SETTING THE TABLE

COLD

Jonjoli Salad 6
jonjoli, fresh and house-pickled cucumber, onion,
green tomato, fresh herbs and lemon dressing

Eggplant Nigvzit 8
eggplant rolls stuffed with walnut-garlic paste,
coriander, blue fenugreek, cilantro

Soup 1sv 5
chilled yogurt, cucumber, radish, fresh herbs

Mtvene Lobio Purit 10
green beans, heirloom tomatoes, caramelized onions
and eggplant, cubed shoti puri bread,
tomato dressing with Georgian spices

Ajapsandali Nadughi 10
grilled red and yellow peppers, eggplant,
fresh minted nadughi

Chvishtri 7
fritters of corn and smoked sulguni,
lemon-mint yogurt sauce, red ajika

Potatoes Ojakhuri 7
gold potatoes, utkho suneli spice,
caramelized onion

Summer Squash Makalze 10
grilled summer squash,
gada cheese dressing

Soko Ketsa 10
cremenio mushrooms stuffed with
housemade sulguni cheese

Sazamtre Salad 8
watermelon, fresh and pickled peppers, radishes,
fresh herbs and green ajika yogurt dressing

Tiflis Salad 10
salad greens, cucumber, tomato, crumbled guda cheese,
frizzled pepper, lemon-tarragon dressing

Beets 1 Kehmati 1.2
salt-roasted beets, grilled fennel, toasted hazelnuts,
georgian-spiced yogurt and red thumali vinaigrette

Kutaisi Salad 12
tomato, cucumber, basil, red onion,
warms pepper, walnut dressing

Catfish Kindz-Dzmar 10
poached local blue catfish, marinated with white wine
vinaigre and fresh herbs, served with fried mbadi

Lobio Kotanchi 10
red beans stewed with traditional spices,
house-made pickles, cornbread mbadi

Mussels Pomodorit 12
p.e.s. mussels, broth of tomato and fresh herbs,
crumble of fried mbadi, walnut and lemon zest

Lamb Chakapuli 14
lamb in broth of your plum thumali,
white wine, tarragon and other fresh herbs

Pickle Assort 7
house-pickled green tomato, red cabbage,
turkish peppers, cucumbers

Spreads Makho 5 / 12
soft cheese ‘delikhe’ roasted pepper ‘bulgurli’,
roasted eggplant ‘badiane’, house-made breads

Fkhiti Assort 12
seasonal plate of vegetables mixed with walnuts,
garlic, and herbs, served with house-made breads

Supra Tasting Board 25
seasonal vegetable pate pkhali, housemade pickles,
egGPLANT NIGVZIT 8
eggplant rolls stuffed with walnut-garlic paste,
coriander, blue fenugreek, cilantro

KHACHAPURI
(AND OTHER BREADS)

Imeri 13 / 16
stuffed cheese bread

Megri 14 / 18
imeri, extra cheese on top

Ajeri 15
boat-shaped cheese bread, organic egg

Sokos Khachapuri 15
stuffed cheese bread, topped with cod and cremini
mushrooms, fresh tarragon and dill

Pkhlovan 13
imeri, stuffed with cheese, spinach and herbs

Lobiani 12
white bean filling, served with green ajika

Kublari 15
pork and beef sausage, with salad of fennel, charred
auburn and grilled onion, georgian-spiced mustard

Kalmakhli 16
pan-fried trout fillet,
green tomato relish

Pork Neknebi 14
house-smoked baby back ribs, ajika glaze,
pickled cabbage slaw

Chicken Chakakhbilbi 14
chicken and green beans in tomato broth with fresh herbs

KHINKALI 10 / 18
(SOUP DUMPLINGS - 3 / 6 PCS)

Please ask your server for today’s selection. Allow 20 minutes for preparation.

LARGER PLATES TO SHARE

Chicken Mtsvadi 22
marinated in sour cream, with house-pickled
cabbage slaw, ajika and thumali

Pork Mtsvadi 22
marinated in white wine, with house-pickled
cabbage slaw, ajika and thumali

Lyulya Kebab 22
ground lamb kebab, grilled khachapuri-dough
flatbread, thumali

Chicken Makvalshi 18
half pan-roasted chicken,
savory blackberry sauce

Grilled Bostnenti Platter 25
fennel, cabonella pepper, potato, zucchini,
carro-cucumber-feta salad, thumali, ajika

Lamb Neknebi 45
fried lamb chops, zuanuri salt rub,
carro-cucumber-feta salad, thumali

Mixed Grill Platter 30
three kapti, pork nkheli & grilled chicken wings,
 served with potatoes, ajika, thumali & house mustard

Beef Chashashuli 30
braised beef, wild mushrooms,
charred tomato sauce, fresh herbs

Chkmeruli 18 / 28
half or whole roasted chicken,
creamy garlic sauce, traditional breads

Whole Grilled Fish MP
fresh herbs, pepper-red onion salad,
naosurpi sauce

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

Parties of 4 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.