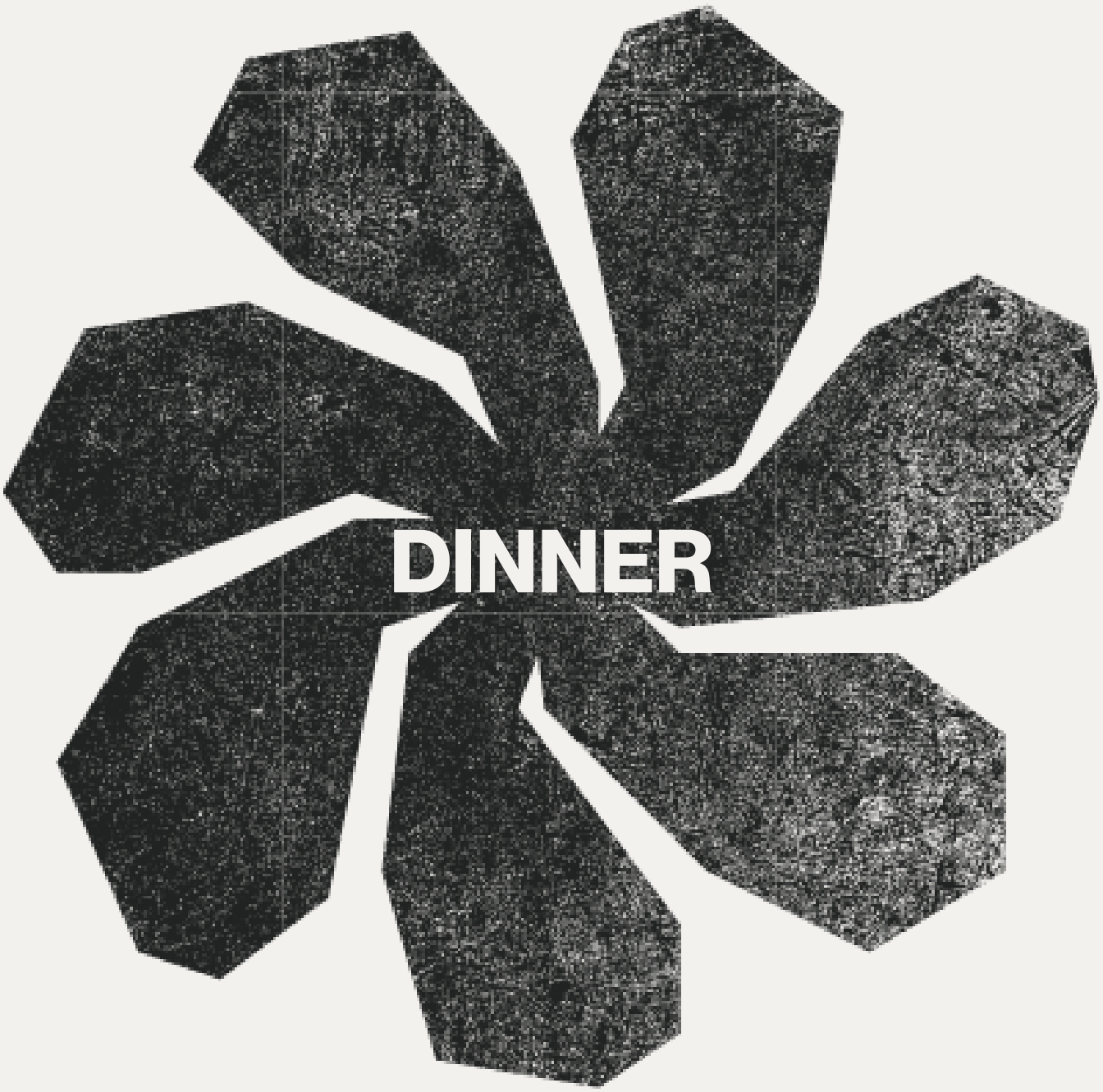

DINNER

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

Ketsi baked soft bread 6

Pumpkin pkhali, sea buckthorn, macadamia 8

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

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

Dover seabream carpaccio, mandarin, tomato oil, utskho suneli 17

Wiltshire beef tartare, adjika, bell pepper lecho, parmesan 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

Please ask for allergens information.