



GEORGIAN GASTRONOMY

Three-course prix-fixe **DINNER: \$60**

FIRST COURSE

(Choice of one)

**GEORGIAN SALAD** (Vegan; GF)

Cucumbers, heirloom tomatoes, and tomatillos with pickled onions, djonjoli, and fresh herbs, dressed in Georgian special oil and topped with plum, with a side of walnut sauce.

**ADJARULI KHACHAPURI** (Vegetarian; GF available)

Traditional boat-shaped bread filled with molten cheese, topped with runny egg yolk and butter.

**KHARCHO SOUP**

Slow-cooked beef brisket and rice in a Georgian-spiced broth, topped with fresh herbs.

**KHINKALI** (3pc)

**BEEF & PORK** or **LAMB & TARRAGON** or **MUSHROOM** (Vegan)

Traditional Georgian hand-folded dumplings filled with a juicy blend of seasoned meat or Mushroom.

SECOND COURSE

(Choice of one)

**GRILLED CRISPY SALMON** (GF)

Served with asparagus and Kindzmari sauce.

**TOLMA** (GF)

Minced Angus beef wrapped in steamed cabbage, served with sweet tomato sauce and sour cream.

**CORNISH HEN FROM GURIA**

Pan-fried boneless Cornish hen seasoned with Georgian spices, served with broccolini and blackberry sauce.

**BEANS FROM SAMEGRELO** (Vegan; GF)

Traditional bean stew served with pickles and mchadi (Georgian cornbread).

THIRD COURSE

(Choice of one)

**PELAMUSHI** (Vegetarian)

Traditional Georgian grape dessert

**CHOCOLATE CAKE** (GF)

## NYC Summer Restaurant Week 2026

Two-course prix-fixe **LUNCH**: \$30

### FIRST COURSE

(Choice of one)

#### **AUBERGINE ROULETTE** (Vegan; GF available)

Delicate Japanese eggplant rolls filled with walnut mousse, served with pomegranate emulsion

#### **SCRAMBLED EGGS** (3) (Vegetarian)

Scrambled eggs with nettle, spinach, and blended cheese, served with Dzirdzi (traditional Georgian yogurt and herb sauce) and toasted Shoti bread.

#### **CHIKHIRTMA CHICKEN SOUP**

Traditional sour chicken soup with mushrooms, chives, and a slice of lemon.

### SECOND COURSE

(Choice of one)

#### **PENOVANI KHACHAPURI** (Vegetarian)

Puff pastry filled with our signature cheese blend, topped with grated smoked sulguni and Kindzmari sauce.

#### **KHINKALI** (3pc)

BEEF & PORK or LAMB & TARRAGON or MUSHROOM (Vegan)

Traditional Georgian hand-folded dumplings filled with a juicy blend of seasoned meat or Mushroom.

#### **CHICKEN KEBAB** (GF available)

Grilled ground chicken kebab seasoned with Georgian herbs and spices, served with tomatillo salsa, warm flatbread, and house-made Satsebeli sauce.

