



c a f e
est'd 2002

STARTERS

RED BELL PEPPER & SUN-DRIED TOMATO HUMMUS	16.00
Grissini bread sticks with a selection of celery, green bell pepper, carrot & cucumber sticks	
DUCK LIVER PÂTÉ ROULADE	22.00
Duck liver pâté stuffed with cherry butter & citrus melted cheese served with blackberry & peach jam, grilled rye baguette & sweet potato	
SALMON CARPACCIO	25.00
Nori, wasabi aioli sauce, rucola, Hiashi Wakame, marinated in ginger & cherry tomatoes	
RYE TART WITH CITRUS CREAM CHEESE, RED CAVIAR & SMOKED SALMON	23.00
GEORGIAN ASSORTED DIPS	20.00
Pumpkin dip with sour cherry, beetroot with Georgian cottage cheese, leek & spinach with pomegranate, artichoke with nuts & walnuts served with toasted Georgian Lavash bread & Kakhuri oil	
DELI BOARD	70.00
A selection of sliced cheese and meats, chicken liver pate, mix nuts, cranberry jam, Gurian ajika, dried black olives, pickles, caramelized pear and honeycomb served with fresh baguette.	
PUMPKIN CROQUETTES	20.00
Dried plums, green curry sauce, beetroot bread crust, pumpkin seeds & rucolla leaves (Vegan)	

C A F E P A R N A S

SOUPS

CHIKHIRTMA	18.00
Georgian chicken soup with leek & herb pesto served with garlic bread	
WHITE ASPARAGUS & PUMPKIN SOUP	25.00
Grilled white asparagus, pumpkin seeds, green pesto, pumpkin oil & micro lettuce	
TOM YUM SOUP	20.00
Chicken, prawns, Shiitake mushrooms, ginger, lime & cherry tomatoes	

SALADS

GOAT'S CHEESE SALAD	30.00
Mixed leaves, goat's cheese, caramelized pumpkin & plums, artichoke, walnut, honeycomb & mustard-cream sauce	
BURRATA SALAD	30.00
Mozzarella Burrata, mint pesto, sliced oranges, arugula & cherry tomatoes	
RUCOLA SALAD WITH PRAWNS	25.00
Crispy young rucola leaves, artichoke, sun-dried cherry tomatoes & lemon sauce	
AVOCADO & QUINOA SALAD	23.00
Avocado, Feta, grilled pumpkin, cherry tomatoes, cucumber & honey-mustard sauce	
CAESAR SALAD	
Crispy romaine & iceberg lettuce, garlic croutons, Parmesan shavings & your choice of either:	
Chicken	26.00
Grilled Prawns	30.00

SANDWICHES

CLUB SANDWICH	28.00
Classic double decker with grilled chicken, bacon, tomato, lettuce, french fries & homemade ketchup	
MARRIOTT BURGER	32.00
Homemade bun, signature beef patty, bacon, melted Cheddar, pickles, coleslaw, mustard-mayo sauce & steak fries	
PHILLY CHEESESTEAK SANDWICH	35.00
Beef fillet, wild mushrooms, onions, mustard, mixed salad with cherry tomatoes & potato chips	
BEEF TACO	26.00
Guacamole, tomato salsa & sour cream	

MAIN COURSES

TAGLIATELLE	28.00
Smoked salmon, spinach, asparagus, celery, cream & Parmesan	
SHKMERULI	35.00
Baked chicken, cream, garlic, ginger & Parmesan	
SALMON STEAK	35.00
Rainbow cherry tomato salad, asparagus, celeriac puree & orange sauce	
GRILLED SEABASS	34.00
Black olive and sun-dried tomato couscous, coriander fish sauce, mixed lettuce, Hiashi Wakame & grapefruit	
LAMB RACK	65.00
Zucchini-polenta cheese roulade, olive tapenade, green herb sauce, caramelized plums & sun-dried tomato tartar	
GRILLED CHICKEN	38.00
Barley mushroom risotto, horseradish & celery mousse & sweet-chili berry sauce	
DUCK FILLET	50.00
Sweet potato and cheddar puree, caramelized beetroot & raspberry sauce	
BLACK ANGUS STRIPLOIN STEAK	75.00
Mixed green salad, baked sweet potato gratin & pepper sauce	
STEAK FRITES	38.00
Beef medallions with garlic-herb butter & french fries	
BEEF BOURGUIGNON	40.00
Sweet potato and cheddar puree	
BLACK ANGUS RIB-EYE STEAK	100.00
Dauphinoise potatoes, baby carrots, steamed baby broccoli, cherry tomatoes & pepper sauce.	
TRIPLE MUSHROOM CANNELLONI	25.00
Green pea puree, crispy mushroom and onion with truffle oil (Vegan)	

DESSERTS

STRAWBERRY DELIGHT	18.00
Sweet dough, cream cheese & strawberry sauce	
TROPICAL CHEESECAKE	18.00
Passion fruit sorbet & mango compote	
TIRAMISU	18.00
BROWNIE	18.00
Milk chocolate cream, caramelized popcorn, vanilla ice cream & hot chocolate sauce	
HONEY CAKE	18.00
LEMON TART	18.00
Baked meringue & mint sauce	

Tbilisi Marriott Hotel
13 Shota Rustaveli Ave, Tbilisi 0108
Tel: 032 277 92 00

18% VAT will be added to the prices/All prices are given in GEL
If you have any concerns regarding food allergies, please speak to your server prior to ordering

C A F E P A R N A S

APERITIF / GIN / TEQUILA / RUM

	50ml
MARTINI BIANCO	12.00
MARTINI ROSSO	12.00
THE BOTANIST	13.00
BEEFEATER	12.00
BOMBAY SAPPHIRE	16.00
PLYMOUTH	16.00
JOSE CUERVO GOLD	16.00
OLMECA BLANCO	16.00
BACARDI SUPERIOR	13.00
CAPTAIN MORGAN	14.00

WHISKY

	50ml
BALLANTINES FINEST	12.00
JOHNNIE WALKER Black Label	20.00
JOHNNIE WALKER Blue Label	105.00
FAMOUS GROUSE	15.00
JAMESON IRISH	18.00
JACK DANIEL'S	20.00
BUSHMILLS MALT	22.00
GLENFIDDICH 12 years	26.00
GLENMORANGIE SIGNET	95.00
BALVENIE 14 year	48.00
BALVENIE 17 year	65.00
BALVENIE 21 year	80.00
ARDBEG	35.00
LAGAVULLIN 16 year	50.00
SASANAKOWA YAMAZAKURA BLACK	50.00
SINGLETON OF DUFFTOWN TILEFIRE	30.00
HIGHLAND PARK	30.00
CAOL LLA 12 years	35.00
BUNNAHABAIN 12 years	30.00
ARRAN CASK 12 years	40.00
SPRINGBANK CAMPBLETOWNS 10 years	20.00
MACALLAN 12 years	48.00
OBAN 12 years	40.00
LAPHROAIG 10 years	35.00
ABERLOUR DOUBLE CASK 12 years	40.00

CHACHA / VODKA

	50ml
CHACHA, TELIANI VALLEY	10.00
GROSSMEISTER, OAK AGED D8	15.00
CHACHA, CHIBALA'S MARANI	12.00
CHACHA, TELAVI WINE CELLAR	12.00
CHACHA, VARGA	15.00
FINLANDIA	12.00
FINLANDIA CRANBERRY	12.00
STOLICHNAYA	13.00
ABSOLUT BLUE/CITRON	13.00
GREY GOOSE	20.00
BELUGA	21.00
BELVEDERE	22.00

BRANDY / COGNAC

	50ml
SARAJISHVILI V.S.O.P	22.00
SARAJISHVILI X.O	40.00
SARAJISHVILI EXTRA	110.00
HENNESSY V.S.	27.00
HENNESSY V.S.O.P	32.00
HENNESSY X.O	95.00
HENNESSY PARADIS	400.00
REMY MARTIN X.O	85.00
MARTELL V.S.	25.00
MARTELL X.O	125.00

BEER

	50ml
ICY (BOTTLE)	7.00
CORONA (MEXICO)	12.00
HEINEKEN (HOLLAND)	13.00
CHIMAY RED (BELGIUM)	18.00
CHIMAY BLUE (BELGIUM)	18.00
ROCHEFORT 10 (BELGIUM)	18.00

SOFT DRINKS

BAKURIANI STILL/BORJOMI SPARKLING WATER	4.00
PEPSI/PEPSI LIGHT/MIRINDA/7-UP	6.50
GINGER ALE/TONIC WATER/BITTER LEMON/SODA WATER	7.50
RED BULL	10.50

JUICES

ORANGE, APPLE/CHERRY/PEACH/PINEAPPLE	4.00
FRESHLY SQUEEZED ORANGE & GRAPEFRUIT	12.00
FRESHLY SQUEEZED APPLE & CARROT	13.00
HOMEMADE SIGNATURE LEMONADE MINT OR BERRY	10/12.00

COCKTAILS

APEROL-GRAPEFRUIT SPRITZ Aperol, Fresh Grapefruit, Martini Prosecco	25.00
CHACHA PUNCH Chacha Elit, Martini, Peach Brandy, Lemon Juice, Peach	18.00
CUCUMBER COLLINS Beefeater Gin, Lemon Juice, Fresh Cucumber Juice, Ginger Ale	22.00
PEAR & TARRAGON SWIZZLE Beefeater gin, Crème De Cassis, Lemon Juice, Spring Tarragon, Pear Puree	18.00
BRAMBLE Beefeater Gin, Lime Juice, Crème De Mure	22.00
OLD FASHIONED Buffalo Trace, Angostura Bitters	24.00
NEGRONI Beefeater Gin, Campari, Martini Rosso	18.00
DAIQUIRI Bacardi, Fresh Lime Juice, Sugar Syrup	18.00
COSMOPOLITAN Grey Goose Citron, Cointreau, Cranberry Juice, Fresh Lime Juice	22.00
WHISKEY SOUR Jim Beam, Lemon Juice, Angostura Bitters	22.00
HENNESSY GINGER Hennessy, Lime Juice & Ginger Ale	20.00