

VAKHTANGURI

BREAKFAST

Fried Eggs with Salmon	22
Fried Eggs with Fried Sulguni Cheese	18
Chashushuli with Rachuli Ham and Eggs <small>Eggs, ham & fresh herbs</small>	22
Kikliko with Georgian Guda Cheese <small>Fried Egg-Dipped Bread With Guda Cheese</small>	18

APPETIZERS

Pkhali Platter <small>Eggplant, spinach, beetroot, walnuts, onion, garlic, coriander, green pepper</small>	33
Guda Cheese	26
Sulguni	22
Pickles Board <small>Jonjoli, Cucumbers,Peppers, Green Tomatoes, Asparagus</small>	20
Fried Sulguni cheese <small>Fried georgian cheese</small>	27
Salt-Cured Salmon 300 gr	32
Ham with mustard	26
Red Caviar 50 gr <small>With lemon & butter</small>	120
Black Caviar 30 gr <small>With lemon & butter</small>	300

COLD DISHES

Cucumber & Tomato Salad <small>With onion, kakhnetian oil, herbs, green pepper</small>	17
Cucumber and Tomato Salad with walnuts <small>With onion, kakhnetian oil, herbs, green pepper walnuts</small>	21
Eggplant with walnuts <small>Garlic, onion, coriander, green pepper</small>	20
Ajapsandali (Cold) <small>Eggplant & Vegetables</small>	20
Pig Giblets with Walnuts <small>Pork heart and liver, walnuts, onion, garlic, coriander, vinegar</small>	22
Boiled Sturgeon with Kindzmari & Baje <small>Sturgeon, vinegar and coriander sauce, walnut sauce</small>	48

*If you have an allergy to an ingredient, please inform the service staff.

*Prices include service and value added tax.

SOUPS

Traditional Kharcho Soup <small>Beef, onion, garlic, rice, herbs, green pepper</small>	25
Traditional Chikhirtma <small>Chicken, egg, onion, herbs, vinegar</small>	23
Mushroom Soup <small>Champignon & Vegetables</small>	15
Mushroom Cream - Soup <small>Champignon, cream & Vegetables</small>	20
Cheese Soup <small>Chicken fillet, champignon,cheese & vegetables</small>	22
Sturgeon Soup <small>Sturgeon boiled with vegetables</small>	27

HOT DISHES

Mushrooms in a Clay Pan <small>Champignon mushrooms fried on clay pan</small>	18
Mushrooms in a Clay Pan with Sulguni Cheese <small>Champignon mushrooms fried on clay pan, Sulguni Cheese</small>	21
Beans in Clay Pot with Mchadi & Pickles <small>Beans, herbs, onion, garlic,green pepper</small>	17
Beans in Clay Pot with Mchadi, Pickles & Ham <small>Beans, herbs, onion, garlic,green pepper, Ham</small>	21
Chicken Tabaka with Tkemali Souce <small>Roasted chicken/Sour Plum sauce</small>	32
Chicken Shkmeruli <small>Roasted chicken, garlic</small>	37
Chicken Shkmeruli with Cream <small>Roasted chicken, garlic, cream</small>	43
Megrelian Kupati <small>Spiced pork offal sausage with pomegranate, onions & spices</small>	33
Ostri <small>Beef, onion, garlic, herbs,green pepper</small>	31
Stewed Veal <small>Veal, garlic, onion, herbs, green pepper</small>	39
Veal Chakapuli <small>Veal with herbs and wine</small>	45
Lamb Chakapuli <small>Lamb with herbs and wine</small>	45
Village - Style Fried Potatoes <small>Potatoes, onion</small>	12
Meat Crepes 5pcs. <small>Egg, beef, green pepper, onion</small>	19
Cheese Crepes 5pcs. <small>Imeretian & Sulguni Cheese</small>	19
Mushroom Crepes 5pcs. <small>Champignon</small>	19
Kvarabia <small>Boiled cheese pastry with clarified butter, sour cream & adjika</small>	19

VAKHTANGURI

GRILL

Pork Mtsvadi <small>Georgian pork barbeque</small>	23
Veal Mtsvadi	35
Chicken Mtsvadi	19
Sturgeon Mtsvadi	46
Kebab <small>Skewered grilled minced beef & pork served with lavash</small>	21
Lamb Kebab <small>lamb, green pepper, onion, herbs, lavash</small>	31
Lamb Mtsvadi	37

KHINKALI

Khinkali Kalakuri <small>Beef, pork, green pepper, dough,</small>	2.5
Khinkali Kalakuri without Herbs <small>Beef, pork, green pepper dough</small>	2.5
Khinkali with Beef <small>Beef, green pepper, dough</small>	2.8
Khinkali with Cheese <small>Imeretian cheese, dough</small>	2.3
Khinkali with Mushrooms <small>Champignon, dough</small>	2.3
Khinkali with Potatoes <small>Potatoes, butter, dough</small>	1.5

CHEBUREKI

Chebureki With Mixed Meat <small>Beef & pork, dough</small>	7
Chebureki With Beef <small>Beef, dough</small>	8.5
Chebureki with Cheese <small>Imeretian cheese, dough</small>	7
Chebureki with Mushroom <small>Champignon mushrooms, dough</small>	7
Chebureki with Cheese & Mushrooms <small>Imeretian cheese, champignon, dough</small>	7
Chebureki with Potatoes <small>Potatoes, butter, dough</small>	5

*If you have an allergy to an ingredient, please inform the service staff.

*Prices include service and value added tax.

BAKED

*Each ingredient of Khachapuri contains: Imeretian cheese / Sulguni, dough, butter

Khachapuri (Pan-fried 4 Pcs)	19
Khachapuri Imeruli (6 Pcs)	24
Khachapuri Megruli (4 Pcs)	22
Khachapuri Megruli (6 Pcs)	26
Khachapuri Royal	37
Adjarian Khachapuri <small>With egg</small>	28
Lobiani (Pan-Fried 4 Pcs) <small>Beans, dough, butter</small>	14
Lobiani (6 Pcs)	17
Lobiani with Ham (Pan-fried 4 Pcs) <small>Beans, dough, butter, Ham</small>	18
Loabiani with Ham (6 Pcs)	22
Kubdari <small>Beef, dough, spices, onion, garlic, green pepper</small>	27
Bread <small>Georgian corn bread with cheese</small>	2
Mchadi <small>Georgian corn bread</small>	8
	3.5

SAUCES

Tkemali Sauce <small>Sour plum sauce</small>	3.5
Adjika <small>Spicy Georgian paste</small>	3.5
Tomato Sauce <small>Tomato, herbs, onion, garlic</small>	3.5
Baje <small>Walnut sauce</small>	12
Minted Sour Cream <small>Sour cream with mint</small>	3.5

DESSERTS

Pelamushi <small>Traditional georgian Grape Pudding</small>	15
Ice - Cream	15
Blancmange <small>Gelatin & Sour cream</small>	17
Honey Cake	18

VAKHTANGURI

White Wine

Dry	
Vazisubani Estate / Rkatsiteli	80
Vazisubani Estate / Mtsvane	70
Vazisubani Estate / Kisi	72
Vazisubani Estate / Khikhvi	75
Vardzia Terraces /Meskhetian Excellent	120
Royal khvanchkara/Tsolikauri	85
Sami Qvevri - Dry White Amber Wine, Qvevri	87
Chitistvala - Dry White Amber Wine, Qvevri	180
Tvishi - Semi-Sweet White Wine	95
Rosé - Semi-Dry Rosé Wine	75

Red Wine

Saperavi - Dry Red Wine, Qvevri	105
Mukuzani - Dry Red Wine	95
Aleksandrouli - Dry Red Wine	90
Khvanchkara - Semi-Sweet Red Wine	125
Usakhelauri - Semi-Sweet Red Wine	270
Kindzmarauli - Semi-Sweet Red Wine	70
Vardzia Terraces /Meskhetian Excellent	120

House Wine Vinaura

Rkatsiteli Dry White	12 / 30
Rkatsiteli Amber Qvevri	13 / 34
Saperavi Dry Red	14 / 37

Sparkling Wine

Tosti Prosecco	80
Tosti Prosecco Extra Dry	75

Draft Beer

Alkhanaidze Lager 0.5 L	10
Estrella 0.4 L	12
Erdinger 0.5 L	14

Beer

Estrella Non-Alcoholic 0.33 L	10
Shavi Lomi ipa 0.5 ML	15
Heineken 0.5 L	15

*If you have an allergy to an ingredient, please inform the service staff.

*Prices include service and value added tax.

VAKHTANGURI

Soft Drinks

Bakuriani Water	3
Borjomi Sparkling Mineral Water	5
Coca-Cola Classic / Zero	6
Sprite	6
Fanta	6
Schweppes	11
XL	12
Fresh Juice	7/17

Compote & Iced Tea

Homemade Compote	7/17
Iced Hibiscus Tea	7/17

Vodka

Danzka Currant 0.50 ML / 0.5L / 1L	8/58/89
Absolut Classic 50 ML / 0.5 L / 1L	9 / 60 / 121
Beluga 50 ML / 0.5L / 1L	18 / 177 / 298
Koskenkorva 50 ML / 0.5L / 1L	7 / 52 / 93
Stolichnaya. 50 ML / 0.5L / 1L	7 / 52 / 93
Mont Blanc 50 ML / 0.5L / 1L	17 / 175 / 288
Kyrke 0.5L	84

Chacha

Askaneli Gold 50 ml / 1L	7 / 62
Askaneli Platinum 50 ml / L	8 / 67
Chateau Mukhrani 50 ml / 0.7L	17 / 195
Vinaura White 50 ml / 0.5L / 1L	6 / 27 / 49
Vinaura Oak Aged 50 ml / 0.5L / 1L	7 / 29 / 58

Alcoholic Drinks

Bacardi carta negra 50 ML	12/170
The Botanist 50 ml/0.7 L	23/247
Olmecca Silver 50 ML/1L	14/192
Martini Bianco 50 ML/ 1 L	13/93
Glenmorangie Original 50 ML/1L	25/339
Chivas Regal 12 - 50 ML/1L	17/227
Chivas Regal 18 - 50 ML/1L	28/645
Jameson 50 ML / 1 L	15/189
Jack Daniel's 50 ML/1L	14/182

Lagidze Waters

Cream Soda	7/17
Chocolate Soda	7/17
Pear Soda	7/17
Tarragon Soda	7/17
Feijoa Soda	7/17
Lemon Soda	7/17

Coffee & Tea

Espresso	7
Double Espresso	9
Americano	7
Cappuccino	9
Hot Chocolate	12
Latte	10
Turkish Coffee	7
Black Tea	12
Green Tea	12
Fruit Tea	12
Hibiscus Tea	15

Cognac

Hennessy VS 50 ml / 1 L	27 / 325
Hennessy VSOP 50 ML / 1 L	42 / 520
Hennessy XO 50 ml / 0.7 L	150 / 1490



*If you have an allergy to an ingredient, please inform the service staff.

*Prices include service and value added tax.