



Bar Menu

Soft drinks

Water	0,5	2€
Sparkling water	0,5	2.5€
Pepsi / Max / Seven Up	0,33	3€
Ginger ale / Tonic	0,33	3€
Icetea	0,33	3€
Compal juice	0,2	2.5€
Borjomi Georgian Sparkling water	0,5	5€

0,5	2€
0,5	2.5€
0,33	3€
0,33	3€
0,33	3€
0,2	2.5€
0,5	5€

Refrigerantes

Água
Água com gás
Pepsi / Max / Seven Up
Ginger ale / Tonic
Icetea
Compal sumo
Borjomi água georgiana com gás

Cocktails & Lemonades

Sangria White
Mimosa Cherry (sparkling vine, cherry)
Aperol Spritz
Gin Hendricks premium tonic
Gin Mare premium tonic
Gin Bulldog premium tonic
Cherry Lemonade
Passion fruit Lemonade

1L	15€
	6€
	8€
	10€
	10€
	10€
1L	13€
glass / 1L	4/12€



Coctails & Limonadas

Sangria Branco
Mimosa Cherry (espumante, cereja)
Aperol Spritz
Gin Hendricks premium tonic
Gin Mare premium tonic
Gin Bulldog premium tonic
Limonada de Cereja
Limonada de Maracujá

Shots

Absolut Blue
Black Label
Jameson
Hennessy V.S.

shot 0,25 / 0,7...4 / 12 / 35€
shot 7€
shot 6€
shot 10€

Absolut Blue
Black Label
Jameson
Hennessy V.S.

Coffee Delta Q & Tea

Espresso normal / double
Coffee with milk
Decaf
Earl Grey/ Milk Oolong/Herbal tea

	1,2 / 2,2€
	2,5€
	1.2€
0.5L	3.5€



Café Delta Q & Chá

Normal / duplo
Café com leite
Descafeinado
Earl Grey/Milk Oolong/Chá de infusão

Entradas

Salada legumes com avelãs 10€

tomate, pepino, coentros e avelãs



Salada legumes com óleo aromático 7€

tomate, pepino, coentros, manjerição e cebola



Best seller Patê de berinjela 12€

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



Para acompanhar, recomendamos o vinho Qvevri

Lobios phali 12€

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



Sortido de entradas georgianas 12€

Patê de berinjela e Lobios phali

Menu de almoço 14€

TERÇA-SEXTA 12:30-15:30

exceto feriados

Opções a escolha:

- Ojakhuri porco ou cogumelos com salada
- Chirbuli ovos com molho de tomate e cebola com salada e pão
- Khinkali beef ou cogumelos (5 uni.) com salada
- Khachapuri penovani classico com salada.

Bebida a escolha:

- Água sem gás / com gás
- Pepsi / Ginger Ale / 7Up
- Estrela Damm
- 1 copo de vinho + 2€

Sobremesa:

- Sobremesa do dia + 3€

Sopas

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

Khinkali

O prato mais popular da Geórgia é tradicionalmente comido com as mãos, sem molho, sendo temperado apenas com pimenta ou vinagre. Tem um sabor médio picante, com coentros, alho e caldo.

Recomendamos acompanhar com cerveja ou refrigerante para uma refeição deliciosa.

Khinkali borrego (4 uni.) 14€

dumplings de borrego com caldo cozinhado dentro

Khinkali vaca (4 uni.) 12€

dumplings de vaca com caldo cozinhado dentro

Khinkali cogumelos (4 uni.) 12€

mixtura de cogumelos com caldo cozinhado dentro



Khinkali queijo (4 uni.) 12€

dumplings com queijo e molho de alho e hortelã

Se tiver alguma alergia alimentar, por favor informe sempre a nossa equipa.



Vegetarian / Vegetariano - sem carne, frango e peixe



Gluten Free / Sem Glúten

Khachapuri Penovani

O street food favorito de todos os georgianos

Khachapuri penovani 13€
massa folhada com queijo

Khachapuri penovani espinafre 13€
massa folhada com queijo e espinafres

Kubdari 15€
tarte tradicional do Svaneti com beef premium e especiarias, versão da nossa Brand Chef Sofia
Sabor único, para acompanhar, recomendamos vinho Qvevri

Pratos Principais



A maioria dos nossos pratos principais são sem glúten quando servidos sem pão. Caso deseje uma versão sem glúten, por favor informe a nossa equipa

Ojakhuri 15€
lombinho de porco com batata, pimenta e especiarias
Prato tradicional georgiano, presente em todas as casas

Ojakhuri cogumelos 13€ 
batata com cogumelos portobelo, cebola, pimenta e especiarias
Prato tradicional georgiano, presente em todas as casas

Tolma/Dolma em couve 15 €
carne mista (porco e vaca) picada com arroz, cebola, verduras e especiarias, envolvida em folhas de couve

Chashushuli borrego 17 €
borrego estufado em molho de tomates, cebola, alho e pimentos, servido com pão

Chaqondrili 16€
carne de novilho com pimenta verde, tomilho e uvas fermentadas, pão
Para os amantes de carne bem cozida e macia

Shkmeruli frango 15€
cortes de frango com natas e alho, pão
O frango com alho mais delicioso da cidade

Chakhokhbili frango 16€
cortes de frango com tomate, avelãs e especiarias, pão
A nossa versão do prato tradicional da Geórgia Ocidental, presente em todas as casas

Lobio 12€ 
feijão cozido com especiarias e legumes, pão
Para acompanhar, recomendamos o vinho Kindzmarauli (meio doce)

Sobremesas

Nadissimi 7€
cone de massa folhada recheado com chocolate branco, iogurte seco e avelã

Gozinaki baklava 7€
massa folhada com mel, nozes e amêndoas

Napoleon Penovani 8€
bolo de massa folhada com creme de natas e baunilha

Sobremesa do dia 6€

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Gluten Free / Sem Glúten

Starters

Salad with hazelnut 10€

tomatoes, cucumber, coriander, hazelnut

Salad with aromatic oil 7€

tomatoes, cucumber, coriander and onion

Best seller Eggplant pate 12€

eggplant, walnuts and pomegranate on bread, 2 uni.

To accompany, we recommend the Qvevri wine

Best seller Lobios phali 12€

green beans pate with garlic and spices

on bread, 2 uni.

To accompany, we recommend the Qvevri wine

Mix of Georgian starters 12€

Patê de berinjela and Lobios phali

Lunch Menu 14€

TUESDAY-FRIDAY 12:30-15:30

except on holidays

Options to choose from:

- **Ojakhuri pork** or mushrooms with salad with salad and bread
- **Chirbuli eggs** with salad and bread
- **Khinkali** beef or mushrooms (5 pieces) with salad
- **Khachapuri penovani** with salad

Drink of your choice:

- Still water / Sparkling water
- Pepsi / Ginger Ale / 7Up
- Estrela Damm
- 1 glass of wine + 2 €

Dessert:

- Dessert of the day + 3 €

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

Khinkali

The most popular dish in Georgia is traditionally eaten with hands, without sauce, and seasoned only with pepper or vinegar. It has a medium spicy flavor, with coriander, garlic, and broth. We recommend pairing it with beer or soda for a delicious meal.

Khinkali lamb (4 uni.) 14€

dumplings with lamb and a little bit of soup inside

Khinkali beef (4 uni.) 12€

dumplings with beef and a little bit of soup inside

Khinkali mushrooms (4 uni.) 12€

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

Khinkali cheese (4 uni.) 12€

dumplings with cheese, served with mint and garlic sauce

If you have any food allergies, please make sure to inform our team.



Vegetarian / Vegetariano - sem carne, frango e peixe



Gluten Free / Sem Glúten



Khachapuri Penovani

The favorite street food of all Georgians

Khachapuri penovani 13€
puff pastry with cheese

Khachapuri penovani spinach 13€
puff pastry with cheese and spinach

Kubdari 15€

svaneti pie with premium beef and aromatic spices, special version by our Brand Chef Sofia
Unique flavor, to accompany, we recommend Qvevri wine

Main dishes



Most of our main dishes are gluten-free when served without bread. If you would like a gluten-free version, please inform our team

Ojakhuri 15€

pork tenderloin with potatoes, pepper, coriander, spices
Traditional Georgian dish, present in every home

Ojakhuri mushrooms 13€

cooked beans with spices and vegetables, served with bread
Traditional Georgian dish, present in every home

Tolma/Dolma in cabbage 15€

mixed meat (pork and beef) minced with rice, onion, vegetables, and spices, wrapped in cabbage leaves

Chashushuli lamb 17€

stew lamb in tomato sauce with onion, garlic and spices, served with bread

Chaqondrili 16€

beef with green pepper, thyme, and fermented grapes, served with bread
For lovers of well-cooked and tender meat

Shkmeruli chicken 15€

chicken cuts with cream and garlic, served with bread
The most delicious garlic chicken in the city

Chakhokhbili chicken 16€

chicken cuts with tomato, hazelnuts, and spices, served with bread
Our version of the traditional dish from Western Georgia, found in every home.

Lobio 12€

cooked beans with spices and vegetables, served with bread
To accompany, we recommend Kindzmarauli wine (semi-sweet)

Desserts

Nadissimi 7€

cone made of puff pastry with white chocolate and huzelnut

Gozinaki baklava 7€

filo pastry, honey, walnut and almond

Napoleon Penovani 8€

cake made from puff pastry with boiled cream and vanilla

Dessert of the day 6€

If you have any food allergies, please make sure to inform our team.



Vegetarian / Vegetariano - sem carne, frango e peixe



Gluten Free / Sem Glúten