

Deda

Welcome to Deda! კეთილი იყოს თქვენი მობრძანება!
Deda (deh-da) means “mother” in Georgian — a name that reflects not only our roots, but the soul of our kitchen. Every dish we serve is inspired by the warmth, generosity, and time-honored recipes passed down from Georgian mothers to their children for generations

For the table / სუფრის დასაწყისისთვის

Deda's Puri · 9

House-baked Georgian bread served with adjika-spiced butter

House Pickles · 12

An assortment of jonjoli, garlic, red cabbage, and peppers

Gebzhalia Croquettes · 16

Crispy corn croquettes filled with sulguni cheese, and mint sauce

Pkhali Mezze · 23

Traditional spreads of roasted bell peppers, beets, and spinach blended with walnuts, garlic, and fresh herbs; mchadi chips

Eggplant Pkhali Rolls · 15

Thinly sliced eggplant filled with walnut purée, herbs, and pomegranate

Georgian Garden Salad · 17

Heirloom tomatoes, crisp cucumbers, and red onions dressed in cold-pressed sunflower oil and seasonal herbs; optional add walnuts

Warm eggplant Salad · 18

Roasted bell peppers, eggplant, onions, jalapeño, and Georgian spices; served hot

Black Sea Citrus Shrimp · 19

Tiger shrimp, citrus, cucumbers, cherry tomatoes, and extra virgin olive oil

Chicken Satsivi · 22

Slow-roasted organic chicken in a chilled walnut-garlic sauce infused with Georgian spices

Trout Baje · 25

Oven-baked half of the rainbow trout in a chilled walnut-garlic sauce infused with Georgian spices and pomegranate homemade sauce

Lamb Tolma · 20

Grapevine leaves stuffed with seasoned minced lamb, garlic, and herbs; served with yogurt garlic cream

Soups / წვნიანი

Chikhirtma · 16

Silky Georgian chicken soup with egg whites, cilantro, and a touch of white wine vinegar

Beef Kharcho · 18

Rich tomato and Snake River Farm Wagyu beef with rice and Georgian spices

Khachapuri & Baked Specialties / ხაჭაპური და ცომეული

Mchadi · 5

Georgian traditional corn bread

Adjaruli Khachapuri · 25

Signature cheese-filled bread boat with molten cheese and an egg yolk center

Imeruli Khachapuri · 25

Classic round khachapuri filled with cheese

Megruli Khachapuri · 25

Megrelian-style cheese pie topped with an additional layer of melted cheese

Flame-Grilled Mtsvadi / მწვადი

Pork Mtsvadi · 19

Flame-grilled pork marinated in traditional Georgian spices; oven roasted Svanuri potatoes

Lemon Chicken · 18

Free-range organic chicken marinated in lemon and yogurt; oven-roasted Svanuri potatoes

Sturgeon · 39

Sturgeon fillet in Georgian tomato marinade; oven-roasted Svanuri potatoes

Mains / მთავარი კერძები

Khinkali Kalakuri · 25

Five hand-folded dumplings filled with Snake River Farms Wagyu beef

Khinkali with Cheese · 23

Five boiled dumplings filled with a blend of Georgian cheeses

Chicken Shkmeruli · 29

Organic chicken with creamy garlic sauce and smoked paprika

Shrimp Shkmeruli · 31

Tiger shrimps, creamy garlic sauce, and smoked paprika

Chicken Makhvalshi · 32

Whole Cornish hen pan-fried in ghee, glazed with tangy blackberry reduction

Pomegranate-Glazed Salmon · 35

Seared Atlantic salmon with cheesy mashed potatoes and pomegranate glaze

Mountain Trout · 42

Whole trout herb-crusted, oven baked and served with fennel, asparagus, cherry tomatoes, and Kalamata olives

Wild Boar Kupati & Lobio · 26

House-made boar sausage served with stewed beans, cherry tomatoes, bell peppers, and shallots

Chashushuli Veal Stew · 36

Tender veal simmered with tomatoes, bell peppers, and Georgian spices; creamy mashed potatoes

Chaqapuli Lamb Shank · 38

Slow-braised New Zealand lamb shank in a bright tkemali sauce and Georgian wine with tarragon and wild plums

Megrelian Kharcho Short Rib · 42

Slow-braised Snake River Farm Wagyu beef short rib in a spicy walnut and tomato sauce

Desserts / დესერტები

Mango Pavlova · 16

Crisp meringue nest, mango mousse, fresh mango slices, citrus zest

Chocolate Apricot Mousse · 15

Layers of dark chocolate mousse, tangy apricot compote, cocoa shards

Napoleon · 14

Delicate puff pastry stacked with vanilla cream, fresh berries

Georgian donuts “ponchiki” · 14

Golden fried dough filled with sweet cream, dusted in powdered sugar — a nostalgic Georgian treat; soft, warm, and irresistible

Allergy Alert: our kitchen incorporates nuts in many dishes; therefore, we cannot guarantee that any item is completely free from nut exposure

18% gratuity added to all large parties 6+. Consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options; however, our kitchen is not completely gluten free. We cannot guarantee absence of any specific ingredient from the menu.



Deda

Welcome to Deda’s Cellar

Georgia is the cradle of winemaking, home to 8,000 years of continuous vintages. Our selection highlights native Georgian grape varieties—from ancient qvevri styles to vibrant regional classics—alongside handpicked California wines that share our passion for heritage and craft

GEORGIA

Sparkling

2021 Mtsvane Estate, Mtsvane/Rkatsiteli, Kakheti, Pet Nat	20/79
2022 Mtsvane Estate, Saperavi Rose, Kakheti, Pet Nat	82
2023 Gvantsa's Wine, Aladasturi, Pet Nat	83

White

2021 Georgian Sun, 9 Bunches, field blend, Kakheti	15/60
2020 Winiveria, Khikhvi, Kakheti	18/72
2020 Vazisubani Estate, Mtsvane, Kakheti	20/79
2021 Chateau Mukhrani, Goruli Mtsvane, Kakheti	23/89

Orange

2022 Akido, Rkatsiteli Qvevri, Kakheti	12/50
2022 Koncho, Kisi Qvevri, Kvareli	17/68
2022 Orgo, Rkatsiteli Qvevri, Kakheti	16/64
2021 Baia's Wine, Krakhuna Blend, Kakheti	19/73
2021 Iago, Chinuri Qvevri, Kartli	92

Rose

2021 Gvantsa's Rose, Aladasturi, Kakheti	18/70
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Red

2021 Umano, Saperavi, Carbonic Fermentation, Kakheti	13/50
2021 Umano, Mukuzani, Kakheti	49
2022 Koncho, Saperavi Qvevri, Kvareli	16/64
2021 Chateau Mere, Saperavi, Kakheti	18/69
2022 Tevza, Shavkapito, Kartli	20/78
2014 Shumi, Georgica, Saperavi, Kakheti, Organic	21/84
2018 Gurashvili's, Saperavi Qvevri, Kakheti	79
2018 Royal Khvanchkara, Red Semi Sweet, Racha	25/95

Beers

Kazbegi, Stepantsminda, Georgia 10
Lomi, Tbilisi, Georgia 12
Estrella Lager, Spain 10
Ayinger Bavarian Pilsner, Germany 10
Czechvar Lager, Czech Republic 10

House made lemonades

Tarragon 11/25
Blackberry 11/28
Pear 11/28
Walnut 12/31
Feijoa 11/29
Pomegranate 13/32

Signature Handcrafted Cocktails

Old Tbilisi 19
Chateau Kakheti XO Brandy, homemade walnut syrup, bitters
Our take on the Old Fashioned

Qvevris Negroni 18
LA-based Catalina apero, sweet vermouth, Pairie Organic Gin
A Georgian interpretation of the Negroni

Adjikarita 16
Sauza Hacienda Gold Tequila, homemade adjika-lime, organic agave

Dediko 20
Funky Harbor Rum, homemade tarragon syrup, lime, tarragon water float

Muraba 17
Nat Kidler LA-based Vodka, homemade pear syrup, pear liqueur, lemon

Chacha Sour 18
Organic Shumi Chacha, homemade pomegranate syrup, lemon, egg white

Black Sea Smoke 16
Verde Amaras Mezcal, homemade blackberry syrup, lemon, LA-based orange liqueur

Alazani 19
Makers Mark Bourbon, lemon, simple syrup, Koncho Saperavi Premium float

Orange Wine Sangria 17
Funk Harbor Rum, Akido Rkatsiteli Qvevri Orange wine, LA-based orange liqueur, guava purée, honey

Top Shelf

Georgia Selection

Shumi Organic Chacha 12
Shumi Aged Chacha 15
Shumi Grand Reserve VSOP 16
Teliani Valley
Chacha Oak Aged 18
Eniseli 16yo XO 16
KGM Chacha 12
KGM Chacha
Pomace Tarragon 14
Georgian Road XO 19
Chateau Kakheti XO 14

Whiskey

Jameson 13
Suntory Toki 17
Bulleit Rye 13
Rabbit Hole Rye 18
Nikka the Barrel 22
Crown Royal 13
High West Double Rye 15

Bourbon

Maker's Mark 13
Bulleit 13
High West 15
Jefferson's 14
Redemption 12

Scotch

Bowmore 12YR 20
Glenlivet 12YR 14
Glenlivet 15YR 29
Macallan 12YR 29
Macallan 15YR 55
Glenmorange 12YR 17
Lagavulin 16YR 33
JW Blue Label 65

Tequila

Sauza Repo 14
Casamigos Blanco 15
Casamigos Reposado 17
Casamigos Anejo 19
Don Julio Blanco 17
Don Julio Repo 19
Don Julio 1942 47
Clase Azul Plata 38
Clase Azul Reposado 47
El Tesoro Paradiso
Extra Anejo 45
Clase Azul Gold 72
Mal Bien Mezcal 12
Amaras Verde Mezcal 13
Casa Dragones Blanco 23
Casa Dragones Repo 39
Codigo Reposado 18
Patron Reposado 18
123 Blanco Organic 19
Casa del Sol Anejo 28
818 Blanco 13

Vodka

Nat Kidder 11
Belvedere 14
Grey Goose 13
Ketel One 12

Gin

Gray Whale 14
Bombay Sapphire 14
Monkey 47 21
Tanqueray 14
Prairie Organic Gin 13

Cognac

Hennessy VS 16
P. Fernand 10YR 15
D'usse XO 38
Martel VS 13
Hine VSOP 19
Hennessy XO 75

Rum

Funk Harbor Silver 12
Funk Harbor Aged 16
Don Pancho 18yo 19
Zacapa 17
Bacardi 12



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