

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 | Sulphate

A discretionary 10% service charge will be added to your bill and shared with everyone involved in preparing and serving your meal

Cocktails -12

1. TBILISI SOUR

Chacha, lemon juice, orange

2. CHACHA MULE

Chacha, Ginger beer, lime, mint

3. BATUMI BREEZE

Chacha, lemon juice, honey

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 & LIME SODA

9. TARRAGON VODKA & ELDERFLOWER TONIC

10. PINK MARMALADE VODKA, RHUBARB & RASPBERRY TONIC

Starters

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

BADRIJANI ROLLS 12 GF

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

SPINACH WALNUT PKHALI PÂTÉ 6

Served with Shoti (Gluten free available)

BEETROOT WALNUT PKHALI PÂTÉ 6

Served with Shoti (Gluten free available)

LOBIO WALNUT PKHALI PÂTÉ 6

Served with Shoti (Gluten free available)

CARROT WALNUT PKHALI PÂTÉ 6

Served with Shoti (Gluten free available)

TOMATO & JONJOLI SALAD 9

Tomato, Jonjoli, Ajika dressing, Shoti

ROMANO PEPPER GEBJALIA 12

Romano Pepper stuffed with soft minted cheese & Shoti

KUCHMACHI 12

Chicken liver, onions, garlic, pomegranate

TASHMIJABI 12

Cheese fondue, green Ajika & Shoti

From our Bakery

IMERULI KHACHAPURI 15

Soft bread with a mixed cheese filling

MEGRULI KHACHAPURI 16

Cheese bread topped with extra cheese

LOBIANI 14

Classic bean-filled bread from Racha.

ACHARULI KHACHAPURI 16

Legendary boat shaped bread stuffed with cheese, egg & butter

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Main Course

CHAKAPULI LAMB SHANK AND SHOTI BREAD 45

Kartuli's signature dish - our take on the classic Georgian slow cooked lamb stew simmered with tarragon, herbs & Georgian Qvevri amber wine. (may take up to 30 minutes)

MEAT KHINKALI 20

Pork & beef dumplings (five). Individually hand-pleated to order (may take up to 30 minutes)
+ add extra Khinkali for 4 + add shot of Chacha 7.5 +

MUSHROOM KHINKALI 19

Mushroom dumplings (five) with sour cream. Individually hand-pleated to order (may take up to 30 minutes)
+ add extra for 3.75 +

AJAPSANDALI 17 VEGAN

Aubergine, peppers, green beans, potatoes stew with herbs & Georgian spices

LOBIO 16 VEGAN

Pinto beans stew with onions, garlic & fresh herbs

KHARCHO MEGRULI 22

Slow-cooked beef stew in thick walnut sauce

CHICKEN MTSVADI 20 GF

Marinated char-grilled chicken, red onions, herbs, pomegranate & Tkemali (may take up to 30 minutes)

PORK MTSVADI 21 GF

Marinated char-grilled pork, red onions, herbs, pomegranate & Tkemali (may take up to 30 minutes)

SHKMERULI 23 GF

Roasted poussin in creamy garlic sauce with baby potatoes

KALMAKHI 23 GF

Pan-fried trout, salad & green Ajika or Baje

Sides

EASTERN GEORGIAN SALAD 7 VEGAN GF

Tomato, cucumber and herbs with raw sunflower oil dressing

SHOTI BREAD 4.5 VEGAN

Stone-baked bread

MCHADI 4.5 VEGAN GF

Pan-fried corn bread

CHVISHTARI 5.5 GF

Pan-fried crispy cheese corn bread

BABY POTATOES 6 VEGAN GF

With dill and Svanetian salt

GRILLED VEGETABLES 6 VEGAN GF

With dry Ajika

WESTERN GEORGIAN SALAD 8 VEGAN GF

Tomato, cucumber & herbs with walnut dressing

KARTULI SPECIAL SALAD 7 VEGAN GF

FERMENTED VEGETABLES 8 VEGAN GF

TKEMALI 4 VEGAN GF

Plum sauce

AJIKI 4 VEGAN GF

Red extra hot chilli sauce

BAJE SAUCE 4 VEGAN GF

Walnut sauce

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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Hot drinks

TURKISH COFFEE 4.3

HERBAL/FRUIT TEA 4

GEORGIAN TEA WITH CLOVES 4.5

YORKSHIRE TEA 4

Soft drinks

BORJOMI 5.5

Georgian sparkling mineral water

HOME-MADE SEASONAL FRUIT COMPOTE

Glass 4.5 / Carafe 12

STILL OR SPARKLING WATER

3.5 Small / 4.9 Large

COKE / DIET / ZERO 4.5 / 4.3

Beers

UKRAINIAN BEER 8.8

HEINEKEN 00% 5.8

BIRRA MORETTI 6.5

Desserts

HONEY CAKE 10 **V**  

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

ZIGU ICE CREAM 9   

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

CHURCHKHELA & TEA/COFFEE 7.5 **VEGAN** 

Georgian Traditional sun-dried sweet snack made with walnuts, grape juice and flour and choice of tea or coffee

BLOOD ORANGE SORBET 3.5 **VEGAN**

VANILLA ICE CREAM 3.5 **V** 

POACHED PEAR (GF) 11 **V**  

Pear poached in Kindzmarauli served with vanilla ice cream

PELAMUSHI 9 **VEGAN** 

Kindzmarauli wine, grape juice and flour hot pudding, topped with roasted walnuts

NAPOLEONI 9   

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

TARTLET & TEA/COFFEE 7.5  **V** 

Home-made mini tart & choice of tea or coffee

Digestifs

IORI XO SHUMI BRANDY 40% (35ML) 12

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

CHACHA 40% (35ML) 7.5

Shumi Saperavi Chacha, oak aged

OLD VODKA 37.5% (35ML) 8.5

Honey / Tarragon / Coffee / Pink Marmalade

SHUMI ZIGU 19% (35ML) 9

More than 300 rare grape varieties from Shumi's vineyard collection

DIMA'S UKRAINIAN VODKA 40% (35ML) 8.5

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