

Brunch Menu

Available on Saturdays and Sundays from 11am to 1pm

🌿 **Khachapuri (Cheese bread) \$22**
Georgian staple dish, it is a combination of fluffy homemade bread, mozzarella and feta cheese and a runny egg with a butter in the center



🌿 **Dairy Manka with Berries**

Cup \$6 Bowl \$12

Popular hot breakfast porridge in the Slavic cultures, which is known as cream of wheat



🌿 **Avocado Toasts with Creamy Scrambled Eggs \$13**

+ Mushroom +2 Chicken +2 Salmon +2

🌿 **Classic Mushroom Omelette \$16**

+ Beyond meat +2 Chicken +2 Salmon +2



🌿 **Shakshuka with Feta \$16**

Poached egg in a sauce of peeled tomatoes, peppers and onion. Spiced with paprika and cumin. Served with two pieces of toasts

Russian Blinchicki with Salmon Roe \$28



Full Tea Services

Classic Tea Service (Includes: Pot of Tea, Beginnings, Savories and Sweets) \$44

Queen Tea Service (Includes: Pot of Tea, Queen Beginnings, Savories and Sweets) . . . \$69

A La Carte

Pot of Tea (choose from the list below) \$8

Beginnings (Scones with Cream and Jam) Classic \$9 Queen \$10

Savories (Assortment of Tea Sandwiches) Classic \$20 Queen \$32

Sweets (Assortment of mini Sweets) Classic \$20 Queen \$32

Let's Spill The Tea (included with the Tea Service)

Darjeeling \$8 Earl Grey Bravo \$8 Decaf. Ceylon \$8

Keemun Hao Ya \$8 (Bergamot)

Passion Fruit \$8 Earl Grey Lavender \$8 Ginseng Rose \$8

Ginseng Green \$8 Apricot Green \$8 House Tea (served in a glass cup) \$8

Blood Orange \$8 White Strawberry \$8 Purple Papaya-berry . . . \$8

Coffee Menu (all drinks are available in decaffeinated version)

Hawaiian Coffee \$5 White Mocha \$6

Espresso \$6 Matcha Latte \$7

Cappuccino \$6 Latte \$6

Mocha \$6 Caramel or Toasted Marshmallow

Desserts

Medovik (Honey Cake) \$14 Napoleon Bonaparte \$14

Two Delicate Crepes with Cream \$14