

# 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
<i>Grilled naan, Udabno almond oil, za'atar</i>	
ONION PIE.....	15
<i>Goat cheese labneh, red wine</i>	
WHIPPED RICOTTA & TAPENADE.....	19
<i>Capers, Udabno almond, onion, parsley, lemon, naan</i>	
CHICKEN LIVER PÂTÉ.....	17
<i>Brioche, pear &amp; ginger chutney</i>	
GARLIC SHRIMPS.....	23
<i>Marinated kohlrabi, toasted provence, lemon &amp; butter sauce</i>	

## SOUP

PARSNIP & HALLOUMI.....	17
<i>Cream, carrot, braised kale, pumpkin seeds</i>	
BORSCHT.....	13
<i>Cabbage, beetroot, potato, sour cream</i>	
CHIKHIRTMA.....	15
<i>Chicken fillet, coriander, vinegar</i>	

## SALAD

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

## PASTA

PAPPARDELLE.....	23
<i>Sun-dried cherry tomatoes, pine nuts, basil &amp; cashew pesto, parmesan</i>	
TROFIE.....	25
<i>Truffle, smoked prosciutto, parmesan</i>	
OVEN BAKED TORTELLINI.....	21
<i>Cream cheese, sun-dried cherry tomatoes, parmesan</i>	

## FROM THE GRILL

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

## SIDES

GHOMI   
7

GRILLED SEASONAL VEGETABLES   
9

PAN-FRIED POTATOES   
9

## GEORGIAN

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

## OVEN

KHACHAPURI.....	15
<i>Pan-fried / Oven baked</i>	
ADJARIAN KHACHAPURI <i></i> (Untill 16:00).....	19
PUFF PASTRY KHACHAPURI <i></i> (Untill 16:00).....	15
PIZZETTA.....	17
<i>Stracciatella &amp; sun-dried tomato, anchovies</i>	

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 &amp; Red Fruit</i>	
ROOIBOS DES VAHINES . . . . .	9
<i>Vanilla &amp; 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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