

RESTAURANT WEEK - WINTER 2025

DINNER \$40

CHOOSE 1

GEORGIAN GREEN SALAD

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

EGGPLANT WALNUT SALAD

roasted eggplant & red peppers with rich dressing of walnut, fresh herbs & svanuri salt

BEET PKHALI SPREAD

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

CHOOSE 1

ELARJI

croquettes of corn & smoked sulguni cheese, yogurt-mint sauce, roasted red ajika

AJIKI WINGS (4 PCS)

honey-glazed or pomegranate BBQ wings, guda dressing

ROASTED AJIKI CARROTS

green ajika, georgian-spiced yogurt sauce, walnut, pom.

ROASTED CAULIFLOWER

radish, pomegranate, marigold, green ajika

MEGRULI KHACHAPURI

round khachapuri, sulguni cheese blend inside & on top

AJARULI KHACHAPURI

oval shape, filled with sulguni cheese blend, egg

CHOOSE 1

EGGPLANT MEGRULI KHACHAPURI

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

PORK & POM. BBQ MEGRULI

tangy bbq pork & cabbage slaw top our classic megruli

KHINKALI SOUP DUMPLINGS (3 PCS)

pork & beef, lamb & tarragon, or zucchini & fresh herb

GRILLED SALMON MTSVADI

pomegranate molasses, red onion, mini-peppers

LULA KABAB

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

GRILLED SEASON VEGETABLES

eggplant, fennel, mini peppers, sweet potato; marinade of sunflower, garlic & georgian spices; tomato satsebeli

BONUS: CHOOSE 1 DESSERT!

chocolate-walnut truffles, filled doughnut ‘ponchiki’

OPTIONAL DRINK PAIRING +15

try a flight of georgian wines: reds, ambers, or rose/whites





RESTAURANT WEEK - WINTER 2025

LUNCH \$25

CHOOSE 1

GEORGIAN GREEN SALAD

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

EGGPLANT WALNUT SALAD

roasted eggplant & red peppers with rich dressing of walnut, fresh herbs & svanuri salt

CHOOSE 1

IMERULI KHACHAPURI

round khachapuri, sulguni cheese blend inside

MEGRULI KHACHAPURI

round khachapuri, sulguni cheese blend inside and on top

AJARULI KHACHAPURI

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

LAMB BURGER

lamb burger on khachapuri-dough bun, topped with cheese and green ajika-flavored mayo

GRILLED VEGETABLE MTSVADI

eggplant, fennel, mini peppers, sweet potato; marinade of sunflower, garlic & georgian spices; tomato satsebeli

CHOOSE 1

CHURCHKHELA

traditional georgian sweet of walnuts dipped like a candle on a string in thickened grape juice

WALNUT-CHOCOLATE TRUFFLES

pair of rich chocolate truffles rolled in walnuts, sunflower seeds, pepitas

OPTIONAL DRINK PAIRING +15

try a flight of georgian wines: reds, ambers, or rose/whites

RESTAURANT WEEK - WINTER 2025

BRUNCH \$25

CHOOSE 1

HOME FRIES

crunchy roasted potatoes, onion, red & green peppers, svanuri salt seasoning

CHEESE GRITS ‘GHOMI’

creamy grits, smoked sulguni cheese

GEORGIAN GREEN SALAD

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

BEET PKHALI SPREAD

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

CHOOSE 1

BRUNCH KUBDARI

two sunny-side eggs & green ajika top our savory kubdari (georgian-spiced pork & beef-filled bread)

BREAKFAST AJARULI

cheesy ajaruli khachapuri with breakfast potatoes, grilled eggplant, and two sunny-side eggs

SHAKSHUKA AJARULI

spicy peppers, onions, & tomatoes in an ajaruli khachapuri, w/ two sunny-side eggs

BACON EGG & CHEESE SANDWICH

two fried eggs, ajika honey-glazed bacon, smoked sulguni, imeruli, and cheddar cheeses, cabbage slaw, khachapuri-dough roll

GRILLED VEGETABLE MTSVADI

eggplant, fennel, mini peppers, sweet potato; marinade of sunflower, garlic & georgian spices; tomato satsebeli

CHOOSE 1

WALNUT-CHOCOLATE TRUFFLES

pair of rich chocolate truffles rolled in walnuts, sunflower seeds, pepitas

YOGURT KHRASHUNIT

vanilla yogurt, crunchy topping and fresh berries

OPTIONAL DRINK PAIRING +15

try a flight of georgian wines: reds, ambers, or rose/whites