

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		
Mutton blade baked with quince and Georgian spices (we recommend this meal for two)	100	138*
Grilled rack of lamb from 12 ribs	560	1870
Caucasian lamb pilaf in a cauldron (every Thursday and Friday the Chef prepares a delicious lamb pilaf in a cauldron)	400/100	325
Lamb roasted on a spit by an ancient Caucasian recipe (every Saturday and Sunday we prepare a lamb on a spit for you and serve it with herbs and onions)	100	156*
Big Caucasian pilaf baked in a dough in the Purne oven (every Saturday and Sunday we prepare this dish for you)	500/300/ 100	425

6 SPECIAL WEEKEND DISHES FROM LAMB
We have found for you a unique breed of Edilbay lamb, which is grown especially for us on a farm in the Odessa region

Aromatic shurpa cooked in a cauldron with lamb shank and vegetables	1500	590
Kuchmachi from roasted lamb giblets with figs and vegetables	750	560
Lamb roast beef with salad and seasonal berries	160/250	650
Gupta - lamb steak with smoked suluguni	400/170	960
Shish kebab with lamb and rack of lamb	550/300	1920
Baked lamb with vegetables in a Purne oven	800/900	1960

* all dishes from this menu is recommended for a company of 2 people

HOMEMADE DRINKS

Berry juice	250/1 l	48/184
Ayran with herbs (fermented beverage based on homemade yoghurt)	250	68
Homemade yoghurt Matsoni	250	68

SALADS

	Weight	Price
Labne – young cheese with three kinds of tomatoes	250	198
Kolheed salad with fresh vegetables and walnut dressing	200	162
Salad with red tomatoes and Imereti cheese	200	175
Salad with turkey cooked on the grill and the Georgian cheese	220	218
Salad with trout, green salad and Georgian cheese nadugi	220	224

APPETIZERS

Special Chef pate of turkey liver with crispy toast and cherry sauce	90/100/30	165
Satsivi with duck (famous Georgian dish with walnut sauce)	200	165
Assorted pickles and marinades (cask red tomatoes, pickled green tomatoes, sauerkraut, pickles, leek, garlic, plum, pickled peppers)	500	194
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 and lobio, pickled pepper with nadugi cheese)	500/30	339

SOUPS

Okroshka – cold Armenian soup with matsoni and turkey	300	168
Lamb Kharcho	300	175
Lagman with homemade noodles and veal	300	175
Chihirtma – flavored chicken soup	300	168

* – 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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POULTRY DISHES			KHINKALI AND DISHES		
<hr/>			FROM THE GEORGIAN WOOD ROASE PURNE		
Chicken Tapaka roasted to fragrant crust with garlic	100	127*	Khinkali with veal and pork (authentic portion – 3 pieces)	80/1 p.	34
Chkmeruli chicken baked in Georgian oven in creamy garlic sauce	100	157*	Khinkali with lamb (authentic portion – 3 pieces)	80/1 p.	34
Quail with blackberry sauce	180	279	Puffed Khachapuri	300	175
HOT APPETIZERS			<hr/>		
Zucchini flowers stuffed with spicy cheese Nadugi	115/15	275	Adzharian Khachapuri	400	189
Puccoli eggplant with tomatoes and a mix of cheeses	400	249	Megrel Khachapuri	350	179
Chebureks with lamb or veal and pork	260	138	Khachapuri kubdari with lamb	350	209
Lavash-khorovats (Armenian lavash with cheese suluguni, greens and tomatoes, cooked over charcoal)	180	118	Khachapuri with basturma and tomatoes	350	269
Georgian lobio (traditional dish of red beans with herbs)	250/50	149	Lamaggio with spinach, tomatoes and herbs	220/30	189
Grilled dolma with lamb	180/50	236	FISH DISHES		
DISHES FROM OPEN FIRE			<hr/>		
Assorted shashlyk plate (shashlyk of pork, veal, chicken, lamb chalogach and quail in Guria style with satsibeli and herbs)	1000	1870	River trout with spinach and cheese suluguni cooked on the grill	100	178*
Rack of lamb with twelve ribs	560	1870	Black Sea drum fried to a fragrant crust with tkemali sauce made of plums	300/50	498
Chicken Shashlyk	180	218	Sturgeon Shashlyk with Kindzmari sauce	200/50/25	738
Turkey kebab	180	239	ICE CREAM		
Veal and pork kebab stuffed with titsak pepper	180/25/30	259	<hr/>		
Lamb kebab	180	269	Almond ice cream in nut meringue (lactose-free)	100	118
Pork Shashlyk	180	269	Ice cream with Matsoni and berries (without sugar)	100/100	136
Rack of veal	180	395	Sea buckthorn sorbet with physalis	100/40	125
Rack of lamb	180	498	Pistachio and chocolate ice cream	150/40	149
Lamb tongue shashlyk with tkemali	180/50	439	Vanilla ice cream with nougat	150/40	189
GARNISHES			<hr/>		
Pan fried potatoes	200	89	Ice cream (strawberry, chocolate with a crumb of chocolate, wild berry, vanilla, Matsoni, pistachio)	50	59
Grilled vegetables	300	175	Sorbet (tarragon-lime, lemon, sea buckthorn)	50	59
Bulgur with onion and greens	200	169	DESSERTS		
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			Napoleon with delicate cream and plum sauce	180/30	135
			Honey cake with Borjomi cones	230	175
			Zgapari cake – chocolate dessert with custard and walnuts	160	136
			Seasonal berries and fruits	700	362

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