



ENTER THE KINKALLY


small plates

- Broccoli pkhali, barbary, bergamot, walnuts; 12
- Gurian style beetroot, tkemali, wild mint; 11
- Baked aubergine, satsebeli, vanilla matsoni; 12
- Romaine lettuce, pecorino, sesame tkemali; 10
- Japanese scallops, bazhe yuzu, red cherries; 17
- Lamb heart, ajapsandali, chvishtari corn bread; 14
- Beef tartar, kindzmari, black truffle; 16

larger plates

- Chkmeruli, guinea fowl, elardgi lemongrass; 19
- Red mullet, satsivi, broccoli, apricot salsa; 19
- Megruli khachapuri, summer truffle; 17

khinkali

- Wagyu, peppercorn plum sauce, svanetian salt; 14
 - Langoustines, wasabi, matsoni; 14
 - Duck, foie gras mousse, imeretian saffron; 13
 - Cep, shiitake, oyster mushrooms; 11
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dessert & digestif

Matsoni cream, lemon, halva; 8

best paired with: Orgo, Magari Ruby; (Georgian fortified wine, 40%, 50ml) 12

Red cherries, salted caramel, mascarpone; 8

best paired with: Kindzmarauli; (red wine, 11.5%, 125ml) 9

other digestif

Ulrich; (amaro, 32%, 50ml) 10

Yuzucello; (liqueur, 22%, 50ml) 11

Gonzales Byass Noe Pedro Ximenez 30 y.o.; (sherry, 15.5%, 75ml) 19

Niepoort 10 y.o. Tawny; (port wine, 19.5%, 75ml) 15



Wider selection of spirits and liquors available upon request.

Please ask for allergens information.

