

Caucasian Cuisine

КУВШИН

Since 2005

	Weight	Price
SPECIALTIES FROM LAMB		
for this dishes we use high quality lamb, which is grown specifically for us by farmers		
Young lamb tartare with Caucasian herbs, jongoli and mustard dressing	150/20	315
Lamb roasted on a spit by an ancient Caucasian recipe	100	165*
Caucasian lamb pilaf in a cauldron (we prepare this dish from Thursday to Sunday)	400/100	325
Grilled rack of lamb from 12 ribs	560	1870
Hummus with mutton offal	150/125/25	246

SALADS

Kolheed salad with fresh vegetables and walnut dressing	200	172
Triple Tomato Salad with green asparagus	200	234
Salad with red tomatoes and Imereti cheese	200	175
Labne – young cheese with three types of tomatoes	250	215
Salad with smoked turkey and Georgian cheese	240	234
Salad with trout, green salad and Georgian cheese nadugi	220	248

KHINKALI AND DISHES FROM THE GEORGIAN WOOD ROASE PURNE

Khinkali with veal and pork (authentic portion – 3 pieces)	80/1 p.	35
Khinkali with lamb (authentic portion – 3 pieces)	80/1 p.	35
Puffed Khachapuri	300	185
Adzharian Khachapuri	400	198
Megrel Khachapuri	350	189
Khachapuri kubdari with lamb	350	219
Khachapuri with green asparagus and basturma	270/20	266
Lamaggio – Armenian pizza with lamb	160/30	212

APPETIZERS

	Weight	Price
Assorted pickles and marinades (cask red tomatoes, pickled green tomatoes, sauerkraut, pickles, leek, garlic, plum, pickled peppers)	500	194
Assorted phali (spinach, lobio, beets)	150	179
Turkey liver pate with tangerine sauce	90/100/30	174
Eggplant rolls with nut dressing	150	179
Satsivi with smoked turkey	250	228
Jonjoli with red onions – salted flower buds that grow only in the Caucasus	100	118*
Babaganush – a tender appetizer of eggplant	150/90	212
Vegetable plate with aromatic herbs	470	225
Assorted cheese with fig sauce (Imereti cheese, home sulguni, Georgian smoked cheese, sheep's cheese, churchkhela, grapes, pomegranate)	320/50	395
Meat delicacies (basturma sudzhuk, home-baked ham, chicken roll, bacon with Georgian spices and homemade adzhika)	330/30	395
Platter of snacks (rolls of eggplant, eggplant with cheese nadugi, pkhali spinach, beets, white mushrooms and lobio, pickled pepper with nadugi cheese)	500/30	339

HOT APPETIZERS

Chebureks with lamb or veal and pork	260/100	168
Lavash-khorovats (Armenian lavash with cheese sulguni, greens and tomatoes, cooked over charcoal)	180	124
Georgian lobio (traditional dish of red beans with herbs)	200/50	189
Grilled dolma with lamb	180/50	236
Bulgur with onion and greens	200	169

* – Price per 100 g. Our products may contain allergens. Please inform your waiter if you have an allergy to any products

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SOUPS			FISH DISHES		
Okroshka with turkey and Mazoni by Armenian recipe	300	186	River trout with spinach and cheese suluguni cooked on the grill	100	178*
Lagman is a rich soup with veal, vegetables and homemade noodles	300	186	Red mullet fried to a fragrant crust	100	169*
Lamb Kharcho	300	185	Trout baked in grape leaves with parsley sauce	260	596
Chihirtma – flavored chicken soup	300	168	Sturgeon Shashlyk with Kindzmari sauce	200/170/30	783
DISHES FROM OPEN FIRE			VEGETABLES		
Chicken Shashlyk	180/30	245	Pan fried potatoes	200	89
Pork Shashlyk	180/30	284	Pan fried potatoes with porcini mushrooms	300	225
Veal Shashlyk	180/30	395	Grilled Asparagus with goat chees in creamy sauce	180	344
Turkey kebab	180/30	264	Grilled vegetables	300	175
Lamb kebab	180/30	295			
Lamb kebab with pistachios	180/30	372	DESSERTS		
Rack of veal	180	395	Napoleon with delicate cream and plum sauce	180/30	135
Rack of lamb	180	498	Honey cake with Borjomi cones	230	175
Rack of veal roasted on the grill with vegetables (we recommend this dish for two)	500/240	1250	Zgapari cake – chocolate dessert with custard and walnuts	160	136
Assorted shashlyk plate (shashlyk of pork, veal, chicken, lamb chalagach and quail in Guria style with satsibeli and herbs)	1000	1870	Ice cream (strawberry, chocolate with a crumb of chocolate, vanilla)	50	59
			Sorbet (tarragon-lime)	50	59
POULTRY DISHES			HOMEMADE DRINKS		
Chicken Tapaka roasted to fragrant crust with garlic	350	365	Berry juice	250/1 l	48/184
Chkmeruli chicken with garlic-cream sauce baked in Purne oven	400	399	Ayran with herbs (fermented beverage based on homemade yoghurt)	250	68
Quail with blackberry sauce	180	289	Homemade yoghurt Matsoni	250	68

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