

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

SPARKLING

	BTL	GLS
PROSECCO TREVISO, BRUT Villa Sparina, Piedmont, Italy	38	10
MOET & CHANDON, BRUIT IMPERIAL Imperial Reserve, NV Empreial, France	120	n/a

WHITE

RKATSITELI Kondoli, Khakheti, Georgia	38	10
TSINANDALI Tsinandali Estate, Khakheti, Georgia	54	14
GORULI MTSVANE Chateau Mukhrani, Kartli, Georgia	62	16
RKATSITELI Chateau Mukhrani, Kartli, Georgia	58	15
GAVI DE GAVI Villa Sparina, Piedmont, Italy	46	12
SAUVIGNON BLANC Wölffer Estate, Long Island, NY, USA	60	16
CHARDONNAY Wölffer Estate, Long Island, NY, USA	50	13

ROSE

FINCA WOLFFER ROSE Wölffer Estate, Mendoza, Argentina	46	12
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ORANGE (AMBER WINE)

KHAKHURI (Skin Contact Wine) Mosmieri, Khakheti, Georgia	46	12
KISI (Qvevri Skin Contact Wine) Makashvili, Khakheti, Georgia	68	18

BEER

PILSNER URQUELL – Czech Pilsner	9
FAT TIRE – Belgium White Ale	9
HEINEKEN LIGHT – Dutch Light Lager	9
GUINNESS – Irish Dry Stout	9
BROOKLYN BREWERY– East IPA	9
DRY ROSE CIDER – Wölffer	9

NON-ALCOHOLIC OPTIONS

SODA	3
Coke, Diet Coke, Sprite	,
Georgian Pear or Tarragon	
HOMEMADE FRUIT COMPOTE	
Glass 3, Pitcher 9	
PERRIER 25.3oz	7
AQUA PANNA 33.8oz	7
GEORGIAN SPARKLING 16.9oz	4

RED

	BTL	GLS
SAPERAVI CABARNET VAZIANI, Khakheti, Georgia	38	10
OTSKANURI SAPERE (Qvevri) Archil Guniava, Georgia	56	n/a
SAPERAVI Chateau Mukhrani, Kartli, Georgia	56	14
SAPERAVI (Qvevri) Batono, Khakheti Region, Georgia	56	14
BARBERA MONFERRARO Villa Sparina, Piedmont, Italy	46	12
SAPERAVI RESERVE Prince Alexandre Chavchavadze, Tsinandali Estate, Khakheti, Georgia	110	32
BARBARESCO Fontanabianc, Piedmont, Italy	96	27
SUPER TUSCAN BELGHERI I Greppi, Tuscany, Italy	68	18
KINDZMARALI (Semi-Sweset) Vaziani, Khakheti, Georgia	42	11
CABERNET SAUVIGNON Skyside, California, USA	46	12

DESSERT WINE and SPIRITS

RKATSITELI – Late Harvest White	12
CABERNET SAUVIGNON – Ice wine	12
CHACHA & Compote – Georgian "Grappa"	12
SARAJISHVILI – Brandy XO	15
SARAJISHVILI – Brandy VSOP	12

COCKTAILS

WINTER GARDEN GIN Empress 1908, herbal Syrup, Blueberry, Tonic	14
GEORGIAN OLD FASHIONED Woodinville Bourbon, Walnut, Bitters	16
MARGALITA Volcan De Mi Tierra Tequila, Barberry, Honey, Jalapeno	14
NUTTY EXPRESS Belvedere Vodka, Lavazza Espresso Shut, Kahlua, Walnut Infusion	16
COFFEE 3, ESPRESSO 3.5, CAPPUCINO	4.5
LOOSE LEAVE TEA Black, Greene, Herbal	4.5
SELECTION OF TEAS	3.5