

Welcome to Authentic Georgian Cuisine



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CATEGORY	ITEM	SOURCE	STORAGE CONDITION
meat	lamb	local	fresh
meat	beef	USE	chiled
poultry	chicken fillet	Brazil	frozen
seafood	seabass	Turkey	fresh
seafood	hamour	local	fresh
poultry	chicken fresh	local	fresh
meat	beef ribs	USA	chiled
poultry	chicken liver	local	fresh





SALADS

Traditional Georgian salad

Tomato and cucumber salad seasoned with Georgian spices walnuts and green adjika.

80 QAR

Kakhetian salad

Tomato and cucumber salad with fresh herbs.

65 QAR

Chicken salad

Slowly cooked chicken with fresh vegetables, nuts and sweet chilly dressing.

70 QAR

Pumpkin salad

Baked Pumpkin with rocket and mixed with cashew and feta cheese.

65 QAR

KHINKALI

🍷 Khinkali

Most famous Georgian dish of minced meat dough boiled and steamed to perfection.

80 QAR

Cheese Khinkali

Dough stuffed with cheese.

60 QAR

🍄 Mushrooms Khinkali

Dough stuffed with mushrooms.

60 QAR

BAKERY

Imeretian Khachapuri

Cheese filled bread from Imereti region of Georgia.

70 QAR

Adjarian Khachapuri

Boat shaped Khachapuri from Adjara region of Georgia.

75 QAR

Kubdari

Spiced meat filled bread from Svaneti Region of Georgia.

80 QAR

Lobiani

Bean filled bread from Racha region of Georgia.

60 QAR

COLD APPETIZERS

Nadughi

Nadughi cheese with pumpkin jam and crispy corn bread.

50 QAR

Selection of Pkhali

Spinach, eggplant, pumpkin, leek, beetroot – seasoned with walnut and Georgian spice mix.

165 QAR

Adjafsandalli

Eggplant stew with fresh tomatoes and Georgian spices.

65 QAR

SOUPS

Soup Kharcho

Beef soup in tomato broth with rice, cherry plum, Georgian spices and walnuts.

75 QAR

Chikhirtma

Traditional chicken soup served with Crispy bread and braised chicken.

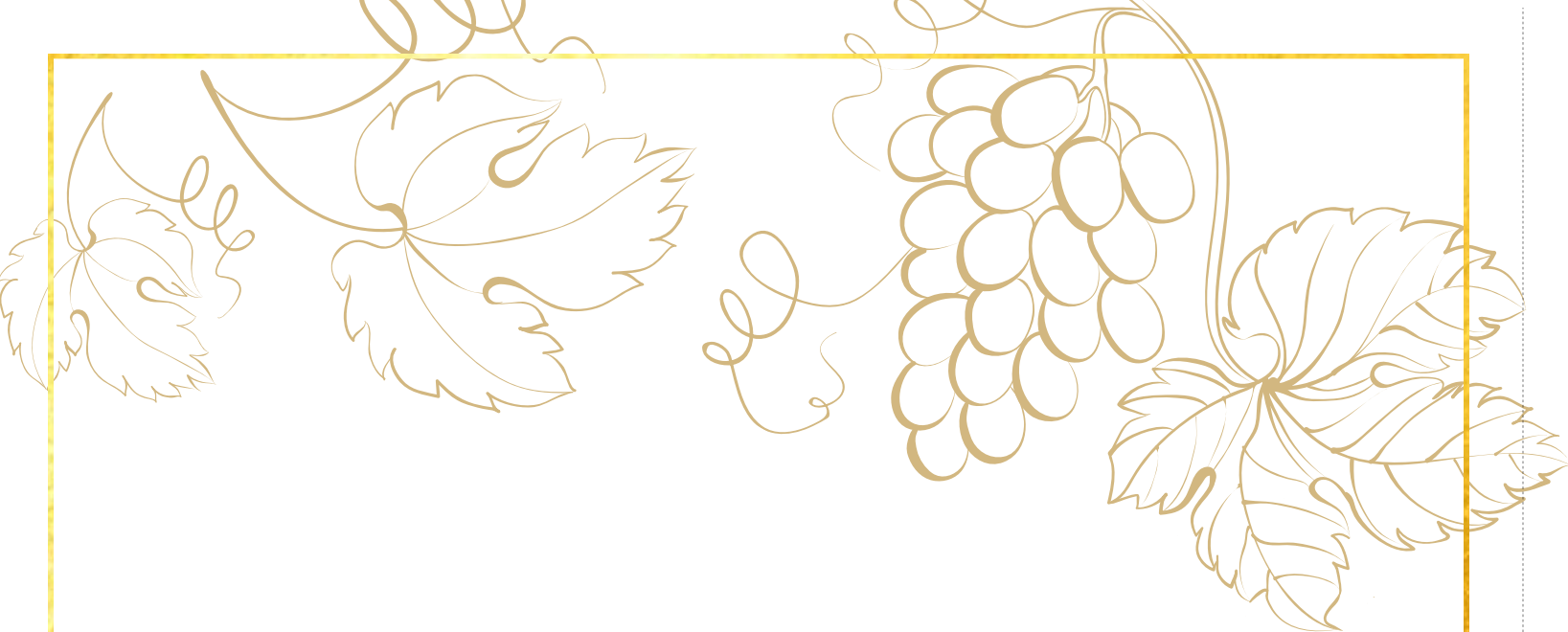
70 QAR

Pumpkin soup

Freshly made Pumpkin soup with touch of cinnamon and coconut milk.

60 QAR





Georgian cuisine (kartuli samzareulo) is the cooking traditions, techniques, and practices of Georgia.

Georgian cuisine has a distinct character, while bearing some similarities with various national cuisines of the Caucasus and the Wider Eastern Europe. Every region of Georgia has its own distinct style of food preparation.



MAIN COURSES

 Khashlama

Slowly charcoal cooked Beef short ribs seasoned with Georgian spices from Kakheti region of Georgia.

650 QAR

Chicken with Gurian sauce

Crispy grilled chicken in sauce of hazelnuts, Georgian spices and fresh coriander.

135 QAR

Shkmeruli

Grilled chicken in garlic and cream sauce.

125 QAR

Chicken liver

Chicken liver and heart stew with walnuts, spices, tomatoes and fresh herbs.

75 QAR

Veal Chashushuli

Vegetable stew and veal chunks with fresh herbs and tomatoes.

105 QAR

 Iegrelian Beef Kharcho

Slow cooked beef short ribs in spiced walnut stew with ghomi croquets.

140 QAR

Imeretian Chicken Kharcho

Slow cooked Chicken in spiced hazelnuts stew with ghomi croquets.

135 QAR

Oyster ushroom

Oyster mushroom with fresh tomatoes and spices.

85 QAR

Seabass Kindzmari Fillet

Pan Fried seabass with Green sauce of coriander and vinegar.

105 QAR

Hamour Fillet

Oven baked Hamoure fillet with traditional walnuts sauce.

135 QAR

Seabass RedBerry Fillet

Slowly cooked seabass fillet with mix of berry sauce grilled vegetables and potato gratin.

130 QAR

DISHES FROM THE GRILL

Chicken Kebab

Minced chicken with Georgian spices

75 QAR

Chicken Kebab with Cheese

Special mixed kebab with melted cheese and cooked slowly in charcoal grill.

90 QAR

Chicken tsvadi

Traditional Grilled chicken Mtsvadi with pomegranate sauce.

70 QAR

 ixed Kebab

Mixed lamb and beef meat Kebab with Georgian spices.

80 QAR



SIDE DISHES

Pan fried potatoes with herbs and onion

50 QAR

Steamed Rice

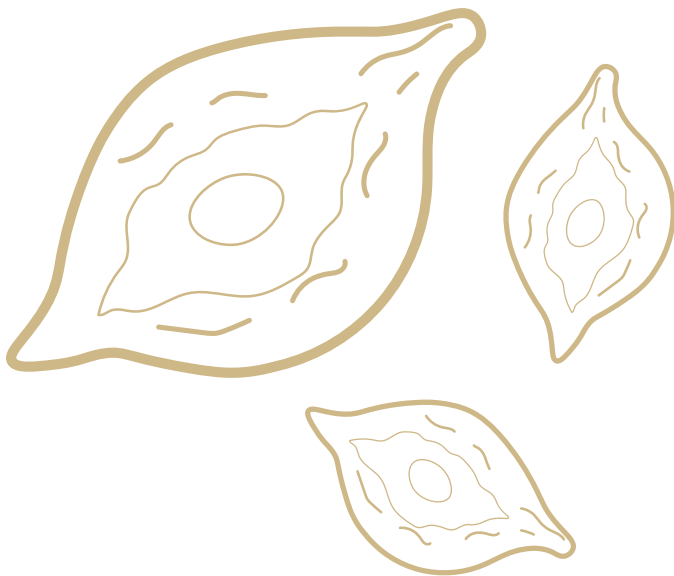
20 QAR

Grilled vegetables

40 QAR



If we talk about Georgian Kitchen, the one of the first dish any mentions will be Khinkali. The fact we have is that Khinkali was sheep-breeders food in high mountains of Georgia (especially in Tusheti and Phshavi) after invasions in the Middle Ages. Several centuries later it has become popular everywhere in the country and is the most special and famous Georgian dish for now.



Originally coming from the Black sea region of Adjara, Adjarian Khachapuri is a traditional Georgian dish of cheese-filled bread. The bread is leavened and allowed to rise, moulded into various shapes, and then filled in the centre with a mixture of cheese, eggs, and butter. The bread crust is traditionally torn off and dipped into the cheese.



DESSERTS

Khinkali dessert

Khinkali stuffed with almond and nadughi cheese in a mango pure.

65 QAR

Homemade ice cream

Ice cream with dry fruits and nuts.

55 QAR

Mosavali Quince Special

Baked Quince with vanilla cream and walnuts.

70 QAR

Matsoni Panna Cota

Fresh Matsoni yogurt, lemon zest and fresh berry sauce.

55 QAR

Cheesecake

Vanilla lemon zest, fresh berries and cherry sauce.

55 QAR

COFFEE

Espresso	20 QAR
Double Espresso	23 QAR
Latte	30 QAR
Cappuccino	30 QAR
Americano	27 QAR
Macchiato	25 QAR
Turkish	25 QAR
Iced Latte	28 QAR
Flavored Iced Coffee	32 QAR

MOCKTAILS

Tbilisi

Cranberry juice, mango syrup, lime cordial, soda.

30 QAR

Mojito

Mint, lime, sugar, soda water

30 QAR

Kumquat Mojito

Kumquat, mint, lime juice, simple syrup.

30 QAR

Cool As Cucumber

Elderflower, cucumber, mint, lime, soda water.

30 QAR

Thyme for Lemonade

Ginger syrup, red berry puree, lemon, fresh thyme.

30 QAR

Batumi Island

Mango pure, fresh basil, orange, lemon.

30 QAR

Pina-Colada

Coconut milk, pineapple juice, almond, fresh cream.

30 QAR

FRESH JUICES

Orange	38 QAR
Apple	38 QAR
Watermelon	38 QAR
Carrot	38 QAR
Pineapple	38 QAR

WATER

Still Water

Bakhmaro (500 ml) 20 QAR

Bakhmara (200 ml) 10 QAR

Sparkling Water

Nabeghlavi (500 ml) 25 QAR

Nabeghlavi (200 ml) 13 QAR

SOFT DRINKS

Tonic	23 QAR
Soda	23 QAR
Ginger Ale	23 QAR
Coca-Cola Reg	23 QAR
Coca-Cola Light	23 QAR
Sprite	23 QAR
Fanta Orange	23 QAR

TEA

English Breakfast	30 QAR
Green Tea	30 QAR
Darjeeling	30 QAR
Chamomile	30 QAR
Black Currant	30 QAR
Flavored Iced Tea	30 QAR
Lemongrass Et Ginger	30 QAR

