

Dinner @ Chito Gvrito

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KHACHAPURI

<u>FRESHLY BAKED STUFFED GEORGIAN BREADS</u>	
AJARULI - CHEESE PIE	14
Open-faced Georgian Cheese Bread, Baked Egg, Cultured Butter	
IMERULI - CHEESE STUFFED PIE	12
Traditional Flatbreads with Georgian Cheese Blend	
MEGRELIAN (extra cheese topping)	14
KUBDARI - MEAT STUFFED PIES	13
Hand-Chopped Grass-fed Beef and Pork, Caraway, Blue Fenugreek	
KHACHAPURI ON THE SKEWER	15
Homemade Cheese Wrapped in Khachapuri Dough and Baked on Skewer	
LOBIANI - BEAN STUFFED PIE	12
Mashed Red Beans, Caramelized Onions, Corse Black Pepper, Garlic, Summer Savory	

SELECTION OF SOUPS

VEGETARIAN BORSCH	11
Beetroot, Cabbage, Fresh Dill, Sour Cream	
CREAMY MUSHROOM SOUP	13
Homemade Croutons, Cheese Crumbles	

SMALL PLATES and SHARES

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

SIDES and SNACKS

COUNTRY POTATOES	9
Pan fried potatoes, Shallots, Garlic, Dill	
CREAMY CHEESE POLENTA	9
White Corn Polenta with Georgina Cheese	
GEORGIAN FRIES	8
Crispy Potato, Georgian Seasoned Salt	
SHISHITO PEPPERS	12
Crispy Peppers, Georgian Seasoned Salt	
MTSVANE LOBIO	11
Stewed Snow peas with Cilantro, Shallots, Summer Savory, Basil	

HOMEMADE DUMPLINGS

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

CHAR-GRILLED MEATS - MTSVADI

<u>FREE RANGE CHICKEN MTSVADI</u>	21
Marinated Chargrilled Chicken Breast Cubes, Tangy Yellow Plumb Sauce, Fresh Greens with Pomegranate Vinaigrette	
<u>PASTURE RAISED PORK MTSVADI</u>	21
Chargrilled Marinated Pork Tenderloin Cubes, Tangy Red Plum Sauce, Fresh Greens with Pomegranate Adjika Oil Vinaigrette	
<u>MINCED BEEF & PORK WITH BARBERRY</u>	21
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>	32
Chargrilled Marinated Lamb Chops with Georgian Red Wine Sauce, Fig Confit, Fresh Greens Pomegranate Adjika Oil Vinaigrette	

BIG PLATES

<u>GEORGIAN "SHRIMP 'N GRITS"</u>	28
Wild Caught Atlantic White Shrimp, White Wine, Walnut Fenugreek Garlicy Sauce, Creamy White Cheese Polenta	
<u>KUPATI - HOMEMADE BEEF AND PORK SAUSAGE</u>	28
Encased Minced Beef, Pork, Fresh Pomegranate, with Georgian Five-Spice Potatoes, Fresh Dill	
<u>CHKMERULI - WHOLE SPRING CHICKEN IN GARLIC</u>	29
Crispy Whole Spatchcocked Local Poussin in Creamy California Garlic Milk Sauce	
<u>CHAKAPULI - LAMB IN TARRAGON AND GREEN PLUMB</u>	28
Lamb Stew Cooked in Fresh Tarragon, Spring Onions, Dill, in Sour Plum White Wine Broth	
<u>GEORGIAN CHICKEN "SATSIVI"</u>	26
Grilled Chicken Breast Cubes, Fenugreek Walnut Garlicy Sauce, Creamy Cheese Polenta	
<u>OJAKHURI - PORK & COUNTRY POTATOES</u>	26
Pen-fried Pork Loin, Country Potatoes, Caramelized Onions, Fresh Dill, Pomegranate	
<u>CHANAKHI - BREAD-CRUSTED LAMB STEW</u>	28
Pen Seared Lamb Cubes, Eggplant, Tomato, Potato, Opal Basil Garlic, Baked in Crock Bowl with Homemade Georgian Bread Crust	
<u>DESSERT</u>	
<u>IDEALI</u>	10
Layered Honey Walnut Cake, Dulce de Leche	
<u>STRAINED YOGURT</u>	10
Homemade Gozinaki Honey Walnut Crisp, Local Honey	

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