



# DINNER MENU



## APPETIZERS

<b>Georgian Salad</b> <i>Fresh cucumbers and tomatoes with vegetable and walnut pasta, Kakhetian oil</i>	19
<b>Green Salad</b> <i>Mixed greens, cucumber, mustard dressing, Georgian cheese</i>	16
<b>Ajapsandali</b> <i>Mix of eggplant, bell peppers, tomatoes, spices, topped with a slice of cheese</i>	18
<b>Pkhali</b> <i>Vegetable spreads: spinach, eggplant and beet with walnuts and spices. Cottage cheese</i>	27
<b>Eggplant</b> <i>Roasted eggplant rolls filled with a walnut and garlic paste, topped with pomegranate</i>	18

## KHACHAPURI

The soul of Georgia on a plate. Oven-fresh, golden crust, filled with warm, gooey cheese that melts in every bite

<b>Adjaruli</b> <i>A boat-shaped khachapuri with cheese, topped with an egg yolk and butter</i>	25
<b>Imeruli with Mint</b> <i>Round-shaped khachapuri with a cheese and mint filling inside</i>	24
<b>Megruli</b> <i>Cheese-filled khachapuri with extra cheese baked on top</i>	27

# LALIKO

## MAIN DISHES

<b>Chicken in Chkmeruli or Blackberry Sauce</b> · 32 <i>Choice of creamy garlic-ajika sauce or rich blackberry sauce</i>
<b>Chicken with Elarji</b> · 35 <i>Crispy chicken, cheesy cornmeal, served with rich walnut sauce</i>
<b>Chashushuli</b> · 28 <i>Veal stew with tomatoes, bell peppers, mashed potatoes</i>
<b>Chaqapuli</b> · 34 <i>Veal stew with Georgian wine, tarragon, spices and herbs</i>
<b>Kupati with Celery Puree</b> · 32 <i>Grilled Georgian sausage with creamy celery root purée</i>
<b>Meatballs with Tomato or Tashmijabi</b> · 27 <i>Beef and pork meatballs with tomato sauce or cheesy mashed potatoes</i>
<b>Lobio</b> · 25 <i>Georgian beans with fresh herbs, marinated vegetables on the side</i>
<b>Mushroom with Cheese</b> · 22 <i>Sautéed mushrooms in a rich soy and chili sauce, melted cheese</i>
<b>Cauliflower in Green Baje</b> · 24 <i>Crispy cauliflower bites with a walnut-cilantro sauce</i>

## FROM THE GRILL

<b>Pork Mtsvadi</b> · 29 <i>Traditional Georgian grilled pork skewers with a salad on the side</i>
<b>Chicken Mtsvadi</b> · 29 <i>Grilled chicken skewers with a salad on the side</i>

## SOUPS

<b>Kharcho</b> · 16 <i>Hearty beef and rice soup in a rich tomato broth with Georgian spices</i>
<b>Khinkali Soup</b> · 16 <i>Light broth with fresh aromatic herbs and small khinkali</i>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## KHINKALI

A Georgian classic. Juicy, hand-folded dumplings, bursting with rich, flavorful broth and tradition

<b>Beef and pork</b>	20
<b>Beef</b>	
<b>Lamb</b>	
<b>Cheese</b> <i>*4 pieces per serving</i>	
<b>Mushroom Khinkali in Truffle Sauce</b>	28
<i>Mushroom-filled khinkali served over a rich truffle sauce</i>	
<b>Mother Khinkali</b>	35
<i>A giant khinkali filled with six smaller khinkali inside</i>	

## DESERTS

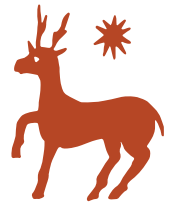
<b>Korkoti with Ice-cream</b>	14
<i>A sweet blend of grains, honey, and mixed nuts, served with vanilla ice cream</i>	
<b>Napoleon</b>	14
<i>Classic layered pastry with delicate cream filling and a crisp, flaky texture</i>	

## SIDES

<b>Bread</b>	4
<i>Freshly baked bread with garlic and rosemary</i>	
<b>Tashmijabi</b>	12
<i>Mashed potatoes with smoked Sulguni cheese</i>	
<b>Potato with Svan Salt</b>	8
<i>Roasted potato with Svan salt and onions</i>	
<b>Tkemali</b>	4
<i>Georgian plum sauce with fresh herbs</i>	
<b>Ajika: red/green/walnut</b>	6
<i>Spicy Georgian chili paste made with herbs and spices</i>	
<b>Blackberry Sauce</b>	5
<i>Spicy Blackberry sauce with coriander</i>	



# LUNCH MENU



## APPETIZERS

- Georgian salad** 14  
Fresh cucumbers and tomatoes with vegetable and walnut pasta, Kakhetian oil
- Ajapsandali** 12  
Mix of eggplant, bell peppers, tomatoes, spices, topped with a slice of cheese
- Eggplant** 12  
Roasted eggplant rolls filled with a walnut and garlic paste, topped with pomegranate

## KHINKALI AND CHEBUREKI

- Khinkali** 10  
A Georgian classic. Juicy, hand-folded dumplings, bursting with rich, flavorful broth. \*3 pieces per serving
- Chebureki** 8  
Crispy, golden fried pastry filled with juicy, seasoned meat or cheese \*1 piece per serving

**Beef and pork**  
**Beef**  
**Lamb**  
**Cheese**

## SOUPS

- Kharcho** 12  
Hearty beef and rice soup in a rich tomato broth with Georgian spices
- Khinkali soup** 12  
Light broth with fresh aromatic herbs and small khinkali

## KHACHAPURI

*The soul of Georgia on a plate. Oven-fresh, golden crust, filled with warm, gooey cheese that melts in every bite*

- Adjaruli** 16/20  
A boat-shaped khachapuri with cheese, topped with an egg yolk and butter
- Imeruli with Mint** 20  
Round-shaped khachapuri with a cheese and mint filling inside
- Penovani** 14  
Flaky, buttery puff pastry filled with melty cheese, baked to crispy perfection

## MAIN DISHES

- Chashushuli** 21  
Beef stew with tomatoes, bell peppers, mashed potatoes
- Kupati with Celery Puree** 18  
Kupati with Celery Puree Grilled Georgian sausage with creamy celery root purée and pomegranate
- Meatballs with Tomato or Tashmijabi** 22  
Beef and pork meatballs with tomato sauce or cheesy mashed potatoes
- Lobio** 16  
Georgian beans with fresh herbs, marinated vegetables on the side
- Cauliflower in Green Baje** 20  
Crispy cauliflower bites with a walnut-cilantro sauce
- Chicken Mtsvadi** 24  
Grilled chicken skewers with a salad on the side

## DESSERTS

- Korkoti with Ice-cream** 12  
A sweet blend of grains, honey, and mixed nuts, served with vanilla ice cream
- Napoleon** 12  
Classic layered pastry with delicate cream filling and a crisp, flaky texture

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