

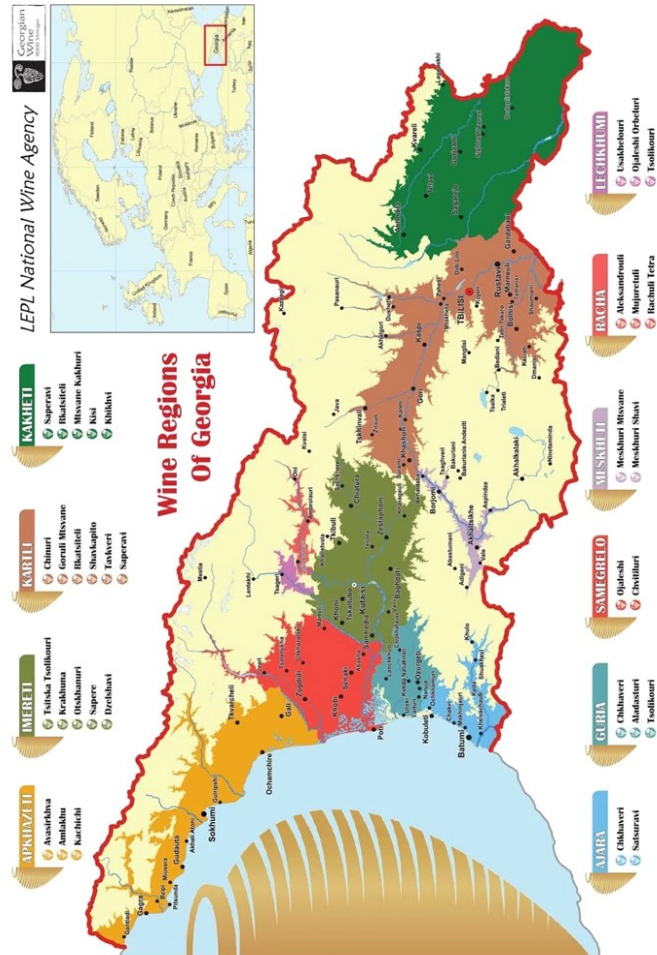


Kartuli Wine List

IT HAS BEEN COMMENTED UPON THAT GEORGIANS NEVER DRINK WINE WITHOUT FOOD AND RARELY EAT FOOD WITHOUT WINE! GEORGIA HAS BEEN PRODUCING WINE FOR 8000 YEARS IN QVEVRI, VERY LARGE CLAY VESSELS BURIED IN THE GROUND IN CELLARS CALLED MARANI. GEORGIANS ARE STILL PROUDLY MAKING WINES IN QVEVRI WHERE, AFTER THE GRAPES ARE CRUSHED, THEY ARE PLACED WITH SKIN, STALKS AND PIPS. HERE FERMENTATION AND CLARIFICATION TAKE PLACE FOR WEEKS OR MONTHS AND IT IS THIS SKIN-CONTACT METHOD THAT CREATES WONDERFUL AMBER WINES (SOMETIMES REFERRED TO AS ORANGE WINES). THE ANCIENT GEORGIAN QVEVRI WINEMAKING TRADITION HAS BEEN GIVEN THE STATUS OF NATIONAL MONUMENT OF INTANGIBLE CULTURAL HERITAGE BY UNESCO AND RECOGNISES GEORGIA AS THE 'BIRTHPLACE OF WINE'.



Map of Georgian Wine Regions



WHITE

WINE MAN RKATSITELI 2023 12% This 8.9
easy-drinking bright and refreshing
straw-coloured wine has subtle notes of
citrus, pear, and apple. Suggested pairing
with: Khachapuri, Chicken Mtsvadi, Lobio,
Trout

SHUMI IBERIULI TVISHI 2020 11.5% 10.9
This unique naturally semi-sweet wine has
a light straw colour with a greenish tint and
it is characterised by complex
well-developed tropical fruit aromas that
lead you to an elegant, long-lasting finish.
Suggested pairing with: Khachapuri and
Desserts.

ROSE

SHUMI ROSE 2023 12.5% This wine is 8.9
made from Saperavi grapes grown in
Kakheti. It has a light ruby colour and has
raspberry, cherry and watermelon aromas
with a balanced and subtle acidity whilst
retaining some natural sweet notes.
Suggested pairing with: Khachapuri,
Ajapsandali, Chicken dishes and Trout

AMBER QVEVRI

SHUMI IBERIULI RKATSITELI 2022 13% 11.9
This Qvevri Rkatsiteli is a full-bodied wine
and has a moderately tannic structure. With
honey and quince aromas and it has dried
orange peel, honey, apricot, spices notes,
that add to its long finish. Suggested pairing
with: Khachapuri, Chakhokhbili, Mtsvadi
and Skmereuli

RED

WINE MAN SAPERAVI 2023 12% This 8.9
easy drinking dry red wine is
medium-bodied. It is fruity, bursting with
fresh blackberry, black plum and cherry
notes. Recommended pairing with:
Khachapuri, Pork and Beef dishes

SHUMI NAPAREULI (OAK) 2024 13% This 9.9
extremely rewarding dry red wine has
strongly expressed aromas of the Saperavi
grape, sour cherry, black plum and
blackberry. Oak-aging harmoniously
combines tobacco and vanilla notes to
provide a smooth velvety long-lasting
finish. Suggested pairing with: Khachapuri,
Mtsvadi dishes

SHUMI KINDZMARauli 2025 11% Served 9.9
chilled, this naturally semi-sweet wine is
produced from late-picked Saperavi from
Kindzmarauli micro-zone. Sweet aromas
combine with the usual Saperavi ripe-fruit
notes offering an exceptionally fresh
bouquet and a refreshing silky smooth
structure and finish. Recommended pairing
with: Khachapuri, Pork Mtsvadi, Dessert
menu

SPIRITS & FORTIFIED

SHUMI OAK AGED CHACHA 40% Oak 7.5
aged Chacha made with Kakhetian
traditional technology from Saperavi grape
skin through a double distillation

OLD VODKA 37.5% Honey / Tarragon / 8.5
Coffee / Pink Marmalade

DIMA'S VODKA 40% Ukrainian vodka 8.5
distilled with high quality organic grains:
barley, wheat and rye

IORI XO SHUMI BRANDY 40% A very 12
special XO Brandy, aged in French oak
barrels and blended with several
productions of brandy, the youngest being
over 30 years old. Smooth, aromatic and
refined we serve this brandy in a warmed
glass to fully express the aroma

SHUMI ZIGU 19% This unique sweet 9
liqueur blends more than 300 rare grape
varieties picked from the Shumi collection
vineyard. It also contains rare plants from
the south slopes of the Central Caucasus
Mountain range. Zigu is aged in oak barrels
a minimum of 2 years and has a
pomegranate colour, is rich in taste with
distinctive almond and wild berry notes,
also subtle notes of conifers and dried fruits
emerge in this elegant liqueur

White Wines

WINE MAN RKATSITELI 2023 12% This 38
refreshing bright straw-coloured wine has
subtle notes of citrus, pear, and apple.
Suggested pairing with: Khachapuri,
Chicken Mtsvadi, Lobio, Trout

+ Shop 15

WINE MAN TSINANDALI 2023 12% This 39
appellation controlled Rkatsiteli and
Mtsvane blend has a light straw appearance
and distinctive citrus, apple and elderflower
notes, harmoniously interwoven with the
aroma of tropical fruits. Suggested pairing
with: Khachapuri, Ajapsandali and Trout.

+ Shop 16

SHUMI MTSVANE 2025 12.5% This 42
refined dry white wine gives generously
quince, apple, and pear notes. Citrus
freshness shines through. Suggested pairing
with: Khachapuri, Trout and Shkmeruli

+ Shop 17

WINE MAN SPECIAL RESERVE 2020 14% 46
This very rewarding and complex wine has
subtle floral aromas with notes of citrus,
gooseberry and apple. This is a carefully
selected blend of Mtsvane, Kisi and Khikhvi
grapes. Suggested pairing with: Khachapuri,
Trout and Chicken dishes.

+ Shop 23

SHUMI IBERIULI TVISHI 2020 11.5% This 47
unique naturally semi-sweet wine has a
light straw colour with a greenish tint and it
is characterised by complex well-developed
tropical fruit aromas that lead you to an
elegant, long-lasting finish. Suggested
pairing with: Khachapuri and Desserts.

+ Shop 25

Rosé Wines

SHUMI ROSÉ 2023 12.5% This wine is 39
made from Saperavi grapes grown in
Kakheti. It has a light ruby colour and has
raspberry, cherry and watermelon aromas
with a balanced and subtle acidity whilst
retaining some natural sweet notes.
Suggested pairing with: Khachapuri,
Ajapsandali, Chicken dishes and Trout

+ Shop 15



MEDIUM-BODIED REDS

WINE MAN SAPERAVI 2023 12% This 38
easy drinking dry red wine is
medium-bodied. It is fruity, bursting with
fresh blackberry, black plum and cherry
notes. Recommended pairing with:
Khachapuri, Pork and Beef dishes
+ Shop 15

SHUMI SAPERAVI 2024 12.5% A rich deep 39
pomegranate colour with ripe cherry and
blackcurrant aromas, this wine has a
strongly developed and complex bouquet. It
has a balanced and harmonious taste and is
regularly described as a very easy drinking
red. Recommended pairing with:
Khachapuri, Ajapsandali and Mtsvade
dishes.
+ Shop 16

SHUMI NAPAREULI (OAK) 2024 13% This 43
extremely rewarding dry red wine has
strongly expressed aromas of the Saperavi
grape, sour cherry, black plum and
blackberry. Oak-aging harmoniously
combines tobacco and vanilla notes to
provide a smooth velvety long-lasting
finish. Suggested pairing with: Khachapuri,
Mtsvadi dishes
+ Shop 18

SHUMI MUKUZANI (OAK) 2023 13% This 41
appellation controlled, medium to full
bodied Saperavi has been oak aged for 12
months and has a rich deep pomegranate
colour with ripe cherry, blackberry, cedar
and tobacco aromas. It has a strongly
developed complex bouquet and a balanced,
harmonious taste. Suggested pairing with:
Khachapuri, Lobio, Lobiani and Mtsvadi
dishes
+ Shop 17

SEMI-SWEET & SEMI-DRY REDS

SHUMI KINDZMARauli 2025 11% Served 41
chilled, this naturally semi-sweet wine is
produced from late-picked Saperavi from
Kindzmarauli micro-zone. Sweet aromas
combine with the usual Saperavi ripe-fruit
notes offering an exceptionally fresh
bouquet and a refreshing silky smooth
structure and finish. Recommended pairing
with: Khachapuri, Pork Mtsvadi, Dessert
menu

+ Shop 17

SHUMI KHVANCHKARA 2025 11.5% This 51
unique and very special naturally
semi-sweet wine, served chilled, is made
with a blend of two rare grape varieties,
Mujuretuli and Aleksandrouli, from the
Racha region (750m from sea level). It is a
deep ruby coloured wine with varietal
aroma, a developed bouquet and a
harmonious velvety finish. Suggested
pairing with: Khachapuri, Lobiani,
Shkmeruli and Lobio

+ Shop 35

VEGAN LUKASI CHKHAVERI OFF-DRY LIGHT 95
RED 2019 12% This superb wine has a
delicate and wild strawberry colour with a
lively taste of red berries, red apple, passion
fruit and pineapple. It has a subtle bouquet
of rose petals and has an exceptionally long
and very luxurious finish. Suggested pairing
with: Khachapuri, Chicken Mtsvade and
Trout

+ Shop 45

FULL-BODIED REDS

VEGAN BABANEURI SAPERAVI (QVEVRI) 2024 54
13% This rustic Saperavi, high in tannins, is made using the 8000 year old Kakhetian traditional method, where crushed grapes are placed in a Qvevri with pips and stalks to enhance the natural flavours of the wine. The wine has a sour cherry, dried plum and peppery flavour and a strong and long lasting taste. We recommend enjoying this wine with our Chakhapouli, Kharcho, Ajapsandali and Khachapuri.
+ Shop 26

VEGAN GVINO MUKUZANI (QVEVRI & OAK) 56
2020 13% This very dark and deep ruby coloured, almost black wine, is characterised with blackberry, black cherry, black plum and pepper aromas blended with vanilla and tobacco notes beautifully balanced to create a velvety smooth and long-lasting finish. Suggested pairing with: Khachapuri, Pork Mtsvadi and Chakapuli
+ Shop 27

MATROBELA MUKUZANI 2018 13.5% This 59
oak aged, appellation controlled Saperavi has aromas of black plum and blackberry. It has a subtle tannic structure with a prolonged finish. Suggested pairing with: Khachapuri, Mtsvadi dishes
+ Shop 29

SHUMI IBERIULI BIO SAPERAVI (QVEVRI & OAK) 2021 13% This superbly 65
well-structured and elegant wine is made with Saperavi grapes cultivated in Shumi's bio-dynamic vineyard in Kakheti. It is made in Qvevri and further aged in oak. With a deep ruby colour, it is full-bodied and rich with subtle tannins. It has aromas of black and red fruits infused with woody and clove notes. The wine has a silky structure and exquisite prolonged finish. The wine is un-filtered, so formation of noble sediments is a possibility. This wine can be enjoyed with almost every dish in our menu
+ Shop 32

VEGAN LUKASI SAPERAVI (OAK) 2016 13.5% 90
This most luxurious and most elegant Saperavi has the characteristic dark rich pomegranate colour, offering a silky smooth flavours of black and red fruit aromas intertwined with smooth clove, caramel and charred wood notes. It has wonderfully balanced tannins and a superbly pronounced, silky- smooth prolonged finish. This wine is a delight to be enjoyed with almost any dish in our menu.
+ Shop 45

Amber Wines

LIGHT AMBERS

VEGAN BAIA'S TSOLIKOURI (QVEVRI) 2024 53
13% This light amber hue wine has a pineapple aroma with notes of wild pear, green apple, hazelnuts and apricot. It has a bright acidity and light tannin finish. Suggested pairing with: Skmereuli, Chicken Mtsvade, Khachapuri, Pkhali and Trout
+ Shop 25

VEGAN BAIA'S TSITSKA, TSOLIKOURI, KRAKHUNA BLEND (QVEVRI) 2024 53
13% This light amber wine has aromas of persimmon, quince, apricot and citrus, with apricot and sweet nutty and spice notes on the mid palate with a long finish highlighted by low to moderate tannin. Suggested pairing with: Pkhali, Shkmeruli and Khachapuri and Chicken Mtsvadi
+ Shop 25

SHUMI IBERIULI KHIKHVI (QVEVRI) 2022 52
13% This amber hue wine has a well-balanced silky, mild tannic structure with aromas of white cherry, peach and ripe pears. It has honeycomb and peach notes and a prolonged silky finish. Suggested pairing with: Chakhokhbili, Lobio, Chicken Mtsvadi and Chakapuli
+ Shop 24

FULL-BODIED AMBERS

SHUMI IBERIULI RKATSITELI (QVEVRI) 2022 52
13% This Qvevri Rkatsiteli is a full-bodied wine and has a moderately tannic structure. With honey and quince aromas and it has dried orange peel, honey, apricot, spices, that add to its long finish. Suggested pairing with: Khachapuri, Chakhokhbili, Mtsvadi and Skmereuli
+ Shop 24

SHUMI IBERIULI KISI (QVEVRI) 2023 53
13% This full bodied, intensely tannic wine is a true representation of Kakhetian traditional wines, fermented and aged in Qvevri. It has notes of dried apricot, quince, orange peel and spices. Suggested pairing with: Chakhokhbili, Mtsvadi and Chicken dishes
+ Shop 25

VEGAN BABANEURI KISI (QVEVRI) 2022 54
13% Enjoy the fragrance of fully ripened dry figs, nectarine and quince, full-bodied and balanced with a velvety and long-lasting tannic finish. Suggested pairing with: Chakapuli and Mtsvadi dishes
+ Shop 26

Spirits & Fortified

SHUMI OAK AGED CHACHA 40% Oak 95
aged Chacha made with Kakhetian
traditional technology from Saperavi grape
skin through double distillation

+ Shop 35

OLD VODKA 37.5% Triple filtered 150
unique vodka with the following flavours:
High quality farm honey | Fresh
hand-picked tarragon | Grapefruit
marmalade | Coffee beans

+ Shop 36

DIMA'S VODKA 40% Ukrainian vodka 150
distilled with high quality organic grains:
barley, wheat and rye

+ Shop 36

SHUMI ZIGU 19% This unique sweet 180
liqueur blends more than 300 rare grape
varieties picked from the Shumi collection
vineyard. It also contains rare plants from
the south slopes of the Central Caucasus
Mountain range. Zigu is aged in oak barrels
for more than 2 years. The drink has a
pomegranate colour, is rich in taste with
distinctive almond and wild berry notes
prominent, also subtle notes of conifers and
dried fruits

+ Shop 50

IORI XO SHUMI BRANDY 40% This 240
superb XO brandy is aged in French oak
barrels and blended with several types of
brandy, the youngest being over 30 years
old. It has dark amber colour and
distinguished aromas of coffee, chocolate,
almond and tobacco with a velvety, long
lasting finish

+ Shop 100

