



## Dinner Menu

### **FOOD ALLERGIES AND INTOLERANCES**

*Please speak to our staff about the ingredients in your meal,  
when making your order.*

**ALL OUR DISHES MAY CONTAIN  
NUT, GLUTEN & DAIRY TRACES!**



GF GLUTEN FREE | v VEGETARIAN | <sup>VEGAN</sup> VEGAN | ☞ CELERY | ☞ MILK | ☞ NUTS | ☞ SULFATE | ☞ FISH | ☞ EGG  
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

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# Aperitifs

## **GIN & TONIC** 12

Our gin and tonic is made using locally produced Dulwich Gin

## **COFFEE VODKA AND LIME SODA** 12

## **TARRAGON VODKA AND ELDERFLOWER TONIC** 12

## **PINK MARMALADE VODKA WITH RHUBARB & RASPBERRY TONIC** 12

Our Vodka aperitifs are made with 'Old Vodka', a family run UK based distillery using a 200-year old Georgian family recipe

## **DIMA'S VODKA, ELDERFLOWER TONIC AND MINT** 12

## **DIMA'S VODKA & BITTER LEMON TONIC** 12

Dima's Vodka is an excellent representation of Ukraine's proud history of unique three-grain signature blend Ukrainian vodka distilled with high quality organic grains: barley, wheat and rye

# Appetizer

## **TRIO OF DIPS** 6

Tkemali, Baje and Green Ajika with Shoti bread or Mchadi - corn bread

## **TASHMIJABI** 7

Georgian style cheese fondue with Kartuli special green Ajika, served with Shoti bread or Mchadi - corn bread

## **BADRIJANI - AUBERGINE WALNUT ROLLS** 10

Tender fried aubergine slices rolled around a ground walnut, garlic and spice filling

# Starters

## **PKHALI SELECTION** 10

Selection of spinach, beetroot, pinto bean and carrot Phkali - blended with ground walnuts, garlic, fresh herbs and authentic Georgian spices, served with Mchadi - corn bread or Shoti bread

## **CHAKHOKHBILI** 9.5

Traditional Tbilisian dish made from chicken simmered in a fragrant sauce of tomato, onion and fresh herbs

## **KUCHMACHI** 10

Chicken liver cooked with onions, garlic and Georgian spices

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# Sharing Mezes

Selection of spinach, beetroot, pinto bean and carrot Phkalis - blended with ground walnuts, garlic, fresh herbs and authentic Georgian spices; Aubergine Walnut Rolls and a choice of bread from our bakery. This traditional Georgian Meze originates from western Georgia

**VEGAN MEZE** 22 / 28 / 35 VEGAN 

For two / three / four - Served with Mchadi - corn bread or stone baked Shoti bread

**MEZE AND IMERULI** 25 / 35 / 40  

For two / three / four - Served with Georgian classic Imeruli Khachapuri - flat cheese filled soft bread

**MEZE AND ACHARULI** 33.5 / 37 / 42  

For two / three / four - Served with our legendary Acharuli aka cheese boat bread with egg

# From our Bakery

**IMERULI KHACHAPURI** 13 V  

The most popular Georgian dish created from soft dough with a mixed cheese filling. Originates from Imereti in western Georgia

**MEGRULI KHACHAPURI** 14 V 

Extra cheese topped Khachapuri - Cheese bread created from soft dough with a mixed cheese filling. Originates from Samegrelo in western Georgia

**ACHARULI KHACHAPURI** 15 V  

Legendary boat shaped bread stuffed with cheese and baked in the oven. An egg is added during baking and the whole delicious mix is topped with a pat of butter. Originates from Achaea - Black Sea region of Georgia

**LOBIANI** 14 VEGAN

Subtly spiced classic bean filled bread. Originates from the mountainous region of Racha

# Vegan Mains

**AJAPSANDALI** 17 VEGAN GF

Vibrant dish cooked with aubergines, green beans, red and yellow peppers, fresh herbs, tomatoes, onions and garlic, seasoned with Georgian spices

**LOBIO** 16 VEGAN GF 

Slow cooked pinto beans, in a rich sauce of fried onions, fresh herbs, garlic, fresh chillies and spices served with fermented vegetables

**SOKO'S KAURMA** 18 VEGAN

This full of flavour mushroom dish, seasoned with Georgian spices, originates from the south-eastern region of Samtskhe-Javakheti where it is made with liver however, at Kartuli, we have created this vegan version made with four different types of mushroom. Served with slices of Shoti bread or Mchadi

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# Main Course

## **RACHULI LOBIO WITH LORI** 18 **GF**

Slow cooked pinto beans with gammon pieces cooked with onions, garlic, fresh herbs and Georgian spices. Served with fermented vegetables

## **MEGRULI KHARCHO** 20 **GF**

Delicious slow cooked beef in a walnut sauce, seasoned with garlic, onions and Georgian spices. Served with Chvishtari (crispy cheese corn bread)

## **SHKMERULI** 21 **GF**

Seasoned and roasted poussin in a creamy garlic sauce, served with baby potatoes, sprinkled with fresh dill. Originates from the mountainous region of Racha

## **CHAKAPULI** 25 **GF**

This fragrant lamb shank dish features fresh tarragon as the defining herb as well as spring onions, coriander, garlic and green chillies all cooked in Rkatsiteli white wine. Originated from the Eastern Georgian regions of Kartl-Kakheti. (May take up to 30 minutes)

# Khinkali

Famous pleated dumplings filled with minced meat or mushroom each with herby broth; or cheese. Originates from the mountainous regions of Mtianeti and Pshav-Khevsureti Traditionally enjoyed with a shot of Chacha (Alc.42%, 35ml) or Georgian Beer - see our drinks section

+ Our freshly produced Khinkali are made to order. They are individually hand-pleated and may take little longer than other dishes to prepare. +

## **KHINKALI - PORK & BEEF** 18

Portion of 5 Khinkali and you can add as many as you wish

## **KHINKALI - MUSHROOM** 17

Portion of 5 Khinkali, served with soured cream and you can add as many as you wish

## **KHINKALI - CHEESE** 17

Portion of 5 Khinkali, served with melted butter and you can add as many as you wish

# Salads

## **CHICKEN BAJE SALAD** 15

Marinated tender chicken served with a walnut dressing, lettuce, Mchadi pieces, tomatoes, cucumber, herbs and pomegranate

## **KARTULI SUMMER SALAD** 14 **GF**

Green salad with radishes, baby potatoes, red onion, coated with Kartuli special green Ajika and crumbled white cheese

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# From our Grill

THE DISHES FROM OUR GRILL MAY TAKE UP TO 30 MINUTES TO PREPARE

## CHICKEN MTSVADI 19 GF

Succulent chargrilled marinated chicken, sprinkled with fresh herbs, red onions and pomegranate seeds, served with Tkemali (plum sauce)

## PORK MTSVADI 19 GF

Marinated chargrilled pork pieces, sprinkled with fresh herbs, red onions and pomegranate seeds, served with Tkemali (plum sauce). Originates from the eastern Georgian region of Kakheti

## KALMAKHI 22 GF

Pan-fried fillets of trout, served with crushed baby potatoes, salad and Kartuli's special green Ajika

## BJITI MAKVLIT 26 GF

Pan-fried confit duck served with asparagus and a blackberry sauce. Originates from the western Georgian region of Guria

## Sides

### SHOTI BREAD 4 VEGAN

Traditional Georgian stone-baked bread

### MCHADI 4 VEGAN GF

Pan-fried corn bread

### CHVISHTARI 5 V GF

Traditional Svanetian pan-fried crispy cheese corn bread

### GRILLED VEGETABLES 5 VEGAN GF

Grilled skewered vegetables coated in Ajika

### BABY POTATOES 5 VEGAN GF

Pan-fried baby potatoes sprinkled with Svanetian salt and fresh dill

### EASTERN GEORGIAN SALAD 6 VEGAN GF

Tomato and cucumber salad with onions and fresh herbs in a fragrant sunflower dressing

### WESTERN GEORGIAN SALAD 7 VEGAN GF

Tomato and cucumber salad with onions and fresh herbs in a walnut dressing

### KARTULI SPECIAL SALAD 6 VEGAN GF

Cherry tomatoes, radishes, garden salad, spring onions and fresh herbs in a sunflower oil dressing sprinkled with roasted sunflower and pumpkin seeds

### FERMENTED VEGETABLES 7 VEGAN GF

Selection of homemade fermented vegetables

## Sauces

### AJIKA 3.5 VEGAN GF

Extra hot chilli sauce with Georgian spices and garlic

### TKEMALI 3.5 VEGAN GF

Plum sauce with garlic and fresh herbs

### BAJE SAUCE 3.5 VEGAN GF

Ground walnut blended with crushed garlic and Georgian spices

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## Hot drinks

**TURKISH COFFEE** 3.9

**FRESH MINT TEA** 3.5

**GEORGIAN TEA WITH  
CLOVES** 3.9

**YORKSHIRE TEA** 3.5

## Soft drinks

**BORJOMI GEORGIAN  
SPARKLING MINERAL  
WATER 500ML** 4.9

**STILL/SPARKLING WATER  
330/750ML** 3/4.5

**GEORGIAN LEMONADE** 5.5  
Ask for availability -  
Tarragon, Pear, Cream  
Soda, Grape, Peijoa  
(500ml)

**ORANGE / APPLE JUICE  
250ML** 4

**COCA-COLA 330ML** 3.9

**COKE ZERO / DIET 330ML** 3.7

## Beers

**GEORGIAN LAGER ALC. 5%  
500ML** 9

**HEINEKEN OO ALC. 2%  
330ML** 5.5

**BIRRA MORETTI ALC. 4.6%  
330ML** 6

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## Desserts

### **HONEY CAKE** 9.5

Delicious homemade honey layered cake filled with caramel cream and drizzled with homemade dark chocolate

### **NAPOLEONI** 8

Layers of flaky puff pastry and homemade vanilla pastry cream with seasonal fresh fruit

### **POACHED PEAR** 10

Pear poached in Kindzmarauli, a naturally semi-sweet red wine, served with vanilla ice cream

### **ZIGU ICE CREAM** 8

Vanilla ice cream blend with Zigu - Shumi Winery's special blend of over 300 grape varieties, served with slices of Churchkhela

### **PELAMUSHI** 8.5

Kindzmarauli wine, grape juice and flour set and topped with roasted walnuts

### **SCOOP OF ICE CREAM (VANILLA, CHOCOLATE)** 3

### **SCOOP OF SORBET (LEMON, MANGO)** 3

## Digestifs

### **SHUMI ZIGU 19% (35ML)** 8

This unique production blends more than 300 rare grape varieties picked from Shumi's vineyard collection

### **CHACHA 42% (35ML)** 7.5

Double distilled Rkatsiteli grape, oak aged Chacha

### **OLD VODKA 37.5% (35ML)** 7.5

(Honey / Tarragon / Coffee / Pink Marmalade)

### **DIMA'S VODKA 40% (35ML)** 7.5

Ukrainian vodka distilled with high quality organic grains: barley, wheat and rye

### **IORI XO SHUMI BRANDY 40% (35ML)** 10.9

This superb XO brandy is aged in French oak barrels and blended with several types of brandy, the youngest being over 30 years old

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