



SIRAJKHANA

— wine restaurant —

Menu

WINE PAIRINGS:

GEORGIAN CHEESE PLATE (MINI)	25.00	
GEORGIAN CHEESE PLATE (LARGE)	45.00	SULGUNI PLATE 12.00
GUDA CHEESE PLATE	15.00	*GEORGIAN NOSHES 25.00

ENTREES:

SET OF DIPS: *SPINACH DIP, *BELL PEPPER DIP WITH GEORGIAN NUTS, BEETROOT DIP WITH FETA , *EGGPLANT DIP WITH WALNUT, *NUTS BAJE, *WALNUTS BAJE, *HUMMUS

25.00

*GEORGIAN EGGPLANT ROLLS WITH WALNUTS	12.00
LAVASHI WITH NADUGHI	7.00
CHICKEN LIVER PATE	15.00
GEBZHALIA	18.00

SALADS:

* TOMATO SALAD	14.00
CUCUMBER SALAD WITH GREEN ADJIKA	12.00
* CUCUMBER - TOMATO SALAD	12.00
CHICKEN SALAD WITH "GEBJALIA" BALLS	18.00
*BEETROOT SALAD WITH TKEMALI AND CARAMELIZED WALNUTS	15.00
WARM PUMPKIN SALAD WITH GOAT CHEESE	20.00
STEAK SALAD WITH POMEGRANATE AND FETA	28.00

SOUPS:

PUMPKIN SOUP WITH NAAN BREAD AND ADJIKA	12.00
CHICKEN SOUP WITH WATERCRESS, PITA BREAD AND CORIANDER PESTO	14.00
* VEGETABLE SOUP	10.00
GEORGIAN YOGURT SOUP WITH PITA BREAD AND DILL PESTO	10.00
*ROASTED TOMATO SOUP	15.00



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MAIN DISHES:

KEBAB BALLS WITH CORNEL SAUCE	22.00
MEAT SET (BEEF STEAK, PORK ENTRECOTE, PORK TENDERLOIN WITH SEASONAL GRILLED VEGETABLES)	60.00
VEAL BALLS IN GREEN TKEMALI SAUCE	25.00
CHICKEN SHASHLIK / BBQ WITH GEORGIAN YOGURT & MINT ALA DZADZIKI	14.00
CHICKEN IN CHERRY-GARLIC SAUCE	18.00
BRAISED RABBIT WITH CREAM	32.00
BOILED VEAL SHOULDER	28.00
BEEF KHARCHO	18.00
BEEF JULIENNE WITH CORIANDER, MINT AND LAVASH	32.00
MTSVADI WITH LAVASH BREAD (PORT, HOMEMADE LAVSH WITH HERBS AND PERSIAN SAUCE)	20.00
VEAL MTSVADI	18.00
BAKED CHICKEN-STUFFED TOMATOES	22.00
* MUSHROOM STEW WITH TOMATOES	14.00
FOUR - CHEESE STUFFED FIELD MUSHROOM IN CREAM SAUCE	18.00
* CLAY BEAN POT WITH MCHADI, PICKLES AND SEASONAL VEGETABLES	16.00
CHAQAPULI (SEASONAL)	28.00
HAM (FROM RACHA) WITH MUSHROOMS & POTATOES (SEASONAL DISH)	40.00
PIG WITH COGNEL SAUCE (PRE ORDER ONLY / DISH FOR 4)	180.00

FISH:

PESTO - CRUSTED CATFISH	29.00	BAKED SALMON WITH RUCOLA SALAD	45.00
TIGER TOOTH CROAKER WITH SPINACH & TOMATO	37.00	FISH OF THE DAY " SHQMERULI "	28.00
BAKED FISH OF THE DAY WITH PESTO SAUCE	33.00		

*THESE DISHES CAN BE PREPARED FOR LENT AT YOUR REQUEST

15% SERVICE FEE (ALL PRICES ARE QUOTED IN GEL INCLUSIVE OF 18% VAT)



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GARNISH:

*GHOMI (POLENTA) WITH CHEESE	8.00 / 10.00	*HOMEMADE POTATOES	8.00
ELARJI (GEORGIAN CHEESY POLENTA)	12.00	*PERSIAN RICE	10.00
*ROASTED BABY POTATO WITH DILL (SEASONAL)	12.00	*JOSPER BAKED VEGETABLES	10.00

BREADS & CEREALS:

IMERULI KHACHAPURI	14.00	SHOTI BREAD	4.00
MEGRULI KHACHAPURI	16.00	*PITA BREAD	4.00
*LOBIANI	10.00	*MCHADI (CORN BREAD)	4.00
*LOBIANI WITH PUMPKIN & MUSCAT	12.00		

*SAUCES:

GREEN TKEMALI	3.00	POMEGRANATE SAUCE	5.00	ADJIKA	6.00
CHERRY TKEMALI	5.00	CORNEL SAUCE (SEASONAL)	5.00		

DESSERTS:

ZAINAB'S DESSERT	28.00
ROASTED QUINCE WITH MASCARPONE AND WHITE CHOCOLATE	16.00
*PEAR IN SAPERAVI	18.00
NUGA CAKE	15.00
" KAKLUCHEBI " - HONEY & WALNUT GEORGIAN TRUFFLES	12.00
"IDEALI" - HONEY - NUT CAKE	9.00
"PHELAMUSHI" SUFLE - GRAPE JUICE SUFLE	11.00
*SELECTION OF SEASONAL FRUITES	25.00

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REFRESHING BEVERAGES :

1 L - 12.00 GEL

SEASONAL HOMEMADE LEMONADE

SEASONAL COMPOTE

SEASONAL FRESHLY SQUEEZED JUICE 10.00

3.00 GEL

MINERAL SPARKLING WATER

STILL WATER

COFFEE:

Turkish coffee 3.00 /Double 5.00

Espresso 4.00 /Double 6.00

Americano 5.00

Cappuccino 6.00

Latte 7.00

Iced coffee 9.00 /With ice-cream 12.00

REWED TEA

0,5 L - 8.00 GEL

BLACK TEA

BLUE FLOWERS
STRONG BREAKFAST

QUEENS' GARDEN

(CAMELIZED ALMONDS, SINNAMON)

GREEN TEA

LONG JING IMPERIAL

FRUITY TEA - JARDIN TROPICAL

(APPLE, PEAR, PAPAYA, PINEAPPLE,
MANGO, LEMONGRASS,
SWEETBRIER, PEACH, CORNFLOWER)

10.00 GEL