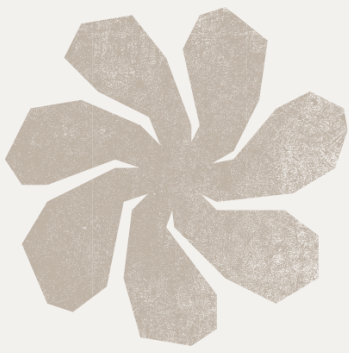




Kinkally Kinkally offers modern Georgian-inspired cuisine with a signature twist from Head Chef David Chelidze. Our current menu “Falling into Kinkally” highlights both seasonal ingredients and local Georgian flavours. We recommend 3 to 4 dishes per person, embracing a sharing concept that lets you explore the full richness of Georgian flavours 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

Broccoli pkhali, barbary, bergamot, walnuts; 12

Red bean lobio, khychin, sorrel; 13

Baked aubergine, satsebeli, vanilla matsoni; 12

Pickled kimchi tomatoes, red tkemali, adjika; 9

Japanese scallops, bazhe yuzu, soaked grapes; 17

Beef tongue kuchmachi, brioche roll, kondari; 15

Beef tartar, kindzmari, black truffle; 16

larger plates

Braised lamb, pomegranate, miso pumpkin, bone marrow crumble; 24

Chkmeruli, guinea fowl, elardgi lemongrass; 19

Trout, gurian asparagus, mushroom; 21

Megruli khachapuri, autumn black truffle; 17

khinkali

Wagyu, peppercorn plum sauce, svanetian salt; 14

Langoustines, wasabi, matsoni; 14

Rabbit, foie gras mousse, apple and fennel chutney; 13

Portobello, king oyster, porcini sauce; 12





FALLING INTO KINKALLY

dessert & digestif

Pumpkin tart, satsivi ice cream, cranberry; 12

best paired with: Orgo, Magari Ruby; (Georgian fortified wine, 18%, 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.

