

Welcome to Authentic Georgian Cuisine





CATEGORY	ITEM	SOURCE	STORAGE CONDITION
meat	lamb	local	fresh
meat	beef	USA	chiled
poultry	chicken fillet	Brazil	frozen
seafood	seabass	Turkey	fresh
seafood	hamour	local	fresh
poultry	chicken fresh	local	fresh
meat	beef ribs	USA	chiled
poultry	chicken liver	local	fresh





SALADS

Traditional Georgian salad

Tomato and cucumber salad seasoned with Georgian spices, walnuts and green adjika.

80 QAR

Kakhetian salad

Tomato and cucumber salad with fresh herbs and green adjika.

65 QAR

Chicken salad

Slow cooked chicken with fresh vegetables, nuts and house chilly dressing.

70 QAR

Pumpkin salad

Baked Pumpkin with rocket leaves, mixed with cashew nuts and feta cheese.

65 QAR

KHINKALI

Khinkali

Most popular Georgian dish made of twisted knobs of dough, stuffed with minced meat, spices and aromatic stock.

80 QAR

Cheese Khinkali

Dough stuffed with cheese.

60 QAR

Mushrooms Khinkali

Dough stuffed with mushrooms.

60 QAR

BAKERY

Imeretian Khachapuri

Cheese filled bread from Imereti region of Georgia.

70 QAR

Adjarian Khachapuri

Boat shape khachapuri with egg from Adjara region of Georgia.

75 QAR

Kubdari

Spiced meat filled bread from Svaneti Region of Georgia.

80 QAR

Lobiani

Bean filled bread from Racha region of Georgia.

60 QAR

COLD APPETIZERS

Nadughi

Nadughi cheese with pumpkin jam.

50 QAR

Selection of Pkhali

Spinach, eggplant, pumpkin, leek, beetroot – seasoned with walnut and Georgian spice mix.

85 QAR (small plate for 1-2 persons)

165 QAR (big plate for 3-4 persons)

Adjafsandalli

Eggplant stew with fresh tomatoes and Georgian spices.

65 QAR

SOUPS

Soup Kharcho

Beef soup in tomato broth with rice, cherry plums, Georgian spices and walnuts.

75 QAR

Chikhirtma

Traditional chicken soup served with crispy bread and braised chicken.

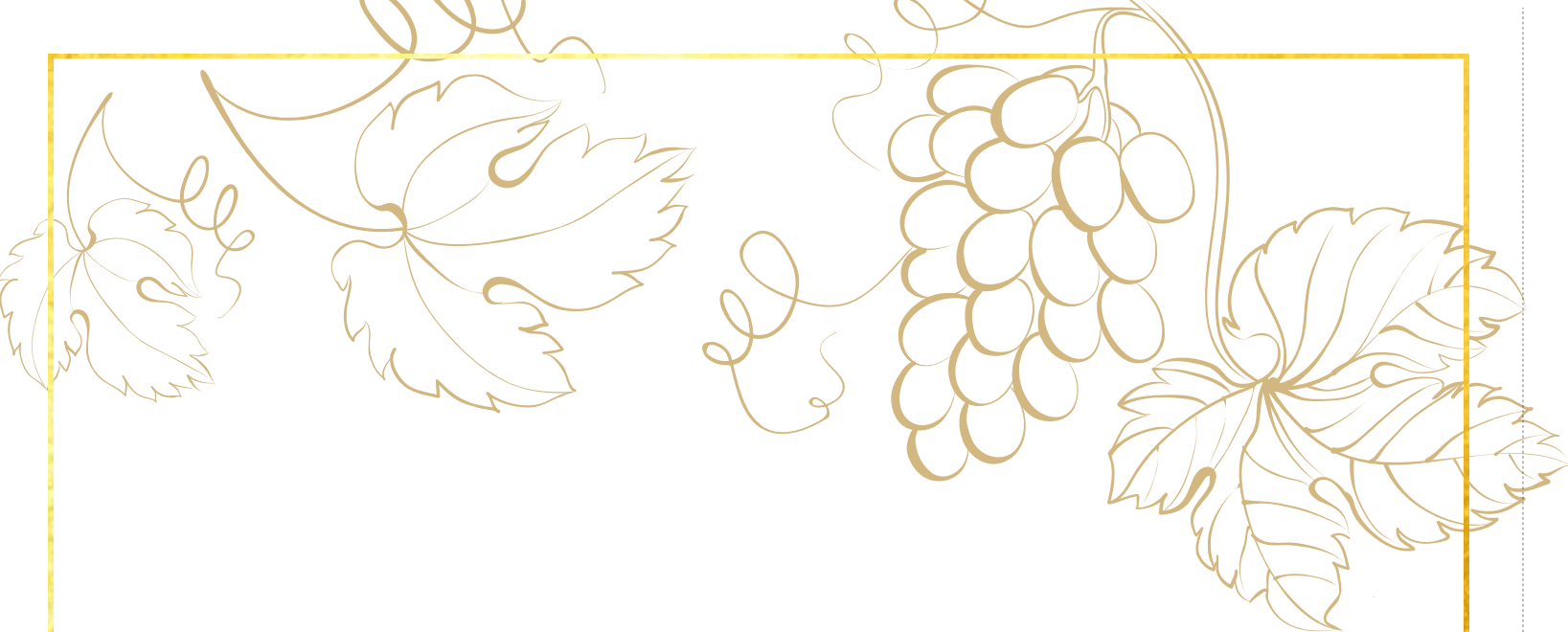
70 QAR

Pumpkin soup

Freshly made Pumpkin soup with touch of cinnamon.

60 QAR







MAIN COURSES

Khashlama

8 hour roasted beef assado short ribs, seasoned with spices from Kakheti region of Georgia, served with onion salad, home style potato fries and bowl of steamed rice. Serves 2-3 persons

650 QAR

Beef Chashushuli

Brisket cuts in tomato stew with fresh herbs.

105 QAR

Georgian Beef Kharcho

Slow cooked short ribs in seasoned walnut stew with cornmeal croquets.

140 QAR

Lamb Shila

Slow cooked rice dish seasoned with caraway seeds and black pepper, served with lamb chops.

120 QAR

Chicken with Gurian sauce

Crispy grilled chicken in hazelnut sauce, Georgian spices and fresh coriander.

135 QAR

Shkmeruli

Grilled chicken in garlic and cream sauce.

125 QAR

Imeretian Chicken Kharcho

Slow cooked chicken in seasoned hazelnut stew with cornmeal croquets.

135 QAR

Chicken liver

Chicken liver stew with spices, tomatoes and fresh herbs.

75 QAR

Seabass Kindzmari Fillet

Pan fried seabass with green sauce of coriander and vinegar.

105 QAR

Hamour Fillet

Oven baked hamour fillet with traditional walnut sauce.

135 QAR

Seabass RedBerry Fillet

Pan fried seabass fillet with mix of berry sauce, grilled vegetables and potato gratin.

130 QAR

Oyster Mushroom Chashushuli

Oyster mushrooms with fresh tomatoes and spices.

85 QAR

Oyster Mushroom Shila

Slow cooked rice dish with oyster mushrooms, caraway seeds and black pepper.

75 QAR

DISHES FROM THE GRILL

Chicken Kebab

Grilled minced chicken kebab with Georgian spices

75 QAR

Chicken Kebab with Cheese

Grilled minced chicken kebab with melted cheese.

90 QAR

Chicken Mtsvadi

Traditional grilled chicken Mtsvadi with pomegranate sauce.

70 QAR

Mixed Kebab

Grilled minced lamb and beef kebab with Georgian spices.

80 QAR

SIDE DISHES

Pan fried potatoes with herbs and onion

50 QAR

Steamed Rice

20 QAR

Grilled vegetables

40 QAR

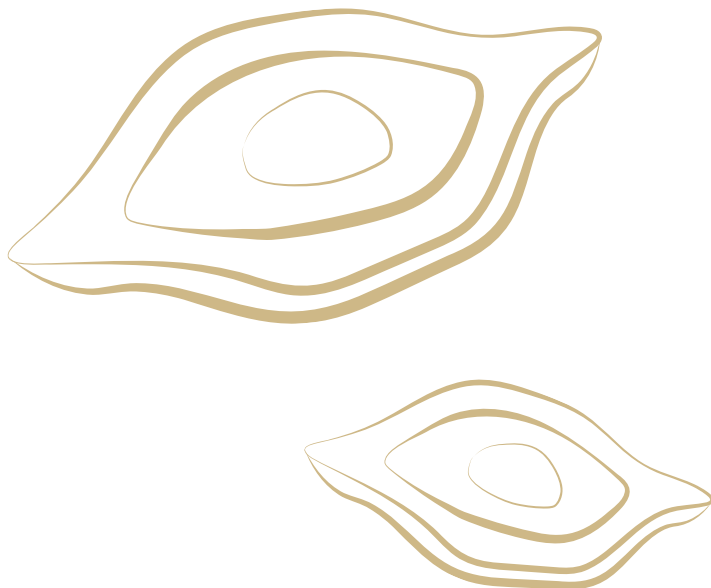
French fries

30 QAR





If we talk about Georgian Kitchen, the one of the first dish any mentions will be Khinkali. Khinkali originated in the rugged mountains to the north of Georgia, in Tusheti and Pshavi regions. For centuries, before becoming restaurant favourites, khinkali were a popular offering for Georgian shepherds, with chopped lamb, mutton or beef at the centre of the dough. Several centuries ago khinkali migrated from the mountains to the city. It has become popular everywhere in Georgia and is the most special and famous Georgian dish nowadays.



Originally coming from the Black sea region of Adjara, Adjarian Khachapuri is a traditional Georgian dish of cheese-filled bread. The bread is leavened and allowed to rise, moulded into various shapes, and then filled in the centre with a mixture of cheese, eggs, and butter. The bread crust is traditionally torn off and dipped into the cheese.



DESSERTS

Khinkali dessert

Khinkali stuffed with almond and nadughi cheese in mango pure.

65 QAR

Homemade ice cream

Ice cream with dried fruits and nuts.

75 QAR

Mosavali Quince Special

Baked quince with vanilla cream, homemade biscuits and mixed nuts.

70 QAR

Matsoni Panna Cotta

Fresh matsoni yogurt with lemon zest and mixed berry sauce.

60 QAR

Cheesecake

Homemade vanilla cheesecake with lemon zest and black cherry confiture.

55 QAR

COFFEE

Espresso	20 QAR
Double Espresso	23 QAR
Latte	30 QAR
Cappuccino	30 QAR
Americano	27 QAR
Macchiato	25 QAR
Turkish	25 QAR
Iced Latte	28 QAR
Flavored Iced Coffee	32 QAR

MOCKTAILS

Tbilisi

Cranberry juice, mango syrup, lime cordial, soda.

30 QAR

Mojito

Mint, lime, sugar, soda water

30 QAR

Kumquat Mojito

Kumquat, mint, lime juice, simple syrup.

30 QAR

Cool As Cucumber

Elderflower, cucumber, mint, lime, soda water.

30 QAR

Thyme for Lemonade

Ginger syrup, red berry puree, lemon, fresh thyme.

30 QAR

Batumi Island

Mango pure, fresh basil, orange, lemon.

30 QAR

Pina-Colada

Coconut milk, pineapple juice, almond, fresh cream.

30 QAR

FRESH JUICES

Orange	38 QAR
Apple	38 QAR
Watermelon	38 QAR
Carrot	38 QAR
Pineapple	38 QAR

SOFT DRINKS

Tonic	23 QAR
Soda	23 QAR
Ginger Ale	23 QAR
Coca-Cola Reg	23 QAR
Coca-Cola Light	23 QAR
Sprite	23 QAR
Fanta Orange	23 QAR

TEA

English Breakfast	30 QAR
Green Tea	30 QAR
Darjeeling	30 QAR
Chamomile	30 QAR
Black Currant	30 QAR
Flavored Iced Tea	30 QAR
Lemongrass Et Ginger	30 QAR

WATER

Still Water	
Bakhmaro (500 ml)	20 QAR
Bakhmara (200 ml)	10 QAR
Sparkling Water	
Nabeghlavi (500 ml)	25 QAR
Nabeghlavi (200 ml)	13 QAR

