

PHALI  HINKALI

OUR

CUISINE

GEORGIA IS CLOSER THAN YOU THINK!

«PhaliHinkali» - is a family of Georgian cuisine restaurants. Our team went on gastronomic tours around Georgia in search of unique recipes and ingredients. We visited Batumi, Tbilisi, Kakheti, Borjomi and other regions of this sunny country. And they brought a piece of Georgia with them - in the form of spicy spices and herbs from farmers' markets. On the menu pages you will find an icon, which means that we brought this dish with special love from a gastro tour.

Georgia is closer than you think...

-  - novelty
-  - gastrotour specialty
-  - vegetarian dish
-  - spicy dish
-  - top seller
-  - dish for a company



PHALI AND HINKALI GUIDE



THE MAIN SECRET OF DELICIOUS HINKALI - RICH MEAT BROTH



IT IS CUSTOMARY TO EAT HINKALI USING YOUR HANDS. PLEASE, WEAR GLOVES FOR HYGIENE AND CONVENIENCE. OUR WAITERS ARE THERE TO HELP YOU.



75 ₴ ^{1 piece}



DEAR GUESTS, RESERVATION SERVICE IS AVAILABLE / YOU CAN RESERVE A TABLE IN ONE OF OUR RESTAURANTS.



Please, take note of the reservation fee of 10% from any table's bill in case of:

1. Booking a table for 6 or more people any day of the week.
2. Booking a table for fewer than 6 people on Friday, Saturday or Sunday as well as on public holidays and any one pre-holiday (one day before a public holiday) day.

You can find full terms and conditions for our reservation service at phalli-hinkali.ru or the customers' notice boards inside the restaurants.

BREAKFAST

from 11:00 to 16:00


DRINK OF YOUR CHOICE
IS INCLUDED IN THE PRICE
OF ANY BREAKFAST:
MORS / COFFEE / TEA

TWO FRIED EGGS

Chicken egg,
vegetable oil, herbs.

100g **240₴ -**

SCRAMBLED EGGS

Chicken eggs,
vegetable oil, herbs.

100g **240₴ -**

BOILED EGGS

100g **240₴ -**

TWO-EGG OMELET

Chicken eggs, cream,
vegetable oil.

Various toppings:

- fresh tomatoes 50g **110₴ -**
- fresh herbs 10g **60₴ -**
- khachapuri cheese 50g **110₴ -**
- ham 50g **110₴ -**

100g **240₴ -**

OATMEAL WITH WATER OR MILK

Oatmeal, butter, sugar, mint.

Various toppings:

- honey 50g **110₴ -**
- walnuts 50g **130₴ -**
- cherry sauce 50g **110₴ -**

240g **270₴ -**

CHIRBULI, GEORGIAN SCRAMBLED EGGS WITH TOMATOES

Traditional Georgian breakfast made
of eggs with tomatoes, red onions,
herbs and Georgian spices.

230g **360₴ -**

OLYMPIC BREAKFAST

Nutritious classic breakfast: freshly baked pita bread
with fried eggs, sausages, juicy bacon, fried potatoes,
flavorful salad of fresh cucumbers and tomatoes
with herbs.

360g **520₴ -**

Please, alert your waiter of any food allergies you or your children suffer from.

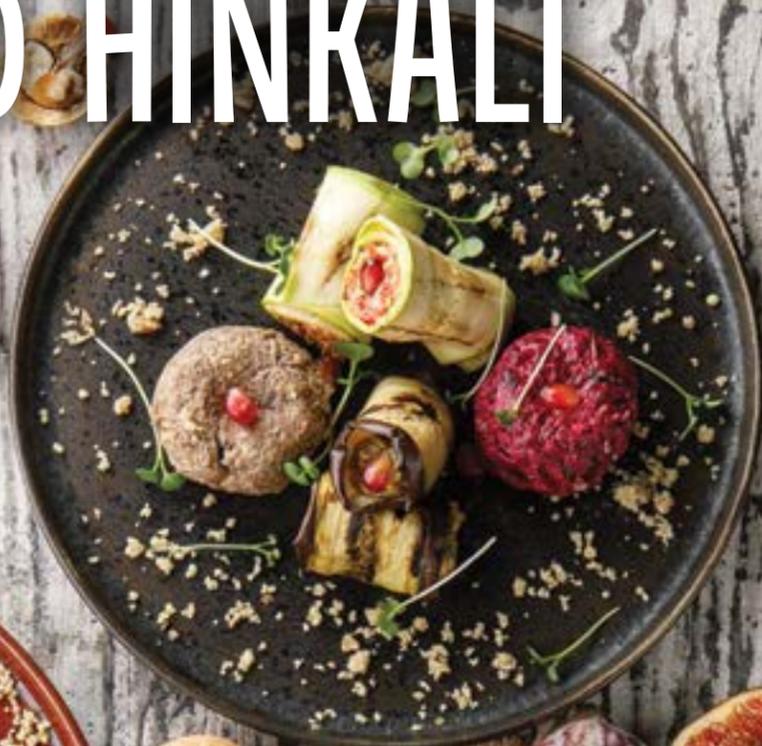
PHALI AND HINKALI

SET OF PKHALI

- mushrooms
- eggplant
- sweet peppers
- beetroot

Traditional appetizer made of vegetables and walnuts with eggplant, beetroot, sweet papers, mushrooms and pomegranate seeds.

190g **490₴ -** 



SET OF ROLLS WITH NADUGI CHEESE

Eggplant, zucchini and sweet paper rolls with soft nadugi cheese and mint.

250g **530₴ -**



PKHALI ON PITA BREAD

- mushrooms 40g **110₴ -**
- eggplant 40g **110₴ -**
- sweet papers 40g **110₴ -**
- beetroot 40g **100₴ -**

Variety of Georgian pkhali on shoti - with beetroot, mushrooms, sweet papers and eggplant. 

SET OF PKHALI ON PITA BREAD

160g **400₴ -**



MINI-KHINKALI IN BROTH

Mini-khinkali- Georgian dumplings - with spicy minced beef and pork in rich chicken broth with flavorful chopped dill.

300g **410₴ -**

KHINKALI

-  • potatoes 100r **75₴ -**
-  • beef and pork 100r **100₴ -**
-  • beef 100r **100₴ -**
-  • mushrooms 100r **100₴ -**
-  • ajapsandal 100r **100₴ -**
-  • cheese 100r **110₴ -**
-  • lamb and beef 100r **110₴ -**
-  • shkmeruli 100r **130₴ -**
-  • cod and shrimp 100r **150₴ -**

SET OF KHINKALI

4 types of khinkali:

-  • cheese
-  • lamb and beef
-  • beef and pork
-  • mushrooms

400g **400₴ -**

DELICIOUS DELIVERY AND TAKE-AWAY

GEORGIA IS CLOSER THAN YOU THINK...

☎ 409-60-88



DOWNLOAD OUR MOBILE APP

BATUMI STREET FOOD

PULLED PORK KHACHAPURI

Moon-shaped khachapuri made of soft airy dough with a flavorful meat filling of pulled pork and soft melted cheese.

200g **390₽ -**

KHACHABURGER

Our signature unique fusion of two world hit dishes - khachapuri and burger. A dish with a golden cheese crust on top and a flavorful lamb and beef steak inside, with spices and garlic sauce.

340g **530₽ -** ★

GEORGIAN DOUGHNUT

- potatoe fillin
- juicy beef and pork filling
- shkmeruli

80g 1 piece **150₽ -**

SET OF GEORGIAN DOUGHNUTS

Set of beloved Georgian doughnuts - with potatoes, with beef and pork and with shkmeruli.

240g **390₽ -**



SAUSAGE BUN

Sausage bun with Georgian cheeses.

150g **240₴ -**

PAMPURI WITH TOMATO SAUCE

Tender pampuri with a mix of traditional Georgian cheeses and fresh herbs, seasoned with tomato sauce.

330g **420₴ -**

SVAN KHACHAPURI

Juicy khachapuri stuffed with minced meat, served with pickled onions and herbs.

300g **490₴ -**

CHEBUREK

- pork-beef
- cheese and herbs
- lamb-beef

100g 1 piece **250₴ -**

SET OF CHEBUREKS

Juicy spicy chebureks fried until golden brown.

300g **690₴ -**

BATUMI SHAWARMA

Batumi shawarma is some tender chicken thigh meat wrapped in Armenian pita bread, marinated in Georgian spices with cucumbers, tomatoes, chili pepper, onions and garlic sauce.

270g **490₴ -**

Please, alert your waiter of any food allergies you or your children suffer from.



WINE APPETIZERS

SET OF GEORGIAN CHEESES

Tender Imeretian cheese, suluguni cheese, smoked suluguni and chechil cheese strings, dorblu cheese, dried apricots, prunes, churchkhela and microgreens.

180g **590₺ -**



SET OF JERKY

Beef pastirma, beef sujuk, pomegranate seeds, herbs.

65g **610₺ -**



SET OF BRUSCHETTAS WIT MEAT

Set of flavoful bruschettas Georgian style:

- with pulled pork
- with roast beef, vegetables and cilantro
- with ox tongue, pai potatoes and quail egg

180g **490₺ -**

SET OF KUTAISI APPETIZERS

Set of appetizers to share: cheeses - suluguni, chechil, assorted nadugi; meat delicacies - pastirma, sujuk, satsivi on baguette, assorted pkhali on pita bread.

500g **970₺ -**



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BANQUETS

FROM «PHALIHINKALI»



409-60-88
TO ORDER A BANQUET WITH US, PLEASE, CALL



COLD APPETIZERS

BEETROOT WITH FETA AND DORBLU CHEESES

Light appetizer made of baked beetroot paired with feta and dorblu cheeses, complemented with caramelized walnuts and spinach.

190g **350₺ -**



CHICKEN SATSIVI

Home cooked-style appetizer made of boiled chicken with walnut sauce, herbs, garlic and spices.

230g **450₺ -**



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SALADS

PICKLES

Garlic, hot chilli pepper, green tomatoes, Gurian cabbage, cucumbers, jonjoli, red onions and herbs.

200g **530₴** - 

GURIAN CABBAGE

Traditional dish of the Guria region: flavorful, crunchy cabbage pickled with beetroot, garlic, herbs and spices.

150g **190₴** - 

FRESH SEASONAL VEGETABLES

Tomatoes, cucumbers, sweet peppers, radishes, green onions and herbs.

170g **370₴** - 

EGGPLANT AND FETA CHEESE SALAD

Salad with eggplant baked with spices, tomatoes, feta cheese and herbs under a walnut dressing with olive oil.

290g **560₴** -

GEORGIAN SALAD WITH SPICES

Traditional salad made of fresh tomatoes, cucumbers, red onions with walnut dressing, basil and herbs.

210g **390₴** - 

GRANDMA NINO'S SALAD

This old school salad recipe is based on a combination of boiled ox tongue, salted cucumbers, fresh tomatoes, slightly fried champignons, red onions and herbs with salad dressing based on Georgian spices and sweet chili sauce.

260g **640₴** -



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TOMATOES AND RED ONIONS SALAD

Fresh salad with juicy tomatoes, red onions and herbs dressed with flavorful vegetable oil and Georgian spices.

220g **390₾** - 

KAKHETI SALAD

Salad made of fresh tomatoes, cucumbers, red onions, basil and herbs with flavorful oil and savory Svan salt.

200g **370₾** - 

GREEN SALAD

Light greens-based salad with a vibrantly fresh dressing of lemon juice, olive oil and honey.

160g **350₾** - 

OX TONGUE SALAD WITH CROUTONS

Tender ox tongue salad dressed with mayonnaise with pickled cucumbers, baked potatoes, juicy tomatoes, chicken eggs, crunchy croutons, red onion and herbs.

200g **420₾** -

ORIENTAL CAESAR SALAD

Signature salad with Georgian flair made of smoked sulguni cheese, chicken fillet, crunchy lettuce, juicy tomatoes, Caesar sauce and flavorful croutons.

250g **550₾** -

PULLED PORK AND PAI POTATOES SALAD

Hearty salad made of pulled pork, pickled onions, garlic sauce, pai potatoes, quail eggs dressed with narsharab sauce with a mix of cilantro, parsley and micro greens.

220g **470₾** -

HOT APPETIZERS

LOBIO

Traditional Georgian dish based on stewed red beans with rich spices. Served with crunchy Gurian cabbage and jonjoli.

350g **390₴ -** 

BAKED SULUGUNI CHEESE WITH VEGETABLES

Baked in an oven layers of tender suluguni cheese and grilled vegetables.

240g **410₴ -** 

DOLMA WITH LAMB AND BEEF

Legendary dish - minced lamb and beef rolls wrapped in grape leaves with Georgian spices, herbs and pomegranate.

280g **570₴ -** 

AJAPSANDAL

Georgian vegetable stew made of eggplants, sweet peppers, onions, tomatoes and tomato paste with Georgian spices and herbs.

300g **470₴ -** 

CHAMPIGNONS BAKED WITH CHEESE

Champignons baked under cheese crust with flavorful herbs and spices.

190g **370₴ -**

ZUCCHINI PANCAKES

Tender zucchini pancakes fried in vegetable oil until golden brown. Served with sour cream.

220g **330₴ -** 

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KHACHAPURI

MINGRELIAN KHACHAPURI

Traditional Mingrelian khachapuri pie with baked suluguni cheese inside and on top.

500g **640₴** - 



IMERETIAN KHACHAPURI

Imereti region khachapuri pie with suluguni cheese inside.

460g **590₴** -



ADJARIAN KHACHAPURI

Famous boat-shaped khachapuri pie from the Adjara region stuffed with suluguni cheese with butter and chicken egg.

350g **530₴** - 



ADJARIK

Small Adjarian khachapuri pie with suluguni cheese and raw egg.

210g **350₴** -

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SOUPS

KHASHLAMA SOUP WITH LAMB AND VEGETABLES

Vibrant, rich soup with stewed lamb, potatoes, garlic, tomatoes and herbs.

300g **440₴** -

KHARCHO SOUP

Thick, rich broth with beef, ripe tomatoes, rice, onions, flavorful Georgian spices and fresh herbs.

300g **440₴** -  

BEEF BORSCHT

Traditional flavorful beef borscht, served with sour cream.

300g **470₴** -

MUSHROOM CREAM SOUP WITH BASIL AND CROUTONS

Traditional flavorful beef borscht, served with sour cream.

300g **490₴** - 

CHICKEN BROTH WITH WHEAT NOODLES

Homecooked style chicken broth with chicken meat, homemade noodles, herbs and an egg.

300g **370₴** -

GEORGIAN PURI BREAD

Flavorful, traditional, freshly baked bread.

100g **110₴** - 



HOT DISHES

PORK OJAKHURI

Fried pork with baked potatoes, onions, sweet peppers, tomatoes and garlic with Georgian spices and herbs.

320g **520₾** - 

LAMB OJAKHURI

Baked lamb with potatoes and spices, with addition of pickled red onions and herbs.

320g **830₾** -

COD OJAKHURI

Cod fillet richly seasoned with Georgian spices, fried with potatoes, sweet peppers, onions, tomatoes and herbs.

300g **650₾** -  

COD ON VEGGIE BED

Cod fillet with zucchini, tomatoes, seasoned with flavorful black pepper and thyme.

270g **690₾** - 



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CHICKEN CUTLETS WITH MASHED POTATOES

Tender chicken cutlets with onions, spices, served with fluffy mashed potatoes.

260g **490₾** -

CHICKEN CHAKHOKHBILI

Chicken stewed in tomato sauce with bell peppers, garlic, herbs and Georgian spices.

320g **530₾** -

BEEF CHASHUSHUL

Beef stewed in tomato paste with onion, bell pepper, Georgian spices and greens.

320g **650₾** -

SHKMERULI IN SPICY CREAM SAUCE

Baked chicken in creamy garlic sauce with walnuts and herbs.

300g **670₾** -



KARAOKE PARTIES

EAT WELL, SING WELL!

EVERY FRIDAY &
SATURDAY FROM 22:00

PHALI  HINKALI

71, Yuriya Gagarina av. 45-1, Zarechnaya st.

3A, Sobornaya st., Gatchina

36A, Proletarskaya St., Kolpino

☎ 409-60-88

☎ 997-77-07

☎ 409-60-44

BARBEQUE

SAJ SET OF BBQ MEAT

Three types of tender barbecued meat - pork, chicken and lamb, with Georgian spices, grilled vegetables and Armenian pita bread.

1500g 3 190₽ -



CHARCOAL

JUICY BARBECUED MEAT, MARINATED IN OUR SIGNATURE BLEND OF GEORGIAN SPICES, INDIVIDUALLY SELECTED FOR EACH TYPE OF MEAT. ALL BARBECUES ARE SERVED ON THIN ARMENIAN PITA BREAD WITH RED ONIONS, HERBS AND GURIAN-STYLE CABBAGE.

CHICKEN THIGH BBQ

270g 590₴ - 

LAMB BBQ

270g 890₴ -



TURKEY BBQ

270g 670₴ -

CHICKEN LULA KEBAB WITH SMOKED CHEESE

Delicious chicken lula kebab with vibrant smoky meat flavor, enhanced with smoked cheese and flavoured with herbs and spices.

270g 590₴ -

PORK BBQ

270g 570₴ - 

LAMB LULA KEBAB

Dish of lamb and beef minced meat cooked on the charrill.

270g 790₴ -

CHEF'S SIGNATURE DISH



LAMB SHOULDER ROAST

Roasted lamb shoulder with spicy herbs, gravy-glazed. Served with natural sawdust smoke under cloche.

580g **2 190₽** -

GIFT CERTIFICATES



GIVE YOUR FRIEND A DELICIOUS PRESENT!

*For more information on the purchase and use of the certificates, please contact the restaurant manager.

SAUCES



NARSHARAB

Pomegranate sauce.

50g **170₴** -

GARLIC SAUCE

Sauce made of sour cream and mayonnaise with garlic and dill.

50g **110₴** -

RED AJIKA

Spicy adzhika made of tomatoes with the addition of sweet peppers, onions and Georgian spices.

50g **110₴** -

BAGE

Walnut sauce with garlic and spices.

50g **110₴** -

RED TKEMALI

Red cherry plum sauce with chili pepper and garlic.

50g **140₴** -

SATSEBELI

Sauce made of tomato paste, with cilantro, garlic, dry ajika and spices.

50g **110₴** -

GREEN TKEMALI

Green cherry plum sauce with chili pepper and garlic.

50g **140₴** -

MATZONI WITH HERBS

Sauce made of traditional Georgian fermented milk with herbs and spices.

50g **110₴** -

SOUR CREAM

50g **110₴** -

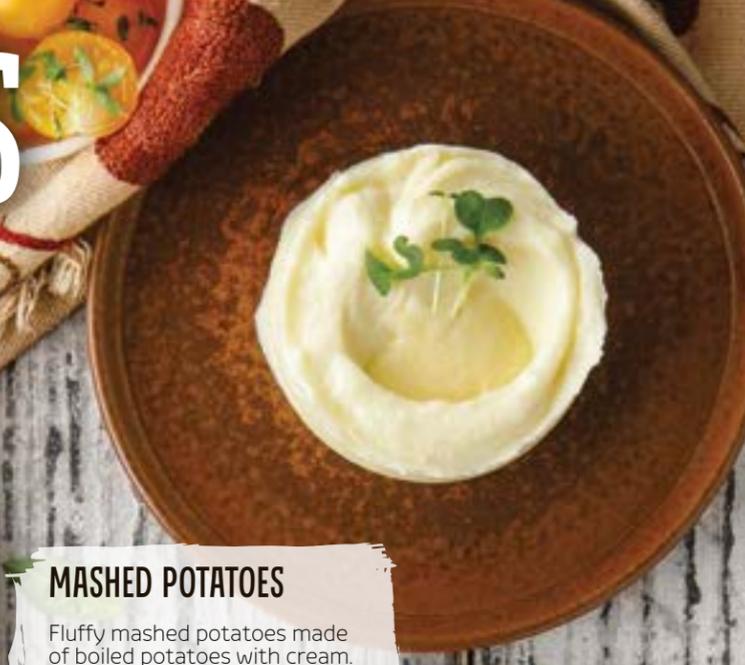
SIDE DISHES



POTATOES HOME-COOKED SYLE

Potatoes with garlic and herbs, baked until golden brown.

200g **230₴** -



MASHED POTATOES

Fluffy mashed potatoes made of boiled potatoes with cream.

150g **240₴** -



ROASTED CHAMPIGNONS

Juicy flavorful mushrooms roasted on the charrill.

120g **320₴** -



GRILLED VEGETABLES

Grilled zucchini, sweet peppers and eggplants with spices.

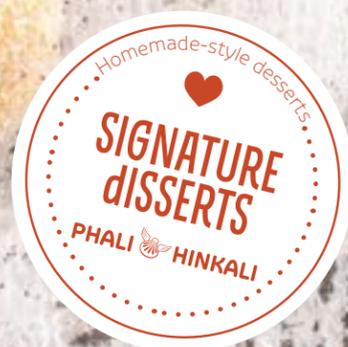
150g **340₴** -



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AKKHALI

INSPIRED BY TRADITIONAL GEORGIAN PKHALI, WE DECIDED TO CREATE THEIR SWEET VARIETY. WE INVITE YOU TO TRY AN ASSORTMENT OF SWEET PKHALI WITH NEW VIBRANT FLAVORS. BY THE WAY, «AKKHALI» MEANS «NEW» IN GEORGIAN.



AKKHALI

- feijoa
- cherries and pomegranate
- salted caramel
- chocolate
- grapes

45g 1 piece **170₴ -**

SET OF AKKHALI

225g **850₴ -**

DESSERTS

KOMSHI CAKE

Tender pastry made of walnut sponge cake with mascarpone cream and mashed quince, topped with flavorful sea buckthorn sauce.

130g **450₴ -**

CHURCHKHELA

Traditional Georgian treat: walnuts in thickened fruit juice.

110g **310₴ -** 

MELA KUDI CAKE

Honey cake with apple and fig sauce, fluffy biscuit moss, white chocolate and walnuts.

115g **450₴ -**

BAKLAVA

Oriental puff pastry dessert with walnuts soaked in sweet syrup with honey.

100g 1 piece **320₴ -**

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KHINKALI WITH CHERRIES AND APPLES

Sweet khinkali with cherries, apple, spicy cinnamon and refreshing mint. Sauce: sour cream or matzoni.

200g **370₴ -** 

TTSNOBILI CAKE

Classic combination of chocolate, peanuts and salted caramel with tender creamy layering.

140g **450₴ -**

CHOUX BUN WITH VANILLA / CHOCOLATE CREAM

Tender choux pastry dessert with cream or chocolate filling.

30g 1 piece **170₴ -**

ICE CREAM VANILLA / CHOCOLATE

Classic ice cream.

50g 1 scoop **170₴ -**

RASPBERRY OR LIME-LEMON SORBET

Refreshing fruit-and-berry dessert.

50g 1 scoop **170₴ -** 

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PARTY CAKES



ORDER THE CAKE OF YOUR DREAMS

from the pastry chef of Phali Hinkali

For more information, please contact the restaurant manager or call 409-60-88



CALORIC VALUE TABLE

Fat, protein and carbohydrate content, calories and output per serving.

DISH NAME	OUTPUT	KCAL	FATS	PROTEINS	CARBOHYDRATES
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BREAKFASTS

Oatmeal with water	240	200	9	3,5	29
Oatmeal with milk	240	290	13	10	39
Olympic breakfast	360	520	8,5	20	61
Two-egg omelet	100	150	8,5	9,5	10
Scrambled eggs	100	160	19	10	10
Chirbuli, georgian scrambled eggs with tomatoes	230	170	5,5	11	19
Two fried eggs	100	160	0,5	10	10
Boiled eggs soft-boiled / hard-boiled	100	95	1	11	12
Ham topping	50	40	0,1	8,5	0,1
Cherry sauce topping	50	55	0	0,4	12
Fresh greens topping	10	4	0	0,3	0,5
Honey topping	50	160	30	0	40
Walnut topping	50	340	11	8	9
Cheese topping	50	140	0,2	10	0,2
Fresh tomatoes	50	10	0,2	0,4	2

PKHALI, WINE APPETIZERS, COLD APPETIZERS

Set of kutaisi appetizers	500	950	51	45	57
Set of pkhali on pita bread	160	280	17	5,5	26
Set of rolls with nadugi cheese	250	390	18	22	12
Set of bruschettas wit meat	180	490	32	23	27
Set of georgian cheeses	180	500	28	26	34
Beetroot with feta and dorblu cheeses	190	210	7	15	20
Gurian cabbage	150	55	0,3	2,5	11
Set of jerky	65	210	17	14	0,5
Set of pkhali	190	290	23	7	14
Pkhali on pita bread with eggplant 1 piece	40	85	6	1,5	6,5
Pkhali on pita bread with mushrooms 1 piece	40	85	6	1,5	6
Pkhali on pita bread with beetroot 1 piece	40	90	6	1,5	7,5
Pkhali on pita bread with sweet papers 1 piece	40	50	2	1,5	7
Chicken satsivi	230	520	41	25	11
Fresh seasonal vegetables	170	40	0,3	2	7
Pickles	200	100	5,5	3	11

DISH NAME	OUTPUT	KCAL	FATS	PROTEINS	CARBOHYDRATES
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KHINKALI

Set of khinkali	400	1190	16	44	215
Khinkali with ajapsandal 1 piece	100	280	2,5	8	56
Khinkali with lamb and beef 1 piece	100	290	3,5	12	54
Khinkali with beef and pork 1 piece	100	320	6	13	54
Khinkali with mushrooms 1 piece	100	290	3,5	8	56
Khinkali with beef 1 piece	100	270	1,5	11	54
Khinkali with cheese 1 piece	100	360	9	16	53
Khinkali with potatoes 1 piece	100	170	3	4	32
Khinkali with shkmeruli 1 piece	100	160	1	11	27
Khinkali with cod and shrimp 1 piece	100	230	8,5	11	27
Mini-khinkali in broth	300	210	5	10	32
Khinkali with cherries and apples	200	480	2,5	11	103

SALADS

Grandma Nino's salad	260	180	13	8,5	8
Georgian salad with spices	210	210	17	3,5	9
Eggplant and feta cheese salad	290	390	34	10	10
Pulled pork and pai potatoes salad	220	430	30	19	17
Tomatoes and red onions salad	220	120	8,5	2	8,5
Ox tongue salad with croutons	200	370	27	9,5	22
Oriental caesar salad	250	770	64	36	13
Kakheti salad	200	220	20	2	8,5
Green salad	160	100	6	2	10

BATUMI STREET FOOD

Pampuri with tomato sauce	330	800	45	30	67
Pulled pork khachapuri	200	470	24	20	44
Svan khachapuri	300	640	34	42	41
Khachaburger	340	630	33	32	51
Cheburek with lamb-beef 1 piece	100	190	4	11	29
Cheburek with cheese and herbs 1 piece	100	230	7	12	28
Cheburek with pork-beef 1 piece	100	230	7	12	29
Set of chebureks	300	650	18	35	86
Batumi shawarma	270	940	58	42	63
Sausage bun	150	420	26	14	33
Set of Georgian doughnuts	240	600	31	23	58
Georgian doughnut with potatoe filling 1 piece	80	150	5	3,5	22
Georgian doughnut with beef and pork filling 1 piece	80	240	15	9,5	18
Georgian donut with shkmeruli filling 1 piece	80	210	11	10	18

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DISH NAME	OUTPUT	KCAL	FATS	PROTEINS	CARBOHYDRATES
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HOT APPETIZERS

Ajapsandal	300	210	13	4,5	19
Dolma with lamb and beef	280	400	22	29	22
Baked suluguni cheese with vegetables	240	280	17	16	14
Lobio	350	420	9,5	21	63
Champignons baked with cheese	190	250	19	12	6,5
Zucchini pancakes	220	90	6,5	3,5	6,5

BAKERY

Adjarik	210	430	16	23	50
Georgian lavash puri	100	220	1,5	6	44
Adjarian khachapuri	350	760	30	38	84
Imeretian khachapuri	460	1060	39	48	128
Mingrelian khachapuri	500	1140	45	54	131

SOUPS

Mushroom cream soup with basil and croutons	300	210	17	5,5	9
Chicken broth with wheat noodles	300	140	4	11	15
Mini-khinkali in broth	300	210	5	10	32
Beef borscht	300	200	9,5	14	15
Kharcho soup	300	180	8,5	14	12
Khashlama soup with lamb and vegetables	300	220	9,5	15	17

HOT DISHES

Lamb shoulder roast	580	1770	121	145	27
Chicken cutlets with mashed potatoes	260	540	29	39	31
Lamb ojakhuri	320	530	31	38	25
Cod ojakhuri	300	390	22	28	22
Pork ojakhuri	320	610	46	26	24
Cod on veggie bed	270	190	2	37	7,5
Chicken chakhokhbili	320	420	30	25	14
Beef chashushuli	320	300	22	4,5	19
Shkmeruli in spicy cream sauce	300	660	51	43	9

CHARCOAL

Lamb lula kebab	270	380	21	30	19
Saj set of BBQ meat	1500	2 960	194	205	97
Lamb BBQ	270	610	39	54	12
Turkey BBQ	270	660	46	46	16
Chicken thigh BBQ	270	730	49	60	14
Pork BBQ	270	840	61	60	12
Chicken lula kebab with smoked cheese	270	440	19	48	16

DISH NAME	OUTPUT	KCAL	FATS	PROTEINS	CARBOHYDRATES
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SAUCES

Red ajika	50	25	0,5	1	4
Bage	50	120	10	3	3,5
Matzoni with herbs	50	25	1	1,5	2,5
Narsharab	50	120	0,1	0,3	30
Satsebeli	50	20	0,3	1	3,5
Sour cream	50	100	10	1,5	1,5
Garlic sauce	50	220	23	1	2
Green tkemali	50	210	20	2,5	5
Red tkemali	50	210	20	2,5	5

SIDE DISHES

Potatoes home-cooked syle	200	280	16	3	31
Mashed potatoes	150	200	7	3,5	29
Grilled vegetables	150	100	8,5	1,5	5,5
Roasted champignons	120	90	8	2,5	1

DESSERTS

Ice cream vanilla	50	95	5	1,5	11
Ice cream chocolate	50	110	6	2	12
Baklava 1 piece	100	410	19	5,5	53
Akkhali with feijoa	45	110	3	8	13
Akkhali with cherries and pomegranate	45	120	1,5	2	18
Akkhali with salted caramel	45	180	6,5	3	28
Akkhali with chocolate	45	160	12	1,5	13
Akkhali with grapes	45	90	2	2,5	16
Raspberry sorbet	50	98,5	0,3	3,2	20,7
Lime-lemon sorbet	50	92,1	0,1	3,2	19,7
Komshi cake	130	380	15	6,5	53
Mela Kudi cake	115	480	20	6,5	61
Ttsnobili cake	140	420	18	8,5	57
Churchkhela 1 piece	110	200	17	5,5	7
Choux bun with vanilla cream	30	75	4	2	8
Choux bun with chocolate cream	30	170	12	2,5	15

Please, alert your waiter of any food allergies you or your children suffer from.

OUR LOCATIONS

WE LOOK FORWARD TO SERVING YOU, GENATSVALE!

ST. PETERSBURG

53/1, Prosveshcheniya Av.
27, Bol'shaya Morskaya St.
32-34, Nevskiy Av.
160, Veteranov Av.
27/1, Komendantskiy Av.
6/1, Aprel'skaya St.
71, Yuriya Gagarina Av.
22, Kuznetsovskaya St.
14, 8-aya Sovetskaya St.
6B, Yaroslava Gasheka St.
45/1, Zarechnaya St.
34, Udarnikov Av.
4, Baltic Blvd.
30, Optikov St.
62/2 Babushkina St., d. 62/2
14A, Vosstanovleniya St., Krasnoye Selo
☎ **409-60-88**

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☎ **409-60-44**



REPUBLIC of ADYGEYA

2, Kurortnaya St., Prichtovsky khutor,
Maykop district,
Republic of Adygeya
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PSKOV

233, Zavelichenskaya St.,
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PENZA

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This menu is a promotional booklet, please, contact the restaurant's manager for more details.
The appearance of the served dish may differ from the image.
All prices are given in the Russian roubles.