



Our menu

A Taste of the Caucasus

When the table tells more than words... Georgian cuisine – a culinary treasure

Georgia is often celebrated for its breathtaking landscapes and rich cultural heritage. Yet its cuisine remains one of the country's most remarkable discoveries – a culinary experience meant to be shared.

The story of Georgia is as unique as its cuisine and the ingredients that shape it. Legend has it that when God created the Earth, He called all the nations to assign them their land. The Georgians, however, arrived late – lost in celebration, music, and joy. By the time they appeared, nothing was left. But instead of complaining, they simply continued to sing and feast, and their joy moved the Lord. So He gave them His favorite place – the garden of the Earth. A place where the journey of taste begins.

In Georgia, the finest ingredients flourish: ripe pomegranates, fragrant coriander, aromatic walnuts, and an abundance of fresh delights. These exquisite flavors give Georgian cuisine its unique depth, making it one of the healthiest and most captivating in the world.

შაშლავი

Soups

Borschtsch *vegetarian*

Beetroot and white cabbage soup, refined with a dollop of sour cream
vegan if desired

9,00

Supp-Khartscho

Spicy veal soup refined with a Georgian spice mixture
- Kharchos Suneli

11,00

Additional Bread Basket

Fresh daily baked bread from the stone oven

3,00



სალათები და აპერტივები

Salads and starters

Qartuli *vegan*

Tomato and cucumber salad with red onions, coriander and parsley,
optionally:

with vinegar and oil dressing

9,50

with walnut dressing

10,50

Pkhali Beans *vegan*

Steamed green beans with walnut-herb paste and garlic

10,00

Pkhali Spinach *vegan*

Steamed spinach with walnut-herb paste and garlic

10,00

Pkhali Beetroot *vegan*

Steamed beetroot with walnut-herb paste and garlic

10,00

Badridjani Nigvsit *vegan*

Fried eggplants filled with a walnut paste,
and garlic

2 pieces

7,00

4 pieces

12,50

Gebjalia *vegetarian*

spicy vegetarian cheese rolls with homemade mozzarella, filled with fresh
ricotta and mint. Finished with a fruity cream sauce

2 pieces

8,00

4 pieces

14,50

Zivi Kerdsebis Assorti *vegetarian*

Cold, mixed starter platter for 2 people. Contains:

27,00

Pkhali Beans, -Spinach, -Beetroot, Badridjani Nigvsit and Gebjalia
vegan if desired

Every additional person

13,50

Schotis Puri

Thin, hand-shaped flatbread, oven-fresh and baked on hot stone

3,50



ცომეული

Dough dishes

Khatchapuri – Georgia's answer to pizza and a delicious companion to our appetizers.

Khatchapuri is one of Georgia's most beloved culinary specialties, found in every region of the country. Each variation is traditionally baked in a stone oven, giving it its distinctive flavor. Fillings and preparation styles vary depending on the region.

Choose your favorite – perfect for sharing and enjoying in good company.

Khatchapuri Imeruli *vegetarian*

Finely rolled yeast dough, filled with cheese

15,50

Katchapuri Baby Imeruli

9,00

Khatchapuri Megruli *vegetarian*

Finely rolled yeast dough, filled and baked with cheese
especially rich in flavor

17,00

Khatchapuri Adjaruli *vegetarian*

Baked dough boat filled with soft cheese
and garnished with an egg yolk

17,50

Khatschapuri with Spinach *vegetarian*

Finely rolled yeast dough, filled with cheese and spinach

17,00

Lobiani *vegetarian*

Finely rolled yeast dough, filled with a savory bean cream
vegan if desired

15,50

Kubdari

Finely rolled yeast dough, with a
spicy, juicy minced meat filling - pork and veal

17,50

Khinkali with Meat *cooked*

1 portion / 4 pieces

Dumplings, with a spicy, juicy minced meat filling - pork and beef

16,00

Khinkali with Cheese *cooked vegetarian*

1 portion / 4 pieces

Dumplings, with soft cheese filling

16,00

***Khinkali* are delicate, handmade dumplings, each individually shaped – almost like a flower.**

Due to their careful preparation, it may not always be possible to serve them at the same time as other dishes. Please feel free to ask our service team about the current preparation time.



მთავარი კერძები

main courses

Lobio *vegan*

Red bean stew, served with tangy pickled vegetables

17,00

Adjapsandali *vegan*

Braised vegetable stew made from eggplant, potatoes and a fine selection of vegetables

18,50

Tschanakhi

Tender braised lamb ragout with eggplant and a fine selection of vegetables

25,50

Odjakhuri

Pan-seared lamb with potatoes, coriander, and a hint of white wine

25,50

Tabaka

Marinated, young corn-fed chicken fried whole on the bone, served with a selection of fine selection of vegetables and baby potatoes

25,50

Tabaka Makvalschi

Marinated, young corn-fed chicken fried whole on the bone, served in a lukewarm blackberry sauce, with baby potatoes

25,50

Chkmeruli

Marinated, young corn-fed chicken fried whole on the bone, served in a hearty garlic cream sauce, with baby potatoes

25,50

Chakondrili

Tender veal, slowly braised in Rkatsiteli white wine and butter, delicately seasoned with savory and coriander, served with savory homemade mashed potatoes.

24,50



მწვადი - ჩვენი საფირმო რეცეპტით

Mzwadi – Skewer variations

Perhaps the most iconic skewer of the Caucasus: Mtsvadi.

The secret behind the tender pieces of meat lies in the marinade – each type of meat is prepared according to a traditional family recipe, carefully guarded like a true treasure.

Grilled authentically over our lava stone grill.

Mzwadi from Mushrooms <i>vegan</i>	17,50
Mzwadi from Chicken	21,50
Mzwadi from Pork	21,50
Mzwadi from Lamb	26,50
Mzwadis Assorti	
Grilled skewers for 2 people of chicken, pork and lamb	65,00
Every additional person	32,50

*We serve **baby potatoes**, **fine selection of vegetables** and two **sauc**es with all Mzwadi variants:*

***Tkemali:** Mirabelle plum sauce*

***Sazebeli:** Spicy tomato sauce*



სუფრა

Supra

In Georgia, sharing a meal is much more than just eating – it's a festive occasion, celebrated among family and friends.

At the heart of this tradition is the famous Georgian feast, the Supra, where hospitality, joy, and togetherness play a central role.

Inspired by this culinary heritage, we invite you to enjoy a carefully curated three-course menu – featuring some of Georgia's most beloved specialties.

Starter

Look forward to a refined selection of Georgian classics: aromatic *spreads* made from beetroot, spinach, and beans, accompanied by *eggplant rolls* filled with walnut paste and delicate Georgian *cheese rolls*.

Served with *Imeruli Khachapuri* – a stone-oven-baked cheese bread and one of Georgia's most iconic dishes.

Main Course

As a main course, choose a *skewer* of your choice, served with fine selection of vegetables and baby potatoes.

On the side, we offer either *Adjapsandali* – a hearty Braised vegetable stew – or *Lobio*, a flavorful Red bean stew.

Both are authentic staples of Georgian home cooking.

Dessert

To round off your meal: a lovingly arranged *dessert platter* featuring a fine selection of traditional sweets.

For 2 people with chicken or pork skewer	90,00
Every additional person	45,00
For 2 people with salmon or lamb skewer	95,00
Every additional person	47,50

For groups of 4 or more people, you have the option of combining two different types of skewers and the stews offered



დესერტი

Dessert

Thathara

Grape tart with walnut shards

8,50

Napoleoni

Puff pastry cake with airy cream

8,50

Gamomzkhvari Vashli

Oven-baked apple, filled with walnuts, pumpkin seeds, and raisins

8,50

Dessert Assorti

Mixed dessert platter for 2 people

23,00

Consisting of Thathara, Napoleoni, Gamomzkhvari Vashli

Every additional person

11,50

Dear Guests,

Georgian cuisine is made to be shared and enjoyed together. As all of our dishes are freshly prepared, there may be some waiting time. We thank you for your understanding and warmly recommend starting with one of our appetizers.

*"An end on the plate, a beginning in the heart!" –
Thank you and see you soon!*

Your Restorani Tbilisi

Our dishes may contain traces of garlic, coriander, and walnuts.

If you have any allergies or intolerances, please inform us before placing your order.