

OLD TBILISI

APPETIZERS

QARTULI SALATI 10 vv

cucumber, tomato, parsley, onion, purple basil and homemade Georgian oil

IMERULI SALATI 12 vv

cucumber, tomato, onion, georgian herbs and seasoned ground walnut

SOKOS SALATI 12 vv

Button mushrooms sautéed with Georgian herbs

NADUGHI 12 v

farmer cheese with freshly chopped mint and Ajika sauce

KHINKALI BEEF&PORK/LAMB 10/12

hand rolled bundles of dough filled with ground meat, lightly seasoned with Georgian herbs, boiled and then fried

AJAPSANDALI 14 vv

grilled eggplant, bell peppers, zucchini, tomato, garlic, onion seasoned with Georgian herbs and garnished with freshly chopped cilantro

MZHAVES ASORTI 15 vv

assorted pickled vegetable platter

PXALI TRIO 15 vv

spinach with walnut eggplant roll with walnut spread green beans with walnut

ZUTXI 25

marinated fillet of sturgeon with lemon and olives

KHIZILALA 24

caviar filled cucumber rolls

SATSIVI W/GRILLED CHICKEN/SALMON/STURGEON 16/19/25

walnut or almond sauce with Georgian spices over grilled chicken or fish of your choice

CHEESE PLATTER 30 v

assorted Sulguni and Imeruli cheese

SOUPS

KHARCHO 10

beef and rice soup with georgian spices

CHIKHIRTMA 10

light & creamy chicken soup

YOGURT SOUP 10 v

yogurt and rice soup served hot or cold

BAKED GOODS

SHOTI 5 **vv**

brick oven baked Georgian bread

IMERULI KHACHAPURI 12 **v**

oven baked Sulguni cheese filled dough

ADJARULI KHACHAPURI 16 **v**

oven baked dough boat filled with Sulguni cheese and poached egg over it

MCHADI 2.5 **vv**

corn bread

LOBIANI 14 **vv**

mashed kidney beans, seasoned and baked in a dough

MEGRULI KHACHAPURI 16 **v**

oven baked dough filled and topped with Sulguni cheese

NATIONAL ENTRÉES

KHINKALI BEEF&PORK/LAMB 8/10

hand rolled bundles of dough filled with lightly seasoned ground meat

SOKO KETSZE 15 **v**

cheese stuffed button mushrooms on a simmering clay plate

TOLMA 15

stuffed grape leaves served with yogurt sauce and Shoti

LOBIO 18 **vv**

slow cooked kidney beans, with purple onion and garlic, seasoned with Georgian spices and garnished with freshly chopped cilantro, served with Mchadi and pickled vegetable

CHAKHOKHBILI 18

slow cooked chicken stew with a homemade stewed tomatoes, sweet onion, fresh herbs and Georgian spices served on a simmering clay plate with Shoti

ELARJI 19 **v**

grits cooked with Sulguni cheese and served with Satsivi

SHQMERULI 20

pullet in a creamy garlic sauce on a simmering clay plate served with Shoti

CHAQAPULI 21

slow cooked veal in a white wine and tarragon sauce served with Shoti

CHANAKHI 24

slow cooked lamb stew with eggplant, tomato, potato, garlic and cilantro served on a simmering clay pot

BEVERAGES

WATER 3

COFFEE 3

CAPPUCCINO 6

LATTE 6

ESPRESSO 4

DOUBLE ESPRESSO 6

TEE POT 7

PEPSI/GINGER ALE 3

CRANBERRY JUICE 3

ICE TEA 3

GEORGIAN SODA 5

BORJOMI 5

NABEGHLAVI 5

DESSERT

IDEALI 8

traditional Georgian
honey walnut cake

NAPOLEON 8

golden French puff pastry
with homemade cream filling

TIRAMISU

lady fingers in espresso coffee
and mascarpone cream

CHOCOLATE CREAM PUFFS

bavarian cream filled puffs under
warm chocolate and nuts

OLD TBILISI 10

layers with fresh shredded apple,
homemade vanilla cream & lemon
meringue dressed in warm chocolate fudge

RESTAURANT POLICY:

18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL FOR THE TABLE OF FIVE GUESTS AND OVER

OTHER HOT ENTRÉES

CHASHUSHULI 21

slow cooked veal in homemade stewed tomatoes, sweet onion, fresh herbs and Georgian spices, served on a simmering clay plate with Shoti

MEGRULI KHARCHO 22

tenders chunks of beef in hot and creamy walnut sauce served with Ghomi

MEGRULI KUCHMACHI 25

slow cooked veal entrails, seasoned with Georgian spices and picante Ajika sauce, served with Ghomi

KALMAKHI 25

baked trout with lemon served with grilled vegetable

FROM OUR GRILL

CHICKEN MTSVADI 17

PORK MTSVADI 19

LAMB MTSVADI 24

LAMB CHOPS 29

marinated and grilled to perfection shish-kebab of your choice served with fried potatoes and sour Tkemali sauce

LULA KEBAB PORK 22

lightly seasoned ground pork grilled on skewers and rolled into skinny Lavashi bread, served with home made Satsebeli sauce

LULA KEBAB LAMB 25

lightly seasoned ground lamb grilled on skewers and rolled into skinny Lavashi bread, served with home made Satsebeli sauce

SALMON 25

marinated grilled salmon with house sauce and grilled vegetables

STURGEON 30

marinated and grilled sturgeon with house sauce and grilled vegetables