese, served with mint and garlic sauce

MAIN DISHES

Adjapsandali 12€ (V)

seasonal vegetables cooked in tomato sauce, spices, with bread

Chirbuli 11€ (V)

eggs in tomato sauce, basil, garlic and coriander, with bread

Lobio 12€ (V)

cooked beans with spices, served with /without

Ojakhuri 13€

pork tenderloin with potatoes, pepper, coriander, spices

Chaqondrili 15€

veal with green pepper, thyme and fermented grapes, with bread

Shkmeruli chicken 14€

parts of chicken with cream and garlic sauce, with bread

Chakhokhbili chicken 15€

parts of chicken with tomato and hazelnut sauce, with bread
bacon and vegetables, with bread

SOUPS

Chikhirtma chicken soup 7€

traditional georgian soup with egg, chicken, lemon, vinegar, served with bread

Kharcho soup 8€

traditional rich georgian soup with beef, rice and spices, served with bread

KHACHAPURI

Khachapuri penovani 12€

puff pastry with cheese

Khachapuri penovani spinach 12€

puff pastry with cheese and spinach

Kubdari 15€

Svaneti pie with lamb marinated in white wine, tarragon and aromatic spices, special version by our Brand Chef

DESSERTS

Nadissimi 7€

corn made of puff pastry with white chocolate and yogurt cream with pistachio

Dreamissimi 6€

sponge cake with cream and condensed milk (in Georgia known as Tsikvi)

Gozinaki baklava 6€

filo pastry, honey, walnut and almond

Napoleon Penovani 7€

cake made from puff pastry with boiled cream and vanilla