





### «PKHALIKHINKALI»

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...

- novelties
- gastro tour
- vegetarian dish
- spicy dish
- most popular dish
- dish for company

### DELICIOUS MULTIPLY TABLE

x 1 = 85₽	x 6 = 510₽
x 2 = 170₽	x 7 = 595₽
x 3 = 255₽	x 8 = 680₽
x 4 = 340₽	x 9 = 765₽
x 5 = 425₽	x 10 = 850₽

\*1 pc. khinkali = 100r

HOW MUCH WILL YOU EAT?

**1** KG **850**₽

### GUIDE

ACCORDING TO PKHALI AND KHINKALI



PHALI WITH BEET



PHALI WITH SPINACH



PHALI WITH MUSHROOMS



PHALI WITH EGGPLANT



No notch WITH PORK - BEEF



Notched WITH LAMB - BEEF



Cross cut WITH MARBLE BEEF



in the shape of a figure eight WITH AJABSANDAL



with oblique cut WITH MUSHROOMS



In the form of a triangle WITH SHKMERULI



light khinkali WITH CHEESE



A PLEDGE OF DELICIOUS KHINKALI - RICH BROTH



KHINKALI IS USUALLY EATEN WITH THE HANDS. FOR CONVENIENCE, USE GLOVES. CONTACT THE WAITER



85 <sup>1 piece</sup>₽

### DEAR GUESTS, IN OUR RESTAURANTS TABLE RESERVATION SERVICE AVAILABLE



We remind you that in accordance with the "table reservation rules", the cost of the service is 10% of the total bill of the table order in the following cases:

1. When booking a table for 6 or more people, on any day of the week.
2. When booking a table for less than 6 people, on Friday, weekend, holiday and / or pre-holiday day (1 day before the holiday).

Detailed conditions of the table reservation rules are presented on the website [phali-hinkali.ru](http://phali-hinkali.ru) and on the stand in the consumer's corner.

# Long breakfast

Take your time 慢慢享用  
from 11:00 to 16:00

for any breakfast  
DRINK OF YOUR CHOICE:  
FRUIT DRINK / COFFEE / TEA

## GURIAN KHACHAPURI WITH HAM

古利亚风味火腿恰恰普哩

Classic khachapuri from the Guria region with boiled egg, cheese, greens and turkey ham  
含煮鸡蛋、奶酪、青菜和火鸡火腿的古利亚正宗恰恰普哩

230g/克 260₽ -



## OAT PORRIDGE 燕麦粥 with water / milk 水煮/牛奶煮

Oat flakes, butter, sugar, lemon balm  
燕麦片, 黄油, 白砂糖, 蜜蜂花

Porridge toppings: 燕麦粥配料:

- Honey 蜂蜜 50g/克
- Cherry sauce 樱桃酱 50₽ -
- Walnuts 核桃

240g/克 220₽ -



## CHIRBULI, GEORGIAN SCRAMBLED EGGS WITH TOMATOES

奇尔布利——格鲁吉亚风味西红柿煎鸡蛋

Traditional Georgian breakfast of eggs with tomatoes, red onion, greens and Georgian spices  
格鲁吉亚传统早餐——含红洋葱、青菜和格鲁吉亚特色调味料西红柿煎鸡蛋

230g/克 260₽ -



## SCRAMBLED EGGS 炒鸡蛋

Chicken egg, vegetable oil, greens  
鸡蛋, 植物油, 青菜

100g/克 140₽ -

## TWO FRIED EGGS 煎鸡蛋 (蛋)

Chicken egg, vegetable oil, greens  
鸡蛋, 植物油, 青菜

100g/克 140₽ -

## BOILED EGGS 煎鸡蛋 (双蛋) soft-boiled / hard-boiled

鸡蛋, 植物油, 青菜

100g/克 140₽ -

## TWO-EGG OMELET

煎蛋饼 (双蛋)

Chicken egg, cream, vegetable oil  
鸡蛋, 奶油, 植物油

Toppings: 配料:

- Fresh tomatoes 新鲜西红柿 50g/克 50₽ -
- Fresh greens 新鲜青菜 10g/克 30₽ -
- Cheese 奶酪 50g/克 50₽ -
- Ham 火腿 50g/克 50₽ -

100g/克 140₽ -

## KHINKALI WITH CHERRY AND APPLE 樱桃苹果辛加利

Sweet khinkali with cherry, apple, spicy cinnamon and refreshing lemon balm. Sauce: sour cream or matzoon  
含樱桃、苹果、覆盆子皮粉和爽口蜜蜂花的格鲁吉亚特色甜味饺子。蘸酱: 酸奶油或凝乳

200g/克 280₽ -



## ZUCCHINI PANCAKES 西葫芦煎饼

Tender zucchini pancakes fried in vegetable oil until golden brown. Served with sour cream  
用植物油煎成金色的娇嫩西葫芦煎饼。配上酸奶油

220g/克 290₽ -



## OLYMPIC BREAKFAST 奥运会早餐

Nutritious classic breakfast: freshly baked pita with fried eggs, sausages, juicy bacon, fried potatoes, fragrant salad of fresh cucumbers and tomatoes with greens

摆在刚烤好的皮塔饼的经典营养早餐: 荷包蛋, 小灌肠, 多汁的培根, 煎土豆, 芳香的新鲜黄瓜、西红柿和青菜沙拉

360g/克 420₽ -



Please tell the waiter if you have any food allergies



# Pkhali and khinkali

## 普哈利和辛加利



### ASSORTED PKHALI 普哈利拼盘

- mushrooms 蘑菇
- eggplant 茄子
- spinach 菠菜
- beetroot 甜菜

Traditional appetizer of vegetables and walnuts with eggplant, beetroot, spinach, mushrooms and pomegranate seeds

用蔬菜、核桃、茄子、甜菜、菠菜、蘑菇和石榴籽制成的传统凉菜

180g/克 430¥ -



### PKHALI ON LAVASH 胡饼普哈利

- mushrooms 蘑菇
- eggplant 茄子
- spinach 菠菜
- beetroot 甜菜

All kinds of Georgian pkhali on shoti with beetroot, mushrooms, spinach and eggplant

各种格鲁吉亚风味肖提饼普哈利 (含甜菜、蘑菇、菠菜)

40g/克 1 piece 70¥ -



### ASSORTED PKHALI ON LAVASH

胡饼普哈利拼盘 克

160g/克 280¥ -

### KHINKALI 辛加利

- cheese 奶酪
- lamb and beef 羊肉和牛肉
- beef and pork 牛肉和猪肉
- beef / marbled beef 牛肉/大理石状肉
- mushrooms 蘑菇
- ajapsandal 阿贾普桑达利
- shkmeruli 什克梅鲁利

100g/克 1 piece /个 85¥ -

### KHINKALI MIX 什锦辛加利

4 types of khinkali: suluguni cheese, lamb-beef, pork-beef, mushrooms 四种辛加利: 苏鲁古尼馅、羊肉牛肉馅、猪肉牛肉馅、蘑菇馅

400g/克 340¥ -



### MINI-KHINKALI IN BROTH 清汤迷你辛加利

Mini-khinkali with spicy minced beef and pork in rich chicken broth with chopped fragrant dill 浓郁的牛肉猪肉馅迷你辛加利, 配上含芳香茴香的浮油多鸡汤

300g/克 380¥ -

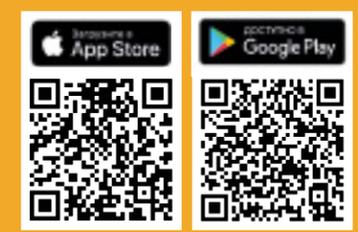


# DELIVERY

AND SELF-DELIVERY OF DELICIOUS FOOD  
GEORGIA IS CLOSER THAN YOU THINK...



DOWNLOAD  
MOBILE APP



© 409-60-88

## Cold appetizers

凉菜类



 **PICKLES** 咸菜  
Garlic, hot pepper, green tomatoes, Gurian cabbage, cucumbers, jonjoli, red onion, greens  
大蒜, 辣椒, 绿西红柿, 古利亚风味圆白菜, 黄瓜, 省沽油花芽, 红洋葱, 青菜  
250g/克 **530₴ -**

 **GURIAN CABBAGE** 古利亚风味圆白菜  
Traditional dish of the Guria region: fragrant crunchy cabbage pickled with beetroot, garlic, greens and spices 古利亚州特色菜——用甜菜、大蒜、青菜和调料腌制的芳香的松脆圆白菜  
150g/克 **150₴ -**



 **SEASONAL FRESH VEGETABLES** 时令新鲜蔬菜  
Tomatoes, cucumbers, bell pepper, radish, scallions and greens 西红柿, 黄瓜, 菜椒, 小红萝卜, 生葱, 青菜  
260g/克 **380₴ -**



# Cold appetizers



## ★ **ASSORTED KUTAISI APPETIZERS** 塔伊西“凉菜拼盘”

A set of appetizers to share: cheeses: suluguni, chechil, assorted nadugi; meat delicacies: pastirma, sujuk, satsivi on baguette, assorted pkhali on lavash 适合一群人吃的一套凉菜，包括奶酪类：苏鲁古尼、熏奶酪、纳杜吉拼盘；肉类美食：五香熏牛肉、苏朱克、法棍萨茨维酱、胡饼普哈利拼盘

500g/克 **870¥ -**



## ★ **ASSORTED ROLLS WITH NADUGI CHEESE** 纳杜吉奶酪卷拼盘

Eggplant, zucchini and bell pepper rolls with soft nadugi cheese and mint 含茄子、西葫芦、菜椒和薄荷的软质纳杜吉奶酪卷

250g/克 **490¥ -**



## 🌿 **AJAPSANDAL** 阿贾普桑达利

Georgian vegetable stew of eggplant, bell pepper, onion, tomatoes and tomato paste with Georgian spices and greens 用茄子、菜椒、洋葱、西红柿、番茄酱、格鲁吉亚特色调料和青菜制成的格鲁吉亚风味

300g/克 **430¥ -**



## **CHICKEN SATSIVI** 萨茨维酱鸡肉

Homemade appetizer of boiled chicken with walnut sauce, greens, garlic and spices 配上用核桃、青菜、大蒜和调料制成的特色酱的家常煮鸡小吃

230g/克 **390¥ -**



## **ORIENTAL CAPRESE** 东方风味卡普列塞

Fragrant suluguni cheese and fresh tomatoes with Georgian pesto sauce. This sauce is based on greens, walnuts and Svan salt with narsharab pomegranate sauce and basil 配上格鲁吉亚风味香蒜青酱的芳香的苏鲁古尼奶酪和新鲜西红柿。用青菜、核桃和斯瓦涅季亚什德调料制成的、配上纳赫特拉布浓调味汁和罗勒的酱汁

250g/克 **510¥ -**



Please tell the waiter if you have any food allergies



**ASSORTED MEAT** 肉类拼盘

Beef pastirma, beef sujuk, beef tongue, roast beef, pomegranate seeds, greens  
五香熏牛肉, 牛肉苏朱克, 牛舌, 煎牛里脊, 石榴籽, 青菜

100g/克 650₽ -

**ASSORTED GEORGIAN CHEESE** 格鲁吉亚奶酪拼盘

Tender Imeretian cheese, suluguni cheese, smoked suluguni and chechil cheese strings, dorblu cheese, dried apricots, prunes, churchkhela and lemon balm  
伊梅列季软质奶酪, 苏鲁古尼, 熏制苏鲁古尼, 熏奶酪线, 蓝纹奶酪, 杏干, 黑李子干, 丘尔其赫拉, 蜜蜂花

180g/克 540₽ -



# ORDER THE CAKE OF YOUR DREAMS

from the pastry chef restaurant «Pkhali Khinkali»

Details from the restaurant manager or by phone number 409-60-88



# Salads 沙拉类

## TONGUE SALAD WITH CROUTONS

牛舌油炸面包丁沙拉

Tender beef tongue salad dressed with mayonnaise with crunchy pickled cucumbers, baked potatoes, juicy tomatoes, chicken egg, crunchy croutons, red onion and greens

用娇嫩的牛舌、松脆醋渍黄瓜、烤箱烤的土豆、多汁的西红柿、鸡蛋、脆皮油炸面包丁、红洋葱和青菜制成的、配上蛋黄酱的沙拉

200g/克 **390¥ -**



## ★ GRANDMA NINO'S SALAD 妮诺婆婆沙拉

This old salad recipe is based on a combination of boiled tongue, pickled cucumbers, fresh tomatoes, fried white button mushrooms, red onion and greens with salad dressing based on Georgian spices and sweet chili sauce

这一沙拉的古来做法基于煮牛舌、腌黄瓜、新鲜西红柿、轻煎的双孢蘑菇、红洋葱和青菜之合，配上用格鲁吉亚特色调料和甜辣酱制成的沙拉酱汁

260g/克 **530¥ -**

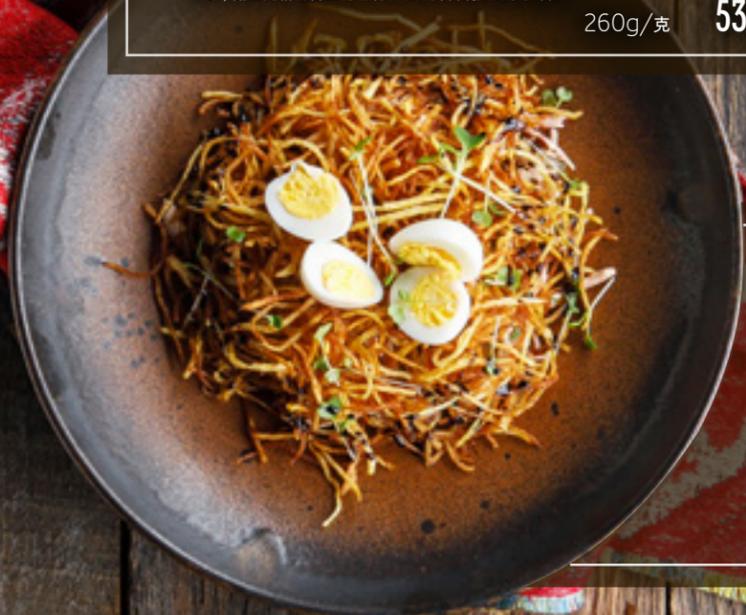


## NEW! BAKED HAM AND PAI POTATO SALAD 炖肉炸薯丝沙拉

Stewed pork, marinated onion, garlic sauce, pai potato, quail egg, narsharab, cilantro, parsley, micro greens

炖猪肉，腌制洋葱，大蒜酱，炸薯丝，鹌鹑蛋，纳赫特拉布浓调味汁，香菜，欧芹，小菜苗

220g/克 **390¥ -**



## ★ GEORGIAN SALAD WITH SPICES 格鲁吉亚五香沙拉

Fresh tomatoes, cucumbers, red onion, walnut dressing, basil, greens

新鲜西红柿，黄瓜，红洋葱，坚果酱，罗勒，青菜

210g/克 **340¥ -**



## ★ ORIENTAL CAESAR 东方风味凯撒沙拉

东方风味凯撒沙拉

Signature salad with Georgian flavor and zest: smoked sulguni cheese, chicken fillet, crunchy lettuce, juicy tomatoes, Caesar sauce and fragrant croutons

别有风味的格鲁吉亚特色独创沙拉，含苏鲁古尼熏奶酪、鸡柳、松脆的莴苣叶、多汁的西红柿、凯撒酱和芳香的油炸面包丁

250g/克 **490¥ -**



## ★ TOMATO AND RED ONION SALAD 西红柿红洋葱沙拉

Fresh salad with juicy tomatoes, red onion and greens dressed with fragrant oil and Georgian spices

用多汁的西红柿、红洋葱和青菜制成的、配上格鲁吉亚调料芳香油的新鲜沙拉

220g/克 **360¥ -**



## ★ EGGPLANT AND FETA CHEESE SALAD 茄子菲达奶酪沙拉

Eggplant salad baked with spices, tomatoes, feta cheese and greens with nut dressing and olive oil

用调料烤的茄子、西红柿、菲达奶酪和青菜制成的、配上坚果酱橄榄油的沙拉

290g/克 **560¥ -**



Please tell the waiter if you have any food allergies



# Hot appetizers

## 热菜小吃类



### ★ DOLMA WITH LAMB AND BEEF 葡萄叶羊肉牛肉卷

Traditional dish, minced lamb and beef rolls wrapped in grape leaves with Georgian spices, greens and pomegranate  
一种传统菜，用葡萄叶制卷成的牛肉和猪肉馅卷，含格鲁吉亚特色调料、青菜和石榴籽

280g/克 490¥ -

### WHITE BUTTON MUSHROOMS BAKED WITH CHEESE 奶酪烤双孢蘑菇

Tender cheese encrusted white button mushrooms with fragrant greens and spices  
烤箱烤的奶酪皮鲜美双孢蘑菇，含芳香的青菜和特色调料

190g/克 320¥ -



### 🌿 LOBIO 罗比奥

Traditional Georgian dish based on stewed red beans with rich spices. Served with crunchy Gurian cabbage and jonjoli  
以炖红芸豆和酸郁的调料为主的格鲁吉亚传统菜。配上古利亚风味圆白菜和省洁油花芽

350g/克 350¥ -

### 🌿 BAKED SULUGUNI CHEESE WITH VEGETABLES 蔬菜烤苏鲁古尼奶酪

Oven-baked layers of tender suluguni cheese and grilled vegetables  
烤箱烤的苏鲁古尼奶酪加烧烤蔬菜（分层）

240g/克 390¥ -



# Georgian chef's pizza

## 格鲁吉亚风味主厨披萨饼



### BATUMI PIZZA WITH TOMATOES AND SULUGUNI “巴统”苏鲁古尼西红柿披萨饼

Variation of a beloved classic dish: pizza with tomatoes, herbs, suluguni cheese and pomegranate sauce

招人喜爱的经典菜肴的新做法：含西红柿、香料植物、苏鲁古尼奶酪和石榴酱的披萨饼

520g/克 590¥ -



### ★ SHKMERIAN RACHA PIZZA “拉恰”什克梅里风味披萨饼

Pizza created based on shkmeruli, one of the most beloved Georgian dishes. Shkmeruli is a tender chicken thigh in creamy sauce with garlic, saffron, pomegranate seeds and walnuts

基于最招人喜爱的格鲁吉亚特色菜——什克梅利创作的披萨饼。什克梅利是指用奶油酱、大蒜、番红花、石榴籽和核桃制成的娇嫩鸡腿肉

540g/克 690¥ -

### SVANETI MEAT PIZZA “斯瓦涅提”肉类披萨饼

Meat pizza with pastirma, sujuk, suluguni cheese and tomatoes, olive oil. Pizza inspired by the Svaneti region, where meat in all its variations has historically played an important role in cooking

含五香熏牛肉、苏朱克、苏鲁古尼奶酪、西红柿和橄榄油肉类披萨饼。这一披萨饼的独特性来自于以各种肉类为主的斯瓦涅季亚州传统菜系

570g/克 850¥ -



# Batumi street food

## 巴统风味街头美食



### NEW! PAMPURI WITH TOMATO SAUCE

番茄酱帕恩普利

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

极致的帕恩普利，配上格鲁吉亚传统奶酪什锦、新鲜青菜和番茄酱

330g/克 390₽ -



### ★ KHACHABURGER 哈恰堡

Signature combination of the world's two dishes: khachapuri and burger prepared by our chefs. Dish with a golden cheese crust on top and a spicy fragrant lamb and beef steak inside with rich spices and tender garlic sauce

全球闻名的哈恰普哩和汉堡的独创之和。上面有金色奶酪皮的、里面为煎羊肉和牛肉排的、含馥郁的格鲁吉亚特色调料和极嫩大蒜酱的菜品

340g/克 490₽ -



### BATUMI SHAWARMA 巴统风味沙威玛

Batumi shawarma recipe is a tender chicken thigh wrapped in Armenian lavash, marinated in Georgian spices with cucumber, tomato, chili pepper, onion and garlic sauce

巴统风味沙威玛是指用亚美尼亚胡饼卷成沙威玛的鲜嫩鸡腿肉（用格鲁吉亚特色调料腌制的、含黄瓜、西红柿、辣椒、洋葱和大蒜酱）

350g/克 470₽ -



### CHEBUREK 高加索风味馅饼

- pork-beef 猪肉和牛肉
- cheese and greens 奶酪和青菜
- lamb-beef 羊肉和牛肉

100g/克 1 piece/个 180₽ -

### ASSORTED CHEBUREKS 高加索风味馅饼拼盘

Juicy spicy chebureks fried until golden brown  
炸成金色脆皮的多汁馥郁的高加索风味馅饼

300g/克 450₽ -



### NEW! SAUSAGE BUN 香肠面包

Sausage bun with Georgian cheeses

用格鲁吉亚特色奶酪烤的一种热狗

150g/克 190₽ -



# Bakery

## 烘焙面食



### IMERETIAN KHACHAPURI 伊梅列季风味哈恰普哩

Imereti region pie with suluguni cheese inside  
伊梅列季州特色苏鲁古尼馅饼

460g/克 **480₽ -**



### ★ MINGRELIAN KHACHAPURI 梅格列利亚风味哈恰普哩

Traditional Mingrelia region pie with baked  
suluguni cheese inside and on top  
梅格列利亚州特色苏鲁古尼馅饼 (撒上苏鲁古尼奶酪)

500g/克 **580₽ -**



Please tell the waiter if you have any food allergies

### ADJARIK 阿贾里克

Small Adjarian pie with  
suluguni cheese and raw egg  
阿扎里风味苏鲁古尼奶酪生鸡蛋小饼

210g/克 **260₽ -**



### ★ ADJARIAN KHACHAPURI

阿扎里风味哈恰普哩

Famous boat-shaped pie from the Adjara  
region stuffed with suluguni cheese with  
butter and chicken egg 众所周知的阿扎里风味舟  
形面食 (加苏鲁古尼奶酪、黄油和鸡蛋)

350g/克 **440₽ -**



# Soups

## 汤类



**★ KHARCHO SOUP** 格鲁吉亚式肉汤  
Thick broth with beef, ripe tomatoes, rice, onion, rich Georgian spices and fresh greens  
浮油多的牛肉汤，含熟西红柿、大米、洋葱、馥郁的格鲁吉亚特色调料和新鲜青菜

300g/克 **390₽ -**



**NEW!** **MUSHROOM CREAM SOUP WITH BASIL AND CROUTONS**  
罗勒油炸面包丁蘑菇奶油稀汤  
Soup with white button and porcini mushrooms, cream, onion, basil and spices  
用双孢蘑菇、美柄牛肝菌、奶油、洋葱、罗勒和调料制成的奶油稀汤

300g/克 **350₽ -**

### CHICKEN BROTH WITH WHEAT NOODLES

小麦粉鸡汤

Homemade chicken broth with meat, homemade noodles, greens and egg  
用鸡肉、家常小麦粉、青菜和鸡蛋制成的家常鸡汤

300g/克 **290₽ -**



### KHASHLAMA SOUP WITH LAMB AND VEGETABLES

羊肉蔬菜哈拉马汤

Rich soup with stewed lamb, potatoes, garlic, tomatoes and greens  
浮油多的炖羊肉汤，含土豆、大蒜、西红柿、青菜

300g/克 **390₽ -**



**NEW!** **TIFLIS SOUP** 梯弗里斯风味汤

Rich soup with stewed pork, chickpeas, tomatoes, fragrant greens and spices  
味道浓烈的炖猪肉汤，含鹰嘴豆、西红柿、芳香的青菜和调料

300g/克 **380₽ -**

### GEORGIAN LAVASH PURI

格鲁吉亚风味普哩胡饼

Fragrant freshly baked bread made based on a traditional recipe  
按照传统做法烹制的刚烤好的芳香面包

100g/克 **100₽ -**





# BANQUETS

## FROM «PHALIHINKALI»

# 409-60-88

CONDITIONS FOR ORDERING BY PHONE NUMBER



# Chef's dish

## 主厨特制菜品

**BONE-IN LAMB SHOULDER** 羊肉胛骨

Bone-in lamb shoulder with spicy greens, glazed with sauce. Served on sawdust covered with smoked cloche 烤箱烤的羊肉胛骨，配上馥郁的香料植物和酱汁。放入玻璃盅罩下用锯屑烟幕摆上

580g/克 **1890¥** -



# Hot dishes

## 热菜类

### ★ PORK OJAKHURI 猪肉乌佳胡哩

Fried pork with baked potatoes, onion, bell pepper, tomatoes and garlic, Georgian spices and greens

轻煎的猪肉，烤土豆，洋葱，菜椒，西红柿，大蒜，格鲁吉亚特色调料和青菜

320g/克 460₽ -



### 🌿🔥 COD OJAKHURI 鳕鱼肉乌佳胡哩

Cod fillet coated with Georgian spices, potatoes, bell pepper, onion, tomatoes and greens 格鲁吉亚特色调料煎的鳕鱼肉片，土豆，菜椒，洋葱，西红柿和青菜

300g/克 590₽ -

### NEW! LAMB OJAKHURI 羊肉乌佳胡哩

Baked lamb with potatoes, spices, marinated red onion and greens 烤箱烤的羊肉加土豆、调料、腌制红洋葱和青菜

320g/克 750₽ -



### 🌿 COD ON A VEGETABLE PILLOW 鳕鱼肉配蔬菜

Cod fillet with zucchini, tomatoes, seasoned with fragrant black pepper and thyme 鳕鱼肉片，西葫芦，西红柿，调料为芳香的黑胡椒和百里香

270g/克 620₽ -



### CHICKEN CUTLETS WITH MASHED POTATOES 鸡肉煎饼配土豆泥

Tender chicken cutlets with onion, spices, fluffy mashed potatoes 配上洋葱、调料、松软土豆泥的软嫩鸡肉煎饼

260g/克 450₽ -



### ★ BEEF CHASHUSHULI 红烩牛肉

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

番茄酱炖的牛肉配洋葱、菜椒、格鲁吉亚特色调料和青菜

320g/克 590₽ -



### SHKMERULI IN SPICY CREAM SAUCE 馥郁奶油酱什克梅鲁利

Baked chicken in creamy garlic sauce with walnuts and greens

烤箱烤的奶油大蒜鸡肉，配上核桃和青菜

300g/克 590₽ -



### CHICKEN CHAKHOKHBILI 仔鸡查科比利

Chicken stewed in tomatoes with bell pepper, garlic, greens and Georgian spices

用西红柿、菜椒、大蒜、青菜和格鲁吉亚特色调料炖熟的鸡肉

320g/克 420₽ -



Please tell the waiter if you have any food allergies





# SINCERE

# KARAOKE



EVERY FRIDAY &  
SATURDAY FROM 22:00

ATE WELL, SLEPT WELL!

ПХАЛИ  
ХИНКАЛИ

pr. Yuriya Gagarina, d. 71  
ul. Zarechnaya, 45, k.1  
g. Gatchina, ul. Sobornaya, d. 3A

☎ 409-60-88

☎ 997-77-07

## Charcoal grill

烧烤类



★ 🍽️ SAJ ASSORTED MEAT "萨季"肉类拼盘

Three types of tender shish kebab: pork, chicken and lamb with Georgian spices, grilled vegetables and Armenian lavash 猪肉、鸡肉、羊肉三种软嫩的肉串，配上格鲁吉亚特色调料、烧烤蔬菜和亚美尼亚胡饼

1500g/克 2 950₽ -



# Charcoal grill 烧烤类



## ★ CHICKEN THIGH SHISH KEBAB 鸡腿肉串

Tender charcoal grilled chicken shish kebab, served on thin Armenian lavash with juicy red onion, greens and Gurian cabbage 软嫩的烧烤鸡肉串，配上较细的亚美尼亚胡饼、多汁的红洋葱、青菜和古利亚风味圆白菜

270g/克 530₽ -



## ★ PORK SHISH KEBAB 猪肉串

Juicy charcoal grilled pork shish kebab, served on thin Armenian lavash with juicy red onion, greens and Gurian cabbage 多汁的烧烤猪肉串，配上较细的亚美尼亚胡饼、多汁的红洋葱、青菜和古利亚风味圆白菜

270g/克 490₽ -



## LAMB LULA KEBAB

肉末串

Charcoal grilled minced lamb and beef

用羊肉末和牛肉末制成的烧烤菜肴

270g/克 650₽ -



## TURKEY SHISH KEBAB

火鸡肉串

Charcoal grilled marinated turkey fillet

烧烤腌火鸡肉片

270g/克 510₽ -



## LAMB SHISH KEBAB

羊肉串

Charcoal grilled marinated lamb

烧烤腌羊肉

270g/克 790₽ -



# Sauces

## 调味汁



### SATSEBELI 萨采别利酱

Sauce made based on tomato paste, with cilantro, garlic, dry ajika and spices 用番茄酱、香菜、大蒜、香辣粉和调料制成的酱汁

50g/克 90₽ -

### GREEN TKEMALI

青特克利酱

Green cherry plum sauce with chili pepper and garlic

用青樱桃李子制成的、加上辣椒和大蒜的酱汁

50g/克 120₽ -

### GARLIC SAUCE 大蒜酱

Sauce made based on sour cream and mayonnaise with garlic and dill

用酸奶油、蛋黄酱、大蒜、莳萝制成的酱汁

50g/克 90₽ -

### RED AJIKA 红香辣酱

Spicy ajika made based on tomato paste with bell pepper

用番茄酱、辣椒制成的红香辣酱

50g/克 90₽ -

### BAGE 巴热酱

Sauce based on walnuts, garlic, spices

用核桃、大蒜、调料制成的酱汁

50g/克 90₽ -

### NARSHARAB 纳赫特拉布浓调味汁

Pomegranate sauce 石榴酱

50g/克 150₽ -

### SOUR CREAM 酸奶油

50g/克 90₽ -

### RED TKEMALI

红特克利酱

Red cherry plum sauce with chili pepper and garlic 用红樱桃李子制成的、加上辣椒和大蒜的酱汁

50g/克 120₽ -

### MATZOON WITH GREENS 凝乳青菜酱

Sauce made based on traditional Georgian fermented milk product with greens and spices 用格鲁吉亚传统酸奶产品、青菜和调料制成的酱汁

50g/克 90₽ -

# Side dishes

## 配菜



### HOMEMADE POTATOES 家常土豆

Potatoes with garlic and greens, baked until golden brown 烤成金色脆皮的土豆，配大蒜和青菜

200g/克 160₽ -

### FRESH VEGETABLES

新鲜蔬菜

Cucumbers, tomatoes, fresh greens 黄瓜、西红柿、新鲜青菜

120g/克 170₽ -

### GRILLED VEGETABLES 烧烤蔬菜

Baked zucchini, bell pepper and eggplant with spices 烤箱烤的绿皮密生西葫芦、辣椒和茄子（加调料）

150g/克 290₽ -

### MASHED POTATOES 土豆泥

Fluffy mashed potatoes made of boiled potatoes with cream 用煮土豆和奶油制成的松软土豆泥

150g/克 160₽ -

# Desserts

## 甜点类



### CHURCHKHELA 丘尔其赫拉

Traditional Georgian treat: peeled walnuts in thickened fruit juice 格鲁吉亚传统甜点——浓缩水果汁核桃仁

110g/克 1 piece/个 280₽ -



### AKKHALI ASSORTED SWEET PKHALI 阿克哈利“甜味普哈利拼盘

Pkhali is a traditional Georgian appetizer. We've decided to turn to the Georgian classics, but bring our own vision to it. We've made assorted sweet pkhali: lemon-lime, raspberry, chocolate and salted caramel. By the way, translated from Georgian, akkhali means new. Discover a new combination!

180g/克 490₽ -

### AKKHALI SWEET PKHALI “阿克哈利”甜味普哈利

- lemon-lime 柠檬加青柠
- raspberry 覆盆子
- chocolate 巧克力
- salted caramel 咸味焦糖

45g/克 1 piece/个 140₽ -



### CHOUX BUN WITH VANILLA / CHOCOLATE CREAM 舒“香草/巧克力

奶油霜小面包

Tender choux pastry dessert with cream or chocolate filling 用烫面团烹制的软嫩甜点，配上奶油馅或巧克力馅

30g/克 1 piece/个 140₽ -



### ICE CREAM PLOMBIERES / CHOCOLATE

雪花冰糕/巧克力 冰淇淋

Classic ice cream 经典的奶油冰淇淋

50g/克 1 scoop/球 130₽ -



### RASPBERRY SORBET / LIME-LEMON 覆盆子/柠檬加青柠雪葩

Refreshing fruit and berry dessert 爽口的水果浆果甜点

50g/克 1 scoop/球 150₽ -

### BAKLAVA 果仁馅饼

Oriental puff pastry dessert with walnuts soaked in sweet syrup with honey 用酥皮面制成的东方风味核桃甜点，用甜味蜂蜜糖浆浸渍

100g/克 1 piece/个 240₽ -



### MELA KUDI CAKE “梅拉库季”大蛋糕

Honey cake with apple-fig sauce, fluffy biscuit moss, white chocolate and walnuts 我们的蜜糖蛋糕配上苹果无花果酱、松软的蛋糕“苔藓”、白巧克力和核桃仁

190g/克 410₽ -



### KOMSHI CAKE “科姆希”大蛋糕

Tender biscuit cake with walnuts, mascarpone cream and quince puree, topped with spicy sea buckthorn sauce 配上马斯卡邦尼奶酪、椴椴果泥奶油霜以及馥郁沙棘酱的核桃大蛋糕

130g/克 390₽ -



### TTSNOBILI CAKE “茨诺比利”大蛋糕

Classic combination of chocolate, peanuts, salted caramel and tender butter cream. 这一大蛋糕体现了巧克力、花生、咸味焦糖和软嫩的奶油霜的理想之和。

140g/克 390₽ -



Please tell the waiter if you have any food allergies



# CALORIE TABLE

Fat, protein, carbohydrate content, calories and yield per serving

DISH NAME	EXIT	KCAL	FATS	PROTEINS	CARBOHYDRATES
<b>BREAKFASTS</b>					
ZUCCHINI PANCAKES	220	90	6,5	3,5	6,5
OAT PORRIDGE WITH WATER	240	200	9	3,5	29
OAT PORRIDGE WITH MILK	240	290	13	10	39
OLYMPIC BREAKFAST	360	520	22	20	61
TWO-EGG OMELET	100	150	8,5	9,5	10
SCRAMBLED EGGS	100	160	8,5	10	10
GURIAN KHACHAPURI WITH HAM	230	490	19	29	45
KHINKALI WITH CHERRY AND APPLE	200	480	2,5	11	104
CHIRBULI, GEORGIAN SCRAMBLED EGGS WITH TOMATOES	230	150	4,5	11	17
TWO FRIED EGGS	100	160	8,5	10	10
BOILED EGGS SOFT-BOILED / HARD-BOILED	100	95	0,5	11	12
HAM TOPPING	50	40	1	8,5	0,1
CHERRY SAUCE TOPPING	50	55	0,1	0,4	12
FRESH GREENS TOPPING	10	4	0	0,3	0,5
HONEY TOPPING	50	160	0	0	40
WALNUT TOPPING	50	340	30	8	9
CHEESE TOPPING	50	140	11	10	0,2
FRESH TOMATOES	50	10	0,2	0,4	2

## PKHALI, COLD APPETIZERS

AJABSANDAL	300	210	13	4,5	19
ASSORTED KUTAISI APPETIZERS	500	850	44	47	54
ASSORTED PKHALI ON LAVASH	160	280	17	6	26
ASSORTED ROLLS WITH NADUGI CHEESE	250	390	18	22	12
ASSORTED CHEESES	180	500	29	26	34
ORIENTAL CAPRESE	250	420	33	20	12
GURIAN CABBAGE	150	55	0,3	2,5	11
ASSORTED MEAT	100	210	15	17	1
ASSORTED PKHALI	180	300	24	7,5	13
PKHALI ON LAVASH with eggplant 1 piece	40	85	6	1,5	6,5
PKHALI ON LAVASH with mushrooms 1 piece	40	85	6	1,5	6
PKHALI ON LAVASH with beetroot 1 piece	40	90	6	1,5	7,5
PKHALI ON LAVASH with spinach 1 piece	40	90	6,5	1,5	6
CHICKEN SATSIVI	230	490	40	23	10
SEASONAL FRESH VEGETABLES	260	60	0,4	3	11
PICKLES	250	110	6	3,5	12

Please tell the waiter if you have any food allergies



DISH NAME	EXIT	KCAL	FATS	PROTEINS	CARBOHYDRATES
<b>KHINKALI</b>					
KHINKALI MIX	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 MARBLED BEEF 1 piece	100	270	1,5	11	54
KHINKALI WITH CHEESE 1 piece	100	360	9	16	53
KHINKALI WITH SHKMERULI 1 piece	100	770	42	41	58

## 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
BAKED HAM AND PAI POTATO SALAD	220	430	30	19	17
TOMATO AND RED ONION SALAD	220	120	8,5	2	8,5
TONGUE SALAD WITH CROUTONS	200	370	27	9,5	22
ORIENTAL CAESAR	250	770	64	36	13

## HOT APPETIZERS

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
WHITE BUTTON MUSHROOMS BAKED WITH CHEESE	190	250	19	12	6,5

## BATUMI STREET FOOD

PAMPURI WITH TOMATO SAUCE	330	800	45	30	67
BATUMI PIZZA WITH TOMATOES AND SULUGUNI	520	1010	39	42	121
SHKMERIAN RACHA PIZZA	540	1380	71	63	123
SVANETI MEAT PIZZA	570	1520	83	70	122
KHACHABURGER	340	630	33	32	51
CHEBUREK WITH LAMB-BEEF 1 piece	100	190	4	11	29
CHEBUREK WITH CHEESE AND GREENS 1 piece	100	230	7	12	28
CHEBUREK WITH PORK-BEEF 1 piece	100	230	7	12	29
ASSORTED CHEBUREKS	300	650	18	35	86
BATUMI SHAWARMA	350	930	58	43	59
SAUSAGE BUN	150	420	26	14	33

# CALORIE TABLE

Fat, protein, carbohydrate content, calories and yield per serving

DISH NAME	EXIT	KCAL	FATS	PROTEINS	CARBOHYDRATES
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## 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	340	23	8,5	24
CHICKEN BROTH WITH WHEAT NOODLES	300	140	4	11	15
MINI-KHINKALI IN BROTH	300	210	5	10	32
TIFLIS SOUP	300	290	21	14	11
KHARCHO SOUP	300	180	8,5	14	12
KHASHLAMA SOUP WITH LAMB AND VEGETABLES	300	220	9,5	15	17

## HOT DISHES

BONE-IN LAMB SHOULDER	580	1770	121	145	27
CHICKEN CUTLETS WITH MASHED POTATOES	260	550	29	40	31
LAMB OJAKHURI	320	530	31	38	25
COD OJAKHURI	300	390	22	28	22
PORK OJAKHURI	320	610	46	26	24
COD ON A VEGETABLE PILLOW	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 ASSORTED MEAT	1500	2 960	194	205	97
LAMB SHISH KEBAB	270	610	39	54	12
TURKEY SHISH KEBAB	270	660	46	46	16
CHICKEN THIGH SHISH KEBAB	270	730	49	60	14
PORK SHISH KEBAB	270	840	61	60	12

Please tell the waiter if you have any food allergies



DISH NAME	EXIT	KCAL	FATS	PROTEINS	CARBOHYDRATES
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## SAUCES

RED AJIKA	50	25	0,5	1	4
BAGE	50	120	10	3	3,5
MATZOON WITH GREENS	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

HOMEMADE POTATOES	200	280	16	3	31
MASHED POTATOES	150	200	7	3,5	29
GRILLED VEGETABLES	150	100	8,5	1,5	5,5
FRESH VEGETABLES	120	20	0,2	1	4

## DESSERTS

AKKHALI SWEET PKHALI	180	530	22	9,5	74
ICE CREAM PLOMBIERES	50	95	5	1,5	11
ICE CREAM CHOCOLATE	50	110	6	2	12
BAKLAVA 1 piece	100	410	19	5,5	53
SWEET PKHALI lemon-lime	45	120	3	3	20
SWEET PKHALI raspberry	45	45	0,5	0,2	9
SWEET PKHALI salted caramel	45	180	6,5	3	28
SWEET PKHALI chocolate	45	140	10	1,5	11
RASPBERRY SORBET	50	0	0	0	0
LIME-LEMON SORBET	50	0	0	0	0
KOMSHI CAKE	130	380	15	6,5	53
MELA KUDI CAKE	190	610	25	8,5	74
TTSNOBILI CAKE	140	420	18	8,5	57
CHURCHKHELA 1 piece	110	200	17	5,5	7
CHOUX BUN WITH VANILLA	30	75	4	2	8
CHOUX BUN WITH CHOCOLATE CREAM	30	170	12	2,5	15

# OUR GEOGRAPHY

## WE ARE WAITING FOR YOU TO VISIT, OUR DEAR GENATSVALE!

### g. SAINT PETERSBURG

pr. Prosveshcheniya, d. 53, k. 1  
ul. Bol'shaya Morskaya, d. 27  
Nevskiy pr., d. 32-34  
pr. Veteranov, d. 160  
Komendantskiy pr., d. 27, k. 1  
ul. Aprel'skaya, d. 6, k. 1  
pr. Yuriya Gagarina, d. 71  
ul. Kuznetsovskaya, d. 22  
8-aya Sovetskaya ul., d. 14  
Yaroslava Gasheka, d. 6B  
ul. Zarechnaya, d.45, k. 1  
pr. Udarnikov, d. 34  
Baltic Boulevard d 4

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### LENINGRADSKAYA OBLAST'

g. Gatchina, ul. Sobornaya, d. 3A

☎ **997-77-07**

g. Murino, ul. Grafskaya, d. 7, k. 1

☎ **409-60-88**

g. Krasnoye Selo,  
ul. Vosstanovleniya, d. 14A

☎ **409-60-88**

Sosnovy Bor, Leningradskaya str., 46

☎ **904-44-90**

### g. PSKOV

Pskovskaya obl., Pskovskiy r-n,  
d. Borisovichi, ul. Zavelichenskaya, d. 23

☎ **+7 (8112) 331 431**

### g. PENZA

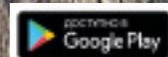
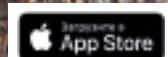
pr. Stroiteley, d. 67B

☎ **+7 (841) 275-52-55**

### g. VELIKIY NOVGOROD

ul. Lyudogoshcha, d. 10

☎ **+7 (816) 290 46 46**



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All prices are in rubles.