

DOPAMINE

concept

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Tbilisi
2026

MENU

Copenhagen-style breakfast

22.00

Sourdough Bread • Boiled Farm Egg •
Cheese • Butter • Honey / Jam

Granola Bowl

16.00

House Granola • Matsoni • Fruit •
Honey / Jam

Slow Joy Omelette

18.00

Farm eggs • Sautéed Seasonal Vegetables
• Gouda • Fresh Side • Sourdough Bread

Jerusalem Bagel Egg Sandwich

18.00

Farm Egg • Avocado • Gouda • Cheddar •
Cream Cheese • Fresh Tomato

Jerusalem Bagel w / Cream Cheese

10.00

+ Avocado 3.00

Sourdough Grilled Cheese

18.00

Comes with tomato jam & pickle
+ Kimchi 3.00

Sourdough Tuna Melt with kimchi

22.00

Peanut butter & Jelly Sandwich

14.00

Summer Joy Salad

16.00

Stracciatella • Tomato • House Basil Pesto
• Sourdough Bread

ALCOHOL

Summer Release:

Aperol Spritz

20.00

Semi-dry Red Wine

Sandro's Marani

5.00

Semi-dry Amber Wine

Sandro's Marani

5.00

Brandy 50 ml

Sandro's Marani

5.00

COFFEE

Malongo

Espresso	7.00
Americano	8.00
Batch Brew - DOPAMINE blend	10.00
Latte	10/13
Cappuccino	10/13

ICED COFFEE

Iced Americano	11.00
Iced Batch Brew	12.00
Espresso Tonic	12.00
Iced Latte	13.00

LIMITED RELEASE:

Jamaican Blue Mountain 14.00

Vegan milk / Extra Shot / Decaf +3.00

NON-COFFEE DRINKS

Georgian Organic Tea:

Black / Green / Wild Blueberry	8.00
DOPAMINE House Lemonade	10.00
Borjomi Lemonade	5.00
Borjomi Mineral Sparkiling Water	4.00
Bakuriani Mineral Still Water	3.00