

Salads

Salad "Georgian House"	18.00
<i>Chicken and pineapple light salad with Parmesan and Chef's dressing.</i>	
Veal Salad	11.00
<i>Finely chopped boiled veal with mayonnaise.</i>	
Beef Tongue Salad.....	11.00
<i>Boiled beef tongue and cucumbers lightly spicy salad with balsamic vinegar.</i>	
Chicken Salad.....	10.00
<i>Chicken breast with mayonnaise, bell pepper and Parmesan.</i>	
Warm Chicken Liver Salad	14.00
<i>Roasted chicken liver in cognac, with bell pepper and special sauce.</i>	
Green Salad.....	8.00
<i>Fresh salad leaves dressed with olive oil and vinegar, together with cucumbers and olives.</i>	
Cucumber And Tomato Salad	8.00
Cucumber And Tomato Salad With Walnut Sauce.....	9.00
Eggplant Salad	8.00
<i>Finely sliced fried eggplant with herbs and spices.</i>	
Olivier Salad.....	7.00
<i>Small cubes of boiled potatoes, carrots, eggs, green peas dressed with mayonnaise.</i>	
Mushroom Salad	10.00
<i>Champignons and bell pepper salad with Chef's dressing.</i>	
Salad by tbilisian stile	12.00
<i>Cucumber and tomato, fresh salad leaves, black olives, bulgarian bell pepper.</i>	
Salmon Caesar Salad	25.00
<i>Lettuce, lightly salted salmon pieces and croutons with Chef's dressing and Parmesan.</i>	
Chicken Caesar Salad	15.00
<i>Roasted chicken fillet, lettuce and croutons with Chef's dressing and Parmesan.</i>	
Mushroom Caesar Salad	13.00
<i>Champignons, lettuce and croutons with Chef's dressing.</i>	
Greek Salad	14.00
<i>Lettuce, bell pepper, cucumber and tomato mix with Feta cheese.</i>	
Shrimp Salad.....	25.00
<i>Roasted shrimps, lettuce and oranges with lemon dressing.</i>	

To the given prices will be added service fee 15%

Cold Dishes Of Vegetables And Dairy Products

“Baghcha”	14.00
<i>Georgian cucumbers, tomatoes, radishes, green chili and various herbs.</i>	
Assorted Herbs.....	6.00
<i>Various fresh herbs, with radishes and green chili.</i>	
Assorted Olives	6.00
Black Olives	6.00
Green Olives.....	6.00
Red Olives	10.00
Imeretian Cheese	7.00
Sulguni Cheese.....	9.00
Smoked Sulguni Cheese.....	9.00
Factory Produced Cheese.....	9.00
Guda Cheese	12.00
<i>Sheep milk aromatic cheese, aged in sheepskin.</i>	
Assorted Georgian Cheese	19.00
<i>Imeretian cheese, Sulguni, smoked Sulguni, Nadughi in Sulguni thin slabs.</i>	
Nadughi With Mint	7.00
Nadughi In Sulguni Thin Slabs	9.00
Gebzhalia.....	13.00
<i>Minted Nadughi rolled in milk boiled Sulguni.</i>	
Eggplants With Walnuts	8.00
Spinach Pkhali.....	7.00
Beetroot Pkhali.....	7.00
Bell Pepper With Walnuts.....	9.00
Ekala Pkhali (Seasonal).....	7.00
<i>Boiled Ekala with walnuts, spices and herbs.</i>	
Leeks (Seasonal)	7.00
<i>Green leeks with walnuts, spices and herbs.</i>	
Green Beans With Walnuts (Seasonal)	8.00
<i>Boiled green beans with walnuts, spices and herbs.</i>	
Assorted Pkhali.....	16.00
<i>Eggplants with walnuts, bell pepper with walnuts, spinach Pkhali and beetroot Pkhali.</i>	
Adjaphsandali	13.00
<i>Stewed eggplants, bell pepper and tomatoes with herbs.</i>	

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Cauliflower In The Bazhe Sauce	9.00
Assorted Marinated Vegetables (Small)	7.00
<i>Cucumbers, Djondjoli, chili and tomatoes marinade.</i>	
Assorted Marinated Vegetables (Large).....	12.00
<i>Cucumbers, Djondjoli, chili, tomatoes, garlic, white and red cabbage marinade.</i>	
Marinated Woods Mushrooms.....	12.00
<i>Marinated woods mushrooms with marinade of cherry tomatoes and cucumbers.</i>	

Cold Fish Dishes

Cold Fish Assortment	75.00
<i>Lightly salted salmon, boiled sturgeon, smoked salmon.</i>	
Red Caviar	22.00
Boiled Sturgeon.....	55.00
Lightly Salted Salmon	25.00
<i>Red Norwegian salmon cured in cognac and oil sauce.</i>	
Smoked Salmon.....	28.00
Fresh Khramuli Fish.....	17.00
Boiled Alazani Catfish With Vinegar And Coriander Sauce	25.00
Salmon In The Bazhe Sauce	30.00

Cold Meat Dishes

Cold Meat Assortment	45.00
<i>Buzhenina, chicken roll, boiled piglet, veal chuck and shank and beef tongue.</i>	
Boiled Piglet	20.00
Boiled Piglet With Adjika.....	20.00
Boiled Veal Chuck And Shank	22.00
Piglet Roasted In Tone	39.00
Boiled Beef Tongue	10.00
Ham From Racha With Boiled Potatoes	22.00
Buzhenina.....	15.00
<i>Rolled pork with carrots, vegetables and rosemary filling.</i>	
Veal Heart And Liver With Walnuts In Imeretian Style.....	12.00
<i>Small cubes of boiled veal heart and liver with walnuts and Imeretian spices</i>	

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Boiled Chicken	65.00
Satsivi With Turkey (Order In Advance)	50.00
<i>Pieces of boiled turkey in own broth with walnuts and spices.</i>	
Chicken Roll	9.00
<i>Boiled boneless chicken roll, with carrots and vegetables filling.</i>	
Ude's maskhetian apokhti assortimant	45.00
<i>Ude's maskhetian pork apokhti, Ude's maskhetian chicken apokhti, Ude's maskhetian beef apokhti</i>	
Ude's maskhetian chicken apokhti	18.00
Ude's maskhetian beef apokhti	18.00
Ude's maskhetian pork apokhti	18.00

Soups

Salmon Soup	18.00
<i>Pieces of salmon in own broth with potatoes, carrots, eggs and various herbs.</i>	
Borscht	8.00
<i>Beef soup with finely chopped cabbage, beetroot and carrots stewed in oil.</i>	
Soup-Kharcho	8.00
<i>Beef soup with rice, tomato sauce and spices.</i>	
Kharcho With Walnuts In Megrelian Style	13.00
<i>Veal pieces in own broth with walnuts and spices.</i>	
Chikhirtma.....	8.00
<i>Chicken pieces in own broth with vinegar and coriander.</i>	
Tatariakhni	8.00
<i>Pieces of boiled beef in own broth with garlic and herbs.</i>	
Creamy Spinach Soup	8.00
<i>Spinach cream soup with cream and Parmesan.</i>	
Mushroom Soup	8.00
<i>Champignons soup with bell pepper, carrots and onions.</i>	
Creamy Champignon Soup.....	10.00
<i>Champignons, potatoes and carrots cream soup with cream and Parmesan.</i>	
Akroshka.....	8.00
<i>Boiled eggs, ham, potatoes and cucumbers, chopped into small cubes, with Matsoni.</i>	
Sbornaya Solyanka.....	10.00
<i>Finely chopped ham and sausages in sour cream sauce.</i>	

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Hot Dishes Of Vegetables And Dairy Products

French Fries	6.00
Mexican Potatoes	10.00
<i>Big slices of fried unpeeled potatoes with paprika and Mexican sauce.</i>	
Family Style Pan Fried Potatoes.....	7.00
Boiled Potatoes With Dill.....	5.00
Boiled Rice With Vegetables.....	6.00
Beans In Pot With Garnishing	7.00
Champignons On Ketsi	13.00
Champignons On Ketsi With Sulguni	15.00
Champignons Odjakhuri.....	12.00
<i>Champignons roasted with potatoes and bell peppers.</i>	
Champignons Stew.....	13.00
<i>Champignons stewed with onions and herbs.</i>	
Champignons Chakapuli	14.00
<i>Champignons stewed in green Tkemali, with tarragon and herbs.</i>	
Woods Mushrooms Stew	12.00
<i>Woods mushrooms stewed with onions and herbs.</i>	
Woods Mushrooms Chakapuli	12.00
<i>Woods mushrooms stewed in green Tkemali, with tarragon and herbs.</i>	
Kharcho Of Woods Mushrooms With Walnuts	13.00
<i>Boiled woods mushrooms with walnuts and Kharcho spices sauce.</i>	
Caesar's Mushrooms (Seasonally)	30.00
Sulguni Fried On Ketsi	12.00
Sulguni Fried In Rizon	14.00
<i>Roasted Sulguni, breaded in Italian bread crumbs.</i>	

Hot Fish Dishes

Hot Fish Assortment	135.00
<i>Sea bass, salmon, dorado, goatfish.</i>	
Grilled dorado	35.00
Fried Trout	10.00
Trout In Pomegranate Juice	15.00
Fried Goatfish.....	16.00

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Fried Aragvi Fish.....	10.00
Fried Garfish	16.00
Grilled Sea Bass	35.00
Salmon In Caviar Sauce	50.00
<i>Atlantic salmon steak, with red caviar and cream sauce.</i>	
Salmon Ostri.....	30.00
Sturgeon Ostri.....	50.00
<i>Sturgeon fillet pieces stewed in tomato sauce and onions</i>	
Shrimps On A Stick	30.00
Shrimps In Wine Sauce	30.00

Hot Meat Dishes

Special Dish "Georgian House"	130.00
<i>Oven baked pork blade flavored with Adjika, served with cucumbers, marinated cucumbers, herbs and French fries garnishing.</i>	
Fried Chicken	23.00
Grilled Chicken.....	25.00
Fried Farm Chicken.....	35.00
Fried Chicken In Blackberry	27.00
Fried Chicken In Tkemali.....	26.00
<i>Chicken fillet roasted in Tkemali sauce.</i>	
Chicken Shkmeruli.....	26.00
<i>Roasted chicken fillet in garlic sauce.</i>	
Chicken Chakhokhbili With Nuts, In Gurian Style	30.00
Chicken Chakondrili On Ketsi, In Imeretian Style	28.00
<i>Chicken stewed in melted butter with savory.</i>	
Khashlama	25.00
Veal Ribs With Adjika On Ketsi.....	20.00
Veal Chakapuli.....	17.00
<i>Veal stewed in wine sauce, herbs and Tkemali.</i>	
Veal Stew	17.00
<i>Veal stewed in onions, tomatoes and garlic sauce, with herbs and spices.</i>	
Veal Stewed In Saperavi.....	20.00
Beef In Hot Sauce (Ostri)	14.00
<i>Tender pieces of beef stewed in tomato and hot spices sauce.</i>	
Mutton Chakapuli.....	21.00
<i>Mutton stewed in white wine sauce, herbs and Tkemali.</i>	

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Dolma In Vine Leaves With Matsoni Sauce.....	14.00
<i>Finely ground beef and pork with rice, rolled in vine leaves, served together with garlic flavored Matsoni sauce.</i>	
Veal Offal On Ketsi.....	11.00
<i>Spiced veal heart and leaver roasted with onions.</i>	
Aphkhazura	15.00
<i>Finely ground beef and pork with barberry, in caul fat.</i>	
Veal Stew Kalia.....	18.00
<i>Veal stewed in pomegranate juice and white wine.</i>	
Madame Bovary.....	20.00
Chanakhi	25.00
<i>Mutton stewed with eggplants, tomatoes, bell pepper and other vegetables.</i>	
Imeretian Kupati	13.00
<i>Sausage stuffed with finely ground beef and pork with Georgian spices.</i>	
Smoked Megrelian Kupati On Ketsi	13.00
<i>Smoked sausage, stuffed with finely chopped pork heart and leaver with spices.</i>	
Opened Kupati On Ketsi	12.00
<i>Finely chopped beef and pork offal with spices, stewed on Ketsi.</i>	
Chicken Hearts And Leavers On Ketsi	12.00
Fried Quail With Potatoes Garnishing.....	12.00
Fried Hare With Garnishing.....	70.00
Hare In Tomato Sauce.....	60.00
Goatling In Milk	22.00
<i>Goatling boiled in milk, served with boiled potatoes garnishing.</i>	
Goatling In Tomato Sauce	25.00
<i>Goatling pieces stewed in tomato sauce.</i>	
Pork Odjakhuri	16.00
<i>Fried pork and potatoes cooked in family style with onions and garlic.</i>	
Veal Odjakhuri.....	18.00
<i>Fried veal and potatoes cooked in family style with onions and garlic.</i>	
Chicken Odjakhuri.....	11.00
<i>Fried chicken and potatoes cooked in family style with onions and garlic.</i>	
Mexican Chicken Wings	9.00
<i>Roasted chicken wings with Mexican sauce.</i>	
Chicken Kiev With Garnishing	16.00
<i>Roasted chicken fillet in bread crumbs, with Dutch cheese filling and potatoes.</i>	
Marbled Beef Steak With Sauces	40.00
Chicken Fillet Steak (With Mushrooms And Cream Sauce).....	20.00

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Khinkali

Khinkali Kalakuri.....	0.90
Khinkali Mtiuluri	0.90
Khinkali Kazbeguri (With Beef).....	1.20
Khinklis Kokrebi	0.60
Khinkali With Mushrooms	1.00
Khinkali With Cheese	1.00
Khinkali With Potatoes	0.60

Georgian Barbecue

Variety Of Georgian Barbecue.....	70.00
<i>Chicken barbecue, veal barbecue, mutton barbecue, pork barbecue.</i>	
Veal Georgian Barbecue	16.00
Pork Georgian Barbecue	13.00
Mutton Georgian Barbecue	20.00
Chicken Fillet Georgian Barbecue	10.00
Veal Undercut Georgian Barbecue.....	20.00
Pork Rib Georgian Barbecue	16.00
Pork tenderloin Georgian Barbecue.....	18.00
Pork Undercut Georgian Barbecue	19.00
Pork Leaver In Caul Fat.....	13.00
Pork Undercut In Caul Fat	20.00
Sturgeon Georgian Barbecue.....	50.00
Alazani Catfish Georgian Barbecue.....	25.00
Salmon Georgian Barbecue.....	25.00
Vegetables Georgian Barbecue	12.00
Champignons Georgian Barbecue.....	10.00
Woods Mushrooms Georgian Barbecue	11.00

Kebab

Kebab Assortment With Garnishing	50.00
<i>Mixed meat Kebab, mutton Kebab, chicken Kebab, Kebab in Sulguni, served with vegetables garnishing.</i>	
Mixed Meat Kebab	9.00
<i>Finely ground beef and pork grilled on skewer, rolled in thin Lavash.</i>	
Kebab In Caul Fat	11.00
<i>Finely ground beef and pork, rolled in caul fat, grilled on skewer.</i>	
Mutton Kebab.....	13.00
Chicken Kebab	8.00
Kebab in Sulguni	12.00

Flour Dishes

Shoti Bread (Per 1 Person)	1.50
Grey Bread	2.00
Rye Bread	3.00
Bread Assortment (Shoti, Rye, Grey Bread).....	5.00
Bread With Garlic.....	4.00
Mchadi.....	1.50
Mchadi "Rachuli"	5.00
<i>Ham pieces kneaded into corn flour, baked in oven.</i>	
Chvishtari	6.00
<i>Sulguni kneaded into corn flour.</i>	
Chvishtari On Ketsi	9.00
Ghomi	5.00
Ghomi With Sulguni	8.00
Elardji.....	9.00
<i>Sulguni kneaded into Ghomi</i>	
Special Khachapuri "Georgian House"	18.00
<i>Khachapuri covered with melted Sulguni, baked in wood-fired oven.</i>	
Megrelian Khachapuri.....	13.00
Imeretian Khachapuri	11.00
Adjarian Khachapuri	9.00
<i>Boat shaped bread with fresh cheese filling, butter and eggs, baked in wood-fired oven.</i>	

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Khachapuri Fried On Skewer.....	13.00
Lobiani.....	7.00
Lobiani With Ham From Racha.....	10.00
Lobiani Fried On Skewer.....	9.00
Kubdari.....	15.00
<i>Dough stuffed with finely chopped pork and beef spiced in Svanetian style, baked in wood-fired oven.</i>	
Pizza Margherita.....	16.00
<i>Baked thin dough with Mozzarella, tomatoes and special sauce.</i>	
Pizza Four Seasons.....	17.00
<i>Baked thin dough with ham thin slices, champignons, sausage, four types of cheese and vegetables.</i>	
Four Cheese Pizza.....	17.00
<i>Baked thin dough with Mozzarella, Dutch cheese, Roquefort and Parmesan.</i>	
Pizza Salami Piccante.....	16.00
<i>Baked thin dough with Mozzarella, sausage and black olives.</i>	
Vegan Pizza.....	12.00
<i>Baked thin dough with eggplants, red and green bell peppers, mushrooms, tomatoes and black olives, adorned with corns and lettuce.</i>	
Pancake With Caviar (5 Pieces).....	25.00
Pancake With Meat (5 Pieces).....	10.00
Pancake With Cheese (5 Pieces).....	10.00
Pancake With Mushrooms (5 Pieces).....	7.00
Spaghetti Bolognese.....	10.00
<i>Italian pasta with finely ground beef and tomato sauce.</i>	
Four Cheese Spaghetti.....	15.00
<i>Spaghetti with four cheeses sauce, Mozzarella, Dutch cheese, Roquefort and Parmesan.</i>	

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Sauces

Bazhe.....	8.00
Tkemali.....	2.00
Tomato Paste Sauce.....	2.00
Narsharab Pomegranate Sauce.....	2.00
Ketchup	2.00
Mayonnaise	2.00
Sour Cream	2.00
Matsoni.....	2.00
Mustard	2.00
Green Adjika.....	4.00
Red Megrelian Adjika	3.00
Mexican Sauce	4.00

Desserts

Fruit Assortment "Georgian House"	35.00
Seasonal Fruit Assortment.....	23.00
Eastern Sweets Assortment	17.00
<i>Candied peels, pumpkin, white and black raisins.</i>	
Georgian Delicacy	27.00
<i>Walnuts, Georgian nuts, dried figs, dried apricots, Tklapi, Imeretian and Kakhetian Churchkheldas.</i>	
Dried Fruits Assortment.....	15.00
<i>Tklapi, dried black plums, dried apricots and dried figs.</i>	
Various Jams	7.00
Honey	7.00
Pancake With Honey	8.00
Pancake With Banana And Chocolate	10.00
Fried Apple With Walnuts And Honey Filling.....	12.00
Tiramisu	11.00
Strudel.....	9.00
Strudel With Ice Cream.....	12.00
Various Ice Creams.....	6.00

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Georgian Nuts Roasted	10.00
Kakhetian Churchkhela.....	8.00
Imeretian Churchkhela	7.00
Pineapple Grilled.....	33.00
Pelamushi	8.00
Sweet Pilaf Cooked In Pumpkin (Order in Advance).....	40.00
<i>Pumpkin stuffed with sweet pilaf with raisins, black plums, dried apricots and oranges.</i>	
Tsereteli Mtsvadi.....	12.00
<i>Pumpkin seeds roasted on Ketsi</i>	

Specially Cooked Dishes

Oven Baked Whole Sturgeon.....	180.00
<i>(Order In Advance)</i>	
Whole Piglet Baked In Tone	250.00
<i>(Order In Advance)</i>	
Oven Baked Whole Goatling.....	400.00
<i>(Order In Advance)</i>	