



Salads

Salad “Georgian House”

Chicken and pineapple light salad with Parmesan and Chef’s dressing.

Veal Salad

Finely chopped boiled veal with mayonnaise.

Beef Tongue Salad

Boiled beef tongue and cucumbers lightly spicy salad with balsamic vinegar.

Chicken Salad

Chicken breast with mayonnaise, bell pepper and Parmesan.

Warm Chicken Liver Salad

Roasted chicken liver in cognac, with bell pepper and special sauce.

Green Salad

Fresh salad leaves dressed with olive oil and vinegar, together with cucumbers and olives.

Cucumber And Tomato Salad

Cucumber And Tomato Salad With Walnut Sauce

Eggplant Salad

Finely sliced fried eggplant with herbs and spices.

Olivier Salad

Small cubes of boiled potatoes, carrots, eggs, green peas dressed with mayonnaise.

Mushroom Salad

Champignons and bell pepper salad with Chef’s dressing.

Salmon Caesar Salad

Lettuce, lightly salted salmon pieces and croutons with Chef’s dressing and Parmesan.

Chicken Caesar Salad

Roasted chicken fillet, lettuce and croutons with Chef’s dressing and Parmesan.

Mushroom Caesar Salad

Champignons, lettuce and croutons with Chef’s dressing.

Greek Salad

Lettuce, bell pepper, cucumber and tomato mix with Feta cheese.

Shrimp Salad

Roasted shrimps, lettuce and oranges with lemon dressing.

Cold Dishes Of Vegetables And Dairy Products

“Baghcha”

Georgian cucumbers, tomatoes, radishes, green chili and various herbs.

Assorted Herbs

Various fresh herbs, with radishes and green chili.

Assorted Olives

Black Olives

Green Olives

Red Olives

Imeretian Cheese

Sulguni Cheese

Smoked Sulguni Cheese

Factory Produced Cheese

Guda Cheese

Sheep milk aromatic cheese, aged in sheepskin.

Assorted Georgian Cheese

Imeretian cheese, Sulguni, smoked Sulguni, Nadughi in Sulguni thin slabs.

Nadughi With Mint

Nadughi In Sulguni Thin Slabs

Gebzhalia

Minted Nadughi rolled in milk boiled Sulguni.

Assorted Sulguni Rolls

Gebzhalia, Chechili cheese, cheese with chili and paprika, Sulguni with mint, smoked cheese roll

Eggplants With Walnuts

Spinach Pkhali

Beetroot Pkhali

Bell Pepper With Walnuts

Ekala Pkhali (Seasonal)

Boiled Ekala with walnuts, spices and herbs.

Leeks (Seasonal)

Green leeks with walnuts, spices and herbs.

Green Beans With Walnuts (Seasonal)

Boiled green beans with walnuts, spices and herbs.

Assorted Pkhali

Eggplants with walnuts, bell pepper with walnuts, spinach Pkhali and beetroot Pkhali.

Adjaphsandali

Stewed eggplants, bell pepper and tomatoes with herbs.

Cauliflower In The Bazhe Sauce

Assorted Marinated Vegetables (Small)

Cucumbers, Djondjoli, chili and tomatoes marinade.

Assorted Marinated Vegetables (Large)

Cucumbers, Djondjoli, chili, tomatoes, garlic, white and red cabbage marinade.

Marinated Woods Mushrooms

Marinated woods mushrooms with marinade of cherry tomatoes and cucumbers.

Cold Fish Dishes

Cold Fish Assortment

Lightly salted salmon, boiled sturgeon, smoked salmon.

Red Caviar

Boiled Sturgeon

Lightly Salted Salmon

Red Norwegian salmon cured in cognac and oil sauce.

Smoked Salmon

Smoked Sturgeon

Fresh Khramuli Fish

Boiled Alazani Catfish With Vinegar And Coriander Sauce

Salmon In The Bazhe Sauce

Cold Meat Dishes

Cold Meat Assortment

Buzhenina, chicken roll, boiled piglet, veal chuck and shank and beef tongue.

Boiled Piglet

Boiled Piglet With Adjika

Boiled Veal Chuck And Shank

Piglet Roasted In Tone

Boiled Beef Tongue

Ham From Racha With Boiled Potatoes

Buzhenina

Rolled pork with carrots, vegetables and rosemary filling.

Veal Heart And Liver With Walnuts In Imeretian Style

Small cubes of boiled veal heart and liver with walnuts and Imeretian spices

Boiled Chicken

Satsivi With Turkey (Order In Advance)

Pieces of boiled turkey in own broth with walnuts and spices.

Chicken Roll

Boiled boneless chicken roll, with carrots and vegetables filling.

Sausages Assortment

Soups

Salmon Soup

Pieces of salmon in own broth with potatoes, carrots, eggs and various herbs.

Borscht

Beef soup with finely chopped cabbage, beetroot and carrots stewed in oil.

Soup-Kharcho

Beef soup with rice, tomato sauce and spices.

Kharcho With Walnuts In Megrelian Style

Veal pieces in own broth with walnuts and spices.

Chikhirtma

Chicken pieces in own broth with vinegar and coriander.

Tatariakhni

Pieces of boiled beef in own broth with garlic and herbs.

Creamy Spinach Soup

Spinach cream soup with cream and Parmesan.

Mushroom Soup

Champignons soup with bell pepper, carrots and onions.

Creamy Champignon Soup

Champignons, potatoes and carrots cream soup with cream and Parmesan.

Akroshka

Boiled eggs, ham, potatoes and cucumbers, chopped into small cubes, with Matsoni.

Sbornaya Solyanka

Finely chopped hum and sausages in sour cream sauce.

Hot Dishes Of Vegetables And Dairy Products

French Fries

Mexican Potatoes

Big slices of fried unpeeled potatoes with paprika and Mexican sauce.

Family Style Pan Fried Potatoes

Boiled Potatoes With Dill

Boiled Rice With Vegetables

Beans In Pot With Garnishing

Champignons On Ketsi

Champignons On Ketsi With Sulguni

Champignons Odjakhuri

Champignons roasted with potatoes and bell peppers.

Champignons Stew

Champignons stewed with onions and herbs.

Champignons Chakapuli

Champignons stewed in green Tkemali, with tarragon and herbs.

Woods Mushrooms Stew

Woods mushrooms stewed with onions and herbs.

Woods Mushrooms Chakapuli

Woods mushrooms stewed in green Tkemali, with tarragon and herbs.

Kharcho Of Woods Mushrooms With Walnuts

Boiled woods mushrooms with walnuts and Kharcho spices sauce.

Caesar's Mushrooms (Seasonally)

Sulguni Fried On Ketsi

Sulguni Fried In Rizon

Roasted Sulguni, breaded in Italian bread crumbs.

Hot Fish Dishes

Hot Fish Assortment

Sea bass, salmon, dorado, goatfish.

Grilled dorado

Fried Trout

Trout In Pomegranate Juice

Fried Goatfish

Fried Aragvi Fish

Fried Garfish

Grilled Sea Bass

Salmon In Caviar Sauce

Atlantic salmon steak, with red caviar and cream sauce.

Salmon Ostri

Sturgeon Ostri

Sturgeon fillet pieces stewed in tomato sauce and onions

Shrimps On A Stick

Shrimps In Wine Sauce

Hot Meat Dishes

Special Dish "Georgian House"

Oven baked pork blade flavored with Adjika, served with cucumbers, marinated cucumbers, herbs and French fries garnishing.

Fried Pheasant

Pheasant Chakhokhbili

Fried Chicken

Grilled Chicken

Fried Farm Chicken

Fried Chicken In Blackberry

Fried Chicken In Tkemali

Chicken fillet roasted in Tkemali sauce.

Chicken Shkmeruli

Roasted chicken fillet in garlic sauce.

Chicken Chakhokhbili With Nuts, In Gurian Style

Chicken Chakondrili On Ketsi, In Imeretian Style

Chicken stewed in melted butter with savory.

Khashlama

Kebab Assortment With Garnishing

Mixed meat Kebab, mutton Kebab, chicken Kebab, Kebab in Sulguni.

Veal Ribs With Adjika On Ketsi

Veal Chakapuli

Veal stewed in wine sauce, herbs and Tkemali.

Veal Stew

Veal stewed in onions, tomatoes and garlic sauce, with herbs and spices.

Veal Stewed In Saperavi

Beef In Hot Sauce (Ostri)

Tender pieces of beef stewed in tomato and hot spices sauce.

Mutton Chakapuli

Mutton stewed in white wine sauce, herbs and Tkemali.

Dolma In Vine Leaves With Matsoni Sauce

Finely ground beef and pork with rice, rolled in vine leaves, served together with garlic flavored Matsoni sauce.

Veal Offal On Ketsi

Spiced veal heart and leaver roasted with onions.

Aphkhazura

Finely ground beef and pork with barberry, in caul fat.

Veal Stew Kalia

Veal stewed in pomegranate juice and white wine.

Madame Bovary

Chanakhi

Mutton stewed with eggplants, tomatoes, bell pepper and other vegetables.

Imeretian Kupati

Sausage stuffed with finely ground beef and pork with Georgian spices.

Smoked Megrelian Kupati On Ketsi

Smoked sausage, stuffed with finely chopped pork heart and leaver with spices.

Opened Kupati On Ketsi

Finely chopped beef and pork offal with spices, stewed on Ketsi.

Chicken Hearts And Leavers On Ketsi

Fried Quail With Potatoes Garnishing

Fried Hare With Garnishing

Hare In Tomato Sauce

Goatling In Milk

Goatling boiled in milk, served with boiled potatoes garnishing.

Goatling In Tomato Sauce

Goatling pieces stewed in tomato sauce.

Pork Odjakhuri

Fried pork and potatoes cooked in family style with onions and garlic.

Veal Odjakhuri

Fried veal and potatoes cooked in family style with onions and garlic.

Chicken Odjakhuri

Fried chicken and potatoes cooked in family style with onions and garlic.

Mexican Chicken Wings

Roasted chicken wings with Mexican sauce.

Chicken Kiev With Garnishing

Roasted chicken fillet in bread crumbs, with Dutch cheese filling and potatoes.

Marbled Beef Steak With Sauces

Chicken Fillet Steak (With Mushrooms And Cream Sauce)

Georgian Barbecue

Variety Of Georgian Barbecue

Chicken barbecue, veal barbecue, mutton barbecue, pork barbecue.

Veal Georgian Barbecue

Pork Georgian Barbecue

Mutton Georgian Barbecue

Chicken Fillet Georgian Barbecue

Veal Undercut Georgian Barbecue
Pork Rib Georgian Barbecue
Pork tenderloin Georgian Barbecue
Pork Undercut Georgian Barbecue
Pork Leaver In Caul Fat
Pork Undercut In Caul Fat
Sturgeon Georgian Barbecue
Alazani Catfish Georgian Barbecue
Salmon Georgian Barbecue
Vegetables Georgian Barbecue
Champignons Georgian Barbecue
Woods Mushrooms Georgian Barbecue

Flour Dishes

Shoti Bread (Per Person) .
Grey Bread
Rye Bread
Bread Assortment (Shoti, Rye, Grey Bread)
Bread With Garlic
Mchadi .
Mchadi "Rachuli"
Ham pieces kneaded into corn flour, baked in oven.
Chvishtari
Sulguni kneaded into corn flour.
Chvishtari On Ketsi
Ghomi
Ghomi With Sulguni
Elardji
Sulguni kneaded into Ghomi
Special Khachapuri "Georgian House"
Khachapuri covered with melted Sulguni, baked in wood-fired oven.
Megrelian Khachapuri
Imeretian Khachapuri

Adjarian Khachapuri
Boat shaped bread with fresh cheese filling, butter and eggs, baked in wood-fired oven.

Khachapuri Fried On Skewer

Lobiani

Lobiani With Ham From Racha

Lobiani Fried On Skewer

Kubdari

Dough stuffed with finely chopped pork and beef spiced in Svanetian style, baked in wood-fired oven.

Pizza Margherita

Baked thin dough with Mozzarella, tomatoes and special sauce.

Pizza Four Seasons

Baked thin dough with ham thin slices, champignons, sausage, four types of cheese and vegetables.

Four Cheese Pizza

Baked thin dough with Mozzarella, Dutch cheese, Roquefort and Parmesan.

Pizza Salami Piccante

Baked thin dough with Mozzarella, sausage and black olives.

Vegan Pizza

Baked thin dough with eggplants, red and green bell peppers, mushrooms, tomatoes and black olives, adorned with corns and lettuce.

Pancake With Caviar (Pieces)

Pancake With Meat (Pieces)

Pancake With Cheese (Pieces)

Pancake With Mushrooms (Pieces)

Spaghetti Bolognese

Italian pasta with finely ground beef and tomato sauce.

Four Cheese Spaghetti

Spaghetti with four cheeses sauce, Mozzarella, Dutch cheese, Roquefort and Parmesan.

Sauces

Bazhe

Tkemali

Tomato Paste Sauce

Narsharab Pomegranate Sauce

Ketchup

Mayonnaise

Sour Cream

Matsoni

Mustard

Green Adjika

Red Megrelian Adjika

Mexican Sauce

Desserts

Fruit Assortment "Georgian House"

Seasonal Fruit Assortment

Eastern Sweets Assortment

Candied peels, pumpkin, white and black raisins.

Georgian Delicacy

Walnuts, Georgian nuts, dried figs, dried apricots, Tklapi, Imeretian and Kakhetian Churchkhelas.

Dried Fruits Assortment

Tklapi, dried black plums, dried apricots and dried figs.

Various Jams

Honey

Pancake With Honey

Pancake With Banana And Chocolate

Fried Apple With Walnuts And Honey Filling

Tiramisu

Strudel

Strudel With Ice Cream

Various Ice Creams

Georgian Nuts Roasted

Kakhetian Churchkhela

Imeretian Churchkhela

Pineapple Grilled

Pelamushi

Sweet Pilaf Cooked In Pumpkin (Order in Advance)

Pumpkin stuffed with sweet pilaf with raisins, black plums, dried apricots and oranges.

Tsereteli Mtsvadi

Pumpkin seeds roasted on Ketsi

Specially Cooked Dishes

Oven Baked Whole Sturgeon

(Order In Advance)

Whole Piglet Baked In Tone

(Order In Advance)

Oven Baked Whole Goatling

(Order In Advance)