

ხმელი-სუნელი

ХМЕЛІ-СУНЕЛІ

SALADS

Vegetable salad with hazelnuts	145	Salad with pears and cheese naduhi	151
Georgian salad with hot pepper, herbs and spices	133	Caesar salad with turkey a la Tbilisi	185
Salad with roasted vegetables	132	Salad with grilled veal	185
Acetsili Aubergine	155	Warm salad with salmon	225
Mixed salad with avocado and grilled cheese suluguni	175	Salad of three kinds of tomato	120
Mixed salad with chicken with avocado and honey mustard dressing	179	Mix salad with fried eggplant, cheese infusion and tomatoes	135
		Salad with chicken liver and raspberries	175

APPETIZERS

Bouquet of fresh vegetables with aromatic herbs (cucumbers, tomatoes, radishes, greens)	229
Greeled beetroot with tender cheese	125
Assorted Georgian cheese (suluguni, imereti, smoked suluguni, rolls naduhi) with the addition of quince jam	196
Fried aubergines with garlic and greens	109
Draught pickles (salted cucumber, tomato, cabbage, chili marinated, pickled garlic)	175
Georgian pickles (tsysak, dzhondzholi)	135
Small rolls from fried aubergines with walnuts and Georgian spices	153
Assorted pkhali with walnuts (beet, spinach, asparagus beans, leeks)	132
Satsivi (walnut sauce with homemade turkey)	147
Ajapsandali (vegetables stewed in their own juice)	132
Assorted meat (sudjuk, pastrami, ham, chicken roll)	231

SOUPS

Homemade Georgian vegetable soup	99
Georgian style fish soup (with salmon and perch)	165
Chikhirtma (georgian chicken soup)	109
Kharcho (nourishing spicy soup with veal)	110
Gufta Bozbash (nourishing soup with lamb and spices)	110
Khashlama (soup with veal and greens)	145
Okroshka	125

HOT APPETIZERS

Lobio (beans with flavory herbs)	116
Aubergines stuffed with veal, vegetables and suluguni cheese	235
Aubergine stuffed with vegetables and cheese suluguni	170
Baked aubergine with tomato and cheese suluguni	164
Oyster mushrooms in creamy sauce	110
Dolma with beef (traditional dish served in grape leaves with matzoon)	157
Gebjalia (suluguni sweet rolls and mint)	139
Suluguni cheese in bacon, served on pear rings	224
Pike with roasted vegetables	220

KHACHAPURI

A la Imereti	149
A la Mingrel	149
Grilled khachapuri on spit	139
A la Adzhar	128
A la Adzhar with salmon	186
A la Adzhar with veal	147
Kubdari	180
With spinach and cheese	149

KHINKALI

Veal	125
Assorted khinkali platter (pork, veal)	125
With suluguni cheese, greens and naduhi	115
Mushrooms and spinach	99
Lamb	125
Dakepili a la Hevsureti	149
Shoti bread	42

ხმელი ჯსუნელი

хмелі-сунелі

MEAT DISHES

Fried chicken	280
Chkmeruli (fried chicken, georgian style, in garlic milk sauce)	229
Lamb shank with grilled vegetables and potatoes	494
Chanahi (tender lamb with vegetables)	199
Chashushuli	289
Chakhokhbili with chicken	199
Braised lamb with grapes and matzoon in ketsi	249
Chakapuli from lamb	260
Buglama from a young lamb	320

FISH DISHES*

Salmon fried in cheese and tarragon sauce Fish fried on open fire (100 g)	399
Dorado	136
Salmon	185

* marked positions on the discount does not apply

DISHES GRILLED ON THE COALS

Pork loin (marinated in pomegranate juice)	220
Pork entrecote (marinated with adjika sauce and sour milk tan)	195
Lamb	349
Tenderloin of a young calf A la Sighnaghi	419
Veal grilled on the coals	419
Grilled veal in Mtskheta	520
Chicken leg quarters (marinated in orange and saffron marinade)	185

Veal Kebab	199
Lamb Kebab	210
Turkey Kebab	199
Price per 100 g of raw meat	
Calf rib roast	165
Lamb rib roast	255

SIDE DISHES

Mashed potato	65
Boiled potatoes with fresh greens	65
Grilled potatoes with pork and garlic	65
Boiled rice	65
Grilled vegetables (aubergines, zucchinis, tomatoes, peppers, swiss brown mushrooms, onions)	160
Buckwheat porridge with fried mushrooms and onions	65

SAUCES

Adjika sauce (to be served with meat)	42
Tkemali sauce / Green Tkemali sauce (to be served with meat)	42
Satsebeli sauce (tomato sauce)	42
Baja (walnut sauce to be served with vegetables and fish)	42
Narsharab (pomegranate sauce)	47
Matzoon with culinary plants and garlic	35

DESSERTS

Baklava	80
Hazinaky	99
Georgian sweets (hazinaky, baklava, pelamushi, churchhela)	275
Nuts with condensed milk	83
Fruit platter (seasonal fruits)	189
Ice-cream and sorbets	47
Homemade jam	59
Pear-Blueberry Pie	109
Napoleon	135
Matzoon with honey	75
Waffle roll with melting cream	119

This information prospectus contains information about the product and its manufacturer, sold on site catering «Khmeli Suneli». The original menu is presented to the consumer and corners on demand. Prices in national currency - the hryvnia.