

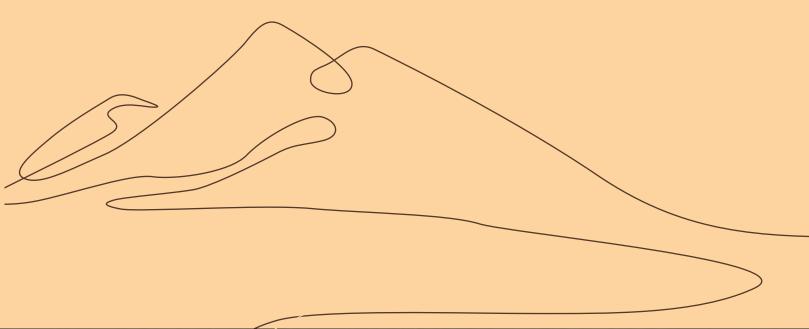
PECTOPAH • БАР • KAPAOKE

#### A NEW CHAPTER IN A FAMILIAR STORY

#### **DEAR FRIENDS!**

We have been with you for many years: sharing the flavors of the East, celebrating holidays and becoming part of your important moments. Now it is time for changing. We are staying with you, but we are opening a new page: our restaurant has become TATEV.

TATEV is a restaurant where the East is showing up in every detail. A place of power, meetings, relaxation and different flavors on the Great Silk Road from China to the Middle East. There, as in our restaurant, travelers gathered together, shared stories and enjoyed meals. We have carefully preserved everything you love us for: warm hospitality, authentic recipes and a cozy atmosphere. But now we are opening for you a whole gastronomic route through the countries of the East. Each dish on the menu tells its own story. Our cuisine combines flavors, legends and traditions, rethought with respect and love.





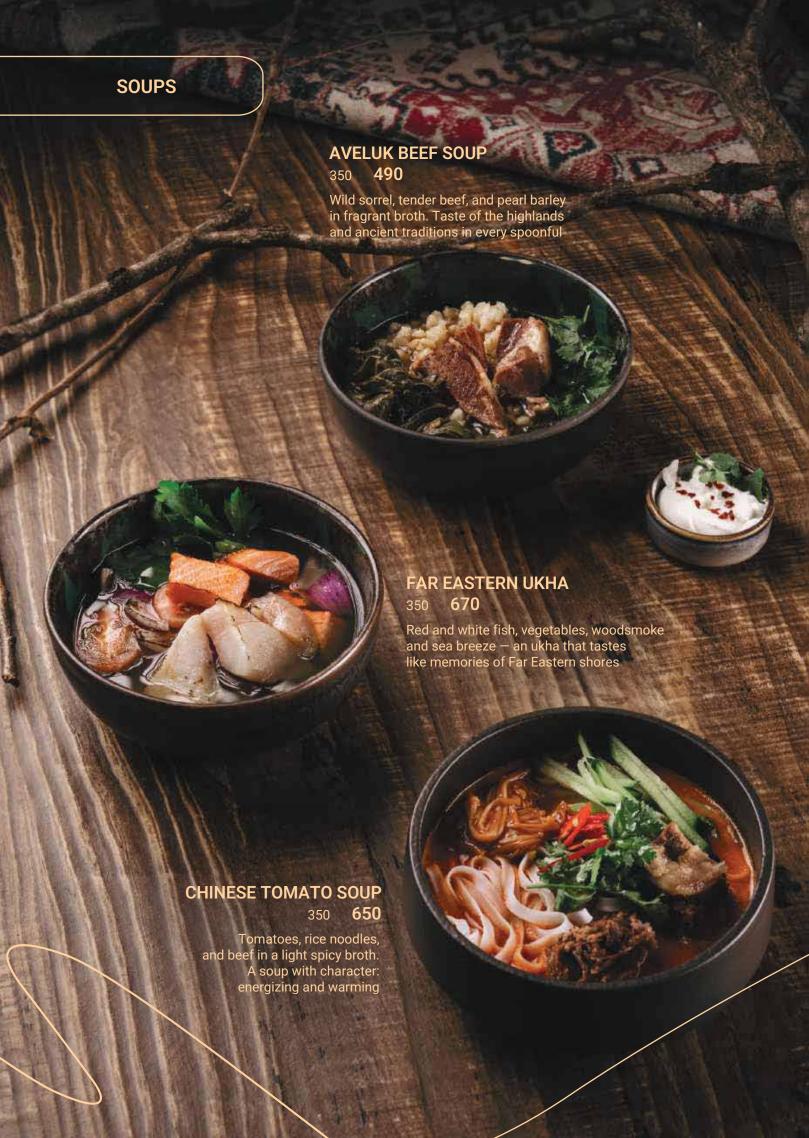




























## MINI TOM YUM KHINKALI 270 550

Mini khinkali stuffed with shrimp and scallop, infused with tom yum paste and cheese sauce. The spicy tang adds vibrancy and an exotic flair, whisking you straight to the heart of Asia

# MINI LAMB KHINKALI

270 **480** 

Delicate mini khinkali of thin dough filled with succulent ground lamb that melts on the tongue. Parmesan mousse adds creamy decadence, while satsebeli sauce lends a piquant kick

### **ASSORTED KHINKALI**

Traditional Georgian khinkali with diverse fillings — from classic ground meat to stretchy cheese. A dish that centuries long has gathered families around the table — for those who cherish simplicity, warmth, and authentic flavor

Lamb Khinkali 110	190
Cheese Khinkali 110	160
Veal Khinkali110	180
Pork and Veal Khinkali 110	180
Bacon and Mushroom Khinkali 110	160





