

MAINS

Traditional Georgian Dishes made from imported spices and herbs.

Satsivee - chicken in delicate walnut sauce served with rice and cornflower puree (served warm).....	£11.95
Chashushuli - spicy beef stew with tomatoes, onions and pickles, served with salad and bread.....	£11.95
Chahohbili - Spicy chicken stew with tomatoes and onions, served with salad and bread.....	£10.95
Chanackhi - lamb and aubergine bake with potato, onions and tomatoes served with bread.....	£10.95
Chakapuli - lamb in tarragon and herbs, stewed in white wine sauce, served with salad and bread.....	£11.95
Kalmakhi - foil cooked staffed Trout served with potatoes and green salad.....	£12.95
Tolma - seasoned minced beef wrapped in cabbage leaves and boiled together with quince and plums....	£10.95
Khinckali - Caucasian dumplings stuffed with beef mince and spices.....	£9.95
Abhazura - spicy meatballs with pork & beef meat mix, mixed with Georgian spices.....	£10.95

GRILLS

Meats and fish marinated in local spices, chargrilled and served with baby potatoes and salad.

Spicy pork skewers accompanied with 'Adjika' hot sauce.....	£12.95
Pork chops with sweet tomato and pepper source.....	£12.95
Beefsteak - sirloin 300 gm with a spicy onion, tomato and coriander sauce.....	£13.50
Whole spring chicken seasoned in a garlic yogurt or a plum sauce.....	£13.50
Salmon skewers accompanied with a pomegranate sauce.....	£12.95

DESSERTS £4.45

Apple with a heart of honey and walnuts, served with thick yogurt and ground walnuts

Vanilla ice cream served in chocolate or cherry sauce and walnuts

Homemade cakes - (please ask the waitress)

10% service charge is added to the bill