

For the nut allergy information please ask the waiter/waitress

Tbilisi

STARTERS

Flavour packed selection of best starters from different regions of Georgia

Badrijani - pan-fried aubergines seasoned with walnut and onion pate.....	£8.50
Georgian salad – cucumber, tomatoes, onions, fresh herbs and walnuts.....	£6.50
Ispanakhi - steamed spinach puree with walnuts, herbs, garlic and vinegar.....	£8.50
Ajabsandali - Ratatouille with aubergines, sweet pepper and tomatoes.....	£8.00
Lobio - green bean puree with walnut, onions and spices.....	£8.00
Beetroot Puree - steamed beetroot with walnuts, garlic and spices.....	£8.00
Spicy liver - chicken liver fry with pomegranate, mushrooms, onions	£9.00
Soko - slowly cooked mushrooms with onions, herbs and melted mozzarella cheese	£7.99
Olivier - diced steamed vegetables, gherkins and boiled eggs in creamy mayonnaise and fresh dill.....	£8.99

BAKES

Khachapuri – 3-cheese flat bread griddle baked (served hot).....	£12.99
Acharuli - cheese-filled baked bread topped with eggs (served hot).....	£13.99
Lobiani - stewed red beans- filled griddle baked flatbread.....	£11.99
Mchadi – a traditional Georgian cornbread, served with cheese.....	£8.85

VEGETARIANS

A moderately spicy aubergine dish served with potatoes and salad.....	£12.99
Red Kidney beans with walnut and seasonings served with a green salad and bread.....	£10.50
Borscht - beetroot and vegetable soup.....	£9.50

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MAINS

Traditional Georgian Dishes made from imported spices and herbs

Satsivi - chicken in delicate walnut sauce served with rice and cornflower puree (served warm)	£16.95
Chashushuli - spicy beef stew with tomatoes, onions and pickles, served with salad and bread.....	£15.95
Chahohbili - Spicy chicken stew with tomatoes and onions, served with salad and bread.....	£14.95
Chakapuli - lamb in tarragon and herbs, stewed in white wine sauce, served with salad and bread.....	£16.95
Chanackhi - lamb and aubergine bake with potato, onions and tomatoes served with bread.....	£15.95
Khinkali (meat) - Caucasian dumplings stuffed with beef mince and spices.....	£15.95
Khinkali (cheese) - Caucasian dumplings stuffed with mozzarella and traditional Georgian cheese mix....	£14.95
Ojaxuri - oven-roasted potatoes and marinated pork pieces, mixed with fresh pomegranate seeds.....	£15.99
Chkmeruli - roasted spring chicken served with creamy walnut or garlic sauce.....	£16.75

GRILLS

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

Barbeque pork - accompanied with 'Adjika' hot sauce.....	£15.95
Steak - sirloin 300 gm with spicy onion, tomato and coriander sauce.....	£16.95
Kalmakhi - foil cooked staffed Trout served with potatoes and green salad.....	£16.00

DESSERTS

Vanilla ice cream - served with chocolate/cherry/quince/strawberry/blackberry/fig/sauce.....	£5.00
Homemade cake - (please ask the waiter/waitress)	£6.95
Pelamushi - traditional Georgian pudding made with thick grape juice and topped with diced walnuts.....	£5.95
Baked apple - with a heart of honey and walnuts, served with thick yoghurt and ground walnuts.....	£6.75

SOFT DRINKS, WATER, COFFEES

Borjomi - Georgian sparkling water.....	£5.50	Fresh ground Coffee.....	£4.00
Sparkling water - bottle.....	£4.50	Tea (cup).....	£3.50
Still water - bottle.....	£3.50	Tea with homemade jam.....	£4.50
Georgian Lemonades...bottle.....	£5.50	Tea (pot).....	£6.00
Selection of juices.....	£3.50	Americano.....	£4.00
Coca Cola	£3.50		