

Menu

FOOD ALLERGY NOTICE

FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS:

milk, eggs, tree nuts, fish and shellfish

PLEASE TELL US IF YOU HAVE FOOD ALLERGY

SOUPS

CREAM OF SPINACH

baby spinach cooked in cream, with scallions & herbs – served cold– 12

MUSHROOM PEPPERCORN

mushroom & peppercorn cream soup –served cold– 12

CHIKHIRTMA

chicken soup with eggs, garlic, vinegar & cilantro - 12

KHARCHO

beef cooked in rice & tomato – 14

SALADS

GEORGIAN SALAD

tomatoes & cucumbers with red shallots, walnuts with vinegar & parsley-15

SPRING SALAD

*spring mix with red onions, walnuts & dried cranberries-12
added grilled chicken-18*

MESCLUN SALAD

*mesclun mix with red onions, fig and walnut preserve & backed nuts -12
added grilled chicken-18*

CRAB SALAD

mixed greens with crab and caviar- 25

KHACHAPURI

ADJARULI

traditional open-faced cheese boat optional with sunny side egg - 15

IMERULI

round cheese bread - 14

MEGRULI

round double-cheese bread - 16

KUBDARI

round bread with seasoned minced beef - 18

LOBIANI

round bread with beans & spices - 14

COLD PLATES

PKHALI ROLLS

stuffed eggplant & sweet pepper with walnuts, Georgian spices; garnished with pomegranate seeds - 14

PKHALI

baby beets, spinach & carrots with walnuts, Georgian spices; garnished with pomegranate seeds - 14

PKHALI PLATTER

combination of pkhali and pkhali rolls - 25

ADJAPSANDALI

eggplant with tomatoes, bell peppers & purple basil - 14

BAJE

chicken filet in walnut sauce – 15

HOT DISHES

KHINKALI

beef & pork- 14 cheese- 14 lamb-16

MINI KHINKALI

beef, veal & pork dumplings in cream sauce -15

POTATO KHINKALI

potato dumplings served with fried onions & yogurt sauce -15

LOBIO

red kidney beans cooked with traditional spices, served with assorted pickles & cornbread - 15

TOLMA

grape leaves stuffed with lamb & rice, served with yogurt dressing - 16

SIGNATURE DISHES

CHAKAPULI

lamb with tarragon, scallions & herbs slow-cooked in white wine - 25

BEEF CHASHUSHULI

beef slow-cooked in herbs & tomatoes - 25

SATSIVI

beef slow-cooked in walnuts - 25

SHKMERULI

cornish hen in garlic cream sauce - 25

TABAKA

fried crispy cornish hen - 22

TABAKA PLATTER

fried crispy cornish hen served with fried fingerling potatoes & pickles- 27

CHARCOAL GRILLED MEAT

MTSVADI

served with fried fingerling potatoes chicken - 25, pork - 27, lamb - 30

SALMON MTSVADI

served with tomato & cucumber salad - 26

OJAKHURI

Georgian family style, choice of mushrooms or meat seasoned and fried with potatoes & bell peppers mushrooms - 20, pork - 25

LULA KEBAB

ground meat kebab served with tomato & cucumber salad chicken-24, beef & pork- 26, lamb-28

SIDES

CRISPY FINGERLING POTATOES - 8

SAUTÉED VEGETABLES - 10

CORNBREAD - 2

CORNBREAD & CHEESE -8

BREAD -3

ASSORTED PICKLES - 10

TKEMALI - 3

ADJIKA - 3

BEVERAGES

FRESH FRUIT COMPOTE - 4

GEORGIAN LEMONADE -4

SODA - 3

COFFEE/AMERICANO - 2

ESPRESSO SINGLE/DOUBLE - 2 - 4

CAPPUCHINO/LATTE - 4

MIGHTY LEAF TEA - 4

HOT CHOCOLATE - 4

= our menu is subject to change based on market availability & seasonality=