

Caucasian Cuisine

КУВШИН

Since 2005

	Weight	Price		Weight	Price
SPECIALTIES FROM LAMB			KHINKALI AND DISHES		
for this dishes we use high quality lamb, which is grown specifically for us by farmers			FROM THE GEORGIAN WOOD ROASE PURNE		
Grilled rack of lamb from 12 ribs	560	1870	Khinkali with veal and pork (authentic portion – 3 pieces)	80/1 p.	34
Caucasian lamb pilaf in a cauldron	400/100	325	Khinkali with lamb (authentic portion – 3 pieces)	80/1 p.	34
Lamb roasted on a spit by an ancient Caucasian recipe	100	156*	Puffed Khachapuri	300	175
SALADS			Adzharian Khachapuri	400	189
Kolheed salad with fresh vegetables and walnut dressing	200	162	Megrel Khachapuri	350	179
Salad with red tomatoes and Imereti cheese	200	175	Khachapuri kubdari with lamb	350	209
Salad with trout, green salad and Georgian cheese nadugi	220	224	Lamaggio – Armenian pizza with lamb	160/30	189
APPETIZERS			HOT APPETIZERS		
Assorted pickles and marinades (cask red tomatoes, pickled green tomatoes, sauerkraut, pickles, leek, garlic, plum, pickled peppers)	500	194	Chebureks with lamb or veal and pork	260	138
Jonjoli with red onions – salted flower buds that grow only in the Caucasus	100	118*	Lavash-khorovats (Armenian lavash with cheese sulguni, greens and tomatoes, cooked over charcoal)	180	118
Babaganush – a tender appetizer of eggplant	150/90	212	Georgian lobio (traditional dish of red beans with herbs)	250/50	149
Vegetable plate with aromatic herbs	470	225	Grilled dolma with lamb	180/50	236
Assorted cheese with fig sauce (Imereti cheese, home sulguni, Georgian smoked cheese, sheep's cheese, churchkhela, grapes, pomegranate)	320/50	395	Bulgur with onion and greens	200	169
Meat delicacies (basturma sudzhuk, home-baked ham, chicken roll, bacon with Georgian spices and homemade adzhika)	330/30	395	SOUPS		
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	Pumpkin soup with basturma chips and pumpkin seeds	300/10	168
			Lamb Kharcho	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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DISHES FROM OPEN FIRE			VEGETABLES		
Assorted shashlyk plate (shashlyk of pork, veal, chicken, lamb chalagach and quail in Guria style with satsibeli and herbs)	1000	1870	Pan fried potatoes	200	89
Rack of veal roasted on the grill with vegetables (we recommend this dish for two)	500/240	1250	Pan fried potatoes with porcini mushrooms	300	225
Chicken Shashlyk	180	218	Grilled vegetables	300	175
Turkey kebab	180	239	DESSERTS		
Lamb kebab	180	269	Napoleon with delicate cream and plum sauce	180/30	135
Pork Shashlyk	180	269	Honey cake with Borjomi cones	230	175
Rack of veal	180	395	Zgapari cake – chocolate dessert with custard and walnuts	160	136
Rack of lamb	180	498	Ice cream (strawberry, chocolate with a crumb of chocolate, vanilla)	50	59
POULTRY DISHES			Sorbet (tarragon-lime)	50	59
Chicken Tapaka roasted to fragrant crust with garlic	100	127*	HOMEMADE DRINKS		
Quail with blackberry sauce	180	279	Berry juice	250/1 l	48/184
FISH DISHES			Ayran with herbs (fermented beverage based on homemade yoghurt)	250	68
River trout with spinach and cheese suluguni cooked on the grill	100	178*	Homemade yoghurt Matsoni	250	68
Sturgeon Shashlyk with Kindzmari sauce	200/50/25	738			

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