

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

Chashuhsuli - spicy beef stew with tomatoes, onions and pickles, served with salad and bread - £11.95

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 - £10.95

Kalmakhi - foil cooked stuffed 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

Kupati in the Clay Pot - freshly stuffed sausages with pork meat, liver and heart, mixed with Georgian spices - £9.99

Grills

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

Spicy pork skewers accompanied with 'Adjika' hot sauce - £11.95

Pork chops with sweet tomato and pepper source - £10.95

Beef steak - sirloin 300 gm with a spicy onion, tomato and coriander sauce - £13.45

Whole spring chicken seasoned in a garlic yogurt or a plum sauce - £12.45

Salmon skewers accompanied with a pomegranate sauce - £12.95

Deserts £4.45

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

Georgian style rice pudding mixed with fresh and dried fruit

Vanilla ice cream served in chocolate or cherry sauce and walnuts

Home made cakes - please ask the waitress.

10% service charge is applied for party of six and above