

MOCKTAILS

Venetian Spritz	49
Mario Gimlet with bubble	49
Lyre's London Dry Gin, lavender cordial	
Russian Cooler	49
Lyre's Dry vermouth, basil, cedar orchard, apple, lime juice, pine nuts	
Eastside	49
Lyre's London Dry Gin, cucumber, lime juice, elderberry syrup, sugar syrup, Bubble Drops	
Passionsecco	49
Lyre's Italian Spritz, lemon sorbet, passion-fruit puree, Natureo Brut	
Basil smash	49
Lyre's London Dry Gin, basil, lime juice, sugar syrup	
Georgian Bloody Mary Tomato and orange juice, lime juice, sugar syrup, celery, cilantro, adjika, black pepper, salt, Georgian species	49
HOMEMADE ICED TEAS	
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Rooibos with jasmine and banana	28
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Rooibos with jasmine and banana Chamomile-Mango-Vanilla Lavender-Butterfy pea Pear-Jasmine LEMONADES & COCKTAILS Mango-Passionfruit-Thyme	28 28 28
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SMOOTHIE

Pear-Spinach with oat milk
Mango Coconut with Ginger37 Mango puree, banana, fresh ginger, coconut milk, lime juice
Blueberry with coconut milk
Pear-Tarragon-Spinach
MILKSHAKES
Banana with pear, Strawberry36
Chocolate with Oreo, Pistacchio
SOFT DRINKS
Sunraysia
Sunraysia
Coca-Cola / Coca-Cola Light 290 ml • 13
Goldberg & Sons, Tonic Water 200 ml \cdot 15
Goldberg & Sons, Ginger Ale 200 ml • 15
BOTTLE LEMONADES
Natakhtari: Grape, Creame, Pear, Feijoa27
KOMBUCHA
Mango, Raspberry, Hibiscus Basil27
FRESH JUICES
Orange, Grapefruit, Apple, Carrot28 Carrot with celery, Pineapple

MINERAL WATER

Acqua Panna500/1000 ml • 19 / 29
San Pellegrino500/1000 ml • 19 / 29
Eira (still/sparkling)400 / 700 ml • 19 / 29
Borjomi (sparkling)500 ml • 32
TEA
English Breakfast, Earl Grey, Sencha22 Estate Darjeeling, Chamomile, Organic Ginger Lemon & Orange
TEA ADDITIVES
Thyme / Mint / Rosemary5
SIGNATURE TEA
Black currant with basil37
Ginger and apple 37
Moroccan
Lingonberry with thyme37
Citrus-lemongrass37
Sea buckthorn37
COFFEE
BLACK
Espresso
•
Double espresso
"Americano" 19
WITH MILK
Espresso Macchiato19
Cappuccino21
Latte
Pistachio latte37

Spanish Latte 37	
Spanish Saffron Latte37	
Flat white22	
RAF39	
NON 605555	
NON-COFFEE	
Cocoa29	
Hot chocolate33	
Matcha-Latte with coconut milk27	
ICED	
Iced Latte29	
Iced Pistachio Latte37	
Iced Spanish Latte37	
Iced Spanish Saffron Latte37	
Bumble33	
Espresso-Tonic33	
Spicy27	
COMPLEMENT YOUR COFFEE	
Skimmed milk / Soya milk /	
Oat milk	
NON-ALCOHOL WINE	
750 ml	
Natureo Sparkling Spain199	
Natureo Garnacha-Syrah Spain120	
Natureo Muscat Spain 120	
Natureo Rose Spain120	
NON-ALCOHOL BEER	
330 ml	
Heineken 0.0	



ABOUT US

Tigrus Restaurant Holding (2005) is a leading restaurant operator that specializes in creating and managing scalable restaurant brands across Eastern Europe, Central Asia, and the Middle East. The holding continues to gain popularity thanks to its unwavering commitment to its core values of uncompromising quality, positive experiences, efficiency and effectiveness, continuous development, and environmental responsibility.

You can join Tigrus mission of saving endangered species and protecting the environment for the sake of healthy future of our planet.

Find out more:



FRANCHISE

To become a franchisee and open your own Tigrus restaurant (brands Osteria Mario and Shvili) contact franch@tigrus.com