

ხმელი-სუნელი

ХМЕЛІ-СУНЕЛІ

SALADS

Vegetable salad with hazelnuts	127	Mixed salad with chicken with avocado and honey mustard dressing	169
Georgian salad with hot pepper, herbs and spices	123	Salad with pears and cheese naduhi	151
Salad with roasted vegetables	132	Spinach salad with tomato, fried champignon and three kinds of beans	132
Acetsili Aubergine	138	Caesar salad with turkey a la Tbilisi	165
Mixed salad with avocado and grilled cheese suluguni	169	Salad with grilled veal	179
Salad of roast beef in mustard gas station	179	Warm salad with salmon	212

APPETIZERS

Bouquet of fresh vegetables with aromatic herbs (cucumbers, tomatoes, radishes, greens)	199
Assorted Georgian cheese (suluguni, imereti, smoked suluguni, rolls naduhi) with the addition of quince jam	196
Draught pickles (salted cucumber, tomato, cabbage, chili marinated, pickled garlic)	160
Georgian pickles (tsytsak, dzhondzholi)	120
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)	136
Ajapsandali (vegetables stewed in their own juice)	129
Gupta (chicken paste with kiwi)	113
Assorted meat (sudjuk, pastrami, ham, chicken roll)	231
Assorted mushrooms (porcini, champignons, chanterelles)	225

SOUPS

Homemade Georgian vegetable soup	99
Georgian style fish soup (with salmon and perch)	149
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)	139

HOT APPETIZERS

Lobio (beans with flavory herbs)	116
Aubergines stuffed with veal, vegetables and suluguni cheese	199
Aubergine stuffed with vegetables and cheese suluguni	170
Baked aubergine with tomato and cheese suluguni	131
Stuffed mushrooms with spinach, tomato and cheese suluguni	114
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	210
Pike with roasted vegetables	197

KHACHAPURI

A la Imereti	149
A la Mingrel	149
Grilled khachapuri on spit	136
A la Adzhar	128
A la Adzhar with salmon	186
A la Adzhar with veal	147
Penovani cheese	125
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 სუნელი

ХМЕЛИ-СУНЕЛИ

MEAT DISHES

Fried chicken	280
Chkmeruli (fried chicken, georgian style, in garlic milk sauce)	189
Lamb shank with grilled vegetables and potatoes	494
Chanahi (tender lamb with vegetables)	199
Chashushuli	279
Odjahuri (Georgian traditional family dish: stir-fried pork with aromatic potatoes)	199

FISH DISHES*

Salmon fried in cheese and tarragon sauce	389
Pike with spinach sauce	299
Fish fried on open fire (100 g)	
Dorado	136
Salmon	175

* marked positions on the discount does not apply

DISHES GRILLED ON THE COALS

Pork loin (marinated in pomegranate juice)	199
Pork entrecote (marinated with adjika sauce and sour milk tan)	195
Lamb	336
Veal grilled on the coals	375
Grilled veal in Mtskheta	475
Chicken leg quarters (marinated in orange and saffron marinade)	165

Veal Kebab	189
Lamb Kebab	200
Turkey Kebab	189
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)	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	80
Hazinaky	99
Georgian sweets (hazinaky, baklava, pelamushi, churchhela)	249
Nuts with condensed milk	83
Fruit platter (seasonal fruits)	174
Ice-cream and sorbets	47
Homemade jam	55
Pear-Blueberry Pie	109
Napoleon	125
Matzoon with honey	65
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.