

DC RESTAURANT WEEK
JANUARY 2019

SETTING THE TABLE

Enjoy a sample of traditional Georgian appetizers

Eggplant Nigvzit

eggplant stuffed with walnuts, cilantro

Carrot Pkhali and Beet Pkhali

*pâtés of minced vegetables with walnuts, garlic,
served with house-made breads*

(nut-free alternative available)

CHOOSE 1

Kutaisi Salad

tomato, cucumbers, basil, walnuts

Tiflis Salad

*salad greens, cucumber, tomato,
fresh herbs, house dressing*

Charkhlis Soup

*puree of roasted beets, ajika sour cream,
crispy mchadi croutons*

Chikhirtma

chicken soup with lemon, scallions

CHOOSE 1

Ajaruli Khachapuri

boat-shaped cheese bread, organic egg

Megruli Khachapuri

stuffed cheese bread, extra cheese on top

Pkhlovani Khachapuri

spinach, cheese

Kubdari Khachapuri

spicy pork and beef filling

Chicken Sandwich

*roasted peppers, cucumbers,
jonjoli, green ajika dressing*

Beef Sandwich

*grilled sweet onions, tomato,
sulguni cheese, green ajika dressing*

Grilled Vegetable Sandwich

*eggplant, squash, peppers,
sulguni cheese spread, spinach*

Wild-Caught Blue Catfish Kebab

*marinated in lemon and spices,
pickled pepper, nasharapi, roasted ajika*

Lyulya Kebab Wrap

*ground lamb kebab, lavash,
tkemali*

CHEF MALKHAZ MAISASHVILI

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

Parties of 8 or more will be charged a 20% gratuity. Checks may be split up to four ways.

Unfortunately, cross-contamination with walnuts is unavoidable. Our apologies.