

Lunch @ Chito Gyrito

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KHACHAPURI

FRESHLY BAKED STUFFED GEORGIAN BREADS

AJARULI - CHEESE PIE	12
Open-faced Georgian Cheese Bread with Baked Egg, Cultured Butter	
IMERULI - CHEESE STUFFED PIE	10
Traditional Flatbread, Georgian Cheese Mixture	
MEGRELIAN (extra cheese topping)	12
KUBDARI - MEAT STUFFED PIES	12
Chopped Grass-fed Beef, Caraway, Blue Fenugreek	
KHACHAPURI ON THE SKEWER	13
Rolled with Homemade Cheese, Grilled on Skewer	
LOBIANI - BEAN STUFFED PIES	10
Stuffed Flat Bread with Blend of Kinky and Pinto Beans seasoned with Caramelized Onions and Fresh Herbs	

SELECTION OF SOUPS

VEGETARIAN BORSCH	9
Side of Sour Cream, homemade bread	
CREAMY MUSHROOM SOUP	11
Homemade Croutons, Cream, Cheese Crumbles	
BONE BROTH	10
Cooked with Red Peppers, Potato, Fresh Herbs	

SMALL PLATES and SHARES

GEORGIAN SALAD	12
Tomatoes, Cucumbers, Cilantro, Opal Basil, baby Greens, Homemade Cheese, Georgian Pesto	
COUNTRY POTATOES & MUSHROOMS	11
Shiitake Mushrooms and Fresh Dill	
MTSVANE LOBIO	11
Stewed Green Beans with Cilantro, Shallots, Summer Savory, Basil	
AUBERGINE ROLLS	12
Eggplant with Walnut Fenugreek Garlicy Paste, Fresh Pomegranate, Corn Bread	
ELAORJI -POLENTA BALLS	9
Creamy Homemade Georgian Cheese Polenta Balls with Garlicy Walnut Sauce	

SIDES and EXTRAS

HOMEMADE PICKLES	8
Gherkins, Garlic, Red Cabbage, Jonjoli	
GEORGIAN FRIES	7
Crispy Potato, Georgian Seasoned Salt	
SHISHITO PEPPERS	7
Crispy Peppers, Georgian Seasoned Salt	
COUNTRY POTATOES	8
Pan fried potatoes, Shallots, Garlic, Dill	

HOMEMADE DUMPLINGS

KHINKALI - MEAT DUMPLINGS	11
Soup Dumplings with Blend of Grass-Fed Beef and Pork, Herbs, Ground Caraway	
LAMB & TARRAGON DUMPLINGS	13
Soup Dumplings with Blend of Chopped Grass-Fed Beef and Lamb, Tarragon, Mint	
KVERI - CHEESE DUMPLINGS	12
Georgian Cheese Dumplings in Buttery Crème-Fraiche Sauce	

CHAR-GRILLED MEATS - MTSVADI

FREE-RANGE CHICKEN BREAST	13
Marinated Chicken Breast Grilled on Skewer, Tangy Plum Sauce, Baby Greens, Pomegranate Adjika Oil Vinaigrette	
PASTURE RAISED PORK TENDERLOIN	14
Marinated Pork Grilled on Skewer, Tangy Plum Sauce, Baby Greens, Pomegranate Adjika Oil Vinaigrette	
MINCED BEEF, PORK & BARBERRY	15
Beef and Pork with Ground Caraway and Barberry, Tomato Dill Cilantro Passata, Baby Greens, Pomegranate Adjika Oil Vinaigrette	

BIG PLATES

CHKMERULI - CHICKEN IN GARLIC	16
Chicken Breast Grilled on Skewer in Creamy Garlic Sauce, Homemade Bread	
GEORGIAN "SHRIMP 'N GRITS"	18
Pen Fried Shrimp, White Wine, Walnut Fenugreek Garlicy Sauce, Creamy Cheese Polenta	
GEORGIAN CHICKEN "SATSIVI"	15
Marinated Chicken Breast Grilled on Skewer, Walnut Fenugreek Garlicy Sauce, Creamy Cheese Polenta	
OJAKHURI - PORK & COUNTRY POTATOES	15
Pen-fried Pork Loin and Country Potatoes with Caramelized Onions, Pomegranate	

DESSERT

IDEALI	7
Layered Honey Walnut Cake, Dulce de Leche	
STRAINED YOGURT	8
Topped with Homemade Gozinaki Honey Walnut	

*Lavazza Coffee 2.5, Espresso 3, Cappuccino 4
Green, Black or Herbal Loose-leaf Tea 4.5
Homemade Compote Glass 3, Pitcher 9*