

KHASH • KHASH

MAIN DISHES

APPETISERS

Ham from Racha and Strachatella with Corn Chips	31.90
Fried Gebzhalia with Mint Sauce	25.90
Cheese Balls	
Baked Eggplant Dip with Pita	25.90
Guda Cheese, Cucumber, Imeretian Sauce and Corn Bread	31.90
Pkhali Platter	43.00
Spinach, Red Bell Pepper, Beetroot, Leek, Eggplant, Cooked with Walnuts and Georgian Spices and Corn Bread chips	
Ajapsandali	23.90
Eggplant With Walnuts And Cherry Sauce	29.90

SALADS

Cucumber Tomato with Fresh Herbs and Sunflower Oil / walnuts	19.90/22.90
Green Salad with Zucchini , Raddish and Yogurt	24.00
Caramelized Pear, Arugula, Blue Cheese and Almonds	28.90
Strachatella with Tomato and Truffle Oil	29.90
Chicken Liver with Baked Plum and Pomegranate Sauce	29.90
Beetroot Salad with Cream Cheese and Pomegranate Sauce	26.90

Khinkali From High Mountain Village "Chulelebi"	2.50
Khinkali With Mushrooms	2.50
Mtsvadi Pork /Chicken	23.00/ 21.00
Kebab Beef / Lamb	23.90 / 27.90
Veal Stew	39.00
Kharcho with Elarji	46.00
Beef Stew with Walnuts , Cornmill with Cheese	
Megrelian Kupati	34.90
Georgian Pork Sausage	
Chkmeruli	41.90
Fried Chicken with Garlic Sauce	
Grilled Chicken with Blackberry and Pomegranate Sauce	41.90
Fried chicken with walnut sauce	44.90
Duck Dolma with Georgian Yogurt Cherry Sauce	39.00
Beef Shank with Crispy Oyster Mushrooms and Cream Sauce	46.90
Caramelized Lamb with Baked Vegetables	49.00
Shila with Oyster Mushroom, Truffle Oil	29.90
Georgian Risotto	
Red Beans in a Clay Pot with Kvatsarakhi ,Pickled Jonjoli and Corn Bread	23.90
Trout with Grilled Vegetable and Celery Root Puree	37.90
Stewed Oyster Mushrooms	27.90
Cauliflower with Chickpeas, Spinach, Feta, walnuts and Tahini Sauce	26.90
Roasted Broccoli With Tahini Sauce	26.90
Roasted Seasonal Vegetables with Yoghurt and Cheese Sauce	29.90
Pan Fried Potatoes with Onions and Tkemali	19.00

SOUPS

Chikhirtma with Coriander Ajika
Georgian Chicken Soup with Georgian Spicy Sauce
21.00
Khashi with Georgian Bread and Chacha
Georgian Hangover Soup with Beef Intestines, Tripe and Shank
24.90
Three Mushroom Soup with Truffle Oil
21.00

PASTRY

Pan Fried Khachapuri	24.00
Lobiani with Kvatsarakhi	22.00
Chebureki Deep Fried Pastry with Ground Meat	15.00
Chvishtari with Svanetian Sulguni	13.90
Corn Bread with Svanetian Sulguni Cheese	

DESSERTS

The Orbeliani Sweets - Kaklucha
6.00
Panacotta with Grape Juice Pudding and Walnuts
Strachatella with Ice Cream, Maple Syrup and Berries
Korkoti with Gozinaki
Pounded Wheat with Honey and Walnut Candy
Nutella Chesseecake
18.00

WINE

WHITE DRY

Tsinandali, May Wine Apple and Citrus. Light Bodied wine with pleasant acidity	11.00/39.00
Rkatsiteli, May Wine Qvevri / Quince and Apricot, Medium Bodied, Balanced Tannins	14.00/67.00
Goruli Mtsvane, Sovinion Blan, May Wine Qvevri / aromas of ripe white fruits, with a pleasant acidity and long finish	75.00
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Mtsvivani, Koncho Qvevri / Quince, Apricot and Peach, Medium Bodied, Balanced Tannins	160.00
Rkatsiteli, Orgo Qvevri / Quince, Apricot and Peach. Medium Bodied, Balanced Tannins	17.00 / 75.00
Koncho, Kisi Qvevri / pumpkin and ceiling aroma, medium bodied velvet tannins.	85.00
Mtsvane Kisi, Tchotiashevili Qvevri / Apricot and Raisins. Full Bodied, with a Long Finish	90.00
Shato Buera, Rkatsiteli White fruit and apple aroma, full bodied ending.	70.00
Juso, Mtsvane Qvevri / white fruit aroma, full bodied wine	95.00
Cuvee, Orgo Pear and Peach, Light Bodied with a Pleasant Acidity	75.00
Loladze, Kakhuri Mtsvane Citrus and tropical fruit aroma, light bodied.	80.00
Ambra, Tsitska Colikauri White cherry jam and citrus aroma, fresh acidity	95.00
Dolidze Vineyard, Krakhuna Citrus and mineral aromas, Fresh with a pleasant acidity	90.00
Chinuri Rkatsiteli, Papari Valley Bio Qvevri / White Fruits and Apricot, Full Bodied	75.00
Khikhvi Iberiuli, Shumi Qvevri / aromas of peach and ripe pear, long finish	120.00
Krakhuna, Baia Organic, Natural Apple and White Fruit, Light Bodied, Crisp	75.00
Okros, Rkatsiteli, Natural Tropical fruits and confectionary aroma, harmony and fresh.	75.00
Tsitska Tsolikouri, Churi Chinebuli Ripe Fruits, Medium Bodied	80.00
Tsitska Tsolikouri, Baia, Natural Citrus pear and flowered aroma, medium bodied	75.00
Doremi, Chinuri-Mtsvane, Natural Qvevri / quince and citrus aroma, medium bodied	90.00
Martvili Marani, Tsolikouri, Natural Qvevri / citrus and green tea aroma, pleasant acidity and balanced.	75.00
Feri wines, Kisi Qvevri / quince and white fruit aroma	60.00
Doremi, Mtsvane, Natural Qvevri / citrus and white fruit aroma, medium bodied wine.	90.00
Juso Kostafe Qvevri / white fruit aroma, full bodied	95.00

WHITE SEMI-SWEET

Tvishi, Rtvelisi Apple and Citrus, Light Bodied	16.00/75.00
Koncho, Kisi White Fruits, elegant medium sweet	50.00

PETNAT

Kikhvi Tiko Estate	100.00
Rose Mtsvane Estate	100.00
Kisi Dakishvili	90.00
Baia Tsitska	95.00
Tsitska Tsolikouri Krakhuna Tera Kisi	90.00

ROSE

Saperavi Rose, Rtvelisi Raspberry and Red Fruits, Medium Bodied	10.00 / 40.00
Dolidze vineyard, Chkhaveri Rose Aromas of strawberries and herbs, with a pleasant acidity	120.00
Saperavi Rose, Villa Mosavali Raspberry and Red Fruits, Light Bodied	55.00
Loladze Marani, Chkhaveri Currant and Raspberry aroma, light and harmonious ending	100.00
Amiran Vepkhvadze, Rose Berries and rose aroma, pleasant acidity harmony	85.00

RED DRY

Saperavi, May Wine Cherry and Plum, Medium Bodied	13.00/45.00
Dolidze vineyard, Chkhaveri Qvevri / ripe strawberries and red berries, with a pleasant acidity	100.00
Saperavi, Orgo Qvevri Style / Dark Ripe Fruits, Dried Plum, Blackberry. Medium Bodied Semi Tannic Finish.	17.00 / 75.00
22 Saperavi, Solomnishvili Qvevri Style / Dark Ripe Fruits, Black Pepper. Medium Bodied Spicy and Pleasant Finish	75.00
1984 Saperavi, Solomnishvili Qvevri Style / Cherry, Blackberry. Medium Bodied, Smooth Finish.	105.00
Saperavi, Danieli Cherry and Vanilla aromas, Full bodied with a long finish	80.00
Budeshuri Saperavi, May Wine Cherry and Red Berries, Light Bodied with a Smooth Finish	95.00
Crush 525, Saperavi Qvevri / Black plum and spice aroma, medium bodied	110.00
Saperavi, Dakishvili Red Berries and Red Fruits, Medium Bodied with Velvety Tannins	75.00
Saperavi, Papari Valley Bio Qvevri / Black Currant and Wild Berries, Full Bodied	105.00
Ori Marani, Dzelshavi, Natural Black currant and blackberry aroma, medium bodied harmony	95.00
Saperavi, Georgian Fine Wine Cherry, Plum and Vanilla, Medium Bodied	140.00
Doremi, Saperavi, Natural Cherry and black currant aroma, full bodied and pleasant acidity	90.00
Koncho, Mukuzani Blackberry and black pepper aroma, medium bodied	60.00
Martvili Marani, Ojaleshi, Natural cherry and pomegranate aroma, fresh acidity.	110.00
Tavkveri, Tchotiashevili Qvevri Style / Dark Ripe Fruits, Dried Plum, Blackberry. Full Bodied, Heavy Tannic Finish	90.00
Okros Saperavi, Natural Cherry and black currant aroma, full bodied	80.00
Kvareli Iberiuli, Shumi Aromas of plum and dark chocolate, full bodied	90.00
Juso, Saperavi Qvevri Style / red berry fruit aroma, full bodied	97.00

RED SEMI-SWEET

Kindzmarauli, Shumi Aromas of cherries and red berries, smooth light bodied	19.00/75.00
Khvanchkara, Rtvelisi cherry and flower aroma, light and velvet	95.00

SOFT DRINKS

Spring Water	5.00
Mineral Water	6.00
Coca Cola / Coca-Cola Zero	6.00
Tonic / Ginger Beer	8.00
Club Mate	12.00
Lemonade	7.00
Homemade Lemonade	0.33/1L 13.00 / 28.00
Mint, Lemon / Berry	
Compote	11.00 / 27.00

COFFEE / TEA

Espresso	7.50
Americano	7.50
Cappuccino	11.00
Turkish Coffee	7.50
Tea Black / Green	10.00
Berry Tea	10.00

COCKTAILS

Margalitashvili

Chacha, Triple Sec, Raspberry Puree, Lemon Fresh
- 25.00 -

Emerald

Tequila, Mezcal, Lime Fresh, Pistachio Extract
- 25.00 -

Chacha Peach

Chacha, Vermouth, Apricot Liqueur, Lemon Fresh, Peach Puree
- 25.00 -

Sparrow

Dark Rum, Lime Fresh
- 25.00 -

Pedro

Caribbean Rum, Rye Whiskey, Pedro Ximenez
- 25.00 -

Jimador

Mezcal, Aperitivo, Maraschino
- 25.00 -

Iron Lady

Cin, Lemon Fresh, Almond Orgeat
- 25.00 -

Negron

Cin, Vermouth, Bitter
- 25.00 -

Gin Breeze

Cin, Cucumber, Lime Fresh, Mint
- 25.00 -

BEER

Draft Khash Khash	10.00
Weihenstephaner	18.00
Weihenstephaner Weissbier	18.00
Primator Black	16.00
Ayingen Helles	20.00
O'hara's Stout	22.00
Alkhanaidze 0.5L	13.00

VODKA

50ml / 0.5l

Krupnik Polish	8.00 / 45.00
Absolut Swedish	13.00 / 79.00
Grey Goose French	25.00 / 220.00
Naud French	0.7L 14.00 / 180.00

CHACHA

50ml

House Chacha / Aged
in Oak Barrels
7.00 / 8.00

Pirali / Gold
12.00 / 13.00

Chacha Rijraji
12.00

GIN

50ml

Whitley Neill	16.00
Citadelle	18.00
Botanist	18.00
Hendrick's	21.00

FRUIT VODKA

Rirao Blueberry / Quince / Feijoa
15.00 / 120.00

COGNAC / BRANDY

50ml

Sarajishvili 5 Y.O	13.00
Frapin 1270	22.00
Frapin V.S.O.P	29.00
Hennessy V.S.O.P	42.00

TEQUILA / MEZCAL

50ml

El Charro Silver / Gold	16.00
Pero de San Juan Mezcal Blue / Red	25.00

WHISKEY

Loch Lomond Original	15.00
Glen Talloch Scottish Whiskey	10.00
Highland Baron Scottish Blend Whiskey	10.00
Samuel Gelston's Blended Irish	13.00
Jameson Blended Irish	17.00
Templeton RYE American Whiskey	24.00
Glenmorangie 10 Y.O Single Malt	23.00
Macallan 12 Y.O Single Malt	51.00
Big Peat 12 Y.O Blended Malt	27.00
Talisker 10 Y.O Single Malt	35.00
Lagavulin 16 Y.O Single Malt	51.00
Marshall's Bourbon	16.00