

Salads

Salad "Georgian House"	18.00
<i>Chicken and pineapple light salad with Parmesan and Chef's dressing.</i>	
Veal Salad	12.00
<i>Finely chopped boiled veal with mayonnaise.</i>	
Beef Tongue Salad.....	12.00
<i>Boiled beef tongue and cucumbers lightly spicy salad with balsamic vinegar.</i>	
Chicken Salad.....	11.00
<i>Chicken breast with mayonnaise, bell pepper and Parmesan.</i>	
Warm Chicken Liver Salad	15.00
<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	8.00
<i>Small cubes of boiled potatoes, carrots, eggs, green peas dressed with mayonnaise.</i>	
Mushroom Salad	12.00
<i>Champignons and bell pepper salad with Chef's dressing.</i>	
Salad by tbilisian style	12.00
<i>Cucumber and tomato, fresh salad leaves, black olives, vinegar, bulgarian bell pepper.</i>	
Salmon Caesar Salad	29.00
<i>Lettuce, lightly salted salmon pieces and croutons with Chef's dressing and Parmesan.</i>	
Chicken Caesar Salad	16.00
<i>Roasted chicken fillet, lettuce and croutons with Chef's dressing and Parmesan.</i>	
Greek Salad.....	15.00
<i>Lettuce, bell pepper, cucumber and tomato mix with Feta cheese.</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>	
Assorted European Cheese	35.00
<i>Blue cheese, mozzarella, gauda, parmesan, feta.</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>	

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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>	
Cauliflower In The Bazhe Sauce	10.00
Assorted Marinated Vegetables (Small)	8.00
<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	80.00
<i>Lightly salted salmon, boiled sturgeon, smoked salmon.</i>	
Red Caviar	24.00
Boiled Sturgeon.....	58.00
Lightly Salted Salmon	28.00
<i>Red Norwegian salmon cured in cognac and oil sauce.</i>	
Smoked Salmon.....	30.00
Boiled Alazani Catfish With Vinegar And Coriander Sauce	26.00
Salmon In The Bazhe Sauce	32.00

Cold Meat Dishes

Cold Meat Assortment	50.00
<i>Buzhenina, chicken roll, boiled piglet, veal chuck and shank and beef tongue.</i>	
Boiled Piglet	20.00
Boiled Piglet With Adjika.....	22.00
Boiled Veal Chuck And Shank	24.00
Piglet Roasted In Tone	40.00
Boiled Beef Tongue	12.00
Ham From Racha With Boiled Potatoes	22.00

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Buzhenina.....	16.00
<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>	
Boiled Chicken	70.00
Satsivi With Turkey (Order In Advance)	50.00
<i>Pieces of boiled turkey in own broth with walnuts and spices.</i>	
Chicken Roll	10.00
<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

Chikhirtma.....	8.00
<i>Chicken pieces in own broth with vinegar and coriander.</i>	
Tatariakhni	10.00
<i>Pieces of boiled beef in own broth with garlic and herbs.</i>	
Salmon Soup	20.00
<i>Pieces of salmon in own broth with potatoes, carrots, eggs and various herbs.</i>	
Borscht	10.00
<i>Beef soup with finely chopped cabbage, beetroot and carrots stewed in oil.</i>	
Soup-Kharcho	9.00
<i>Beef soup with rice, tomato sauce and spices.</i>	
Kharcho With Walnuts In Megrelian Style	15.00
<i>Veal pieces in own broth with walnuts and spices.</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.....	12.00
<i>Champignons, potatoes and carrots cream soup with cream and Parmesan.</i>	

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Akroshka.....	8.00
<i>Boiled eggs, ham, potatoes and cucumbers, chopped into small cubes, with Matsoni.</i>	
Sbornaya Solyanka.....	12.00
<i>Finely chopped hum and sausages in sour cream sauce.</i>	

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	8.00
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>	

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Hot Fish Dishes

Hot Fish Assortment	140.00
<i>Sea bass, salmon, dorado, goatfish.</i>	
Grilled dorado	36.00
Fried Trout	11.00
Trout In Pomegranate Juice	16.00
Fried Goatfish.....	16.00
Fried Aragvi Fish.....	10.00
Fried Garfish (seasonally)	16.00
Grilled Sea Bass	36.00
Salmon In Caviar Sauce	50.00
<i>Atlantic salmon steak, with red caviar and cream sauce.</i>	
Sturgeon Ostri.....	55.00
Salmon Ostri.....	32.00

Hot Meat Dishes

Fried Chicken	23.00
Grilled Chicken.....	26.00
Fried Farm Chicken.....	35.00
Fried Chicken In Blackberry	30.00
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	32.00
Chicken Chakondrili On Ketsi, In Imeretian Style	30.00
<i>Chicken stewed in melted butter with savory.</i>	
Khashlama	26.00
Veal Ribs With Adjika On Ketsi.....	22.00
Veal Chakapuli.....	20.00
<i>Veal stewed in wine sauce, herbs and Tkemali.</i>	
Veal Stew	20.00
<i>Veal stewed in onions, tomatoes and garlic sauce, with herbs and spices.</i>	

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Veal Stewed In Saperavi.....	22.00
Beef In Hot Sauce (Ostri)	16.00
<i>Tender pieces of beef stewed in tomato and hot spices sauce.</i>	
Lamb Chakapuli (seasonally)	22.00
<i>Mutton stewed in white wine sauce, herbs and Tkemali.</i>	
Dolma In Vine Leaves With Matsoni Sauce.....	15.00
<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>	
Abhkhazura	16.00
<i>Finely ground beef and pork with barberry, in caul fat.</i>	
Veal Stew Kalia.....	20.00
<i>Veal stewed in pomegranate juice and white wine.</i>	
Madame Bovary.....	22.00
Chanakhi	26.00
<i>Mutton stewed with eggplants, tomatoes, bell pepper and other vegetables.</i>	
Imeretian Kupati	14.00
<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
Goatling In Milk	26.00
<i>Goatling boiled in milk, served with boiled potatoes garnishing.</i>	
Goatling In Tomato Sauce	28.00
<i>Goatling pieces stewed in tomato sauce.</i>	
Pork Odjakhuri	17.00
<i>Fried pork and potatoes cooked in family style with onions and garlic.</i>	
Veal Odjakhuri.....	22.00
<i>Fried veal and potatoes cooked in family style with onions and garlic.</i>	
Chicken Odjakhuri.....	12.00
<i>Fried chicken and potatoes cooked in family style with onions and garlic.</i>	

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Mexican Chicken Wings	10.00
<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	45.00
Chicken Fillet Steak (With Mushrooms And Cream Sauce).....	22.00
Kebab Assortment With Garnishing	55.00
<i>Mixed meat Kebab, mutton Kebab, chicken Kebab, Kebab in Sulguni, served with vegetables garnishing.</i>	

Georgian Barbecue

Variety Of Georgian Barbecue.....	70.00
<i>Chicken barbecue, veal barbecue, mutton barbecue, pork barbecue.</i>	
Veal Georgian Barbecue	18.00
Pork Georgian Barbecue	14.00
Mutton Georgian Barbecue	20.00
Chicken Fillet Georgian Barbecue	11.00
Veal Undercut Georgian Barbecue.....	22.00
Pork Rib Georgian Barbecue	18.00
Pork tenderloin Georgian Barbecue.....	20.00
Pork Undercut Georgian Barbecue	20.00
Pork Leaver In Caul Fat.....	14.00
Sturgeon Georgian Barbecue.....	55.00
Alazani Catfish Georgian Barbecue.....	26.00
Salmon Georgian Barbecue.....	28.00
Vegetables Georgian Barbecue	12.00
Woods Mushrooms Georgian Barbecue	12.00

Flour Dishes

Shoti Bread (Per 1 Person).....	1.50
Grey Bread	3.00
Rye Bread	4.00

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Bread Assortment (Shoti, Rye, Grey Bread).....	6.00
Bread With Garlic.....	5.00
Mchadi.....	1.50
Chvishtari	6.00
<i>Sulguni kneaded into corn flour.</i>	
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.....	14.00
Imeretian Khachapuri	12.00
Adjarian Khachapuri	10.00
<i>Boat shaped bread with fresh cheese filling, butter and eggs, baked in wood-fired oven.</i>	
Khachapuri Fried On Skewer	14.00
Lobiani.....	8.00
Lobiani With Ham From Racha.....	12.00
Lobiani Fried On Skewer	10.00
Kubdari.....	16.00
<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>	
Four Cheese Pizza	20.00
<i>Baked thin dough with Mozzarella, Dutch cheese, Roquefort and Parmesan.</i>	
Pizza Salami Piccante.....	20.00
<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 Meat (5 Pieces).....	10.00
Pancake With Mushrooms (5 Pieces)	8.00
Spaghetti Bolognese.....	12.00
<i>Italian pasta with finely ground beef and tomato sauce.</i>	
Four Cheese Spaghetti.....	16.00
<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.....	25.00
Eastern Sweets Assortment	18.00
<i>Candied peels, pumpkin, white and black raisins.</i>	
Georgian Delicacy	29.00
<i>Walnuts, Georgian nuts, dried figs, dried apricots, Tklapi, Imeretian and Kakhnetian Churchkheldas.</i>	
Dried Fruits Assortment.....	16.00
<i>Tklapi, dried black plums, dried apricots and dried figs.</i>	
Various Jams	8.00
Honey	8.00
Pancake With Honey	10.00
Pancake With Banana And Chocolate	12.00
Fried Apple With Walnuts And Honey Filling.....	14.00
Tiramisu	13.00
Strudel.....	10.00
Strudel With Ice Cream.....	12.00

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Panna cotta.....	10.00
Various Ice Creams.....	7.00
Georgian Nuts Roasted	10.00
Kakhetian Churchkhela	8.00
Imeretian Churchkhela	7.00
Pelamushi	10.00
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	260.00
<i>(Order In Advance)</i>	
Oven Baked Whole Goatling.....	500.00
<i>(Order In Advance)</i>	

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