

Chito Gvrito

NIBBLES

- RUSTIC BREAD or BLACK NUTS & SEEDS (gf)**, Ajika Butter 8
BREADS BASKET, Sourdough, Rustic White, Black Nuts & Seeds (GF), Adjika Butter, Sweet Chili Jam 12
BLISTERED SHISHITO, Roasted Pepper Harissa Dip 10
SWEET CORN RIBS, Five-Spice, Grated Cheese, Tarragon 10
CHILI POTATO CRISPS, Summer Savory, Spicy Adjika Aioli 11
-

FRESHLY BAKED STUFFED BREADS

- THIN-CRUST MEGRELIAN PIE 18**
Thin Cheese-stuffed Flatbread
Crispy Cheese Topping (v)
- ADJARULI KHACHAPURI 16**
Open-faced Cheese Pie
Baked Farm Egg Yolk, Local Butter (v)
- IMERULI – CHEESE STUFFED PIE 16**
Traditional Stuffed Flatbreads
Georgian Cheese Blend (v)
- KUBDARI - MEAT STUFFED PIE 21**
Hand-Chopped Beef & Pork
Caraway, Blue Fenugreek
- LOBIANI – BEAN STUFFED PIE 17**
Crushed Beans, Summer Savory, Cilantro
Caramelized Shallots, Garlic, Smoked Pork Belly Bits*
**Vegetarian or Vegan Options Available (v) (pb)*
-

EVERYDAY BRUNCH EGGS

- SHAKSHUKA IN CHEESE GRITS – CHIRBULI 16**
2 Poached Farm Eggs, Stewed Tomato Shallot & Herb
Opal Basil, Cheesy Creamy Grits (v)
- CHILI FOLDED FARM EGGS 14**
Buttery Folded Eggs, Red Chili Adjika “Harissa” Sauce
Fresh Herbs, Toasted Sourdough (v)
-

LUNCH MAINS & CLASSICS

- FREE RANGE CHICKEN MTSVADI 21**
Skewer Grilled Chicken Breast Cubes, Pomegranate
Market Green & Fresh Herb Salad, Tarragon Plum Sauce (gf)
- HERITAGE PORK MTSVADI 22**
Skewer Grilled Pork Shoulder Cubes, Pomegranate
Shallot & Garlic Fingerling, Red Plum Herb Sauce (gf)
- KUPATI - HOMEMADE SAUSAGE 24**
Beef & Pork Force meat, Caraway, Barberry
Pan-fried Fingerling, Fresh Herb, Onion & Pomegranate (gf)
- GEORGIAN “SHRIMP ‘N GRITS” 22**
Pan-seared Garlic, White Wine Shrimp
Walnut Fenugreek Baje Sauce, Creamy Cheese Polenta (gf)
- PORCUPINE MEATBALLS 17**
Beef Pork Herbs & Wild Rice Balls, Tomato Broth
Creamy Polenta, Shaved Sulguni Cheese (gf)
-

LIGHT BITES AND SHARES

- VEGETARIAN BORSCH 15**
Beetroot, Cabbage, Fresh Dill, Opal Basil,
Sour Cream, Served Hot (v) (pb)
Black Nuts & Seeds Bread (gf), Sulguni Cheese
- GEORGIAN SALAD 14**
Local Tomato, Cucumber, Opal Basil, Cilantro
Homemade Cheese, Georgian Pesto (v) (gf)
- BETROOT TARTARE 15**
Baked Beetroot, Walnut Crumbs, Fenugreek
Cilantro, Spring Onion, Fresh Pomegranate (pb) (gf)
- AUBERGINE ROLLS 14**
Eggplant, Walnut Fenugreek Garlicky Paste
Fresh Pomegranate, Walnut Oil (pb) (gf)
- RICOTTA TOMATO SALAD 17**
Fresh Ricotta, Fresh Mint, Spring Onion, Basil
Grape Tomato, Mint Oil, Garlic Sourdough (v)
- POTATOES & SHALLOTS 10**
Pan-fried Fingerling, Fennel, Tarragon Plum Sauce (pb) (gf)
WITH MUSHROOMS 15
Shiitake, Tarragon
-

HOMEMADE DUMPLINGS

- KHINKALI – MEAT DUMPLINGS 18**
Soup Dumplings with Chopped Local Beef & Pork
Fresh Herbs, Ground Caraway
- LAMB & TARRAGON DUMPLINGS 18**
Soup Dumplings with Blend of Chopped Local
Beef and Lamb, Tarragon, Mint
- KVERI – CHEESE DUMPLINGS 18**
Georgian Cheese Dumplings in Buttery
Crème-Fraiche Sauce (v)
-

SIDES

- BABY LEEKS**, Scallion, Fennel 12
SPINACH, Red Onion, Cilantro, Dill 12
SKILLET ASPARAGUS, Pomegranate, Cilantro 12
-

DESSERT

- IDEALI CAKE 11**
Layered Honey Walnut Cake, Dulce de Leche
- ZESTY DRUNKEN ALMOND CAKE 10**
Almond Flour Sponge Cake, Orange-Lemon Zest
Thickened Milk Brandy Sauce
- BLUEBERRY CARAMEL TARTLETTE 11**
Caramel Custard Cream
Fresh Local Blueberries
- YOGURT MERINGUE 10**
Meringue Crisp, Yogurt Cream
Lemon Curd, Strawberry Compote
-