



Chef cooker's special dishes

Salad with crabs and avocado

(Crab sticks, avocado, lettuce leaves, seaweeds wakame, sesame oil, lemon fresh with flying fish caviar and sesame seeds on)



Veal brisket with black plum sauce

(Veal ribs roasted on grill, mixed with wine and black plum sauce)



Assorted foreign cheese

(Cheese gauda, feta, mozzarella, roquefort and parmesan slabs with honey)



Assorted sausages

(Four species of sausages, garlic fragrance ham with peanuts)



Assorted hot fish

(Salmon steak, fried mullet, sibas on grill, dorado and Bulgarian pepper, tomatoes cherry,)



soup of sea gift „a la scolio,,

(Sea cocktail and shrimps fried in white wine with onions, garlic, tomatoes and cream)



Cream-soup of spinach and broccoli

(Spinach, broccoli, onion, green Bulgarian pepper fried in olive oil with spices)



Squash cream

(Squash, green Bulgarian pepper, garlic, onion, basil and mint with spices)



Salmon tartar

(Flavored red salmon and special sauce with flying fish caviar on and breadcrumbs as garnish)



Assorted hot meat (small portion)

(Fried veal blade, sausages fried on hot coals, chicken and pork sausages, smoked pork ribs, snapping and hunt sausages, garnished with potatoes fried in suluguni , marinated red and white cabbage)



Hot „German,, pork sausage

(Beating pork stuffed in its intestine with species. White and red cabbage as garnish)



Hot chicken sausage

(Beating chicken stuffed in intestine with mustard and species)



Assorted hot meat (big portion)

(Pork and beef in Czechian style roasted veal blade, sausages fried on hot coals, pork and chicken sausages, pig's ribs, smoked snapping sausages, hunt sausage. Potatoes fried in suluguni, marinated red and white cabbage as garnish)



„lakudza,,
(Sibas fish fried with special sauce
Fried vegetables as garnish)



Mixed sea products
(Sea cocktail fried in white
wine, squid rings and shrimps.
Green salad with oranges as
garnish)



Spaghetti „Sea cocktail,,
(Sea gifts fried in wine with onion, garlic,
boiled spaghetti and Parmesan on)



„Karpacho,,
(Finely chopped light salted salmon
with tiriac sauce, lemon fresh, olive
oil, peppers and Parmesan on)



„Pakhitasi,,
(Chicken white meat, green and red
Bulgarian peppers pan-fried onion
and garlic, oregano, salt, pepper chilli
with sour cream sauce and thin bread)



Lazania
(Lazania slabs, Bologna's minced
meat, sauce beshamel and
mozzarella cheese)



Pig's ribs in Belgian style
(Fried ribs stewed in its broth with
special sauces)



Salads

Brand salad „Georgian House,, -----
(Chicken, lettuce leaves, pineapple, Parmesan
slabs in brand sauce)

Salad with beef -----
(Boiled and finely chopped beef with mayonnaise)

Beef salad with beet -----
(Boiled beef and beet with lemon juice and olive oil)

Salad with beef tongue -----
(Boiled beef tongue with peppers, cucumber and
balsamico sauce)

Salad with chicken -----
(Chicken white meat in mayonnaise with Bulgarian pepper
and Parmesan cheese)

Warm salad with chicken liver -----
(Chicken liver fried in cognac with Bulgarian
pepper and brand sauce on lettuce leaves)

Coloured cabbage salad with walnuts -----
(Finely chopped blue cabbage with walnuts and herbs)

Green salad -----
(Lettuce leaves, green olives, cucumbers with
vinegar and olive oil)

Salad with cucumbers and tomatoes -----
(Chopped Georgian cucumbers and tomatoes with green
onions, basil and green pepper)

Salad with cucumbers, tomatoes and walnuts -----
(Chopped Georgian cucumbers and tomatoes
with green onions, basil, green pepper and walnuts)

Salad in Tbilisian style -----
(Cucumbers, tomatoes, lettuce leaves, Bulgarian pepper
with vinegar and oil)

Beet salad with „tkemali,, -----
(Chopped boiled beet with fresh „tkemali,, and herbs)

Salad with eggplant -----
(Finely chopped and fried eggplant with spices and herbs)

Salad „Olivie,, -----
(Boiled carrots, potatoes, green peas and eggs with
mayonnaise)

Salad with mushrooms -----
(Fresh mushrooms, lettuce leaves and Bulgarian pepper
with special sauce)

Salad „Caesar,, with salmon -----
(Mildly salted salmon, mixed lettuce leaves, crispy
bread crumbs with Parmesan cheese and special dressing)

Salad „Caesar,, with chicken -----
(Chicken white meat, mixed lettuce leaves, Parmesan
cheese and crispy breadcrumbs with special dressing)

Salad „Caesar,, with mushrooms -----
(Mushrooms, mixed lettuce leaves, Parmesan cheese and
crispy breadcrumbs with special dressing)

Greek salad -----
(Cucumbers, tomatoes, lettuce leaves, Bulgarian pepper
and cheese feta)

Salad with shrimps -----
(Fried shrimps, lettuce leaves with lemon juice and
oranges)

Cold dishes of vegetables and dairy products

„Bakhcha,, -----
(Georgian cucumbers, tomatoes, radishes, green peppers
and different herbs)

Assorted herbs -----
(Different herbs, radishes, green peppers)

Black olives -----

Green olives -----

Imeretian cheese -----

„Suluguni,, cheese -----

Factory cheese -----

„Guda,, cheese -----

(Made from sheep milk in its skin)

Assorted cheese -----

(Imeretian, suluguni, smoked cheese, "nadughi" in
suluguni slabs)

„Nadughi,, with mint -----

"Nadughi" in suluguni slabs -----

(Nadughi rolled in suluguni slabs with mint)

Gebzhalia -----

(Suluguni boiled in milk with minted nadughi)

Assorted suluguni rolls -----

(Gebzhalia, cheese "chechil", cheese with pepper and
paprika, suluguni with mint and smoked cheese roll)

Eggplants with walnuts -----

(Fried eggplants with walnuts and spices)

Spinach „pkhali,, -----

(Boiled spinach with walnuts, spices and herbs)

Beet „pkhali,, -----

(Boiled beet leaves with walnuts, spices and herbs)

Bulgarian pepper with walnuts -----

(Fried Bulgarian pepper with walnuts)

Marinated „mkhali,, -----

(Marinated mkhali of beet leaves with walnuts)

Ekala /sarsaparilla/ (seasonable) -----

(Boiled ekala with walnuts and spices)

Leeks /seasonable/ (seasonable) -----

(Green leeks with spices and walnuts)

Assorted „pkhali,, -----

(Eggplant, spinach and beet leaves with walnuts)

„Ajapsandali,, -----

(Fresh stewed eggplants, tomatoes and Bulgarian pepper
with herbs)

Jonjoli -----

Cauliflower in the sauce „bazhe,, -----

(Fried cauliflower in the sauce „bazhe,,)

Assorted pickles -----

(Cucumbers, jonjoli, peppers and tomatoes)

Marinated wood mushrooms -----

(Marinated trout-like mushrooms with marinated cherry
tomatoes and cucumbers)

Cold fish dishes

Assorted fish -----

(Flavored salmon, boiled sturgeon, smoked salmon)

Red caviar -----

Boiled sturgeon -----

Mildly salted salmon -----

(Red Norwegian salmon flavored with cognac and
oil sauce)

Smoked salmon -----

(Red smoked salmon)

Marinated herring with potatoes -----

(Marinated herring with boiled potatoes)

Fresh „khramuli" -----

Boiled Alazani catfish with vinegar and coriander -----
(Pieces of boiled Alazani catfish in vinegar and coriander
sauce)

Salmon in the sauce „bazhe,, -----

(Fried salmon in the sauce „bazhe,,)

Cold meat dishes

Assorted meat -----

(Buzhenina, chicken roll, boiled piglet, boiled veal blade
and shank, beef tongue)

Boiled piglet -----

Boiled piglet with „ajika,, -----

Boiled veal blade and shank -----

Piglet roasted in furnace -----

Boiled beef tongue -----

„Muzhuzhi,, -----

(Boiled piglet's head and legs with vinegar, coriander and
garlic)

Buzhenina -----

(Rolled pork stuffed with carrots, rosemary and vegetables)

„Kholodec,, -----

„kuchmachi,, with walnuts in Imeretian style -----

(Boiled veal's heart and liver with walnuts and Imeretian
spices)

Boiled chicken -----

„Satsivi,, with turkey (order in advance) -----

(Boiled turkey in its broth with walnuts and spices)

Chicken roll -----

(Boiled boneless chicken stuffed with carrots and vegeta-
bles as a roll)

Assorted sausages -----

(Five kinds of different sausages)

Soups

Salmon soup

(Salmon in its broth, potatoes, carrots, eggs, tomatoes and different herbs)

„Bozartma,, with lamb

(Lamb meat in its broth with garlic and herbs)

Borshch

(Beef in its broth, beet, carrots stewed in oil with finely chopped cabbage)

Soup-kharcho

(Beef in its broth with rice, tomato and spices)

Kharcho with walnuts in Imeretian style

(Veal in its broth with walnuts and spices)

Chikhirtma

(Chicken's white meat in its broth with vinegar and coriander)

Tatariakhni

(Boiled beef in its broth with garlic and herbs)

Spinach cream-soup

(Spinach mixed with cream and Parmesan on)

Mushroom soup

(Boiled mushrooms with Bulgarian pepper, carrots, potatoes and onions)

Mushroom cream-soup

(Mushrooms, potatoes, carrots with mixed cream and Parmesan on)

Akroshka

(Boiled eggs, ham, finely chopped potatoes and cucumbers with matsoni)

Matsoni soup

(Onion stewed in butter, boiled rice mixed with eggs and matsoni)

Hodgepodge

(Finely chopped ham and snapping sausages with sour cream sauce)

Hot dishes from vegetables and daily products

French fries

Boiled potatoes with dill

Rice with vegetables

(Boiled rice with vegetables)

Homemade potatoes

(Pan-fried potatoes with onion)

Potatoes in Mexican style

(Big slices of fried potatoes with paprika and Mexican sauce)

Beans in pot with garnish

Vegetable „ragu,,

(Stewed seasonal vegetables with herbs and spices)

Mushroom in mushrooms

(Fried mushrooms stuffed with stewed mushrooms and brand sauce on)

Mushrooms in „ketsi,,

Mushrooms in „ketsi,, with suluguni

(Mushrooms roasted in „ketsi,, with suluguni)

„Ojakhuri,, with mushrooms

(Mushrooms with fried Bulgarian pepper and fried potatoes)

Stewed mushrooms

(Stewed mushrooms with onion and herbs)

„Chaqapuli ,,with mushrooms

(Stewed mushrooms with green tkemali, tarragon and herbs)

Stewed wood mushrooms

(Stewed trout-like mushrooms with onion and herbs)

Wood mushrooms kharcho with walnuts

(Boiled trout-like mushrooms with walnuts and kharcho spices)

Wood mushrooms chaqapuli

(Boiled trout-like mushrooms with tkemali and herbs)

Suluguni fried in „ketsi,,

Suluguni roasted in rizon

(Sliced suluguni in Italian starch)

Wick

Hot fish dishes

Sturgeon „ostri,,

(Sturgeon loin slices stewed with tomato and onion in „ketsi,,)

Fried trout

Trout in pomegranate juice

(Loin slices of trout in pomegranate juice)

Stuffed trout

(Loin slices of trout stuffed with walnuts)

Fried mullet

Fried fish from Aragvi

Fried sargan

Shrimps on sticks

Shrimps in wine sauce

(Fried shrimps in the sauce of white wine)

Salmon in caviar sauce

(Atlantic salmon steak with the sauce from caviar and cream)

Dorado roasted in grill

Chicken fillet steak in mushroom and cream sauce

Beef marble steak

(Beef marble steak roasted in grill with sauces)

Pork brisket

(Pig's ribs roasted in grill with garnish of French fries)

Pig's ribs in Czech style

(Pig's ribs marinated in honey and beer roasted in the oven with potatoes as garnish)

Beef ribs in Czech style

(Beef ribs marinated in honey and beer roasted in the oven with boiled potatoes)

Pig's shank with ajika

(Pig's shank in ajika marinated in honey and beer roasted in the oven with potatoes as garnish)

Pig's shank in Czech style

(Pig's shank marinated in honey and beer roasted in the oven with Mexican potatoes as garnish)

Hot meat dishes

Brand dish „Georgian House,, -----

(Pig's blade roasted in the oven with ajika
Fresh cucumbers, pickles, assorted herbs, French fries)

Khashlama -----

Beef marble steak -----

(Beef marble steak roasted in grill with sauces)

Sheep ribs with vegetables -----

(Sheep ribs marinated in red ajika with vegetables)

Calf's ribs with ajika in „ketsi,, -----

(Calf's ribs with ajika roasted in „ketsi,,)

Calf chaqapuli -----

(Stewed veal with white wine sauce, herbs and fresh tkemali)

Stewed veal -----

Stewed veal in saperavi -----

(Stewed veal with mushrooms and red wine)

Beef in bitter sauce (ostri) -----

(Soft pieces of beef stewed in tomato with bitter spices)

Lamb chaqapuli -----

(Stewed mutton with white wine, tkemali and herbs)

Tolma in grape leaves with matsoni -----

(Minced beef and pork with rice wrapped in grape leaves,
served with garlic and matsoni)

Calf's heart and liver in „ketsi,, -----

(Calf's heart and liver fried with onions and spices)

Abkhazura -----

(Minced beef and pork with barberry in the epiploon)

Veal „kalia,, -----

(Stewed veal in wine and pomegranate sause)

Chanakhi -----

(Stewed mutton with tomatoes, Bulgarian peppers, eggplants
and others)

Imeretian kupati -----

(Minced beef and pork with Georgian spices)

Smoked Megrelian kupati in „ketsi,, -----

(Pig's heart and liver with spices smoked and
stuffed in an intestine)

Opened kupati in „ketsi,, -----

(Beef and pork filling with spices stewed in „ketsi,,)

Fried chicken -----

Chicken fried on hot coals -----

Fried country chicken -----

Fried chicken in blackberry juice -----

(Chopped fried chicken in blackberry juice)

Fried chicken in tkemali -----

(Chopped fried chicken in tkemali)

Chicken „shqmeruli,, -----

(Chopped fried chicken in garlic sauce)

Chicken „chakhokhbili,, with hazelnuts in Gurian style -----

(Chicken chakhokhbili with hazelnuts and Gurian spices)

Chicken with savory in Imeretian style fried in „ketsi,, -----

(Chicken stewed in butter with savory)

Chicken heart and liver in „ketsi,, -----

(Chicken liver with onions and spices fried in „ketsi,,)

Fried quail with potatoes -----

Fried rabbit with garnish -----

(Fried rabbit with fried potatoes and herbs)

Rabbit in tomatoes -----

(Stewed pieces of rabbit with the sauce of fresh tomatoes)

Kid in milk -----

(Kid boiled in milk with boiled potatoes)

Kid in tomatoes -----

(Stewed pieces of kid with the sauce of fresh tomatoes)

Pork „ojakhuri,, -----

(Pork and potatoes roasted in „ketsi,, with onions and light
aroma of garlic)

Veal „ojakhuri,, -----

(Veal and potatoes roasted in „ketsi,, with onions and light
aroma of garlic)

Chicken „ojakhuri,, -----

(Chicken and potatoes roasted in „ketsi,, with onions and
light aroma of garlic)

Chicken wings in Mexican style -----

(Fried chicken wings in Mexican sauce)

Kiev chops with garnish -----

(Chicken fillet rinsed in rizon with filling of Holland cheese
and garnish of potatoes)

Fried pheasant -----

(pheasant with fried potatoes)

Pheasant „chakhokhbili,, -----

(Stewed pieces of pheasant in fresh tomatoes)

Khinkali

Khinkali „qalaquri,, -----

Khinkali „mtiuluri,, -----

Khinkali with cheese -----

Khinkali with mushrooms -----

Khinkali with potatoes -----

Khinkali tops -----

Khinkali in Kazbegian style -----

(with beating meat)

Barbecue

Assorted barbecue -----

(Chicken fillet barbecue, veal barbecue, lamb barbecue
and pork barbecue)

Veal barbecue -----

Pork barbecue -----

Lamb barbecue (seasonal) -----

Veal loin barbecue -----

Pork's ribs barbecue -----

Pork tenderloin barbecue -----

Pork loin barbecue -----

Pork liver in epiploon -----

(Pork liver wrapped in epiploon, roasted on the spit)

Pork loin in epiploon -----

(Pork loin wrapped in epiploon, roasted on the spit)

Sturgeon barbecue

(Soft pieces of sturgeon roasted on the spit)

Barbecue

Alazani catfish barbecue

Salmon barbecue

Vegetables barbecue

(Red and green Bulgarian peppers, eggplants, tomatoes, mushrooms and onions)

Mushrooms barbecue

Wood mushrooms barbecue

Dough products

Bread „shoti,, (small)

Grey bread

Rye bread

Assorted bread

(shoti, rye and grey bread)

Bread with garlic

(Roasted grey bread with garlic)

Ghomi

(Boiled maize flour)

Ghomi with suluguni

(Ghomi boiled with suluguni)

Elarji

(Ghomi mixed with suluguni)

Megrelian „chkinchkolia,, the same „chincholia,,

(Ghomi with fresh cheese, mint and pepper)

Homemade bread

Mchadi

„Rachian,, mchadi

(Pieces of Rachian ham mixed with mchadi flour baked in the oven)

Chvishtari

(Suluguni mixed in maize flour baked in the oven)

Chvishtari in „ketsi,,

(Suluguni mixed in maize flour baked in „ketsi,,)

Brand Khachapuri „Georgian House,,

(Brand Khachapuri baked on hot firewood with melted finely chopped suluguni on)

Khachapuri in Imeretian style (on firewood)

(Dough stuffed with suluguni baked in firewood oven)

Khachapuri in Megrelian style (on firewood)

(Dough stuffed with suluguni with gratered cheese on and baked in firewood oven)

Small Ajarian Khachapuri (on firewood)

(Dough with cheese in it,with an egg and butter on, baked in firewood oven)

Big Ajarian Khachapuri (on firewood)

(Dough with cheese in it,with an egg and butter on,baked in firewood oven)

Khachapuri on a spit

Lobiani

(Dough stuffed with boiled field beans and spices baked in the oven)

Lobiani with ham

(Dough stuffed with boiled field beans and ham baked in the oven)

Lobiani on a spit

(Dough stuffed with boiled field beans and spices baked on a spit)

Kubdari (on firewood)

(Beating beef and pork with Svanetian spices baked in the dough)

Kubdari with mushrooms

(Finely chopped mushrooms with spices baked in the dough)

Pizza „Margarita,,

(Baked dough of pizza with mozzarella cheese, tomatoes and special sauce)

Pizza „Four seasons,,

(Baked dough of pizza with ham, mushrooms, sausages, four cheese and vegetables)

Pizza salami „pikate,,

(Baked dough of pizza with sausages, cheese and black olives)

Fasting pizza

(Baked dough of pizza with vegetables: eggplants, red and green Bulgarian peppers, mushrooms, tomatoes, black olives, decorated with maize and lettuce leaves)

Pancakes with caviar /5 pieces/

Pancakes with meat /5 pieces/

Pancakes with cheese /5pieces/

Pancakes with mushrooms /5 pieces/

Bologna spaghetti (With minced beef)

Spaghetti with four cheese

(Mozzarella, Dutch, Roquefort and Parmesan)

Sauces

Blackberry sacebeli

Tartar

(mayonnaise, sour cream, garlic, cucumbers)

Bazhe

Tkemali

Tomato sacebeli

Narsharab

Matsoni with garlic

Ketchup

Mayonnaise

Sour cream

Matsoni

Mustard

Garlic sauce

Green ajika

Red ajika

Dry ajika

Mexican sauce

Deserts

Assorted fruits „Georgian House,, -----

(Seasonal fruits, pomelo, coconuts, Kakhetian and Imeretian churchkhela, „tklapi", pineapple, mango)

Assorted fruits „seasonal,, -----

Fruit salad -----

(Seasonal fruits chopped like cubes with vanilla and cognac)

Banana split -----

(Banana fried in cognac and butter)

Eastern set -----

(Black and white raisins, pumpkin heart and candied fruit)

A bar of chocolate -----

Different jam -----

Honey -----

Honey pancake -----

(Pancake baked with honey)

Roasted apple with walnuts and honey -----

Tiramisu -----

Strudel -----

Panna cotta -----

Different ice cream -----

Salted almonds -----

Salted peanuts -----

Pistachios -----

Fried Georgian hazelnuts -----

„Kakhetian,, churchkhela -----

„Imeretian,, churchkhela,, -----

Pineapple roasted in grill -----

„Pelamushi,, -----

Pancake with honey and chocolate -----

(Pancake baked with honey and chocolate)

Georgian delicacy -----

(Imeretian and Kakhetian churchkheladried apricots, dried figs, walnuts, Georgian hazelnuts, "tklapi")

Strudel with ice cream -----

Dried fruits set -----

("Tklapi", black plums, dried apricots, dried figs)

Sweet porridge in pumpkin in Imeretian style -----

(Sweet porridge with black plums, dried apricots, oranges and raisins in the pumpkin)

Sweet khapi -----

(Walnuts,honey and pumpkin seeds in boiled pumpkin)

„Tsereteli,, barbecue -----

(Pumpkin seeds roasted in „ketsi,,)

Roasted quince stuffed with sweet nadughi -----

Especially prepared dishes

The whole sturgeon -----

The whole catfish (1 kg) -----

Piglet roasted in furnace -----

(Ordering in advance)

Completely roasted kid with ajika -----

(Seasonal)

Chicken roasted from all sides in furnace -----



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