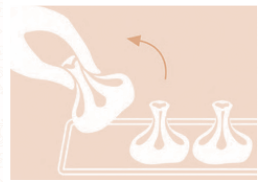


SOURDOUGH KHATCHAPURI

Cheese « Imeruli » ^v	15
Double Cheese « Megruli » ^v	17
Open Cheese « Ajaruli » ^v with egg yolk	18
Open « Adjapsandali » ^v Aubergine vegetables, sheep's cheese cream & coriander	19
Open « Salmon » Marinated salmon & red caviar	22

KHINKALI DUMPLINGS



	3 pcs	4 pcs
Khinkali Beef, pork & coriander	14	18
Lamb Khinkali Lamb & coriander	14	18
Prawn Khinkali Prawns in thyme-dill-cream	15	19
Vegan Khinkali ^{vv} Portobello mushroom & basil	14	18

SUPRA: THE GEORGIAN FEAST!

We welcome groups of 7 people or more to the « Supra », the traditional Georgian feast!

We will put together a menu for the whole table, which you will share « family style » and which will take you on a culinary journey through the diversity of Georgian flavours and tastes. Excursion to Tel Aviv included.

59 per person, plus beverages

All dishes may contain traces of garlic, coriander and walnuts. If you have any allergies or intolerances, please ask our staff for our allergy card before ordering. Thank you very much!

STARTERS

served with Puri bread ^{vv}

Aubergine rolls ^{vv} with walnut cream & pomegranate, coriander, puri crisps	12
« Katmis Salata » Pulled chicken breast, house made dill mayonnaise, radishes, cucumbers, chilli flakes	13
Salati ^{vv} Tomatoes, cucumber, onion, pepper, walnut, coriander	12
Gogi's Phkali ^{vv} Beet root, carrot-coriander, avocado-tomato, battered cucumbers, puri crisps	13
Sara's Mezze ^v Baba ghanoush, tempura cauliflower on harissa dip, hummus, tahini & sesame, cucumber-mint-yoghurt	13
« Didi » Platter. to share for 3-5 persons Pkhali: beetroot, carrot-coriander & avocado-tomato, home-marinated diced salmon & cucumber salad, adjapsandali, tempura cauliflower, paprika cream cheese & aubergine rolls, whipped cucumber, <i>also available vegetarian</i>	49

FROM OUR LAVA STONE GRILL

« Shipud Tona » Short grilled tuna skewer, orange-soy marinade, sweet potato, avocado, wild broccoli, ginger-tomato sauce	33
Ljulja Kebab Minced Lamb skewer, served with homemade pita, baba ghanoush, paprika, marinated onion & coriander	27
« Mzwadi » of Chicken Shashlik skewer served with jacket potato, paprika, coriander & marinated onion	26
« Mzwadi » of Beef Shashlik skewer served with jacket potato, paprika, coriander & marinated onion	29
Sauces for Mzwadi & Ljulja Kebab « Tkemali »: plum-walnut, « Adshika »: savoury tomato-paprika, or pomegranate sauce	

^v: vegetarian ^{vv}: vegan

MAIN COURSES

Badrijani ^{v / vv} Stuffed aubergine boats baked with feta cheese <i>or vegan almond cream cheese</i> , served with jacket potato & coriander	23
Cauliflower steak ^{vv} with truffle pesto, beluga lentils, vegan almond cream cheese almond cream cheese, pomegranate seeds, coriander	23
Georgienne in Tel Aviv ^{vv} Grilled aubergine, hummus, falafel, tahini, spicy plums, pesto, spicy coriander tomatoes, sesame seeds & mint	24
Chicken « Tapaka » in garlic marinade, potato wedges, pomegranate seeds, marinated onion	27
Chicken « Tchachochbili » Stew with braised chicken, tomatoes, peppers, coriander, onions	23
« Hasionim » 200g giant prawn on garlic puri, served with romaine hearts, radishes, parmesan, pomegranate seeds, César dressing	32
Oktopus Octopus « sous vide » on beluga lentil puree, with chilli tomatoes, harissa & polenta custard	33

SOUP

served with Puri bread ^{vv}

Chartscho Traditional Georgian beef soup stew with rice, coriander	12
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DESSERTS

Vegan Butter-Almond-Crumble ^{vv} with chocolate ice cream & cherries	12
A pistachio dream ^{gluten free} Pistachio cream, white and dark chocolate, Crunchy quinoa & wild berry sorbet	12
Napoleon Layered puff pastry tart	11
Ponchiki ^{gluten free} Ricotta dough balls filled with chocolate, caramelised milk, wild berry puree, walnuts	12