# Cartulí Lunch M

## Cocktails and Wine Flight - 12

1. TBILISI SOUR (1)

Chacha, lemon juice, orange

3. BATUMI BREEZE

Chacha, lemon juice, honey

2. CHACHA MULE

Chacha, Ginger beer, lime,

4. LOVE IN THE VINEYARD

Chacha, lime, passion fruit, tonic

5. DULWICH GIN &

TONIC

6. DIMA'S VODKA & **ELDERFLOWER TONIC** 

7. DIMA'S VODKA & **BITTER LEMON** 

8.COFFEE VODKA ಆ LIME SODA

9. TARRAGON VODKA & **ELDERFLOWER TONIC** 

10. PINK MARMALADE VODKA. RHUBARB & RASPBERRY TONIC

#### WINE FLIGHT

Rkatsiteli - dry, white | Saperavi - dry, red | Kisi - dry, amber, made in Qvevri

### Starters

STARTER PLATTER (V) SMALL FOR TWO 26 / LARGE FOR THREE TO FOUR 41 Pkhali selection, Badrijani rolls, Imeruli Khachapuri

BADRIJANI ROLLS 12 VEGAN SGF

Fried aubergine, spiced walnut (three) / add extra for 4

SPINACH WALNUT PKHALI PÂTÉ 6 VEGAN

Served with Shoti (Gluten free available)

BEETROOT WALNUT PKHALI PÂTÉ 6 VEGAN

Served with Shoti (Gluten free available)

LOBIO WALNUT PKHALI PÂTÉ 6 VEGAN

Served with Shoti (Gluten free available)

CARROT WALNUT PKHALI PÂTÉ 6 VEGAN

Served with Shoti (Gluten free available)

HOMEMADE TOMATO & PEPPER SOUP 9

Served with stone baked Shoti bread

TASHMIJABI 12 V

Cheese fondue, green Ajika & Shoti

KUCHMACHI 12 🖫

Chicken liver, onions, garlic, pomegranate

TOMATO & JONJOLI SALAD 9 VEGAN

Tomato, Jonjoli, Ajika dressing, Shoti

ROMANO PEPPER GEBJALIA 12 V

Romano Pepper stuffed with soft minted cheese & Shoti

From our Bakery

IMERULI KHACHAPURI 15 **V ♠** 

Soft bread with a mixed cheese filling

MEGRULI KHACHAPURI 16 V

Cheese bread topped with extra cheese

LOBIANI 14 VEGAN

Classic bean-filled bread from Racha.

ACHARULI KHACHAPURI 16 V 🗓 🔘

Legendary boat shaped bread stuffed with

cheese, egg & butter



#### MEAT KHINKALI 16

Pork & beef dumplings (four). Individually hand-pleated to order (may take a little longer to prepare)  $\frac{1}{2}$  add extra for  $\frac{4}{2}$ 

#### MUSHROOM KHINKALI 15

Mushroom dumplings (four)  $\mathcal E$  sour cream. Individually hand-pleated to order (may take little longer to prepare)

/ add extra for 3.7 /

#### AJAPSANDALI 15 VEGAN

Aubergine, peppers, tomatoes, green beans, potato stew with herbs, Georgian spices

LOBIO 14 VEGAN

Pinto bean stew with onions, garlic & fresh herbs

#### BEEF CHASHUSHULI 16

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

#### CHAKHOKHBILI 15

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

Sídes

SHOTI BREAD 4.5 VEGAN

Traditional Georgian stone-baked bread

MCHADI 4.5 VEGANGF

Pan-fried corn bread

CHVISHTARI 5.5 GF

Pan-fried crispy cheese corn bread

BABY POTATOES 6 VEGAN GF

With dill and Svanetian salt

FERMENTED VEGETABLES 8 VEGAN GF

EASTERN GEORGIAN SALAD 7 VEGAN GF

Tomato, cucumber and herbs with raw sunflower oil dressing

WESTERN GEORGIAN SALAD 8 VEGAN GF

Tomato, cucumber & herbs with walnut dressing

KARTULI SPECIAL SALAD 7 VEGAN GF

GRILLED VEGETABLES 6 VEGAN GF

With dry Ajika

TKEMALI / AJIKA / BAJE 4 VEGAN SPICY

Plum / Chilli / Walnut

Soft Drink

**BORJOMI** 5.5

Georgian sparkling mineral

water

**HOME-MADE SEASONAL** 

FRUIT COMPOTE

Glass 4.5 / Carafe 12

**COKE / DIET / ZERO** 4.5 / 4.3

Hot Drínks

**GEORGIAN TEA WITH** 

CLOVES 4.5

**TURKISH COFFEE** 4.3

TEA 4

Yorkshire / Herbal / Fruit

 $\mathcal{B}_{eer}$ 

UKRAINIAN BEER 8.8

BIRRA MORETTI 6.5

**HEINEKEN 00%** 5.8

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