



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 | ^{VEGAN} VEGAN |  CELERY |  MILK |  NUTS |  FISH |  EGG

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

Cocktails

DULWICH GIN & TONIC 13

**PINK MARMALADE VODKA
WITH RHUBARB &
RASPBERRY TONIC** 13

**DIMA'S UKRAINIAN VODKA,
ELDERFLOWER TONIC** 13

COFFEE VODKA AND LIME SODA 13

**DIMA'S UKRAINIAN VODKA
& BITTER LEMON TONIC** 13

**TARRAGON VODKA AND
ELDERFLOWER TONIC** 13

Starters

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 - AUBERGINE WALNUT ROLLS 12 GF

Tender fried aubergine slices rolled around a ground walnut, garlic and spice filling (three)
+ add extra for 4 +

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

CHAKHOKHBILI 12 GF

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

KUCHMACHI 12 GF

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 SMALL BUSINESSES AND SOURCE OUR MEAT AND FISH FROM
WILLIAM ROSE BUTCHERS AND MOXON FISHMONGERS ON LORDSHIP LANE**

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Main Course

MEAT KHINKALI 20

Our freshly produced five Khinkali (dumplings) filled with minced pork and beef and hearty broth are made to order. They are individually hand-pleated and may take a little longer than other dishes to prepare

+ add extra Khinkali for 4 + add shot of Chacha 8.8 +

MUSHROOM KHINKALI 19

Our freshly produced five Khinkali (dumplings) are made to order filled with mushroom julienne and served with soured cream. They are individually hand-pleated and may take little longer than other dishes to prepare
+ add extra for 3.7 +

SOKO'S CHAKAPULI 19 ^{VEGAN}

This full of flavour mushroom dish, seasoned and cooked with fragrant tarragon, other green herbs and potatoes. Served with slices of Shoti bread

AJAPSANDALI 18 ^{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}

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

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

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

SHKMERULI 22 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

CHICKEN MTSVADI 21 GF

Succulent chargrilled marinated chicken, sprinkled with fresh herbs, red onions and pomegranate seeds, served with Tkemali - plum sauce. (May take up to 30 minutes)

PORK MTSVADI 21 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. (May take up to 30 minutes)

KALMAKHI 23 GF

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

CHAKAPULI 36 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 Kartli-Kakheti. (May take up to 30 minutes)

MEGRULI KHARCHO 22 GF

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

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Sides

SHOTI BREAD 4.5 VEGAN

Traditional Georgian stone-baked bread

MCHADI 4.5 VEGAN GF

Pan-fried corn bread

CHVISHTARI 5.5 V GF

Traditional Svanetian pan-fried crispy cheese corn bread

GRILLED VEGETABLES 6 VEGAN GF

Grilled skewered vegetables coated in Ajika

BABY POTATOES 6 VEGAN GF

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

EASTERN GEORGIAN SALAD 7 VEGAN GF

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

WESTERN GEORGIAN SALAD 8 VEGAN GF

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

KARTULI SPECIAL SALAD 7 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 8 VEGAN GF

Sauces

AJIKA 4 VEGAN GF

Extra hot chilli sauce with Georgian spices and garlic

TKEMALI 4 VEGAN GF

Plum sauce with garlic and fresh herbs

BAJE SAUCE 4 VEGAN GF

Ground walnut blended with crushed garlic and Georgian spices

Hot drinks

TURKISH COFFEE 4.3

FRESH MINT TEA 4

GEORGIAN TEA WITH CLOVES 4.5

YORKSHIRE TEA 4

Soft drinks

ORANGE / APPLE JUICE 4.5

COKE / DIET 4.5 / 4.3

HOME-MADE SEASONAL FRUIT COMPOTE

Glass 4.5 / Carafe 12

STILL OR SPARKLING WATER

3.5 Small / 4.9 Large

Beers

GEORGIAN BEER 9.5

Subject to availability

HEINEKEN 00% 5.8

BIRRA MORETTI 6.5

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