

**If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information**

### **Starters**

**Aubergine walnut rolls VG** **£8.00**  
Succulent aubergine rolls, tenderly fried, enfold pesto-like walnut sauce, seasoned with cilantro, Khmeli suneli—a Georgian spice blend boasting coriander, chilli, dried marigold petals, and mystical fenugreek (*Trigonella caerulea*).

**Pkhali selection VG** **£9.00**  
Spinach, Leek, and Carrots steamed and seasoned to perfection with grated walnuts, fresh coriander, garlic, and authentic Georgian spices. This combination not only delights the palate but also celebrates freshness and healthiness.

### **Soups**

**Lobio Soup VG** **£9.00**  
Pinto beans, seasoned with onions, garlic, coriander, parsley, and the enchanting blue fenugreek. Infused with traditional Georgian spices. This soulful soup is served in a clay pot sealed with freshly baked bread.

**Kharcho soup** **£10.00**  
Embark on a flavour-filled journey with the punchy Georgian chicken soup prepared with rice, onions, garlic, tomato paste, and an array of exquisite Georgian spices, served in clay pot, sealed with freshly baked bread.

**Dumpling soup.** **£10.00**  
Delicate beef and pork dumplings in comforting chicken broth enriched with creamy yogurt and a hint of black pepper, also served in a clay pot sealed with freshly baked bread.

**Chakapuli** **£11.00**  
Tender baby lamb, slow-cooked to perfection with fresh tarragon, cilantro, spring onions, green chillies, tangy green plums and subtle notes of white wine. This dish is a harmonious blend of flavours, also served in a clay pot sealed with freshly baked bread.

### **Khachapuries**

**Classic Khachapuri from Adjara V** **£14.00**  
Discover the Georgian marvel - Adjarian Khachapuri. Boat shape soft dough cradles a blend of irresistible cheeses, forming a molten symphony of flavours. Crowned with golden butter and egg yolk.

**Khachapuri with Spinach V** **£15.00**  
A simple yet divine fusion of our specialty cheese and nutrient-rich organic spinach leaves, nestled beneath a golden egg yolk.

**Lobiani VG** **£13.00**  
Georgian classic—Lobio! This time-honoured culinary pillar - pinto beans, expertly seasoned with onions, garlic, coriander, parsley, enchanting blue fenugreek and traditional Georgian spices is nestled in a boat-shaped, soft-crispy dough.

**Ajapsandali VG** **£15.00**  
Canvas of colours and flavours. Sun-kissed tomatoes, velvety eggplants, and vibrant bell peppers unite in a harmonious blend. Slow-roasted to perfection, each vegetable contributes its distinct essence, forming a symphony of smoky-sweet notes. Fragrant garlic, cilantro, and dill weave tales of tradition.

**Mushroom kaurma VG** **£14.00**  
Georgian Mushroom Kaurma cooked with onions, garlic, fresh chillies and herbs, is a woodland marvel. Earthy mushrooms and fragrant spices unite in a culinary dance that echoes nature's beauty.

**Leek it VG** **£14.00**  
Tender leeks, echoing the land's vitality, blend with fragrant walnuts, herbs, and spices, creating a harmonious tribute to tradition.

**Meat feast** **£15.00**

Crushed meatballs (cooked in rich tomato sauce with onions, garlic, fresh herbs) and melted cheese unite in a harmonious duet. The savoury embrace of perfectly seasoned meatballs meets the luscious cascade of molten cheese, creating a rich sensory experience.

**Megruli** **£15.00**

Beautiful blend of tender chicken, walnuts, aromatic spices and the heritage of ages. Cooked with onions, garlic and tomato paste.

**Kuch-Machi** **£15.00**

This dish is a marriage of tender chicken livers with fired onions, garlic, fresh coriander, parsley, a medley of aromatics, herbs, and a touch of spice of fresh green chillies, all elegantly complemented by the jewel-like garnish of pomegranate seeds.

**Honeycomb V** **£15.00**

Experience Georgia's festive spirit with Ajarian khachapuri, a boat-shaped delight. Honey's sweetness, the crunch of walnuts, and the zing of dried cranberries create a merry medley. This dish embodies the joy of Christmas, where every bite is a festive celebration on your palate.

**Desserts**

**Warm chocolate cake with grated walnuts** **£7.00**

Rich and moist chocolate sponge cake lavishly drizzled with warm chocolate sauce and crowned with finely grated walnuts. served with vanilla ice cream.

**Qada** **£5.00**

A dessert with soft, cinnamon-flavoured layers resembling cinnamon rolls, often called "Cinnamon Roll Cake," features stacked pastry layers with a gooey cinnamon-sugar filling. It's baked to golden perfection, then generously topped with icing sugar.

**Digestives**

**Classic Chacha 35ml** **£6.00**

Indulge in the essence of Georgian heritage with our Chacha, crafted from the noble Saperavi grape. A rich tapestry of tradition and terroir in every sip. Cheers to a taste of Georgia's vibrant spirit!

**Oak aged Chacha 35ml** **£7.00**

Experience the heritage of Georgia with our Aged Chacha, matured in oak barrels. Each sip weaves together tradition and terroir, delivering a vibrant taste of the country's spirit. Cheers to a refined journey through Georgia's rich history.

**Beer**

**Natakhtari beer 500ml** **£7.00**

**Soft drinks**

**Tarragon lemonade** **£5.00**

**Pear lemonade** **£5.00**

**Saperavi grape lemonade** **£5.00**

**Apple juice** **£3.50**

**Orange juice** **£3.50**

**Pomegranate juice** **£3.80**

**Still water 330ml** **£3.50**

**Sairme (Georgian mineral water)** **£4.50**

**Hot drinks**

<b>Espresso</b>	<b>£2.80</b>	<b>Hot chocolate</b>	<b>£3.80</b>
<b>Double Espresso</b>	<b>£3.10</b>	<b>Breakfast tea</b>	<b>£3.00</b>
<b>Turkish coffee</b>	<b>£3.50</b>	<b>Earl Grey tea</b>	<b>£3.20</b>
<b>Americano</b>	<b>£3.10</b>	<b>Green tea</b>	<b>£3.20</b>
<b>Flat white</b>	<b>£3.50</b>	<b>Chamomile tea</b>	<b>£3.20</b>
<b>Cappuccino</b>	<b>£3.50</b>	<b>Fruit tea</b>	<b>£3.20</b>
<b>Latte</b>	<b>£3.50</b>	<b>Fresh mint tea</b>	<b>£3.20</b>

