



S A R A & G O G I

Starters

Tartare de Thon		21
Diced tuna on tempura eggplant, with avocado, beaten cucumber, katsuobushi flakes, chives, ponzu sauce		
Tartare de Bœuf		21
Beef fillet with capers, shallots, egg, puri toast		
“Kruv mechoded”	vegan	15
Pointed cabbage, caramelised with chilli-soya marinade, two types of hummus and puffed quinoa		
Katmis Salata		13
Shredded chicken breast, homemade dill mayonnaise, cucumber, radishes, chilli flakes		
“Badridjani”	vegan	12
Aubergine rolls filled with « phkali » walnut mousse, coriander, puri chips and pomegranate seeds		
Gogi’s Phkali	vegan	13
Two types of phkali: beetroot & carrot-coriander; beaten cucumber with coriander-tomatoes; puri chips		
Sara’s Mezze	vegetarian	13
Tempura cauliflower with harissa dip; hummus, tahini & sesame seeds; baba ghanoush, puri chips		
Salati	vegan	12
Tomatoes, cucumbers, onions, peppers, walnuts & coriander		
Didi Platter	<i>also available vegetarian</i>	51
Large, mixed starter platter à la maison.		

Soup

Chartcho		12
Traditional beef soup stew with rice & coriander		

Khachapuri

Khachapuri – sourdough oven bread filled with cheese before baking – is a speciality of the Georgian cuisine with multiple regional variants, which is often eaten in between meals.

“Ajaruli” : open Cheese	vegetarian	20
Large open khachapuri with cheese, butter & egg yolk		
“Imeruli” : Cheese	vegetarian	12
Small khachapuri filled with cheese		
“Megruli” : Double Cheese	vegetarian	14
Small khachapuri baked with cheese and filled with cheese		
“Kubdari” : Lamb		14
Small khachapuri filled with lamb, coriander, cheese and spinach		
“Quince and goat’s cheese”	vegetarian	15
Small, open khachapuri with quince, spinach, caramelised goat’s cheese & date paste		

Khinkali

Khinkali – stuffed soup dumplings – are a Georgian speciality. Eaten by hand, by grasping the tip, known as « kudi » – Georgian for “hat” – which is cooler than the contents, and then turning the khinkali upside down. First you bite off some of the dough and drink a bit of soup from the dumpling before eating the rest.

	3 pcs	4 pcs
Khinkali	14	18
Minced beef- and pork & coriander		
Lamb Khinkali	14	18
Minced lamb & coriander		
Prawns Khinkali	15	19
Prawns in thyme-dill white wine-cream		
Sok’os Khinkali	vegan	14
Portobello mushrooms & basil		

Restaurant Sara & Gogi

Parnus GmbH & Co. KG, Suarezstr. 20, 14057 Berlin
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Opening hours: Mon-Fri from 5pm, Sat-Sun from 1pm
The menu is subject to change. All prices in euro incl. mandatory VAT.

All dishes may contain traces of garlic, coriander and walnuts. If you have any allergies or intolerances, please ask our staff for the allergy menu before placing your order. Thank you!



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From the Seas

- Octopus** 33
Octopus "sous vide" with beluga lentils, chilli tomatoes, harissa & polenta pudding
- Salmon & Sesame** 29
Short-baked salmon fillet in a sesame crust, pea and lime purée & straw potatoes

From the Pastures

- Lamb Rack** 36
New Zealand lamb racks with Paprika de Patron, baby corn, cauliflower
- Ljulja Kebab** 27
Lamb mince skewer, coriander, pita bread, bell pepper, baba ghanoush, marinated onion
- Veal Checks** 31
Veal cheeks with truffled mashed potatoes, crispy onion rings, wild broccoli, espresso sauce
- Mzwadi of Beef** 31
Shashlik skewer with baked potato, bell pepper, coriander & marinated onion
- Mzwadi of Chicken** 27
Shashlik skewer with baked potato, bell pepper, coriander & marinated onion
- "Tapaka"** 27
Chicken with garlic marinade, baked potato wedges, marinated onion, pomegranate seeds
- Sauces for Mzwadi & Ljulja Kebab**
« Tkemali »: plum-walnut, « Adshika »: savoury tomato-paprika, or pomegranate sauce

Supra: the Georgian Feast!

We welcome groups of 7 people or more to the « *Supra* », the traditional Georgian feast. Together with you we will design 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 — including a trip to Tel Aviv.

From the Fields

- Adjapsandali** 22
Ragout with aubergines, tomatoes, peppers, onions, coriander, topped with sheep's cheese *or vegan almond cream cheese*, served on mashed potatoes *vegan or vegetarian*
- Sok'os Adjapsandali** 24
Porcini mushroom ragout, caramelized Brussels sprouts, mashed potatoes, cream sauce *vegetarian*
- Nino's Cauliflower** 22
Large baked cauliflower slice; served with almond cream cheese, truffle pesto, adjika drops, beluga lentils and pomegranate seeds *vegan*
- Tiflis — Tel Aviv** 23
Grilled aubergine, pesto; falafel, hummus, sesame seeds, tahini, spicy plums; coriander tomatoes & mint *vegan*

Shalom, gamarjoba and welcome to a culinary journey through the diversity and richness of Georgian and Israeli cuisine, where we combine the old with the new!

This journey follows our family roots and combines the wealth of recipes of Ashkenazi Jewish cuisine with the rich flavours, colours and recipes of our stations in Georgia and Israel: with "Sara & Gogi" we are giving this fusion a name.

We hope that you will taste the pleasure we have had in (re)discovering and compiling our menu.

L'chaim & ghmertma shegargot!

Ingredients:

* Sulphites, ° Gluten, 1. with preservative, 2. flavour enhancer; 3. with antioxidant, 4. colouring agent, 5. phosphate, 6. sweetener; 7. contains caffeine, 8. contains quinine, 9. blackened, 10. contains aspartame Phenylalanine source

62 per person, filtered water for the table inclusive

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