



MENU

COFFEE:

BLACK:

Espresso	6.5
Americano	6.9
Hario V60	9.9
Filter	8.9

WITH MILK:

Cappuccino small (250 ml)	8.9
Cappuccino big (340 ml)	9.9
Flat white	8.9
Latte small (250 ml)	8.9
Latte big (340 ml)	9.9
Raf coffee	13.4



Our coffee is always
100% freshly roasted
specialty arabica beans.
Specialty is high-class coffee
which is grown 1000 meters
above sea level,
expertly picked,
processed and sorted.
All this for only
one aim - to give you
maximum
enjoyment.



ADDITIONALS:

Homemade salted caramel	2
Honey	3
Vegan milk	3
Decaf coffee	2
Espresso shot	4
Syrup on your choice	3

"LUI" SPECIAL:

Cappuccino salted caramel	12.9
<i>espresso, steamed milk, homemade salted caramel</i>	
Honey cinnamon latte	13.9
<i>espresso, steamed milk, honey, cinnamon</i>	
Orange raf	13.4
<i>espresso, steamed cream, milk, orange peels, vanilla sugar</i>	
Pistachio raf	15.8
<i>espresso, steamed cream, vanilla, pistachio paste</i>	
Lavender raf	13.4
<i>espresso, steamed cream, lavender</i>	

COLD COFFEE:

Frappé	13.9
<i>espresso, milk, ice cream, caramel</i>	
Iced americano	7.9
<i>espresso, ice</i>	
Iced cappuccino	10.9
<i>espresso, steamed milk, ice</i>	
Espresso tonic	12.9
<i>espresso, tonic water, ice</i>	
Bumble	14.9
<i>espresso, freshly squeezed orange juice</i>	

HOT DRINKS:

350 ml, 600 ml

Tea (black/green)	7.9 ... 9.9
Ginger-lemon tea	9.9 ... 12.9
Berry tea	9.9 ... 12.9
Cacao	10.9
Hot chocolate	14.4
Matcha latte	13.9

ANOUSHA TEA

350 ml, 600 ml

Relaxation Tea (Decaffeinated)	11.4 ... 14.4
<i>thyme, Lemon Verbena, Citrus Blossom, Borage, Damask Rose, Stachys Lavandulifolia</i>	
Aromatic Tea (Caffeinated)	11.4 ... 14.4
<i>green tea with ziziphora and bitter orange blossoms</i>	
Early Morning Tea (Caffeinated)	11.4 ... 14.4
<i>rose Petals & Green tea</i>	
Passion Tea (Caffeinated)	11.4 ... 14.4
<i>black Tea & Bitter Orange Blossom, Borage & Rose Petals</i>	

Please let us know in advance if you have any food allergies.



Berry lemonade

COLD DRINKS

LEMONADES:

400 ml, 1 l

Classic 9.9...18.8

Lemon, mint, soda water, ice

Berry 11.9...20.9

Berry mix, lemon, soda water, ice

Mango-passion fruit 12.9...24.8

Mango & passion fruit puree, soda water, ice

MILKSHAKES:

Vanilla 11.4

Milk, vanilla ice cream, vanilla sugar

Berry 12.9

Milk, vanilla ice cream, berry mix

Oreo 12.9

Milk, vanilla ice cream, oreo cookies

SMOOTHIES:

Berry 14.9

Berry mix, vegan milk, banana..

FRESHLY SQUEEZED JUICES:

250 ml

Orange 13.9

Apple 10.9

Carrot 10.9



Berry milkshake



Classic lemonade



Benedict with ham

BREAKFAST:

Green omelette 16.8
omelette with pesto sauce, spinach, broccoli, zucchini, peas, green bell pepper, cream cheese

Poached eggs with bacon 21.9
poached eggs, homemade bun, crispy bacon, caramelized apples, blue cheese sauce

Eggs Benedict with ham 22.4
poached eggs, brioche toast, ham, hollandaise sauce

Eggs Benedict with salmon 26.9
poached eggs, brioche toast, salmon, hollandaise sauce

English Breakfast 31.8
fried eggs, crispy bacon, mushrooms, chicken, beef, turkey sausages, aromatic brioche toast

Shakshuka 17.9
eggs, tomatoes, red bell pepper, feta cheese, coriander

Berry smoothie bowl  38.9
almond milk, banana, berry mix, almond & coconut flakes, chia seeds, granola



Shakshuka

Scrambled eggs with:

- Bacon 19.9
sourdough toast, scrambled eggs, bacon, cherry tomato, lettuce leaves, parmesan cheese

- 4 cheese 20.8
sourdough toast, scrambled eggs, gouda cheese, blue cheese, parmesan cheese, honey, roasted walnuts, cherry tomato, lettuce leaves

- Salmon 19.8
sourdough toast, scrambled eggs, salmon, cherry tomato, lettuce leaves



Scrambled Eggs with Salmon



American crepes

Pancakes on your choice:

- Condensed milk, strawberry and caramel 19.4
- Nutella, banana and and nuts 20.4
- With berry jam and vanilla sauce 24.4

Crepes:

- Ukrainian 16.4
cottage cheese, berry sauce

- Austrian 15.8
caramelized apples, raisins, roasted walnuts, vanilla sauce, salted caramel

- American 20.9
spinach, mushroom, ham, parmesan cheese, creamy sauce

- Norwegian 19.9
with creame cheese and salmon



Syrniki

SYRNIKI:

- Syrniki 18.9
with sour cream and berry jam
- Syrniki gluten-free 21.9
with chia
- Syrniki with banana 21.4
with caramelized banana and vanilla sauce



Croissant with Ham and Cheese

CROISSANTS:

- Ham & cheese 18.4
croissant, ham, gouda cheese, tomato, lettuce leaves, dressing
- Sulguni & pesto sauce ✓ 17.4
croissant, sulguni cheese, pesto sauce, tomato, arugula
- Salmon & cream cheese 20.4
croissant, salmon, cream cheese, cucumber, lettuce leaves
- Nutella & hazelnuts 13.9
croissant, Nutella, hazelnuts



Buckwheat

PORRIDGE:

- Oatmeal with apples 12.8
with baked apples, cream cheese, vanilla, cinnamon, salted caramel and walnuts
- Oatmeal vegan ✓ 19.8
with coconut milk and banana
- Buckwheat with poached egg 21.9
with poached egg, avocado, sun-dried tomatoes, cream cheese and truffle oil



Coconut milk oatmeal with banana

Wanna feel like a real
Parisian but in Tbilisi?



Just order one of our
signature croissants and
voila - life is awesome!

vegan ✓ vegetarian

DeLUicious!!!

We aim to both satisfy
our hunger
and leave you with
an emotional aftertaste
that will stay with you
all day long!

VAT included, no commissions.

We want you to enjoy the meal - not calculating its final price.



Salmon Toast



Avocado toast

TOASTS & SANDWICHES:

Avocado toast	19.9
<i>sourdough bread with cream cheese, avocado, arugula, poached eggs</i>	
Salmon toast	20.4
<i>sourdough bread with avocado, cream cheese, salmon, poached egg, microgreen</i>	
Chicken panini	12.8
<i>grilled ciabatta, roasted chicken breast, tomato, lettuce leave, mustard dressing</i>	
Ham & cheese panini	14.3
<i>grilled ciabatta with seeds, ham, gouda cheese, tomato, lettuce leaves, cheese dressing</i>	
Multi cheese panini	12.7
<i>grilled ciabatta, gouda cheese, blue cheese, sulguni cheese, tomato, cheesy dressing with basil and oregano</i>	
Sulguni & pesto panini	13.8
<i>grilled ciabatta, pesto sauce, arugula, sulguni cheese, tomato</i>	
Vegan roll 	14.9
<i>lavash wrap, lettuce leaves, carrot, tomato, sunflower seeds, pumpkin seeds, flax seeds, balsamic dressing</i>	
Caesar roll	21.4
<i>mix of lettuce leaves, chicken breast, tomato, parmesan cheese, dressing</i>	



Ham&Cheese panini



SOUPS:

Ukrainian Borsch with lard 17.9

beetroot, cabbage, carrot, beef, potato, sour cream and rye toast with lard

Ukrainian Borsch vegan  12.4

beetroot, cabbage, carrot, potato with rye toast

Green Borsch 17.9

beef, sorrel, spinach, potato, parsley, dill, egg, beef, rye toast, sour cream

Green Borsch vegan  12.4

sorrel, spinach, potato, parsley, dill, rye toast

Creamy mushroom soup  17.9

mushroom broth, champignons, cream

Carrot-ginger soup  15.4

carrot, ginger, cream, blue cheese, orange peels

Pumpkin soup with bacon 15.8

pumpkin, cream, parmesan cheese, spices, honey, bacon, pumpkin seeds

Broccoli cheese soup with mint 17.9

broccoli, potato, cream cheese, gouda cheese, parmesan cheese, mint

Lentil soup with falafel  18.9

lentils, carrot, potato, falafel, matsoni, butter

Meatballs soup 19.8

beef balls with gouda cheese, fettuccine, marinara sauce, parmesan cheese

Salmon soup 23.4

salmon, carrot, potato, greens, red bell pepper

Solyanka 19.9

chicken, pork ribs, smoked sausages, beef, tomatoes, carrot, olives

Chicken broth with noodles 15.4

chicken broth, chicken, homemade noodles, carrot, quail egg, sourdough bread

Solyanka

Carrot - ginger soup

Pumpkin soup with bacon



Caesar with Chicken

SALADS:

- “Caesar” with chicken 22.9
mix of lettuce leaves, roasted chicken breast, cherry tomato, croutons, parmesan cheese, dressing
- “Caesar” with shrimp 31.9
mix of lettuce leaves, roasted shrimp, cherry tomato, croutons, parmesan cheese, dressing
- “Greek” 19.4
mix of lettuce leaves, cherry tomatoes, cucumbers, bell pepper, olives, feta cheese, olive oil, oregano
- “Lui” 23.4
arugula, mix of lettuce leaves, ham, blue cheese, roasted walnuts, balsamic dressing
- “Green”  17.8
mix of lettuce leaves, green bell pepper, cucumber, olives, apple, olive oil
- Healthy fresh mix bowl  23.9
rice mix, avocado, cucumber, carrot, broccoli, poached egg, feta cheese, pumpkin seeds



Salad Lui



Chicken noodles

RICE NOODLES

- with chicken and vegetables 24.4
rice noodles, chicken, bell pepper, carrot, zucchini, soy sauce, peanut oil, sesame, sweet chili sauce, teriyaki sauce
- with vegetables 21.9
rice noodles, bell pepper, carrot, zucchini, soy sauce, peanut oil, sesame, sweet chili sauce, teriyaki sauce



Penne “Arrabiata”

PASTA

- Fettuccine with ham and mushrooms ... 22.9
fettuccine, ham, mushrooms, cream, parmesan cheese
- Spaghetti “Carbonara” 23.4
spaghetti, bacon, parmesan cheese, creamy sauce
- Spaghetti “Bolognese” 21.9
spaghetti with sauce “Bolognese”: beef mince, tomatoes, carrot, wine, parmesan cheese
- Penne “Arrabiata” 19.2
penne, tomato sauce, cherry tomatoes, parmesan cheese
- Penne “4 cheese” 21.9
penne, cream, gouda cheese, parmesan cheese, blue cheese, cream cheese

BURGERS:

! WE BAKE OUR LOVELY BURGER BUNS OURSELVES !

Classic burger with bacon	32.9
<i>homemade bun, beef cutlet, bacon, gouda cheese, tomato, barbeque sauce, french fries</i>	
Chicken burger	26.9
<i>homemade bun, grilled chicken breast, creamy mushroom sauce, gouda cheese, french fries</i>	
Veggie burger 	26.9
<i>homemade bun, falafel cutlet, marinara sauce, sun-dried tomatoes, french fries</i>	

"LUI" SPECIAL:

Chicken Kyiv	29.9
<i>chicken cutlet with butter, gouda & herbs (deep-fried), served with mashed potatoes and green pea purée</i>	
Grilled salmon steak	49.9
<i>grilled salmon fillet, broccoli, zucchini, spinach, mushrooms, peas, walnuts sauce</i>	
Teriyaki-glazed chicken	27.4
<i>grilled chicken fillet, rice, zucchini, mushrooms, bell pepper, teriyaki sauce</i>	
Chicken breast	24.4
<i>chicken breast, bulgur, spinach, creamy sauce with almond flakes</i>	
Schnitzel Chicken	39.9
<i>fried chicken breast, creamy mushroom sauce, arugula salad with cherry tomatoes, mashed potatoes</i>	
Fried sulguni sticks with mint sauce	22.4
Vegan Plate 	26.9
<i>vegetables, falafel, hummus, coleslaw</i>	
Beef Stroganoff with mashed potatoes	45.4



Chicken Kyiv



Grilled Salmon Steak

SIDES:

Grilled vegetables	17.8
<i>broccoli, carrot, red bell pepper, zucchini, mushrooms, green peas</i>	
Rice with vegetables	14.4
Mashed potato	8.9
French fries	9.4

Chicken Breast



Vegan plate



vegan



vegetarian

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Honey Cake

We always prepare our foods with the highest quality ingredients: no margarine, no ready-made mixes, no spreads, etc. Reminding that you can order the whole cake for any occasion. Just let us know ;)



Carrot Cake

DESSERTS:



Napoleon

Kyiv cake	13.8
Napoleon	14.9
Carrot cake	11.7
Honey cake	10.9
Apple pie	12.9
Brownie with salted caramel	19.4
Oreo cheesecake	14.8
Pistachio cheesecake	14.9
Chocolate cheesecake	16.4
Basque cheesecake	16.8
Snickers cheesecake	17.4
Lavender cheesecake	13.9
Vanilla choux with berry jam	7.9
Vegan orange cake	4.8
Oat cookie	4.8
Chocolate cookie	4.9
Cinnamon roll	8.8



Oreo Cheesecake



Lavender Cheesecake



Pistachio Cheesecake



ALCOHOL DRINKS:

Rum / Bacardi Carta Blanca (50 ml)	13.4
Jameson Whiskey (50 ml)	15.9
Tequila Olmeca (50 ml)	15.9
Beefeater Gin (50 ml)	14.6
Finlandia Vodka (50 ml)	9.9
Finlandia Cranberry vodka (50 ml)	9.9
Baileys Liqueur (50 ml)	13.4
Martini Vermouth (75 ml)	12.9

Gin & Tonic



Berry Mojito



COCKTAILS:

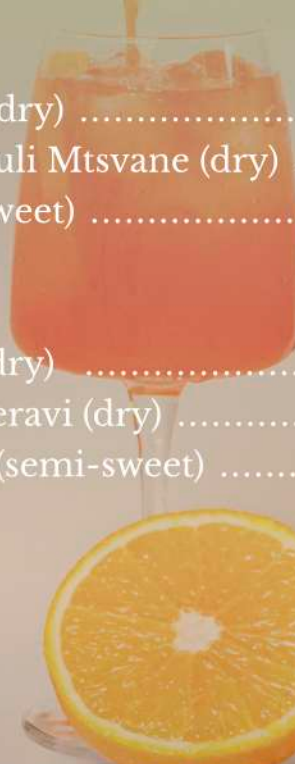
Aperol Spritz	24.8
<i>Aperol, sparkling wine, tonic, orange</i>	
Mojito	26.9
<i>Bacardi white, tonic, lemon, mint</i>	
Berry Mojito	28.9
<i>Bacardi white, berries, mint, tonic</i>	
Gin & Tonic	24.4
<i>Beefeater, tonic, cucumber, lemon</i>	
Gin & Tonic Lavender	25.9
<i>Beefeater, tonic, lemon, lavender</i>	
Lui Special	27.4
<i>Aperol, Bacardi white, Beefeater, orange and lemon fresh juice, tonic</i>	

Lui



WINE:

<u>White wine</u>		glass	bottle
Vismino Kisi-Riesling (dry)	12.4	...	53
Chateau Mukhrani Goruli Mtsvane (dry) ...	18.9	...	85
Vismino Tvishi (semi-sweet)	15.4	...	66
<u>Red wine</u>			
Vismino Saperavi Bio (dry)	13.9	...	59
Chateau Mukhrani Saperavi (dry)	20.9	...	99
Vismino Kindzmarauli (semi-sweet)	14.9	...	68



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DREAMS COME TRUE!

We are a young family, we moved
from Kiev to Tbilisi in 2017.

For eight years, we cherished the idea of opening a coffee shop with the best coffee.

Delicious desserts, relaxed atmosphere
and excellent service.

In January 2018, our dream became a reality.

Since then, "Lui Coffee" has become a well-known coffee shop in the city
with a huge assortment of drinks and food.

However, our mission remains the same - to do
Our guests are happier, we provide them with excellent food
And the service exceeds expectations.

We do everything possible to deliver the maximum to you
enjoy our freshly roasted coffee,
with desserts and dishes,
which we prepare on the spot
Using high-quality products.

By the way, every recipe has its own story.
For example, the recipe for the Napoleon cake was inherited from our great-grandmother.
and apple pie, which our son simply adores,
we use home - grown apples from our garden.

We want your stay to be as comfortable as possible.
We also organized a cozy children's corner,
in which your children will be able to have fun while you drink coffee.



We will be grateful if you share with us
With your feedback or ideas, scan the QR code.



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* Wi-Fi password: coffeenjoy