

# DINNER

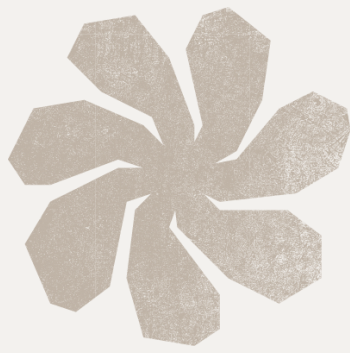
mon 17:00 – 22:30  
tue – sat 17:00 – 23:30  
sun 17:00 – 22:30 (from Feb 7<sup>th</sup>)



**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

## small plates

**Green peas** pkhali, mint, lime, barbary bun 12

Gurian-style beetroot, **goat curd**, red tkemali 9.5

Baked aubergine, spiced satsebeli, vanilla **matsoni** 12.5

**Radicchio**, walnut satsivi 8.5

**Dover seabream** carpaccio, citrus, utskho suneli 16

**Beef steak** tartare, kindzmari sauce, black truffle 17

## larger plates

**Venison** mtsvadi skewer, kale salad, potato lavash 23

**Corn-fed poussin** chakhokhbili, Imeretian saffron 21

**Cornish plaice**, celeriac tashmijabi, asparagus, tarragon 28

Megruli khachapuri, black truffle 17

## khinkali

**Wagyu**, peppercorn plum sauce, svanetian salt 15

Langoustine, wasabi, **matsoni** 15

Portobello, **king oyster mushroom**, porcini sauce 12

**British nettle**, Baron Bigod, green adjika 12

## dessert

Swiss meringue, dark chocolate mousse, tkemali caramel 9

Chacha baba, matsoni, gozinaki, **cherry** 10

