



GEORGIAN ALA CARTE MENU

Zakuski for Table

- Homemade Black Bread, Garlic Butter** \$5
Shuba \$?
Marinated herring, eggs, potatoes and beets
Dill Pickle Platter \$10
Assorted homemade pickles
Fish Board..... \$14
In house cured, served with crepes

Soups

- Khashi**..... \$10
Georgian hangover cure. Made with beef tripe, shank, garlic broth and finished with cream to give it a smooth texture
Borscht..... \$8
Beets, carrots, onions, sour cream

Appetizers

- Kvari**..... \$10
Megruli cheese dumplings, served with homemade mint yogurt
Khinkali
Lamb Dumplings \$12
Beef & Pork Dumplings \$10
Mushroom Dumplings..... \$9
Pumpkin Pknali..... \$?
Roasted pumpkin, walnuts, onion, garlic, cilantro, pomegranate seasoned with Georgian spices
Lamb Stuffed Grape Leaves..... \$12
Lamb, rice, mint, sour cream
Ekala \$13
Ekala (Georgian Wild Plant), walnut paste, onion, coriander seasoned with Georgian spices. Served with corn bread
Adjapsandali..... \$13
Roasted vegetable rogue with eggplant, zucchini, red bell peppers and Georgian spices

Salads

- Pumpkin** \$15
Roasted pumpkin, toasted pumpkin seeds, dried sunflower, oil & vinegar
Jonjoli..... \$17
Jonjoli (Georgian salt fermented blossoms), onions, cucumber, dried sunflower oil and vinegar
Gandzili \$16
Gandzili (Ramson), dried sunflower oil and vinegar

Entrees

- Ojakhuri** \$22
Home fried potatoes, roasted zucchini, red bell peppers, garlic and Georgian spices. Served with Tkemali sauce and bread. Garnished with pomegranate seeds and cilantro
Pork Mtsvadi..... \$22
Pork skewers served on flat bread with Tkemali sauce
Chicken Skewers..... \$20
Marinated chicken skewers, served on flat bread with green plum sauce
Beef and Pork Kebab \$22
House blend of beef and pork wrapped in a lavish (flat bread) and served in a Georgian style tomato sauce
Shkmeruli \$24
Oven Roasted whole Cornish Hen, slow cooked in garlic cream sauce
Megruli Kharsho \$22
Chicken in walnut sauce with saffron, garlic and Georgia
Lobio in a Clay..... \$16
Fermented vegetables, beans, garlic, Georgian spices. Served with cornbread
Keba Chicken..... \$20
House blend of chicken wrapped in Lavash(flat bread). Served with our Georgian homemade tomato sauce

Breads

- Penovani Khachapuri** \$16
Puff pastry filled with oozing blend of cheeses, topped with cucumber tomato salad
Lobiani..... \$15
Racha region, mashed beans, cream, butter
Kubdari..... \$18
Svaneti region, spiced beef, pork, onion, garlic
Imeruli \$15
Imereti Region - Our signature bread with a variety of Georgian cheeses

Desserts

- Korkoti**..... \$10
Walnuts, honey, cinnamon
Pelamushi \$10
Traditional Georgian sweet grape pudding
Napoleon..... \$10
Layers of crispy pastry filled with a cream patisiere
Honey Cake..... \$12
Soft multilayer Dulce De Leche cake



GEORGIAN CATERING MENU

Cheese Platter | \$95

Assortment of Georgian Regional cheeses with our homemade signature breads and preserves.

Serves 10-12

Fermented Vegetables | \$60

Assortment of garlic, Jonjoli, pickled Gerkins, peppers, Ramson (Gandzili), white and red cabbage.

Serves 10-12

Pkhali Platter | \$125

Includes:

- Eggplant with walnut
- Beets with walnut
- Chick Peas with walnut
- Spinach with walnut
- Eggplant Salad
- Ecala with walnut
- Ramson (Gandzili) with walnut

Salads | \$50

- Randzili Ramson
- Jonjoli
- Country Style

Doughs | \$45

- Bread Basket, Adjika Sauce and Sunflower Seeds
- Imeruli
- Lobiani

Meat Platter | \$280

Grilled meat selection of our special meat dishes.

Includes:

- Chicken Kebab
- Beef & Pork Kebab
- Pork Mtsvati
- Chicken Mtsvati

With grilled vegetables, a dash of onions & pomegranad

Serves 10-12

Beef and Pork Kebab | \$70

Serves 10-12

Pork Skewers | \$75

Served with grilled vegetables, Tkemali sauce, bread.

Serves 10-12

Chicken Skewers | \$75

Served with Tkemali sauce, bread.

Serves 10-12

Chicken Kebab | \$70

Serves 10-12

Cakes | \$95

- Pelamushi Tart
- Honey Cake
- Napoleon

All cakes are 12 slices

Allow 24 hours for cakes to be ready