

Menu

IKHALTOS VALLEY

Please inform our staff of any food allergies or intolerances before placing your order

C O L D S T A R T E R S

Pkhali - Spinach with walnut.

ingredients: spinach, walnuts, garlic, vinegar, coriander, dried seasoning.

9.00

Nigvziani-roasted aubergine rolls with walnut .

ingredients: roasted aubergine, walnuts, garlic, vinegar, coriander, basil.

10.50

Beetroot salad with plum sauce.

ingredients: beetroot, plum, coriander, garlic, dried seasoning

8.60

Red bean salad.

Ingredients: Red bean, fried onions, rich tomatosauce, coriander, bay leaf

8.50

Green Bean Salad with Walnut&Basil - Fresh

green beans tossed in a traditional Georgian walnut and basil dressing.

9.00

Russian salad.

ingredients: potato, peas, pickles, carrot, egg, mayo

9.00

Small Salad Platter (4 salads)

18.00

large Salad Platter (6 salads).

24.00

H O T S T A R T E R S

khachapuri imeruli - - large **13.00**

khachapuri imeruli - small. **10.00**

Acharuli khachapuri - (Boat-shaped, half-baked egg and butter on top) **14.00**

Lobiani - baked dough with mashed spicy beans. **12.50**

Chicken Liver (Kuchmachi)

Ingredients: chicken liver, onion, garlic, pomegranat, herbs, seasoning.

11,50

Chikhirtma

Traditional Georgian chicken soup, delicately thickened with egg yolk and lifted with a touch of vinegar for a light, tangy flavour.

12.00

Kharcho

Rich beef soup with rice, tomatoes, garlic, herbs, and tkemali plum sauce for a deep, hearty taste.

13.00

Borscht - Tradicional beetroot soup with vegetables, herbs, nd a touch of sour cream. **9.00**

Khashi - Traditional Georgian beef bone broth, slowly simmered for many hours using cattle feet and bones to create a rich, hearty, gelatin-like soup. Served with fresh garlic and warm bread on the side. **14.00**

We add a discretionary 12.5% service charge to support our team. 100 % of tips are shared among the staff

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MAIN DISHES

Chashushuli

Succulent beef slow-cooked with ripe tomatoes, onions, and a touch of hot pepper, finished with a blend of fragrant Georgian spices.

17.00

Chakapuli

Lamb gently braised with fresh tarragon, coriander, spring onions, white wine, and green plums, creating a vibrant and tangy Georgian flavour.

18.00

Chicken Tabaka

Crisp pan-fried baby chicken, served golden with roasted baby potatoes and a side of authentic Georgian tkemali plum sauce.

18.00

Mtsvadi – Georgian BBQ Skewers

Juicy marinated pork skewers, chargrilled to perfection, served with warm bread or potatoes and fresh herb

20.00

Khinkali Dumplings (5 pcs)

- Pork – Hand-crafted dumplings filled with seasoned pork, juicy and full of flavour.
- Cheese – Soft Georgian cheese wrapped in delicate dough parcels.
- Mushroom – Earthy mushrooms with fresh herbs, in a comforting vegetarian dumpling.

17.00

Chkmeruli

Golden pan-fried chicken simmered in a rich garlic cream sauce, served with warm bread or traditional Georgian mchadi.

18.00

Chicken kharcho with walnuts;

Ingredients: chicken, walnuts, garlic, tkemali plum, herbs. spices.

18.00

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VEGETARIAN DISHES

Tolma - Red pepper filled with rice, carrot and tomato, delicately seasoned with fresh basil and traditional Georgian herbs **13.50**

Roasted Aubergine Stew - A classic Georgian aubergine and vegetable stew, slowly cooked with peppers, tomatoes, garlic, basil and aromatic herbs for a rich, comforting flavour. **14.00**

Lobio in Clay Pot

Traditional red kidney bean stew, simmered with coriander, garlic, onion, bay leaf, and mint. Served piping hot with homemade bread or rustic mchadi (cornbread). **14.00**

SIDE DISHES

Mchadi (Georgian cornbread)	4.00
Home-made Bread	4.00
Adjika (Spicy Georgian paste)	2.50
Mixed pickled vegetables	3.50
Tkemali (Georgian sour plum sauce)	3.00

DESSERTS

Homemade Cake of the day
Ingredients vary dailt 5.00

SOFT DRINKS.

Coca-Cola	1.80
Georgian limonade	3.50
Sparkling Water	2.80
Still Water	1.80
Cherry juice.	
Apple juice	
Citrus juce	2.80
Sairme wate	

HOT DRINKS

ESPRESSO	£2.80
AMERICANO	£3.20
CAPPUCHINO	£3.80
LATTE.	£3.80
FLAT WHITE.	£3.80
TEA SELECTION	£2.80
TEA POT (FOR 2).	£5.00
FRESH MINT TEA	£2.80

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