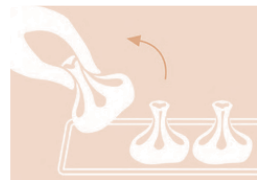


SOURDOUGH KHATCHAPURI

Cheese: Imeruli ^v	15
Double Cheese: Megruli ^v	17
Lamb with Cheese, spinach & coriander	18
Open Cheese: Ajaruli ^v with egg yolk	18
Open: Adjapsandali ^v Aubergine vegetables, sheep's cheese cream & coriander	19

KHINKALI DUMPLINGS



	<i>3 pcs</i>	<i>4 pcs</i>
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

SOUP

served with Puri bread ^{vv}

Khartsho Traditional Georgian beef soup stew with rice, coriander	12
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^v: vegetarian ^{vv}: vegan

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!

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

STARTERS

Beef Fillet Tartare with capers, vine leaf, rice straw, puri sticks, harissa mayonnaise drops	19
Katmis Salata Pulled chicken breast, house made dill mayonnaise, radishes, cucumbers, chilli flakes	13
Beet & Burrata ^v Burrata, beetroot tartare, pomegranate seeds, basil-oil, served with puri bread	16
Sara's Mezze ^v Baba ghanoush, tempura cauliflower on harissa dip, hummus, tahini & sesame, cucumber-mint-yoghurt, served with puri bread	13
Gogi's Phkali ^{vv} Beet root, carrot-coriander, avocado-tomato, battered cucumbers, puri crisps, served with puri bread	13
Aubergine rolls ^{vv} with walnut cream & pomegranate, coriander, puri crisps	12
Salati ^{vv} Tomatoes, cucumber, onion, pepper, walnut, coriander, served with Puri-bread	12

Didi Starter Platter for sharing Large, mixed starter platter to share for 3 to 5 people, <u>also available as a vegetarian option</u>	49
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FROM THE EARTH

Badrijani ^{v / vv} Stuffed aubergine boats baked with feta cheese <i>or vegan almond cream cheese</i> , served with jacket potato & coriander	23
Nino's Cauliflower ^{vv} Baked cauliflower tranche with almond cream cheese, truffle pesto, adzhika drops, beluga lentils & pomegranate seeds	23
Georgienne in Tel Aviv ^{vv} Grilled aubergine, hummus, falafel, tahini, spicy plums, pesto, coriander tomatoes, sesame seeds & mint	24

FROM THE SEA

Didi Krevetli Giant Gamba on garlic puri, served with romaine hearts, parmesan, pomegranate seeds, César dressing	29
Oktopus Octopus « <i>sous vide</i> » on beluga lentil puree, with chilli tomatoes, harissa & polenta custard	33
Shipud Tona Short grilled tuna skewer, orange-soy marinade, sweet potato, avocado, ginger-tomato sauce	33

FROM THE PASTURE

Carrée of Veal served with green asparagus, potato straw and savoury raspberry sauce	33
Chicken Tapaka in garlic marinade, potato wedges, pomegranate seeds, marinated onion	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
Ljulja Kebab Minced Lamb skewer, served with homemade pita, baba ghanoush, paprika, marinated onion & coriander	27
Sauces for Mzwadi & Ljulja Kebab « <i>Tkemali</i> »: plum-walnut, « <i>Adzhika</i> »: savoury tomato-paprika, or pomegranate sauce	

DESSERTS



Mandel-Butter-Crumble **12**

*mit Schokoladeneis und Kirschen, vegan /
Almond butter crumble with chocolate ice
cream and cherries, vegan*

Napoleon **11**

*Geschichtete Blätterteigtorte / Layered puff
pastry tart*

Pistazientraum **12**

*Pistaziencreme, Zartbitterschokolade,
Crunchy-Quinoa-Waldbeerensorbet,
glutenfrei / Pistachio cream, white and dark
chocolate, crunchy quinoa wild berry sorbet,
gluten free*

Tamars Pavlova **13**

*Baiserkrone, Limettencreme, Erdbeer-
Carpaccio, glutenfrei / Meringue crown, lime
cream, strawberry carpaccio, gluten free*

Espresso Martini Affogato **14**

*Espresso, Wodka, Cacao Brown und
Walnusseis / Espresso, vodka,
cacao brown und walnut ice cream*