

RESTAURANT REFERENCE BOOK



**KAJIA'S
FAMILY WINERY**

RESTAURANT GORGASALI



M E N U



SPECIAL DISHES

Whole Roasted Pig	550 GEL
Whole roasted milk-fed lamb	900 GEL
Whole roasted milk-fed kid goat	800 GEL
Pheasant Chahohbili	65 GEL
Gorgasali	400 GEL

DISHES MADE ON STONE

Lamb shoulder with signature sauce	250
Veal shoulder baked in a signature sauce	250
Village chicken in green adjika	200
Trout with Vegetables, (1 kg)	150
Sterlet with Vegetables (1 kg)	150
Royal mushrooms with wild quail	250

Description

Price

Description

Price

PASTRIES

Georgian Bread (Shoti)	3
Imeruli Khachapuri	26
Megruli Khachapuri	29
Acharuli Khachapuri	26
Khachapuri with spinach and cheese	29
Khachapuri Baked on a Clay Pan	38
Khachapuri on a Skewer	25
Royal Khachapuri on a Stone Pan (1 kg)	49
Royal Khachapuri on a Stone Pan (1,5 kg)	69
Lobiani	22
Crepes with meat	17
Kubdari	32
Mchadi	4
Mchadi on chestnut leaves	8
Chvishtari	12

SALADS

Cucumber and Tomato Salad	15
Cucumber and Tomato Salad with Walnuts	18
Green salad	15
Broccoli Salad with Vegetables	25
Nest (chicken fillet, fried and boiled potato, red onion, pickles, herbs and mayonnaise)	25
Raffaello Salad (grated potatoes, chicken fillet, Parmesan cheese, mayonnaise)	25
Signature Chicken Salad	29
Greek salad	24
Caesar Salad with Chicken	29
Caesar Salad with salmon	54
Caesar Salad with Shrimps	38
Salad with seafood	42

Description	Price
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COLD DISHES

Assorted vegetables	28
Assorted Greens	18
Assorted Peppers (Eggplant, Bell Pepper, Spinach, Red Pepper, Leek, Green Beans)	34
Eggplant with walnuts	19.5
Bell Pepper with Walnuts	19.5
Leek with Walnuts	19.5
Spinach with Walnuts	19.5
Green Beans with Walnuts	19.5
Adjapsandali	19
Royal Adjapsandali	28
Traditional Bazhe (with Chicken)	24
Bazhe with Salmon "Traditional"	42
Royal Satsivi with turkey	54
Green Tomato satsivi	21
Assorted Pickles	19
Jonjoli	15
Pickled Cucumbers	13
Olive	11
Roast Pork	75
Roast Chicken (Broiler)	39
Roast Chicken (Broiler)	65
Lightly Salted salmon	59
Pike in Dill Marinade	43
Assorted cheese	38
Cheese from imereti	19
Sulguni	22
Smoked Sulguni	23
sheep cheese	32
Goat cheese	33
Nadugi wrapped in sulgini cheese sheets	19
Georgian Taste (Imeretian Cheese, Sulguni, Nadugi, walnut sauce Assorted Peppers, Ajapsandali, Cucumber and Tomato Salad, Roast Chicken, mchadi, Assorted Greens)	250
Wine Platter	59

Description	Price
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SOUP

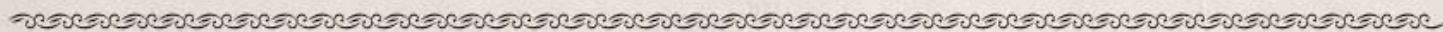
Kharcho - soup (with beef)	24
Tataryakhli (beef and celery soup)	27
Ataman-style Noodles (chicken broth with noodles)	23
Royal Ukha (fish soup)	42
Chikhirtma (chicken soup with egg)	21

HOT DISHES

Dolma in Grape Leaves	28
Megrelian-style pork kuchmachi (pork meat, liver, heart, spices, onion)	27
Chicken Kuchmachi (chicken liver, heart, spices, onion)	27
Kupaty Imeretian style (beef and pork with spices)	28
Kupaty Megrelian style (pork liver and heart with spices)	28
Apkhazura (beef meat, onion, spices in fat net)	32
Veal Chashushuli (stewed veal in sauce)	32
Rabbit Chashushuli (stewed rabbit in sauce)	34
Lamb Chakapuli (stewed lamb with tarragon and tkemali)	39
Goat Buglama (goat stewed with tomatoes, bell peppers and herbs)	36
Chakhokhbili (Village chicken with tomatoes and walnuts)	26
Chkmeruli (broiler chicken with garlic sauce, sour cream and cream)	36
Chkmeruli with village chicken	58
Kharcho with walnuts (stewed beef with walnuts and sauce)	38
Chanakhi (stewed lamb with vegetables)	39
Veal meat with vegetables	38
Ojakhuri (fried pork with potatoes)	27
Ojakhuri (fried veal with potatoes)	39
Chicken filet with creamy sauce	27

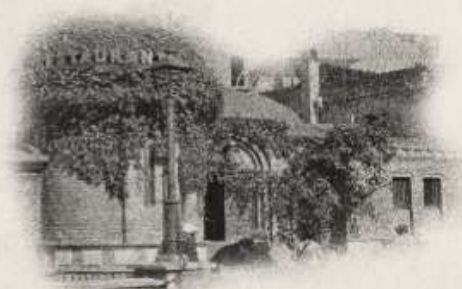
KHINKALI

Khinkali Kalakuri (beef with herbs)	1	3
Khinkali Mtiuluri (beef without herbs)	1	3
Khinkali Kalakuri Mix (Beef and pork with herbs)	1	3
Khinkali Kalakuri (Sheep)	1	3
Khinkali with three cheeses	3	21



Description	Price	Description	Price
HOT VEGETABLE DISHES			
Lobio (red beans with stewed onions, herbs and spices)	17	Ajika with bell pepper	6
mushrooms with vegetables	24	Narsharab	7
Mushrooms with vegetables and suluguni cheese	31	DESSERT	
Royal mushrooms with tomatoes	55	Napoleon	15
Ojakhuri (fried mushrooms with potato)	23	Date cake	16
Fried suluguni	22	Belgian Waffles	21
Ghomi with suluguni cheese (cornmeal porridge with suluguni cheese)	16	lava cake	15
Elarji (cornmeal porridge with cheese)	24	Matsoni with honey and walnuts	9
FISH HOT DISHES		Honey selection	12
Fried trout	28	Jam Selection	9
Boneless trout with vegetables	34	Ice Cream Selection	11
Special trout from the chef	39	Assorted fruits	27
River trout	60	Assorted Georgian Desserts	33
Black Sea Red mullet	27	Non-ALCOHIL DRINKS	
Sturgeon chashushuli (sturgeon with stewed vegetables)	65	Still water "Bakhmaro"	5
Tiger prawn Chashushuli	59	Sparkling water "Nabeghlavi"	5
CHARCOAL-GRILLED DISHES		Lemonade "Zedazeni"	5
Pork barbecue	25	Coca cola	6
Pork loin with green adjika	28	Natural juice	8
Veal Barbecue	38	Home-made lemonade "Gorgasali" One liter	30
Veal loin on grapevine coals with green adjika	38	Home-made lemonade "Gorgasali" One Glass	15
Lamb barbecue	38	Compote	5
Lamb loin	42	Smoothie	5
Chicken barbecue	23	Milkshake	18
Turkey barbecue	45	FRESH	
Chicken Kebab	21	Apple	19
Turkey kebab	32	Carrot	19
Veal Kebab	28	Grapefruit	19
Lamb kebab	29	Orange	19
Shrimp Kebab with Signature Sauce	48	COFFEE	
Chicken on grapevine coals	44	Espresso	8
Salmon barbecue	65	Americano	9
Sturgeon barbecue	65	Cappuccino	12
Vegetables barbecue	26	Latte	12
Potatoes on embers	8	Turkish coffee	8
SIDE DISHES		Irish coffee	16
French fries	9	Coffee with Baileys	16
Rustic potato	11	Iced coffee	15
Rice	9	Iced coffee with ice cream	17
SAUCES		EXCLUSIVE GEORGIAN TEA	
Tkemali green	5	Georgian Black tea "Classic"	5
Tkemali Red	5	Georgian Green tea	5
Sacebeli (sauce with tomatoes)	6	Fruit tea	6
White sauce	8	1001 Night	6
Sour cream	5	Green tea Milk Oolong	8
Bazhe (walnut sauce)	10	Black tea with strawberry, pear and cream	6





According to the legend, in the V century, the King of Kartli-Vakhtang Gorgasali sent a falcon after a pheasant during hunting. The birds fell in hot sulfurous water coming from the earth. The King ordered to build a city on this place immediately after seeing this miracle. This is how Tbilisi was created, as the capital of Georgia.

The Arab geographer-Ibn Haukal notes in his book "Roads of Kingdoms" that there are bath houses in the city (Tbilisi), which are similar to the bath houses of Tiberiad, where water is boiling without fire. These bath houses were described also by the famous Venetian traveler-Marco Polo.

The building in which restaurant Gorgasali is located is one of the oldest bath house and like other bath houses, this is also Iranian architecture. In the 30ies of the XVII century, Persian tribes lived here. The territory was called Seidabadi. Consequently, the restaurant interior demonstrates also Iranian Arch stylistic. The wall paintings and decorations reflect East-West character.



დაბადდა 1847
Georgian 1847

15 Galaktioni str., Tbilisi, Georgia



1683, grant charter of King Giorgi (XI)
to chief steward Revaz Maghaladze





**KAJAIAS
FAMILY WINERY**

WINES



RESTAURANT GORGASALI



DRAFT HOMEMADE WINE

Rkatsiteli	6/30	Aladasturi(semi-sweet)	13/85
Manavi	6/34	Saperavi (dry)	9/60
Tsitska-tsolikauri	12/80	Mukuzani (dry)	10/70
Alazani valley(semi-sweet)	6/30	Saferavi Kvevri	12/80
Rkatsiteli Kvevri	9/60	Aleksandreuli	18/120
Tsinandali	6/30	Tavkveri(semi-sweet)	12/70
Kisi Kvevri	12/80	Tavkveri(dry)	11/60
Manavi Kvevri	12/80	Pino (semi-sweet)	12/70
Roze(semi-sweet)	9/60	Pino (dry)	11/60
Kikhvi	12/80	Kindzmarauli(semi-sweet)	12/70
Tvishi(semi-sweet)	12/80	Khvanchkara(semi-sweet)	18/120
		Otskhanuri safere(dry)	12/80
		Usakhelauri(semi-sweet)	40/250

CLASSICAL DRY WHITE

Rkatsiteli-„Agrida“	50
Tsinandali-„Agrida“	55
Tsinandali-„Mildiani“	130
Summer-„Chateau Mukhrani“	130
Secret collection „Chateau mukhrani“	250
Goruli Mtsvane royal Reserve-„Chateau Mukhrani“	450
Kitsi-Kitsmatsuri Rkatsiteli-„Chateau Mukhrani“	95
Kitsi-Kitsmatsuri Kisi-„Chateau Mukhrani“	105
Kitsi-Kitsmatsuri Green-„Chateau Mukhrani“	95
Tsolikauri-„Royal khvanchkara“	105
Tsinandali-„Georgian legend“	60
Tsinandali-„Old Tbilisi“	50
Rkatsiteli Green-„Old Tbilisi“	50
Kisi-„First Winery“	95
Khikhvi-„First Winery“	88
Tsolikauri „Ancient valley“	120



DRY WHITE KVEVRI

Rkatsiteli Kvevri-„Agrida“	80
Kisi Kvevri-„Agrida“	120
Tsitska Kvevri-„Agrida“	110
Khikhvi Kvevri-„Agrida“	120
Tsolikauri Kvevri-„Agrida“	95
Rkatsiteli Kvevri bouquet-„Mildiani“	115
Kisi Reserve-„Mildiani“	700
Kisi Kvevri-„Shato Svanidze“	260
Rkatsiteli Kvevri-„Shato Svanidze“	120
Rkatsiteli Kvevri-„Georgian Legend“	95
Rkatsiteli kasri-„Georgian Legend“	130
Kisi Kvevri-„First Winery“	122
Khikhvi Kvevri-„First Winery“	122
karviseburi Kvevri Gremisio Reserve	240
karviseburi Kvevri Special Reserve „Gremisio“	480

PINK WINE

Rose-„Agrida“	60
Rose-„Mildiani“	80
Rose-„Chateau Svanidze“	160
Rose-„Ancient Valley“	80

CLASSICAL RED DRY

Saperavi-„Agrida“	60
Mukuzani-„Agrida“	85
Saperavi non-filtered-„Mildiani“	240
Saperavi special Reserve-„Mildiani“	700
Mukuzani-„Mildiani“	120
Saperavi Superior-„chateau Mukhrani“	210
Saperavi Royal Reserve-„Chateau Mukhrani“	540
Saperavi „Secret collection“	260
Dzelshavi Saperavi-„Royal Khvanchkara“	95
Aleksandrouli-„Royal khvanchkara“	120
Mukuzani-„Georgian legend“	90
Shabo Saperavi Grand Reserve-„Georgian legend“	750
Saperavi-„Georgian legend“	90
Mukuzani-„Shato Svanidze“	190
Saperavi-„First Winery“	98
Aleksandrouli Mukha Aciant Valley	175
barakoni „Valeula“	175

DRY RED KVEVRI

Saperavi Kvevri-„Agrida“	110
Saperavi Kvevri Bouquet-„Mildiani“	350
Saperavi Kvevri-„Mildiani“	700
Saperavi Kvevri-„Chateau Svanidze“	150
Saperavi Kvevri-„Georgian legend“	145
Mukuzani kasri-„Georgian legend“	150
Saperavi Kvevri-„First Winery“	122
Saperavi Kvevri Gremisio Reserve	240



SEMI-SWEET WHITE

Tvishi-„Agrida“	120
Alazani valley-“Agrida“	60
Alazani valley-“Mildiani“	60
Tvishi-„Royal Khvanchkara“	180
Alazani valley-“Georgian legend“	60
Tvishi-„Valeula“	150

RED SEMI-SWEET

Khvanchkara-„Agrida“	160
Kindzmarauli-„Agrida“	65
Akhasheni-“Agrida“	62
Firosmani-“Agrida“	50
Alazani valley-“Agrida“	50
Ojaleshi 0,5-„Mildiani“	120
Usakhelaure 0,5-„Mildiani“	290
Khvanchkara-“chateau mukhrani“	180
Khvanchkara-“Royal Khvanchkara“	180
Ojaleshi-“Royal Khvanchkara“	140
Kindzmarauli-“Georgian legend“	80
Khvanchkara-“Valeula“	175
Usakhelaure-“Valeula“	360

FAMILY DRAFT VODKA

Chacha Saperavi Family 0,5	5/37
Chacha Classic 0,5	6/45
Chacha Mukhashi Old-Style 0,5	7/65
Fruit Vodka 0,5	9/80

DISTILLATE FRUIT VODKA

Feijeo	15 / 150
Quince	15 / 150
Dogwood	15 / 150
Mulberry	15 / 150
Plum	15 / 150
Cherry Plum	15 / 150
Pear	15 / 150

COGNAC

Hennessy V.S.O.P	75
Hennessy X.O	140
Sarajishvili X.O	60
Sarajishvili V.S.O.P	30
Sarajishvili V.S.	25
Family cognac	8



VODKA

Ivan + Cain 	0.7	190
Grey goose	0.5	26/260
Beluga	0.5	25/250
Absolut	0.5	11/110
Stolichnaya	0.5	9/90
Finlandia	0.5	11/110
Finlandia		

LIQUEUR

Bailays	20
Rose liqueur	12
Christmas Liquor	12
Fruit Liqueur	12

WHISKY

Macallan 12 years	100
Macallan 15 years	180
Chivas regal	60
Jameson	30
Jack Daniels	30
Red Label	30

SPARKLING WINE

Bagrationi	60
Shabos Bruti	90
Shabbos White semi-sweet	90
Primo seco White Dry	90
Primo seco Brute	90
Primo seco Dry Pink	90
Primo seco White semi-sweet	90

TEQUILA

Hughsons Reposado	70
White Revan	25
San Jose	20

COCKTAILS

Mohito	21
Gin tonic	21
Tequila Sunrise	21
Long Island	21
Pina Colada	21
Margarita	21
Cosmopolitan	21
Aperoli	21
Mulled Wine	21

RUM

EI Gallipote	16
White Bacardi	18
Black Bacardi	18
Fox Gang	18

