

Dinner @ Chito Gyrito

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KHACHAPURI

FRESHLY BAKED STUFFED GEORGIAN BREADS

<u>AJARULI - CHEESE PIE</u>	14
Open-faced Georgian Cheese Bread, Baked Egg, Cultured Butter	
<u>IMERULI - CHEESE STUFFED PIE</u>	12
Traditional Flatbreads with Georgian Cheese	
<u>MEGRELIAN (extra cheese topping)</u>	14
<u>KUBDARI - MEAT STUFFED PIES</u>	13
Hand-Chopped Grass-fed Beef, Caraway, Blue Fenugreek	
<u>KHACHAPURI ON THE SKEWER</u>	15
Rolled with Homemade Cheese, Grilled on Skewer	
<u>LOBIANI - BEAN STUFFED PIE</u>	12
Mashed Beans, Caramelized Onions, Summer Savory	

SELECTION OF SOUPS

<u>VEGETARIAN BORSCH</u>	11
Beetroot, Cabbage, Fresh Dill, Sour Cream	
<u>CREAMY MUSHROOM SOUP</u>	13
Homemade Croutons, Cheese Crumbles	
<u>BONE BROTH</u>	12
Lamb Bones Broth, Root Vegetables, Fresh Herbs	

SMALL PLATES and SHARES

<u>GEORGIAN SALAD</u>	14
Tomatoes, Cucumbers, Cilantro, Opal Basil, Homemade Cheese, Georgian Pesto	
<u>AUBERGINE ROLLS</u>	13
Eggplant with Walnut Fenugreek Garlicky Paste and Fresh Pomegranate	
<u>COUNTRY POTATOES & MUSHROOMS</u>	12
Shiitake Mushrooms and Fresh Dill	
<u>HOMEMADE PICKLES</u>	12
Gherkins, Garlic, Red Cabbage, Jonjoli	
<u>ELARJI -POLENTA BALLS</u>	12
Creamy Homemade Georgian Cheese Polenta Balls with Garlicky Walnut Sauce	

SIDES and SNACKS

<u>COUNTRY POTATOES</u>	9
Pan fried potatoes, Shallots, Garlic, Dill	
<u>CREAMY CHEESE POLENTA</u>	9
White Corn Polenta Cooked in Georgina Cheese	
<u>GEORGIAN FRIES</u>	8
Crispy Potato, Georgian Seasoned Salt	
<u>SHISHITO PEPPERS</u>	8
Crispy Peppers, Georgian Seasoned Salt	
<u>MTSVANE LOBIO</u>	9
Stewed Green Beans with Cilantro, Shallots, Summer Savory, Basil	

HOMEMADE DUMPLINGS

<u>KHINKALI - MEAT DUMPLINGS</u>	12
Soup Dumplings with Blend of Grass-Fed Beef and Pork, Herbs, Ground Caraway	
<u>LAMB & TARRAGON DUMPLINGS</u>	14
Soup Dumplings with Blend of Chopped Grass-Fed Beef and Lamb, Tarragon, Mint	
<u>KVERI - CHEESE DUMPLINGS</u>	13
Georgian Cheese Dumplings in Buttery Crème-Fraiche Sauce	

CHAR-GRILLED MEATS - MTSVADI

<u>FREE RANGE CHICKEN MTSVADI</u>	19
Marinated Chicken Breast Cubes Chargrilled on Skewer, Tangy Plum Sauce, Fresh Greens with Pomegranate Adjika Oil Vinaigrette	
<u>PASTURE RAISED PORK MTSVADI</u>	21
Marinated Pork Tenderloin Cubes Chargrilled on Skewer, Tangy Plum Sauce, Fresh Greens with Pomegranate Adjika Oil Vinaigrette	
<u>MINCED BEEF & PORK WITH BARBERRY</u>	20
Beef and Pork with Ground Caraway and Barberry, Tomato Dill Cilantro Passata, Fresh Greens with Pomegranate Adjika Oil Vinaigrette	
<u>GRILLED BABY LAMB CHOPS</u>	28
Marinated and Chargrilled Lamb Chops with Georgian Red Wine Sauce, Fig Confit, Fresh Greens Pomegranate Adjika Oil Vinaigrette	

BIG PLATES

<u>GEORGIAN "SHRIMP 'N GRITS"</u>	26
Wild Caught Atlantic White Shrimp, White Wine, Walnut Fenugreek Garlicky Sauce, Creamy White Cheese Polenta	
<u>CHKMERULI - CHICKEN IN GARLIC</u>	26
Crispy Whole Spatchcocked Poussin in Creamy Garlic Sauce	
<u>CHAKAPULI - LAMB IN TARRAGON</u>	28
Lamb Stew Cooked in Fresh Tarragon, Spring Onions, Sour Plum, and White Wine	
<u>GEORGIAN CHICKEN "SATSIVI"</u>	24
Marinated Chicken Breast Cubes Grilled on Skewer, Walnut Fenugreek Garlicky Sauce, Creamy Cheese Polenta	
<u>OJAKHURI - PORK & COUNTRY POTATOES</u>	24
Pen-fried Pork Loin, Country Potatoes, Caramelized Onions, Fresh Dill, Pomegranate	

DESSERT

<u>IDEALI</u>	9
Layered Honey Walnut Cake, Dulce de Leche	
<u>STRAINED YOGURT</u>	10
Topped with Homemade Gozinaki Honey Walnut Crisp	

22% Service Charge will be added to parties of 6 persons or more