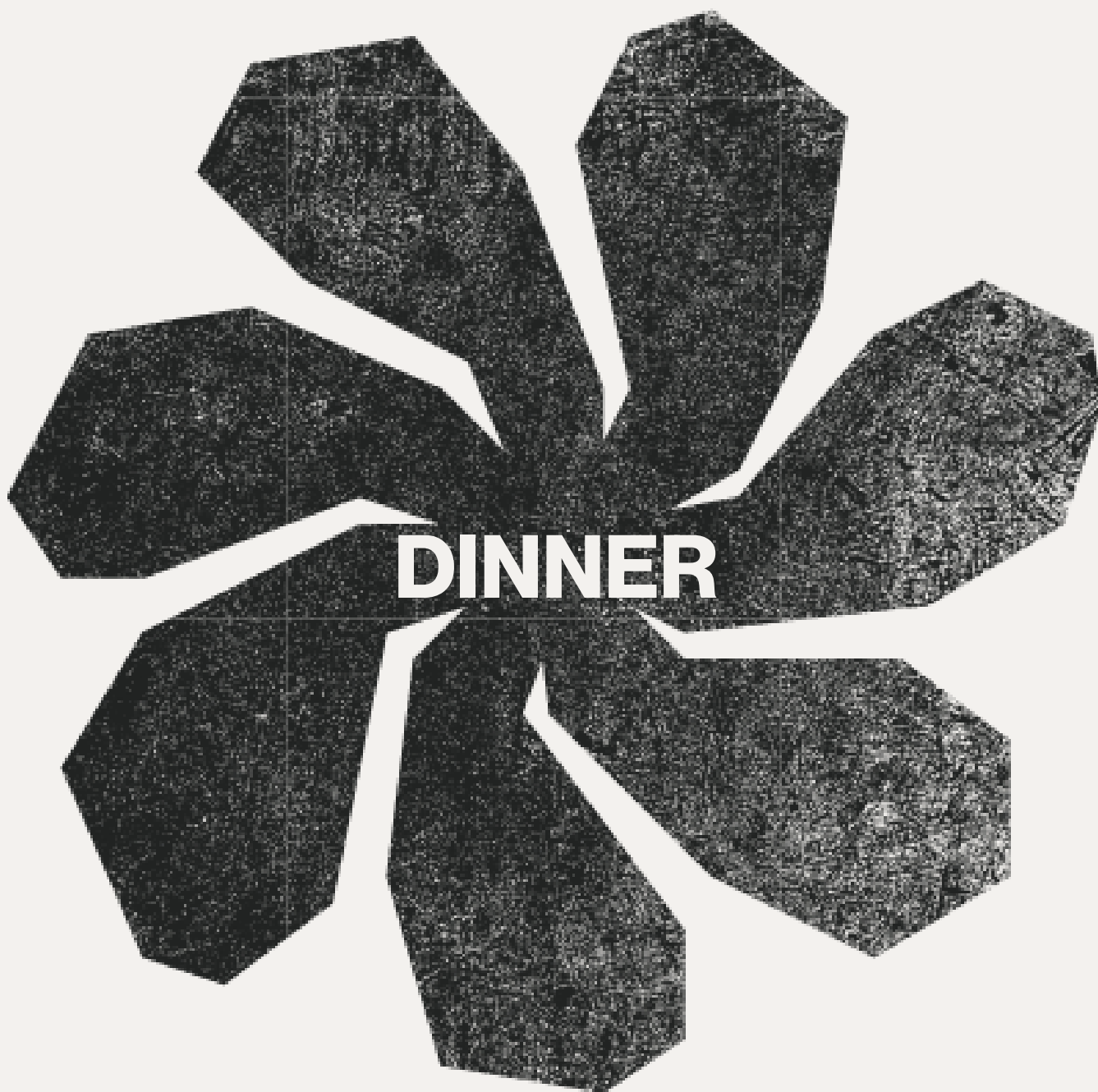




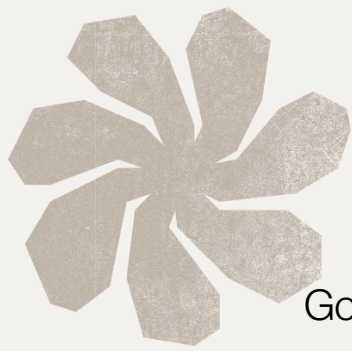
mon 17:00 – 22:30
tue – sat 17:00 – 23:30
sun 17:00 – 22:30 (from Feb 7th)



Kinkally offers modern Georgian-inspired cuisine with a signature twist from Head Chef David Chelidze. Our current menu “Where The Mtkvari Meets The Thames” brings together Georgian tradition and British terroir – at your table. We recommend 3 to 4 dishes per person, embracing a sharing concept that lets you explore the full richness of Georgian flavours and British produce across our menu. We look forward to welcoming you into our cosy atmosphere and guiding you on this unique culinary journey.

kinkally





FALLING INTO KINKALLY

kinkally

small plates

Golden beetroot pkhali, passion fruit, barbary bun 12

Ramiro pepper, kakhetian oil, wild garlic 9

Baked aubergine, spiced satsebeli, vanilla matsoni 12

Roasted leek, green adjika, fennel chutney 9

Chicken liver pâté, foie gras, quince, nazuki bread 14

Beef tartar, kindzmari sauce, black truffle 16

larger plates

Venison mtsvadi skewer, kale salad, potato lavash 21

Chkmeruli, guinea fowl, elardgi, lemongrass 20

Octopus chashushuli, fermented chilli, utskho suneli 28

Megruli khachapuri, black truffle 17

Megruli khachapuri, oxtail kuchmachi, pickled raisin 17

khinkali

Wagyu, peppercorn plum sauce, svanetian salt 15

Langoustine, wasabi, matsoni 14

Mussel, braised leek, limoncello 13

Cauliflower kveri, hazelnut, bell pepper sauce 12

dessert

Chef's pistachio ice cream, black peppercorn, svan salt tuile 8

Blueberry, salted caramel, mascarpone 9



Please ask for allergens information.

