



**RESTAURANT WEEK MENU
SUMMER 2024**

AUGUST 12-18

DINNER \$40

CHOOSE 1

GEORGIAN GREEN SALAD

carrots, cubanelles, chickpeas, sunflower seeds, feta, salad greens, sunflower-honey dressing

AJIKA ROASTED CARROTS

green ajika, spiced yogurt sauce, walnuts, pomegranate

BEET PKHALI SPREAD

roasted beets, minced with walnuts, garlic, coriander, fresh herbs, grilled khachapuri-dough flatbread

CHOOSE 1

GEORGIA AVENUE FRIES

guda cheese dressing, tarragon aioli, ajika ketchup

AJIKA WINGS (4 PCS)

honey-glazed or pomegranate BBQ wings, guda dressing

FRIED LOQO (CATFISH)

lightly battered local blue catfish, jonjoli tartar sauce

MEGRULI KHACHAPURI

round khachapuri, sulguni cheese blend inside & on top

AJARULI KHACHAPURI

oval shape, filled with sulguni cheese blend, egg mixed in tableside (the hot cheese cooks the egg!)

CHOOSE 1

PORK & POM. BBQ MEGRULI

tangy bbq pork & cabbage slaw top our classic megruli

EGGPLANT MEGRULI KHACHAPURI

cheesy megruli khachapuri topped with savory georgian ratatouille of roasted eggplant, tomato & peppers

KHINKALI (3 PCS)

soup dumplings with your choice of pork & beef, lamb & tarragon, or zucchini & fresh herb filling

LULA KABAB

spiced lamb grilled on a skewer, red onion salad, satsebeli, served on khachapuri dough flatbread

GRILLED SEASON VEGETABLES

georgian-spiced asparagus, peppers, carrots, zucchini, with red ajika, tomato satsebeli, guda cheese sauce

BONUS: CHOOSE 1 DESSERT!

chocolate-walnut truffles, filled doughnut 'ponchiki'