

I was born among the green slopes of Georgia,
where hospitality is not just a tradition but a way of life.

Since childhood I have known that a big table always has room for one more guest,
and that good food, heartfelt conversation and warmth bring people together
better than any words.

Ten years ago my story continued in Almaty, where the first MANANA restaurant
opened. Today I am opening a new chapter in Astana to share what I love most:
Georgian flavours, generosity and sincere hospitality.

Cities change and MANANA grows, but the main thing stays the same:
guests are always welcome in my home.

manana
restaurant

ALMATY
since 2016

535 Dostyk Ave, Almaty
+7 777 888 8010 | @manana.almaty

TASHKENT
since 2025

22/5 Amir Temur Ave,
Tashkent
+998 99 277 08 88 | @manana.tashkent

ASTANA
since 2026

7/11 Al-Farabi Ave, Astana
+7 700 071 07 11 | @manana_astana

BISHKEK
opening soon

Bishkek

this really matters

Dear guests, if you are allergic to any ingredient in our dishes, please let your server know.

- *All prices are in the national currency of Kazakhstan — tenge (KZT).*
- *A 10% service charge is included in the bill.*

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SALADS

BURRATA WITH TOMATOES AND HERBS, *290 g* — 6200

GEORGIAN VEGETABLE SALAD, *285 g* — 3200

SUN-DRIED BEETROOT SALAD, *200 g* — 3400
with delicate mousse and crunchy peanuts

CRISPY EGGPLANT SALAD WITH TOMATOES AND DELICATE MOUSSE, *330 g* — 4100
spicy crispy eggplant in sweet chili sauce, tomatoes, red onion, mint, cilantro, with delicate mousse

WARM SALAD WITH HORSE MEAT AND TONGUE, *250 g* — 6600
horse tenderloin, beef tongue, arugula, cherry tomatoes, quail eggs, ginger-soy sauce

VEGETABLE SALAD WITH WALNUTS, *250 g* — 3400
tomatoes, cucumbers, red onion, walnuts, basil, chili pepper, herbs

VEGETABLE SALAD WITH WHITE BEANS AND MUSHROOMSH, *250 g* — 4100

TBILISI-STYLE SALAD, *300 g* — 5200
seared beef tenderloin, vegetables, herbs, walnut sauce

CAESAR WITH CHICKEN / SHRIMP, *250/250 g* — 4800/6200
romaine lettuce, cherry tomatoes, quail eggs, croutons, parmesan





VISA

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centercredit

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- 10% discount and 10% cashback on the entire menu.
- A special dessert, compliments of the restaurant.
- Exclusive privileges for reservations and service.

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COLD APPETIZERS

GEORGIAN CHEESE PLATTER, *250 g* — **6200**

SEASONAL VEGETABLES AND HERBS, *460 g* — **5200**

MEAT PLATTER, *320 g* — **12600**
tongue, chicken roll, boiled kazy, smoked kazy

HOMEMADE PICKLES, *700 g* — **5200**
pickled cucumbers, tomatoes, Georgian-style cabbage, marinated garlic, chili peppers

BAKED EGGPLANT ROLLS, *230 g* — **3300**
with walnuts, adjika and herbs

AJAPSANDALI, *265 g* — **3800**

CHICKEN SATSIVI, *200 g* — **3200**
sous-vide chicken breast in bazhe sauce with walnuts





APPETIZER PLATTER FOR THE TABLE, *970 g* — **12800**
eggplant rolls, hummus, satsivi sauce, ajapsandali, suluguni and focaccia

HUMMUS WITH MATSONI AND RED ADJIKA, *200 g* — **2900**

BEEF CARPACCIO, *200 g* — **9900**

PKHALI ASSORTMENT, *350 g* — **5200**
6 kinds of pkhali with homemade bread

HOT APPETIZERS

FRIED SULUGUNI WITH RASPBERRY SAUCE, *280 g* **4200**

LAMB / VEAL DOLMA WITH CREAM SAUCE AND TARRAGON, *220 g* **4400**

with smoked cheese and tarragon cream sauce

CHAMPIGNONS BAKED IN KETSI, *340 g* **4400**

SPICED SHRIMP, *450 g* **12200**

LOBIO KHARKALIA, *340 g* **4900**

slow-stewed beans with onion, herbs and spices





KHACHAPURI

MEGRELIAN KHACHAPURI, *360/600 g* — **4350/6450**

IMERETIAN KHACHAPURI, *300/550 g* — **4350/6450**

OLD-RECIPE KHACHAPURI, *350/650 g* — **4350/6450**

ADJARIAN KHACHAPURI, *360 g* — **4800**

boat-shaped, with suluguni, Imeretian cheese and egg





KHINKALI

MINI KHINKALI WITH MUSHROOMS AND TRUFFLE, *300 g* **3500**
5 mushroom-filled khinkali with saffron sauce, turmeric and truffle oil, finished with grated parmesan

GEORGIAN CHEESE DUMPLINGS WITH HOMEMADE SOUR CREAM, *450 g* **4200**

KHINKALI: BEEF / LAMB, *pc* **800**

MIXED BEEF AND LAMB KHINKALI, *pc* **800**

KHINKALI WITH CHAMPIGNONS, *pc* **800**

CHICKEN KHINKALI, *pc* **800**

FRIED KHINKALI: BEEF / LAMB, *pc* **800**



SOUPS

CHIKHIRTMA, *350 g* **1800**
classic soup on homemade broth with chicken and cilantro

LENTIL SOUP, *450 g* **3200**

KHARCHO SOUP, *350 g* **3700**
traditional Georgian soup with beef, rice and herbs

KHASHLAMA, *400 g* **6200**
soup with beef brisket, onion, herbs, garlic and chili pepper

HOMEMADE CHICKEN NOODLE SOUP, *350 g* **2600**

PRESIDENTIAL BORSCHT, *450 g* **3600**
classic borscht with a horse meat medallion

HOT MEAT DISHES

OJAKHURI WITH VEAL, *430 g* **4800**
with potatoes, vegetables, herbs and spices

CHASHUSHULI, *320 g* **5400**
stewed veal with vegetables and herbs

SLOW-BRAISED LAMB SHANK, *970 g* **15500**
with mashed potatoes and baby spinach



Looking at this page, I feel very inspired

MEGRELIAN-STYLE VEAL CHEEKS, *300 g* **4800**
veal cheeks braised in walnut-tomato sauce with aromatic herbs and spices

BEEF STROGANOFF WITH MASHED POTATOES, *350 g* **5700**

CHEEKS IN DEMI-GLACE WITH SMOKED MASHED POTATOES, *250 g* **7800**

SIGNATURE HORSE MEAT STEAK, *400 g* **9900**
with wilted spinach

RIBEYE STEAK, *450 g* **12500**



SHASHLIK

RACK OF LAMB, *300 g*	8800
CHICKEN SHASHLIK, *200 g*	4100
VEAL SHASHLIK, *200 g*	6900
LAMB FILLET SHASHLIK, *200 g*	5900
HORSE MEAT SHASHLIK, *200 g*	6900
CHICKEN LULA KEBAB, *200 g*	3800
LAMB LULA KEBAB, *200 g*	4700
VEAL LULA KEBAB, *200 g*	5100
HORSE MEAT LULA KEBAB, *200 g*	4900

POULTRY

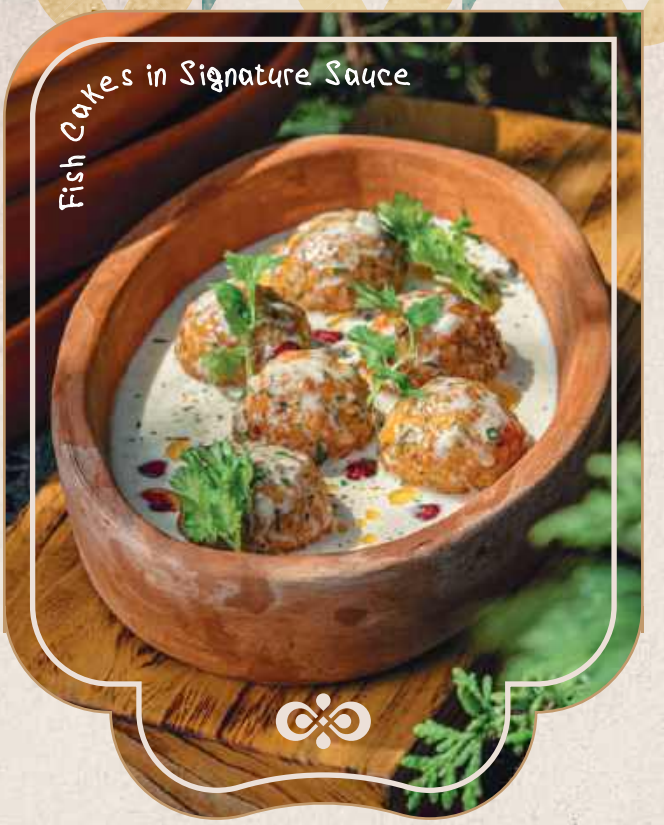
CHAKHOKHBILI, *300 g* — 2900
chicken stewed in a sauce of tomatoes, spices and herbs

CHKMERULI, *550 g* — 8200
fried young chicken in creamy garlic sauce

CHICKEN CUTLETS WITH MASHED POTATOES, *430 g* — 4700

GRAND OVEN-BAKED CHAKHOKHBILI, *750/200 g* — 9400
serves 2–3





FISH DISHES

FISH CAKES, *220 g* *in signature sauce*	9200
CHARCOAL-GRILLED DORADO, *350 g*	9900
SHRIMP CHKMERULI, *260 g*	6900
TROUT IN CRISPY LAVASH, *280 g*	8400
CHARCOAL-GRILLED SALMON, *200 g*	8900
CHARCOAL-GRILLED SEA BASS, *450 g*	9900

SIDES

CHARCOAL-GRILLED VEGETABLES, *430 g*	3600
CHARCOAL-GRILLED CHAMPIGNONS, *200 g*	2800
FRIED POTATOES WITH MUSHROOMS, *300 g*	2400
FRENCH FRIES, *190 g*	1600
MASHED POTATOES, *200 g*	1200
STEAMED RICE, *200 g*	1300



SHARING PLATTERS

MEAT GRILL PLATTER, *3650 g* **66500**

rack of lamb; shashlik of lamb fillet, veal, horse meat and chicken; home-style chicken; lula kebab of lamb, veal and horse meat; country-style potatoes; home-pickled stuffed tomato

FISH GRILL PLATTER, *1890 g* **33900**

trout, salmon, sea bass, dorado, assorted grilled vegetables



SAUCES

SATSEBELI, *50 g* **400**

NARSHARAB, *50 g* **800**

TKEMALI, *50 g* **700**

MATSONI, *50 g* **400**

BREAD

LAVASH, *pc* **300**

SHOTI, *pc* **400**

DESSERTS

VANILLA CREME BRULEE WITH RED CURRANTS, *350/60 g*	6400
TIRAMISU, *130 g*	3900
HOMEMADE CHERRY AND PISTACHIO CAKE, *135 g*	2600
HONEY CAKE, *120 g*	2600
NAPOLEON CAKE, *190 g*	3400





BURNT CHEESECAKE WITH ISABELLA GRAPE, *130 g*	2900
HOMEMADE "ORESHKI" WITH CONDENSED MILK, *150 g*	2900
PROFITEROLES, *195 g*	2800
CHOCOLATE FONDANT, *200 g*	4600
ICE CREAM SELECTION, *50 g*	1900
SEASONAL FRUIT, *1280 g*	9900
CHURCHKHELA, *100 g*	4900

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KIDS' MENU

KIDS` BORSCHT, *320 g*	1400
CHICKEN CUTLETS WITH MASHED POTATOES, *230 g*	2100
"LITTLE AIRPLANE" PASTA, *200 g*	2200
"TRAFFIC LIGHT" DUMPLINGS, *150 g*	2400
MEATBALL SOUP, *350 g*	1200
KIDS` ADJARIAN KHACHAPURI, *200 g*	2700
KIDS` CHICKEN SHASHLIK, *180 g*	2300

