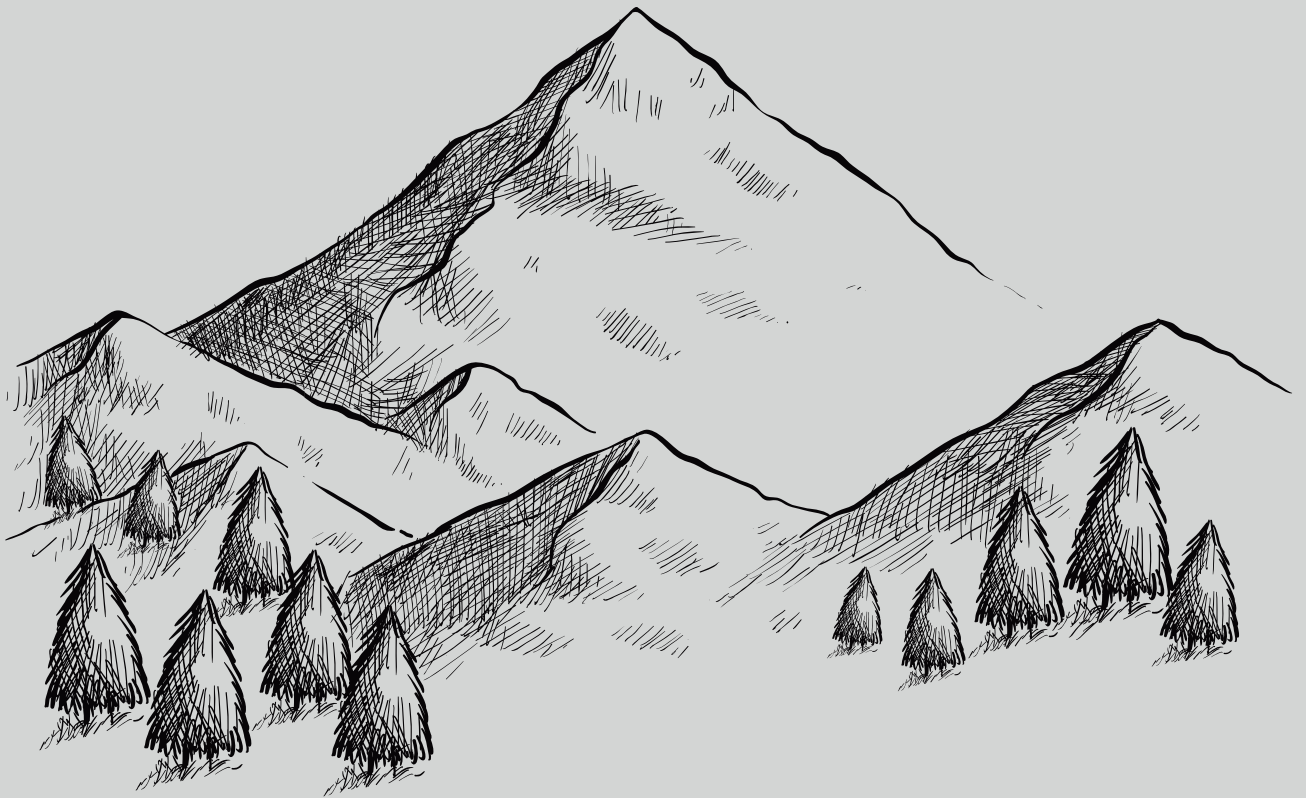


# GEORGIAN HOUSE



RESTAURANT



MENU

მენიუ

ENG





## S O U P S

წვნიანები

### **KHARCHO WITH MUTTON**

Soup with mutton, rice, coriander and tarragon, spicy

9,9

### **KHARCHO WITH BEEF**

Traditional spicy soup with beef, rice and coriander

9,5

### **LOBIO**

Thick red bean soup with cilantro coriander served with pickled vegetables

7,9

### **CHIKHIRTMA**

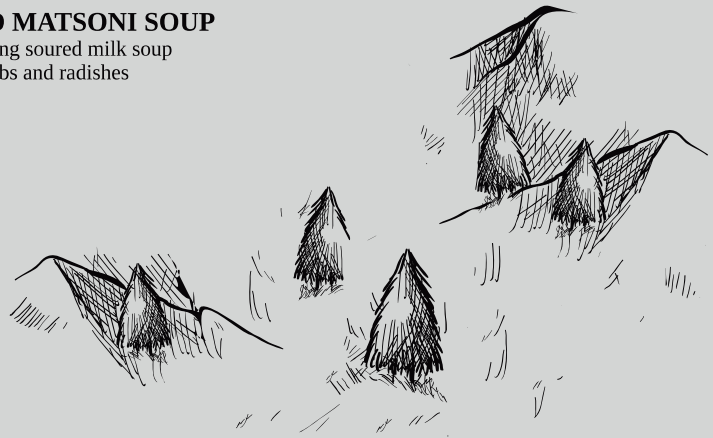
Chicken soup with egg and coriander

8,9

### **COLD MATSONI SOUP**

Refreshing soured milk soup with herbs and radishes

7,5



## C O L D A P P E T I Z E R S A N D S A L A D S

აპეტაიზერი და სალათები

### **GEORGIAN SALAD**

Traditional Georgian cucumber and tomato salad with herbs, walnuts, oil and vinegar dressing

9,5

### **EGGPLANT SALAD**

Fried eggplants and zucchinis with basil and pomegranate seeds

9,9

### **ADJABSANDAL**

Eggplant, bell pepper and tomato appetizer with cilantro coriander, served with fried tortilla chips

11,5

### **SET OF PKHALI**

Minced and chopped spinach, eggplant, leek and beetroot leaves with ground walnut

14,9

### **EGGPLANT ROLLS**

Traditional fried eggplants with walnut paste filling

11,9

### **EGGPLANT AND ZUCCHINI ROLLS**

With basil, cilantro coriander and walnut pesto

11,9

### **GEORGIAN APPETIZER "GOBI"**

A set of eggplant and zucchini rolls, crunchy chvishtari sticks, Georgian cheese sulguni and "pkhali" vegetable spreads with walnuts. Great choice for sharing.

26,0

# K H A C H A P U R I

## ცომეული

This is one of those dishes, that will lighten your mood with its genius simplicity. Home-made dough and georgian cheese, made by local farmers by special georgian recipe – these are the main ingredients of the traditional khachapuri. Khachapuri is different in each region of Georgia: in Imeretian region, they bake khachapuri round, In Megrelian region they put cheese not only inside, but on the top as well. In Adjarian region, which is by the sea, khachapuri is really special – it is boat shaped with cheese and an egg yolk, which symbolizes the setting sun.



- IMERULI**  
Traditional yeast dough khachapuri of Imereti region with georgian cheese, smeared with a bit of butter  
15,9
- ADJARULI**  
Boat shaped yeast dough khachapuri from Adjaria region with georgian cheese and an egg yolk  
16,9
- MEGRULI**  
Yeast dough khachapuri from Megrelian region with Georgian cheese and cheese and yolk mixture crust. Our chef's favourite.  
18,9
- KUBDARI**  
Regional Svanetian dish made with yeast dough with pork and veal beef marinated in red wine  
16,9
- BADRIJANIT**  
Puff pastry dough, eggplants, Georgian Cheese, tarragon, thyme, red adjika sauce  
16,5
- SAMEPO**  
Yeast dough khachapuri with Georgian cheese, pork and veal beef marinated in red wine, egg and coriander  
17,9
- SAODJAKHO**  
Flaky dough khachapuri with georgian cheese  
16,9
- ADJARULI WITH SULUGUNI**  
Yeast dough boat with Georgian imeruli and suluguni cheese  
18,9
- LAZURI**  
Yeast dough with Georgian cheese and suluguni slices. The king of all khachapuri.  
25,0

### CHACHA FLIGHT

Classic, smooth and oaky, smoked

Khinkali and Chacha — Georgia's most iconic pairing. For Georgians, one without the other is unthinkable. Make it a proper Georgian moment — try all three.

14,0

# K I N K A L I

## ხინკალი

Our khinkali are prepared entirely in-house, using traditional Georgian methods. Each khinkali is hand-shaped and filled with a seasoned, juicy mixture - rich in flavor and history. To enjoy them properly, hold by the top knot, take a small bite, sip the broth inside, then finish the rest. The vegetarian and vegan options will have less broth, but by no means less flavour.

- MTIULURI**  
Beef and pork, 5 pcs.  
13,9
- KALAKURI**  
Beef and pork with coriander, 5 pcs.  
13,9
- SOKOTI**  
Button mushrooms, boletus mushrooms, tarragon, 5 pcs.  
12,5
- TSXVRIT**  
Mutton and beef, 5 pcs.  
14,9
- KVELIT DA SOKOTI**  
Georgian Cheese cheese and mushrooms, 5 pcs  
13,5

# GRILLED DISHES

მაცალბე მომზადებული კერძები

## LAMB SHASHLIK

With baked vegetables and Gurian adjika

## CHICKEN FILLET SHASHLIK

With crispy fries and pomegranate sauce

## PORK NECK SHASHLIK

With crispy fries and red adjika

## PORK BELLY SHASHLIK

With baked vegetables and red adjika. For those who love a succulent, fatty cut

## SALMON SHASHLIK

With baked vegetables and pomegranate sauce

## TURKEY FILLET SHASHLIK

With crispy fries and red adjika

## PORK AND BEEF LULA KEBAB KABOB

With crispy fries and tomato satsebeli sauce

## MUTTON AND VEAL LULA KEBAB KABOB

With baked vegetables and tomato sacebeli sauce



22,9

16,9

18,9

18,9

20,5

18,9

16,9

17,9

## SAUCES

GURIAN ADJIKA

2,0

SWEET POMEGRANATE SAUCE

1,5

TRADITIONAL RED ADJIKA

1,5

TOMATO SACEBELI SAUCE

1,5

SAUCE SET

5,5

## SIDES

LAVASH

1,5

GRILLED VEGETABLES

2,0

CRISPY POTATOES

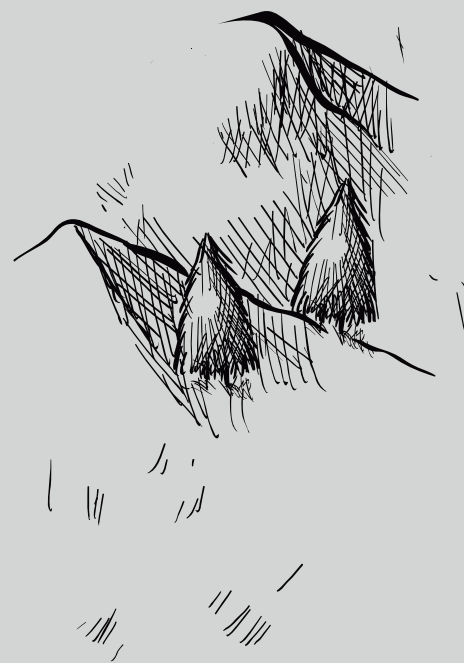
2,5

MARINATED CABBAGES

2,0

BREAD

1,5



## EXCLUSIVE PLATTERS

ექსკლუზიური ასორტი

### ASSORTED GRILLED MEAT PLATTER

99,0

Mixed grill of chicken fillet, salmon, pork neck, mutton and veal lula kabob, served with crispy fries, fermented vegetables and traditional Georgian sauces

### PREMIUM ASSORTED GRILLED PLATTER

195,0

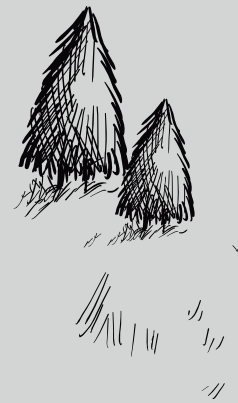
Premium mixed grill of lamb chops, turkey, lamb, salmon, beef and pork lula kabob, served with roasted vegetables, crispy fries and traditional Georgian sauces

### GEORGIAN SUPRA EXPERIENCE AND HORN CEREMONY

279,0

A centuries-old Georgian feast ritual brought to your table — generous and rooted in a tradition that turns strangers into family. Your feast arrives with ceremony: lamb, lamb chops, turkey, salmon, beef and pork lula kabobs, served alongside Georgian appetizer Gobi, baked seasonal vegetables, crispy fries and a selection of traditional Georgian sauces.

At the heart of the Supra is the Horn Ceremony. A full 750 ml bottle of your chosen wine — Saperavi, Kindzmarauli, or Khvanchkara — is poured into a traditional drinking horn. Your Tamada is crowned with a Papakhi, the great Georgian fur hat, and leads the table in toasts as ancient as the Caucasus itself. Each guest receives a shot of Chacha, Georgia's fiery grape spirit, served in traditional clay cups.



## WINE FLIGHTS

ღვინის სადგეგუსტაციო სეტი

### THE SUPRA CLASSIC

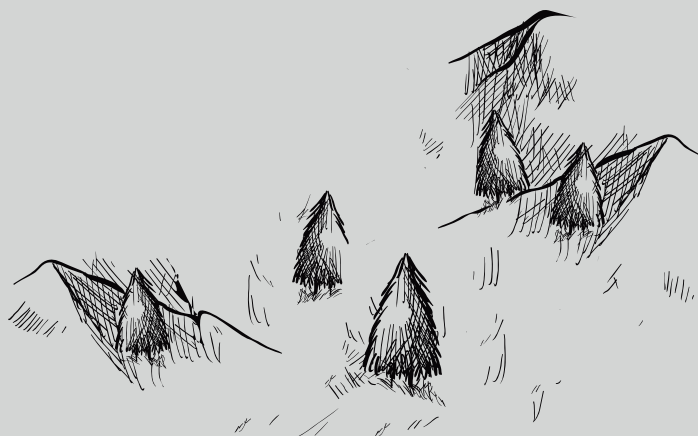
16,0

The essential Georgian trio. Dry Tsolikouri, structured Saperavi, semi-sweet Kindzmarauli — a journey through the country in three glasses.

### FERMENTED IN UNDERGROUND KVEVRI

19,0

Georgia's oldest winemaking tradition, in one flight. Skin-contact amber whites and a structured red, all from the kvevri.





# MAIN COURSES

მთავარი კერძები





<b>MEGRELIAN LAMB KHARCHO</b> In walnut-tomato sauce, served on Tashmijabi — traditional potato and Georgian cheese puree	17,9
<b>PORK RIBS IN ADJIKA SAUCE</b> With pan-fried pumpkin and asparagus	16,9
<b>LAMB ABKHAZURA WITH BLUE CHEESE AND BLACKBERRY SAUCE</b> Served on Tashmijabi – traditional potato and Georgian cheese puree	18,9
<b>SHKMERULI</b> Corn-fed chicken Tabaka pieces in creamy garlic sauce	18,9
<b>LAMB CHOPS</b> Served with baby potatoes and pomegranate seeds	33,0
 <b>HOME-STYLE POTATOES OJAKHURI</b> With bell peppers, onions, spring onions and pomegranate seeds	13,9
<b>KHBOS CHASHUSHULI</b> Veal stew in tomato sauce, contains cilantro coriander	16,9
<b>BEEF AND PORK TOLMA IN GRAPE LEAVES</b> Served with tarragon cream sauce and suluguni cheese crisps	17,9





## DESSERTS

დესერტი

 GEORGIAN FLAKY PASTRY WITH WALNUTS „PAKHLAVA“	7,9
 LAYERED DOUGH DESSERT WITH CHOCOLATE	7,9
 CHEESECAKE	7,7
 ORANGE FLAVOUR LAYERED DOUGH DESSERT	7,5

## SOFT BEVERAGES

უალკოჰოლო სასმელები



<b>SPARKLING MINERAL WATER „BORJOMI“</b> 3,5 / 4,9 Glass bottle - 0,33l / 0,75	<b>JUICE</b> 3,5 Orange, apple, tomato, multivitamin - 0,25l
<b>STILL MINERAL WATER</b> 2,9 / 3,9 0,33l / 0,7l (Please inquire staff about the brand)	<b>KOMBUCHA BIO</b> 5,5 Fermented kombucha - 0,33l
<b>TABLE WATER</b> 2,5 1l	<b>GEORGIAN LEMONADE</b> 5,9 Tarragon, grape, pear - 0,5l
<b>FRESHLY PRESSED JUICE</b> 5,5 Orange, grapefruit, orange and grapefruit mix - 0,2l	<b>SOFT DRINKS</b> 3,5 Coca-Cola®, Schweppes®, Sprite® - 0,25l

## HOT BEVERAGES

ცხელი სასმელები



<b>BLACK COFFEE / DECAF</b> 3,5 / 3,9	<b>COCOA</b> 2,5
<b>ESPRESSO / DOUBLE</b> 2,9 / 3,9	<b>MILK</b> 0,5
<b>COFFEE WITH MILK / DECAF</b> 3,5 / 3,9	<b>TEA</b> 2,9 Black, green, fruit, fresh mint
<b>LATTE / DECAF</b> 3,5 / 3,9	<b>GEORGIAN BREAKFAST</b> 5,5 Unique hand picked Georgian black tea, BIO
<b>CAPPUCCINO</b> 3,5	

## ALCOHOL BEVERAGES

ალკოჰოლური სასმელები

### TAP BEER

ჩამოსასხმელი ლუდი

<b>ŠVYTURYS EKSTRA</b>	0,33l 5,2	0,5l 6,2
<b>GRIMBERGEN</b>	0,25l 5,5	0,5l 6,5
<b>KRONENBOURG BLANC</b>	0,25l 5,5	0,5l 6,5
<b>GEORGIAN BEER "ARGO"</b>	0,5l 6,7	

### BOTTLED: BEER, CIDER, KVASS

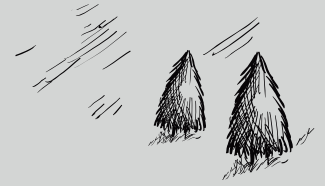
ბოთლის ლუდი, სიდრი, ბურაბი

<b>NON-ALCOHOL BEER "CARLSBERG"</b>	0,33l 4,7
<b>PEAR CIDER „SOMERSBY“</b>	0,33l 4,9
<b>KVASS "BLINDOS"</b>	0,33l 4,2

# KVEVRI WINES

ქვევრის ღვინო

These wines are produced using age old Georgian winemaking technique, which in 2013 was included in the representative UNESCO list of the intangible cultural heritage of humanity. Kvevri wines ferment and mature naturally in clay (kvevri)pots under the ground. This method gives wines it's distinct taste and aroma.



## RED WINE SAPERAVI, ARTGHVINO 20

Dry

150 ml 11,5 0,75l 49

## WHITE WINE RKATSITELI, MATROBELA

Dry, amber

0,75l 47

## WHITE WINE MTSVANE, KINTSURASHVILI FAMILY WINERY

Dry, amber

150 ml 11,0 0,75l 46

## WHITE WINE KISI, ATMISI

Dry, amber

150 ml 9,0 0,75l 39

## WHITE WINE KHIKHVI, ATMISI

Dry, amber

0,75l 44

## RED WINE SAPERAVI, KINTSURASHVILI FAMILY WINERY

Dry

0,75l 65

## WHITE WINE

თეთრი ღვინო

### HOUSE WINE, TSINANDALI

Dry

150 ml 7,5 0,75 34

### TSOLIKOURI, TELIANI VALLEY

Dry

150 ml 7,9 0,75l 36

### MTSVANE-KISI, KONDOLI

Dry

0,75l 38

### LECHKHUMURI TSOLIKAURI, DRUNKARD

Semi-sweet

0,75l 43

## RED WINE

წითელი ღვინო

### HOUSE WINE, SAPERAVI

Dry

150 ml 7,5 0,75l 34

### MUKUZANI, MARANI

Dry

150 ml 7,9 0,75l 38

### KINDZMARAULI, MARANI

Semi-sweet

150 ml 7,9 0,75l 39

### KHVANCHKARA, TCHREBALO WINE CELLAR

Semi-sweet

0,75l 59

### SAPERAVI TELIANI VALLEY

Dry

0,75l 45

### BARAKONI, TCHREBALO WINE CELLAR

Rare wine from 4 exclusive grape varieties: Aleksandrouli, Mujuretuli, Kabistoni and Dzelshavi  
Semi-dry

0,75l 63

# ROSE WINE

როზე ღვინო

**SAPERAVI ROSE, ZANGAURA**

Semi-dry

150 ml 9

0,75l 43

# SPARKLING WINE, CHAMPAGNE

ცერიალა ღვინო, შამპანური

**PROSECCO CUVÉE' ORO MILLESIMATO DOC**

Dry

150 ml 7,5

0,75l 35

**BADAGONI ROSE**

Semi-sweet

0,75l 37

**BADAGONI BRUT**

Dry

0,75l 38

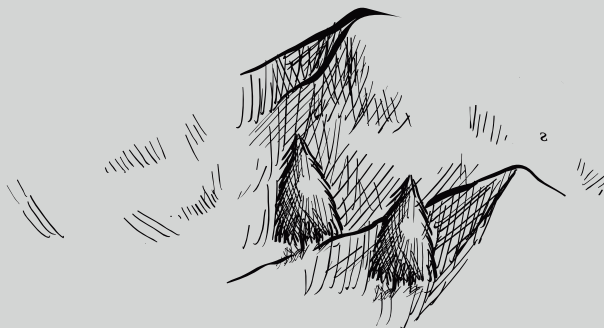
**MOET CHANDON BRUT IMPERIAL**

Dry

0,75l 85

**NON-ALCOHOLIC SPARKLING WINE ARTS DE LUNA MURVIEDRO**

0,75l 29



# CHACHA

ჭაჭა

**CHACHA GOLDSMITH**

**CLASSIC**

40ml 6,9

0,5l 55

**SMOOTH & OAKY**

40ml 7,9

0,5l 65

**SMOKED**

40ml 9,9

0,7l 75

For Georgians – khinkali without chacha is like bread without salt!

## VODKA

არაყი

LITHUANIAN GOLD	40 ml 5,9	11 59
GREY GOOSE	40 ml 7,9	11 130
GOLDSMITH	40 ml 6,5	11 65

## BRANDY

ბრენდი

SARAJISHVILI VS	40 ml 6,5	0,71 65
SARAJISHVILI VSOP	40 ml 8,5	0,71 79
SARAJISHVILI XO	40 ml 11,0	0,71 110

## COGNAC

კონიაკი

COURVOISIER VS	40 ml 7,5	0,71 75
HENESSY VS	40 ml 7,0	0,71 75
HENESSY VSOP	40 ml 8,0	0,71 110
HENNESSY XO	40 ml 15,0	0,71 285

## WHISKY

ვისკი

JACK DANIEL'S	40 ml 7,5	11 75
JAMESON	40 ml 7,9	11 85
CHIVAS REGAL 12 YO	40 ml 8,5	0,71 95
GLENMORANGIE 12 YO	40 ml 8,9	0,71 95

## COCKTAILS

კოქტეილები

APEROL SPRITZ	10,9
GEORGIAN SPRITZ	11,9
GIN TONIC	9,9
CUBA LIBRE	9,5
MIMOSA	9,0

## OTHER DRINKS

სხვა სასმელები

GORDONS	40 ml 5,5	11 49
JAGERMEISTER	40 ml 6,0	11 59
BACARDI GOLD	40 ml 5,5	11 49
DIPLOMATICO	40 ml 6,5	0,71 89

We charge 10% service fee for groups  
of 7 or more guests

Please inquire staff about possible allergens  
in the menu items

