

Kartuli Lunch Menu

Cocktails and Wine Flight

DULWICH GIN & TONIC 13

DIMA'S UKRAINIAN VODKA, ELDERFLOWER TONIC 13

DIMA'S UKRAINIAN VODKA & BITTER LEMON TONIC 13

TARRAGON VODKA AND ELDERFLOWER TONIC 13

PINK MARMALADE VODKA WITH RHUBARB & RASPBERRY TONIC 13

COFFEE VODKA AND LIME SODA 13

FIRST TIME TASTER 14

Wine Man Tsinandali – dry, white | Shumi Napareuli – dry, red | GVino Kisi – dry, amber, made in Qvevri

Starters

SOUP OF THE DAY 9

Served with stone baked Shoti bread

STARTER PLATTER   

Traditional starter platter for sharing Pkhali Selection, Aubergine Walnut Rolls and Imeruli Khachapuri

/ Small for two 26 / Large for three to four 41 /

BADRIJANI 12  

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

PKHALI SELECTION 12  

Selection of spinach, beetroot, pinto bean and carrot Pkhali – blended with ground walnuts, garlic, fresh herbs and authentic Georgian spices, served with Shoti croutons

TASHMIJABI 12  

Georgian style cheese fondue with Kartuli special green Ajika, served with Shoti croutons

KUCHMACHI 12 

Chicken liver cooked with onions, garlic and Georgian spices

From our Bakery

IMERULI KHACHAPURI 15   

The most popular Georgian dish created from soft dough with a mixed cheese filling

LOBIANI 14 

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

MEGRULI KHACHAPURI 16   

Extra cheese topped Khachapuri – Cheese bread created from soft dough with a mixed cheese filling

ACHARULI KHACHAPURI 16   

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

WE SUPPORT OUR LOCAL BUSINESSES AND SOURCE OUR MEAT FROM
WILLIAM ROSE BUTCHERS ON LORDSHIP LANE

GF GLUTEN FREE | v VEGETARIAN |  CELERY |  MILK |  NUTS |  SULFATE |  FISH |  EGG

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL
AND SHARED WITH EVERYONE IN PREPARING AND SERVING YOUR MEAL

Mains

MEAT KHINKALI 16

Four hand-pleated dumplings filled with minced pork & beef and hearty broth
/ add extra for 4 /

MUSHROOM KHINKALI 15

Four hand-pleated dumpling filled with mushroom julienne and served with soured cream
/ add extra for 3.7 /

GEBJALIA AND RED ROMANO PEPPERS SALAD 16

Red Romano peppers stuffed with Gebjalia (soft cheese and mint) on a bed of green salad, with our green Ajika dressing, served with home made Shoti bread croutons

CHEESE AND TOMATO SALAD WITH AJIKA DRESSING 16

Chunks of beef tomato and cheese on a bed of rocket with Ajika dressing, served with home-made Shoti bread croutons

LOBIO 15

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

AJAPSANDALI 16

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

BEEF CHASHUSHULI 17

Traditional slow cooked beef in Saperavi wine with potatoes, onions, herbs and Georgian mountain spices

CHAKHOKHBILI 17

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

Sides

WESTERN GEORGIAN SALAD 8

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

KARTULI SPECIAL SALAD 7

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

SHOTI BREAD 4.5

Traditional Georgian stone-baked bread

FERMENTED VEGETABLES 8

EASTERN GEORGIAN SALAD 7

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

BABY POTATOES 6

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

MCHADI 4.5

Pan-fried corn bread

CHVISHTARI 5.5

Traditional Svanetian pan-fried crispy cheese corn bread

Drinks

HOME-MADE SEASONAL FRUIT COMPOTE

Glass 4.5 / Carafe 12

COKE / DIET 4.5 / 4.3

ORANGE / APPLE JUICE 4.5

HEINEKEN 00% 5.8

BIRRA MORETTI 6.5

GEORGIAN BEER 9.5

Subject to availability

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