



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, kumquat, barbary bun 12
- Ramiro pepper, kakhetian oil, wild garlic 9
- Baked aubergine, spiced satsebeli, vanilla matsoni 12
- Mkhlovani, British nettle, Baron Bigod 11
- Roasted leek, green adjika, fennel chutney 9
- Chicken liver pâté, foie gras, rhubarb tkemali, 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.