

	— SAI	LADS —	-
Vegetable salad with hazelnuts	127	Mixed salad with chicken with avocado and honey mustard dressing	165
Georgian salad	123	Salad with pears and cheese naduhi	151
with hot pepper, herbs and spices Salad with roasted vegetables	122	Spinach salad with tomato, fried champignon	132
Acetsili Aubergine	132 138	and three kinds of beans Caesar salad	165
Mixed salad with avocado and grilled cheese suluguni	154	with turkey a la Tbilisi	103
Salad of roast beef in mustard gas station	168	Salad with grilled veal	168
9) (9X + 2(9) (9X+2(9)	(6)<	Warm salad with salmon	190
APPETIZERS —	100	HOT APPETIZERS	<u>v v</u>
Bouquet of fresh vegetables with aromatic herbs	193	Lobio (beans with flavory herbs)	116
(cucumbers, tomatoes, radishes, greens)		Aubergines stuffed with veal,	182
Assorted Georgian cheese (suluguni, imereti, smoked suluguni, rolls naduhi)	196	vegetables and suluguni cheese Aubergine stuffed with vegetables and cheese suluguni	153
with the addition of quince jam Draught pickles	160	Baked aubergine with tomato and cheese suluguni	131
(salted cucumber, tomato, cabbage, chili marinated, pickled garlic)	100	Stuffed mushrooms with spinach, tomato and cheese suluguni	114
Georgian pickles (tsytsak, dzhondzholi)	106	Dolma with beef (traditional dish served in grape leaves with matzoon)	157
Small rolls from fried aubergines	153	Gebjalia (suluguni sweet rolls and mint)	123
with walnuts and Georgian spices Assorted pkhali with walnuts	122	Suluguni cheese in bacon, served on pear rings	193
(beet, spinach, asparagus beans, leeks)	132	Pike with roasted vegetables	197
Satsivi (walnut sauce with homemade turkey)	136	IVIIAQUIADUDI	Y. X
Ajapsandali (vegetables stewed in their own juice)	129	KHACHAPURI	a k
Gupta (chicken paste with kiwi)	113	A la Imereti A la Mingrel	136 142
Assorted meat (sudjuk, pastrami, ham, chicken roll)	231	Grilled khachapuri on spit A la Adzhar	136 128
Assorted mushrooms (porcini, champignons, chanterelles)	197	A la Adzhar with salmon	186
		A la Adzhar with veal	125
		Penovani cheese	109
SOUPS —	<u> </u>	Kubdari	160
		With spinach and cheese	149
Homemade Georgian vegetable soup	90	KHINKALI	
Georgian style fish soup (with salmon and perch)	136	Veal	118
Chikhirtma (georgian chicken soup)	101	Assorted khinkali platter (pork, veal)	118
Kharcho (nourishing spicy soup with veal)	109	With suluguni cheese, greens and naduhi	109
	106	Mushrooms and spinach	97
Gufta Bozbash (pourishing soup with lamb and spices)		II	31
(nourishing soup with lamb and spices)	124	Lamb	116
	124	Lamb	116
(nourishing soup with lamb and spices) Khashlama	124	Lamb Dakepili a la Hevsureti ———————————————————————————————————	116 140



MEAT DISHES

FISH DISHES*

TIE/II DIOIIEO		FIGH BIOTILE	
Fried chicken	255	Salmon fried in cheese and tarragon sauce	354
Chkmeruli (fried chicken, georgian style, in garlic milk sauce)	176	Pike	288
Lamb shank with grilled vegetables and potatoes	494	with spinach sauce	21 10
Chanahi (tender lamb with vegetables)	176	Fish fried on open fire (100 g)	
Chashushuli	197	Dorado	136
Odjahuri (Georgian traditional family dish: stir-fried pork with aromatic potatoes)	154	Salmon	165
	St 160	* marked positions on the discount does not apply	
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DISHES GRILLED ON THE COALS =

Pork loin (marinated in pomegranate juice)	199	Veal Kebab	189
Pork entrecote	164	Lamb Kebab	200
(marinated with adjika sauce and sour milk tan)	104	Turkey Kebab	172
Lamb 10 2 10 10 10 10 10 10 10 10 10 10 10 10 10	336		
Veal grilled on the coals	226	Price per 100 g of raw meat	
Grilled veal in Mtskheta	422	Calf rib roast	161
Chicken leg quarters (marinated in orange and saffron marinade)	136	Lamb rib roast	255

SIDE DISHES

Mashed potato	60
Boiled potatoes with fresh greens	60
Grilled potatoes with pork and garlic	60
Boiled rice	60
Grilled vegetables (aubergines, zucchinis, tomatoes, peppers, swiss brown mushrooms, onions)	145
Buckwheat porridge with fried mushrooms and onions	60

SAUCES

Adjika sauce (to be served with meat)	38
Tkemali sauce / Green Tkemali sauce (to be served with meat)	38
Satsebeli sauce (tomato sauce)	38
Baja (walnut sauce to be served with vegetables and fish)	38
Narsharab (pomegranate sauce)	43
Matzoon with culinary plants and garlic	32

DESSERTS

Baklava	70
Hazinaky	98
Georgian sweets (hazinaky, baklava, pelamushi, churchhela)	235
Nuts with condensed milk	83
Fruit platter (seasonal fruits)	174
Ice-cream and sorbets	47
Homemade jam	45
Pear-Blueberry Pie	98
Napoleon	90
Matzoon with honey	65
Waffle roll with melting cream	98

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.

