

Café

At Café Stamba, we prioritize house-made products. The majority of our ingredients are sourced from Udabno, the largest regenerative farm in Europe. Furthermore, most of our herbs and greens are cultivated at SpaceFarms, Georgia's first vertical farm. Thank you for joining us in valuing sustainability.

STARTER

- ALMOND LABNEH 17
Grilled naan, Udabno almond oil, za'atar 🌱🌱
- ONION PIE 15
Goat cheese labneh, red wine 🌱
- WHIPPED RICOTTA & TAPENADE 19
Capers, Udabno almond, onion, parsley, lemon, naan 🌱
- CHICKEN LIVER PÂTÉ 17
Brioche, pear & ginger chutney
- GARLIC SHRIMPS 23
Marinated kohlrabi, toasted provence, lemon & butter sauce

SALAD

- GREEN BOWL 19
Spinach, avocado salsa, green peas, broccoli, barley, lemon tahini dressing 🌱🌱
- TOMATO & SULGUNI 19
Purple basil, cherry vinegar, kakhethian sunflower oil 🌱
- NICOISE 23
Buttercrunch, green beans, tuna, anchovies, black olives, runny eggs, creamy mustard dressing
- QUINOA & PUMPKIN 21
Feta, rucola, maple dressing 🌱
- POTATO SALAD 19
Crispy bacon, egg, wholegrain mustard & honey dressing

SOUP

- PARSNIP & HALLOUMI 17
Cream, carrot, braised kale, pumpkin seeds 🌱
- BORSCHT 13
Cabbage, beetroot, potato, sour cream, garlic black bread 🌱
- CHIKHIRTMA 15
Chicken fillet, coriander, vinegar

PASTA

- PAPPARDELLE 23
Sun-dried cherry tomatoes, pine nuts, basil & cashew pesto, parmesan 🌱
- TROFIE 25
Truffle, smoked prosciutto, parmesan
- OVEN BAKED TORTELLINI 21
Cream cheese, sun-dried cherry tomatoes, parmesan 🌱

FROM THE GRILL

- | | | |
|--|---|--|
| SEA BASS 39
Couscous, edamame, cherry tomatoes, lemon adjika salsa | DECONSTRUCTED KEBAB 35
Lamb & beef, tahini salsa, olives gremolata, red onion pickle, grilled jalapeño, cashew, naan | LAMB STEW 35
Sage, carrot, portabello mushrooms, red wine, roasted potatoes |
| SEA SALT-CRUST SALMON 43
Pickled root vegetables, tzatziki sauce, lemon | TANGERINE GLAZED 27
CHICKEN
Roasted jerusalem artichoke, citrus sauce | FILLET STEAK 49
Smoked mashed potatoes, peppercorn sauce |

SIDES

GHOMI 🌱🌱
7

GRILLED SEASONAL VEGETABLES 🌱🌱
9

PAN-FRIED POTATOES 🌱
9

GEORGIAN

- GHOMI & KHARCHO 31
Veal, walnuts
- ADJAPSANDALI 17
Eggplant, potato, bell pepper, tomato, guda cheese, mtchadi 🌱
- ROASTED CHICKEN 29
Pan-fried potatoes, tkemali

OVEN

- KHACHAPURI 15
Pan-fried / Oven baked 🌱
- ADJARIAN KHACHAPURI 🌱 (Untill 16:00) 19
- PUFF PASTRY KHACHAPURI 🌱 (Untill 16:00) 15
- PIZZETTA 17
Stracciatella & sun-dried tomato, anchovies

VEGETARIAN - 🌱 VEGAN - 🌱🌱

In case of any allergies or dietary restrictions, please consult with the Café team member

PRICES EXCLUDE 18% VAT

COFFEE

ESPRESSO	5
ESPRESSO MACCHIATO	5
DOUBLE ESPRESSO	7
AMERICANO	5
CAPPUCCINO	7
LATTE MACCHIATO	9
MATCHA LATTE	9
GOLDEN CHAI LATTE	9
VEGAN CAPPUCCINO	9
VEGAN LATTE	11
HARIO V60	12
<i>Colombia Tanzania Burundi</i>	
CHEMEX	12
FRENCH PRESS	12
COLD BREW	11

TEA

MATCHA	9
SENCHA	9
BIG BEN	9
<i>English Breakfast</i>	
COCOA VELLA	9
<i>Cocoa Tea</i>	
RUSSE IMPERIAL	9
<i>Black Tea, Citrus</i>	
EARL GREY FLEURS BLEUS	9
<i>Black Tea, Bergamot</i>	
GU ZHANG MAO JIAN	9
<i>Classic Green Tea</i>	
GRAND JASMINCHUN FENG	9
<i>Green Tea with Jasmine Flowers</i>	
THE DU HAMMAM	9
<i>Green Tea, Flowers & Red Fruit</i>	
ROOIBOS DES VAHINES	9
<i>Vanilla & Almond, Caffeine Free</i>	
JARDIN DES BOIS	9
<i>Herbs, Berries</i>	
JARDIN TROPICAL	9
<i>Exotic Fruits</i>	

VITAMINS

PEAR, PINEAPPLE & POMEGRANATE	13
CELERY, BASIL, ALOE & APPLE	13
STRAWBERRY, BEETROOT, ORANGE & GINGER	13
PINEAPPLE & MINT	13
BERRIES, BEETROOT, APPLE & COCOA	13

HOMEMADE LEMONADES

LEMON & MINT	9
POMEGRANATE & VANILLA	9
PASSION FRUIT	9
RASPBERRY & BASIL	9
HIBISCUS & PASSION FRUIT	9

SMOOTHIES

RASPBERRY & OREGANO	13
PINEAPPLE, BLUEBERRY, ORANGE & VANILLA	13
RADISH & CELERY	13
STRAWBERRY, BANANA, ORANGE & MACA	13
AVOCADO & ALMOND	13
GUAVA, PINEAPPLE & MACA	13
MANGO	13

HOT CHOCOLATE

SMALL 7 | STANDARD 11
DARK CHOCOLATE
MILK CHOCOLATE

SOFT DRINKS

SPRING WATER	4
BORJOMI SPARKLING	5
COCA-COLA	5
GRAPEFRUIT & ROSEMARY TONIC WATER	7
LONDON ESSENCE GINGER BEER	7
LONDON ESSENCE TONIC WATER	7

LAGIDZE

3

CREAM | CHOCOLATE | TARRAGON

BOOSTING SHOTS

GINGER	7
TURMERIC	7
SPIRULINA	9

MIDNIGHT HOUR

Spiced Rum, Amaretto Disaronno, Hazelnuts Syrup, Sweet Vermouth, Apricot, Lemon, Angostura

STAMBA MULE

Vodka, Lavender, Mixed Berries, Ginger, Lime

GENESE

Bourbon, Smokey Whisky, Campari, Ginger, Honey, Rosemary, Homemade Grenadine, EasyFoam

LOVEBERRY

Tequila, Aperol, Campari, Raspberry, Basil, Vanilla, Lime, EasyFoam

COCKTAILS

21

ENCORE

Clarified Chacha, Feijoa Cordial, Lime

ZONA ROSA

Mezcal, Tequila, Pear Liqueur, Blackcurrant Liqueur, Dates, Lime

INTO THE WILD

Dry Gin, Bergamot Liqueur, Elderflower Liqueur, Agave, Basil, Lime

LUVSIC

Gold Rum, Punt E Mes, Amarena Cherry, Berries Tea Syrup, Apple Bitter, Lemon

ETERNAL

Dry Gin, Bergamot Liqueur, Vanilla, Feijoa Cordial, Sorrel, Lime, EasyFoam

MANIFESTO

Plymouth Gin, Pinecone Liqueur, Aperol, Vanilla, Angostura Bitters

WHISKEY

TULLAMORE D.E.W.	11	BALVENIE 12 YEARS	33
JOHN JAMESON	13	TOBERMORY 12 YEARS	37
FOUR ROSES	15	BUNNAHABHAIN 12 YEARS	37
BUSHMILLS	17	GLENFFIDICH 15 YEARS	39
MONKEY SHOULDER	21	BRUICHLADDICH THE CLASSIC LADDIE	41
BULLEIT RYE	25	THE MACALLAN 12 YEARS	47
GLENMORANGIE ORIGINAL	31	NIKKA FROM THE BARREL	47
TALISKER 10 YEARS	33		

CHACHA

ANDRONIKASHVILI'S MARANI	11
MATARA	11
CHARLES RULLO	11
PIRALI SILVER	13
GROSS MEISTER D8	13
RIRAVO FEIJOA	15
CHATEAU MUKHRANI	19

GIN

TANQUERAY LONDON DRY	13
MALFY ROSA	15
TANQUERAY 10	21
HENDRICK'S	21
THE BOTANIST	21
TOBERMORY	23
MONKEY 47	47

BRANDY & COGNAC

SARAJISHVILI V.S.	13
SARAJISHVILI V.S.O.P.	19
SARAJISHVILI X.O.	33
REMY MARTIN V.S.O.P.	37
HENNESSY V.S.O.P.	37
HENNESSY X.O.	91

TEQUILLA

MILAGRO SILVER	13
ESPOLON REPOSADO	15
KOCH EL MEZCAL	27
LO SIENTO BLANCO	34
LO SIENTO REPOSADO	37

RUM

HAVANA CLUB	11
SAILOR JERRY	13
HAVANA CLUB 7 ANOS BLACK	25
ZACAPA CENTENARIO 23YO	41

BEER

ARGO	9
BLACK LION LAGER	9
BLACK LION IPA	15
SVIA WIT	15
LAGUNITAS IPA	15
KIRIN	17

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