



# GENATSVALE




## GEORGIAN RESTAURANT

### Starters




#### Mushroom in ketsi - 9

Mushrooms baked in traditional clay ketsi pot with melted sulguni cheese  




#### Blinis - 9

Five thin crepes filled with seasoned beef   

#### Aubergine - 9

Four pan-fried aubergine rolls with a walnut paste filling   

#### Pkhali - 8

Four vegetable pâtés including steamed spinach, carrot, beetroot, green bean with a walnut paste with shoti (Georgian bread)   

#### Chicken liver - 9

Chicken liver slow-cooked with Georgian spices and herbs

#### Dolma - 10

Five mini dolma stuffed with seasoned beef and rice wrapped in grape leaves with yoghurt/garlic yoghurt

### Four Starter Plates- 22

Pkhali, Blini, Aubergine and Dolma

### Mains

#### Chashushuli - 22

Slow-cooked beef stew in a tomato and herb sauce - served with shoti (Georgian bread)

#### Ojakhuri

Pork - 21 Lamb - 22 Mushroom - 19  

Chosen filling with roasted potatoes, onions, red peppers, tomatoes, garlic and Georgian seasonings dressed with coriander and pomegranate

#### Kupati - 23


Traditional Georgian sausages dressed with coriander and pomegranate - served with crispy fries and satsebeli sauce

#### Chakapuli - 22

Slow-cooked lamb stew with tarragon, and fresh herbs - served served with shoti (Georgian bread)

Available only Fri-Sun



#### Chkmeruli - 22

Pan-fried half baby chicken simmered in a garlic cream sauce - served with shoti (Georgian bread) 

#### Tsitsila tabaka - 25.

Butterflied baby chicken, pan-fried under a press until crispy - served with fries and satsebeli sauce

#### Lobio kotanshi - 18

Hearty kidney bean stew, slow-cooked in a clay kotani pot - served with mixed pickled vegetables and shoti (Georgian Bread)  

### Fish

#### Kalmakhi- 25.....

Grilled Trout - served with fries and satsibeli sauce

#### Seabass - 22.....

Grilled Seabass - served with fries and Kindzmari sauce

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Gluten Free



Tree Nuts



Milk



Eggs



Vegaterian



Vegan

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### Mtsvadi Grill Mains

#### Pork Mtsvadi - 18

Grilled marinated pork neck skewers - served with salad, fries and choice of satsibeli or tkemali

#### Lamb Mtsvadi - 20

Grilled marinated lamb skewers - served with salad, fries and choice of satsibeli or tkemali

#### Chicken Mtsvadi - 17

Grilled chicken breast - served with salad, fries and choice of satsibeli or tkemali

#### Lamb Chop - 23

Grilled lamb chops - served with salad, fries and choice of satsibeli or tkemali



#### Pork and Beef Kababi- 20

Grilled seasoned pork and beef kebab - served with salad, bread, chips and choice of satsibeli or tkemali

#### Lamb Kababi - 20

Grilled seasoned lamb kebab - served with salad, bread, chips and choice of satsibeli or tkemali

#### Grilled Vegetables - 13

Assorted grilled vegetables - served with fries and choice of satsibeli or tkemali  

### Sharing Platters

#### For 2 - 50

Pork, Lamb and Chicken Mtsvadi, and choice of either beef and pork or lamb kebabi. Comes with fries and sauces

#### For 4 - 98

Pork, Lamb and Chicken Mtsvadi, four lamb chops and choice of either beef and pork or lamb kebabi. Comes with fries and sauce.

### Sides & Sauces

#### Shoti - 3

Traditional Georgian boat-shaped bread, freshly baked 

#### Mjadhi - 6

Georgian corn bread (Portion of Two) with a side of cheese

#### Satsebeli - 3

A savoury Georgian sauce made with tomato base, onion, peppers, garlic and a mix of Georgian spices

#### Adjika - 3

A spicy Georgian red pepper paste with garlic, herbs, and aromatic spices.

#### Pickled Vegetables - 5

Assortment of pickled vegetables

#### Akhali Kartopili - 7

Butter roasted baby potatoes dressed with dill

#### Fries - 4

Classic crispy fried potatoes

#### Tkemali - 3

Georgian sour plum sauce with garlic, coriander, dill and Georgian spices

#### Matsoni - 3

Yoghurt sauce available with or without Garlic 

#### Smetana - 3

Eastern European Sour Cream 

#### Jonjoli - 7

Georgian delicacy of pickled Bladdernut flower buds

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Please Allow up to 30 Minutes For The Following As They Are Made To Order

### Khinkali



#### Beef and Pork - 16

Dumplings filled with seasoned beef and pork.  
(Portion of Five dumplings) 




#### Lamb - 17

Dumplings filled with seasoned lamb mince  
(Portion of Five dumplings) 

#### Cheese - 15




Dumplings filled with creamy melted cheese  
(Portion of Six dumplings)  

#### Mushrooms - 14

Dumplings filled with earthy mushrooms  
(Portion of Six dumplings)   

### Khachapuri

#### Acharuli

Boat-shaped bread with cheese, an egg yolk, and butter.  
  

Classic Cheese - 19  With Beef - 21 With Chicken - 20

#### Imeruli


Round bread filled with cheese   

Classic Cheese - 17 With Spinach - 18

#### Megruli - 24



Round bread filled and topped with cheese   

#### Kubdari - 21


Round bread filled with tender diced pork 

### Light Bites

#### Ajapsandali- 8

Fried aubergine salad with bell peppers, onions, tomato's, garlic, coriander, parsley, dressed with basil  
 


#### Garden Salad - 6

Crisp mix of fresh greens, cucumber, tomato, and onion, lightly dressed with herbs 

#### Georgian Style Salad - 9

Cucumber, tomato, purple basil, red onions, walnuts, drizzled with sunflower oil   


#### Pilimeni with Meat - 14

Mini dumplings filled with seasoned minced meat, served with sour cream 

#### Kharcho - 15

Beef soup with a rich tomato base, rice, and aromatic spices.

#### Satsivi - 14

Chicken in a walnut sauce seasoned with Georgian spices served with shoti (Georgian Bread) 

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### Desserts

#### Honey Cake - 6

Layered honey cake with creamy frosting



#### Kada - 6

Buttery, layered pastry with a sweet crumbly walnut and orange zest filling



#### Napoleon - 8

Made from three layers of puff pastry and thick cream



#### Ice Cream - 5

Two scoops of Vanilla, Chocolate or Strawberry flavoured iccream



#### Vegan Ice Cream - 6

Two scoops of Vanilla



#### Assorted Fruit Plate - 8

Assortment of seasonal fruits



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