

Main Course

Adjapsandali - £18.00 V

Aubergines stew with peppers, carrots, tomatoes, potatoes, herbs, garlic, chilli

Sazaphkhulo - £17.00 V

Bell pepper stuffed with seasoned rice with vegetables served with a sour cream

Lobio - £15.00 V

Red kidney bean stew seasoned with Adjika and spices

Oraguli Kindzmarshi - £23.00

Grilled salmon in white wine vinegar and fresh coriander sauce served with baby potatoes

Sauces

Tkemali - £3.00

Homemade wild plum sauce, seasoned with herbs, spices, chilli and garlic

Sacebeli - £3.00

Homemade tomato sauce seasoned with herbs, spices, chilli and garlic

Adjika - £3.00

Homemade chilli sauce, seasoned with herbs, spices and garlic

Arajani - £3.00

Sour cream

Dessert

Honey cake - £8.00

Our signature multilayer cake with homemade caramel cream served with ice – cream

“Walnut” shaped cookies - £8.00

Filled with caramel cream served with ice cream

Homemade Pakhlava - £8.00 V

Made with walnuts and almonds touch of cardamon, served with ice – cream

Churchkhela - £5.50 V

Traditional Georgian sweet snack made with grape juice, wheat flour and walnuts or hazelnuts

Ice Cream Selection - £7.50

V – Vegetarian

Some dishes at peak times might take longer than usual

Discretionally service Charge of 12.00 % will be applied to the total of the bill

All dishes are prepared on the premises handling WALNUTS, WHEAT

If you have any food allergies, please speak to a member of our team



Menu
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Aperitifs

Geamos Cocktail Shot - £6.00

Our signature mixture with citrus infused Rezoniak vodka, berry cordial, ice

Vodka & Cola - £ 9.50

Gin & Tonic - £9.50

Appetisers



Pkhali - £12.00 V

Georgian Super food – cooked Spinach, beetroot and red kidney beans dressed with walnuts, spices and hint of garlic

Aubergine with walnuts - £10.00 V

Our famous aubergines rolls filled with walnut paste seasoned spices and hint of garlic

Sulguni rolls stuffed with minted Nadugi - £11.00 V

Sulguni cheese pancakes filled with minted Nadugi – ricotta style soft cheese

Georgian Salad with walnuts or Guda cheese - £8.50 V

Fresh tomatoes and cucumbers dressed with cold pressed Sunflower oil, Svanetian salt. Topped with Walnuts or Guda cheese (hard, salty Georgian cheese)

Gogra - £9.50 V

Roasted pumpkin salad dressed with cold pressed Sunflower oil pomegranate molasses, walnuts and pumpkin seeds

Mcnili – £7.50 V

Selection of homemade fermented seasonal vegetables

Taste of Georgia - £35.00 V

Pkhali and aubergine roll platter, Sulguni rolls with Nadugi, Georgian Salad and Imeruli Khachapuri or Lobiani

Small Bites



Akhali Kartopili - £6.00 V

Fried baby potatoes with dill

Sokos Kuchmachi - £10.00

Sautéed mixed mushrooms seasoned with fresh herbs and spices, hint of garlic and chilli

Elarji balls - £8.00 V

Deep fried cheesy, cornmeal balls served with homemade walnut sauce - Baje

Chebureki - £8.00

Crispy, deep fried dough parcels filled with juicy meat filling

Dolma - £10.00

Vine leaves stuffed with seasoned minced beef and rice, served with Matconi (Greek style yogurt)

Soup of the day - £7.50

Please ask member of the team for today's soup

Our Bakery *Perfect to accompany appetisers*

Imeruli Khachapuri - £13.00

Traditional flatbread stuffed with mixed cheeses

“Geamos” Khachapuri - £15.00 V

Our signature flatbread: stuffed with mixed cheeses and topped with extra cheese. Perfect for cheese lovers

Acharuli Khachapuri - £15.00 V

The famous boat - shaped Khachapuri stuffed with mixed cheeses and an egg in the middle

Khachapuri Shampurze - £15.00

Khachapuri made on a skewer. Stuffed with homemade stretchy Sulguni cheese

Lobiani - 13.00 V

Flatbread stuffed with seasoned red kidney beans

Shotis Puri - £4.00 V

Our traditional homemade Bread

Main Courses



Mtcvadi - £20.00

Grilled tender pork or chicken pieces marinated Georgian style. Served with new potatoes and homemade sauce. *might take up to 30 minutes

Kanchi - £28.00

Slow cooked pork knuckle served with baby potatoes, homemade fermented vegetables and sauces. *might take up to 30 minutes

Megruli Kharcho - £22.00

Tender pieces of beef slow cooked in a spicy walnut sauce served with Ghomi – hot cornmeal porridge

Khinkali - £18.00

Famous hand pleated dumpling with juicy meat (beef & pork) and aromatic broth or cheese only filling. Only beef or lamb filling is available to preorder. *might take up to 30 minutes

Chakapuli - £23.00

Traditional lamb stew cooked with dry white wine, tarragon, coriander, spring onions and wild plums. Served with Shotis Puri

Tabaka - £22.00

Pan fried whole seasoned poussin. Served with homemade sauce and baby potatoes *might take up to 30 minutes

Shkmeruli - £23.00

Pan fried poussin cooked in traditional creamy garlic sauce. *might take up to 30 minutes