



Appetizers

"PKHALI" – CHOICE OF SPINACH, EGGPLANT OR GREEN BEANS WITH GROUND WALNUT, GEORGIAN HERBS & SPICES **8**

GET A TRIO FOR **10**

"LOBIO" – RED BEANS SEASONED WITH GROUND WALNUT, GEORGIAN HERBS & SPICES **8**

"CHEESE PLATTER" – SULGUNI, (HOMEMADE GEORGIAN MOZZARELLA) IMERULI (GEORGIAN FETA) AND GOUDA **9**

"SPRING GREENS" - GEORGIAN TRADITIONAL COMPLIMENT TO YOUR MEAL SERVED AS A SIDE DISH

WHOLE BABY CUCUMBERS, WHOLE TOMATOES, TARRAGON, SCALLIONS,

FRESH PARSLEY AND CORIANDER AND CILANTRO **7**

"SALATI" - HOUSE SALAD WITH TOMATOES CUCUMBERS AND FRESH GREENS ONIONS,

CHOICE OF OIL & VINEGAR, SALT AND RED BASIL CHOPPED AND MIXED WITH GROUND WALNUTS **9**

Soups

"CHIHIRTMA" – CHICKEN SOUP ENRICHED WITH FLOUR AND TOUCH OF ORGANIC GRAPE VINEGAR, FLAVORED WITH CORIANDER AND PARSLEY **7**

"KHASHI" - GEORGIAN SOUP WITH GARLIC & TOUCH OF MILK **7**

"HARCHO" - BEEF STEW WITH RICE SEASONED WITH GEORGIAN SPICES AND WALNUTS PASTE **8**





Main Courses (Meat)

“ OSTRI ” – Beef stew slowly simmered with tomatoes finely chopped onions and herbs **8**

“ CHAKAPULI ” – TENDER PIECES OF CALF MEAT, SLOWLY SIMMERED IN WHITE WINE, WITH LOTS OF TARRAGON, SOUR PLUM,
(SEASONAL) SCALLIONS, DILL AND CILANTRO **10**

“ KABABI ” – GROUND BEEF & PORK SEASONED WITH HERBS & GEORGIAN SPICE (KOTSAHURI) SLOWLY COOKED
OVER AN OPEN FLAME, SERVED IN A FLAT BREAD
WITH CHOICE OF GEORGIAN SPICY / MILD TOMATO SAUCE **9**

“ MTSVADI ” – GEORGIAN STYLE JUICY SHISH KEBAB SERVED ON A SKEWER (CHOICE OF LAM OR PORK OR CHICKEN) SLOWLY
COOKED OVER CHARCOAL **10 - 9 - 8**

“ HINKALI ” – BOILED HAND ROLLED DOUGH BUNDLES FILLED WITH JUICY DELICIOUS GROUND BEEF SEASONED WITH
GEORGIAN HERBS (6 PIECES) **9**

“ OJAHURI ” – FAMILY STYLE ROASTED POTATOES WITH MTSVADI AND MUSHROOMS **12**
ROASTED PORK RIBS **12**

(Poultry)

“ SHKMERULI ” – CHICKEN SIMMERED IN A GARLIC SAUCE WITH GEORGIAN HERBS AND TOUCH OF MILK **11**

“ BAZHE ” – GRILLED CHICKEN IN A WALNUT SAUCE, WITH GEORGIAN SPICES, FLAVORED WITH TOUCH OF GARLIC **8**

“ KETSI CHICKEN ” – GEORGIAN STYLE ROUSTED CHICKEN COOKED AND SERVED ON HOT CLAY POT “KETSI” **9**

COMING : KUBDARI, KHABIDZGINA & CHVISHTARI
and TONÉ AUTHENTIC DISHES





Vegetarian Menu

"TBILISURI" - POTATOES WITH MUSHROOMS 6

"SOKO KETSHI" - MUSHROOMS GRILLED IN GEORGIAN "KETSI" TOPPED WITH GEORGIAN CHEESE 8

"QOTNIS LOBIO" - RED BEANS SEASONED IN GEORGIAN STYLE COOKED & SERVED IN A TRADITIONAL CLAY POT SERVED WITH "SHOTY" BREAD & ASSORTED PICKLES 8

"AJAP SANDSALI" - THINLY SLICED EGGPLANT SLOWLY COOKED WITH SPRING VEGETABLES, SEASONED WITH CORIANDER, PARSLEY AND TOUCH OF GARLIC 9

Our Bakery

"KHACHAPURI" - TRADITIONAL GEORGIAN CHEESE-BREAD:

- ADJARULI - FROM ADJARA, SOUTH-WEST GEORGIA, FARMERS CHEESE BAKED IN A BOAT SHAPED DOUGH WITH BUTTER AND 2 POUCHED EGGS 10
- IMERULI - FROM IMERETI, WEST PART OF GEORGIA, FAMOUS GEORGIAN CHEESE BREAD FILLED WITH FARMERS AND MOZZARELLA CHEESE 7
- MEGRULI - FROM SAMEGRELO, WEST PART OF GEORGIA, CHEESE BREAD TOPPED WITH CHEESE 9
- PENOVANI - LAYERED CHEESE BREAD CHOICE OF SMALL 3 LARGE 5
- ACHMA - LAYERS OF BOILED DOUGH AND CHEESE SLOWLY COOKED IN THE 6

"LOBIANI" - TRADITIONAL GEORGIAN BREAD FILLED WITH SEASONED RED BEANS 7

"GVEZELI" - PASTRY FILLED WITH TARRAGON, CHOPPED BOILED EGGS AND CHAMPIGNON MUSHROOMS 6

"MCHADI" - GEORGIAN TRADITIONAL BREAD MADE OF FINELY GROUND CORN FLOUR 4

Beverages

Georgian Lemonades - CHOICE OF PEAR, TARRAGON, LEMON AND FAMOUS CREAM SODA "NAGEBI" 2,50-3,50

Georgian Sparkling Water - "BORJOMI" "NABEGLAVI" "SAIRME" 2

Just Water: "POLAND SPRING" or Soda Coca-Cola & Sprite 2

