

CUISINE



Off to Georgia!

DEAR GUESTS, OUR RESTAURANTS OFFER TABLE RESERVATION SERVICES

Please note that, in accordance with our Table Reservation Policy, the service fee is 10% of the total bill in the following cases:

FROM **45** RUBLES
PC.



1. When reserving a table for 6 or more guests, on any day of the week.

2. When reserving a table for fewer than 6 guests on Fridays, weekends, public holidays, or the day before a public holiday.



Detailed terms of the Table Reservation Policy can be found on our website phali-hinkali.ru and on the notice board in the Guest Information Corner.

Please inform your server if you have any allergies or food intolerances.

PHALI GUIDE



with beetroot



with mushrooms



with bell pepper



with eggplant

KHINKALI GUIDE



no cut -
pork & beef



single cut -
lamb & beef



cross cut -
beef



figure-eight cut -
with adjapsandali



teardrop cut -
with potato



square cut -
with shkmeruli



diagonal cut -
with mushrooms



pale khinkali
without cut -
with cheese

PHALIHINKALI - A FAMILY OF GEORGIAN CUISINE RESTAURANTS

Our team regularly travels across Georgia in search of unique recipes and high-quality ingredients.

Over the past 10 years, we have visited both major cities and small villages in various regions of this sunny country, renowned for its exceptional culinary traditions.

This menu allows you to embark on an unforgettable gastronomic journey through the flavors of Georgia, each time you visit our welcoming restaurants.

Sincerely yours, PhaliHinkali

New - New

★ - popular dish

🌿 - vegetarian dish

🔥 - spicy dish

🍽️ - dish for sharing

👶 - for little guests

🥩 - rich in protein

🌾 - rich in fiber

🍃 - light dish

👨‍🍳 - chef's special dessert

🏆 - participant of the "St. Petersburg Breakfast" gastronomic festival

**SPECIAL
PRICES**
à la carte

- please note: this offer does not apply to takeout or delivery orders. Redemption of loyalty program bonus points is not valid for this offer



Khinkali are traditionally eaten by hand. Gloves are available for your convenience - just ask your server.

BREAKFAST

from 11:00 a.m to 4:00 p.m

WITH ANY BREAKFAST,
YOU CAN CHOOSE ONE DRINK:
MORS (BERRY JUICE) / COFFEE / TEA

OLYMPIC BREAKFAST

Hearty classic breakfast on freshly baked pita – fried eggs, sausages, juicy bacon, fried potatoes, fragrant salad of fresh cucumbers and tomatoes with herbs

360 g **610**



CREPES WITH CUSTARD AND VANILLA ICE CREAM

Colorful dessert crepes with beetroot juice, custard and a scoop of ice cream

160 g **290**

New

BUCKWHEAT WITH MUSHROOMS AND POACHED EGG

Buckwheat with fried mushrooms, served with a poached egg and fresh veggies salad with herbs

390 g **370** New

CHIRBULI – GEORGIAN EGGS BAKED IN A TOMATO SAUCE

Traditional Georgian breakfast of eggs with tomatoes, red onion, herbs and Georgian spices

230 g **390**

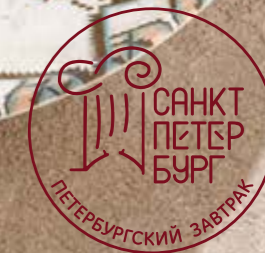


OATMEAL BASED ON WATER OR MILK

Classic oatmeal porridge with toppings to choose:

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

240 g **290**



KHINKALI

DESSERT DEEPFRIED MINI-KHINKALI WITH APPLE AND CHERRY

Fried dessert mini-khinkali with sweet and sour filling of cherry and apple served with a scoop of ice cream

180 g **450** *New*



MINI-KHINKALI

- with beef
- with cheese

150 g **270**



DEEPFRIED MINI-KHINKALI IN CHEESE SAUCE

Crispy deepfried mini-khinkali with juicy pork and beef filling served in cheese sauce

200 g **450** *New*



MINI-KHINKALI IN BROTH

Mini-khinkali with spicy minced beef and pork in rich chicken broth with chopped dill

280 g **530**



TRY KHINKALI THE EASY WAY!

- with pork & beef

50 g **45** ☆ 🍴

KHINKALI

• potatoes	90 g	90	🍴
• pork & beef	90 g	110	🍴
• beef	90 g	110	🍴
• mushrooms	90 g	110	🍴
• ajapsandal	90 g	120	🍴
• suluguni cheese	90 g	120	🍴
• lamb & beef	90 g	120	🍴
• shkmeruli chick	90 g	140	🍴

ASSORTED KHINKALI

- suluguni cheese
- lamb & beef
- pork & beef
- mushrooms

360 g 5 pieces **430**



GEORGIAN PASTRIES

ADJARIAN KHACHAPURI

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

350 g **590**



ADJARIAN MINI-KHACHAPURI

Mini Adjarian khachapuri with suluguni cheese and egg yolk

210 g



SPECIAL PRICES
à la carte

350
390

FROM OPENING UNTIL 5:00 PM
FROM 5:00 PM UNTIL CLOSING



MIGRELIAN KHACHAPURI

Traditional Mingrelia region khachapuri with baked suluguni cheese inside and on top

150 g **290**



500 g **740**



DISH FOR SHARING

PENOVANI

Traditional Georgian puff pastry khachapuri with suluguni cheese filling

230 g **430**

New



IMERETIAN KHACHAPURI

Imereti region khachapuri with suluguni cheese inside

460 g **680**



DISH FOR SHARING



COLD APPETIZERS

ASSORTED PKHALI ON LAVASH

- mushrooms 40 g **140**
- aubergine 40 g **130**
- bell pepper 40 g **130**
- beetroot 40 g **110**

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

160 g 4 pieces **510**



ASSORTED ROLLS WITH NADUGI CHEESE

Aubergine, zucchini and bell pepper rolls with soft Nadugi cheese and mint

250 g **590**



ASSORTED PKHALI

- mushrooms
- aubergine
- bell pepper
- beetroot

Traditional appetizer of veggies and walnuts with aubergine, beetroot, bell pepper, mushrooms and pomegranate seeds

190 g **560**



ASSORTED KUTAISI APPETIZERS

A set of appetizers to share. Suluguni, chechil and assorted nadugi cheeses; Meat delicacies: basturma, sujuk, satsivi on baguette; assorted pkhali on Georgian lavash

500 g **980**



 DISH FOR SHARING





ASSORTED GEORGIAN CHEESE
Tender Imeretian cheese, suluguni, smoked suluguni and chechil cheese strings, dorblu cheese paired with dried apricots, dried plums, churchkhela and herbs

180 g **680**

CHICKEN SATSIVI
Homemade appetizer of boiled chicken with walnut sauce, herbs, garlic and spices

230 g **480**



ASSORTED MEAT
A plate of beef basturma and sujuk, garnished with pomegranate seeds and herbs

65 g **690**



SEASONAL FRESH VEGGIES
Assorted fresh veggies: tomatoe, cucumber, bell pepper, radish, scallion and herbs

170 g **390**

BETROOT WITH FETA AND DORBLU CHEESES
Light appetizer of beetroot paired with feta and dorblu cheeses, complemented with caramelized walnuts and spinach

190 g



SPECIAL PRICES
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350 FROM OPENING UNTIL 5:00 PM
390 FROM 5:00 PM UNTIL CLOSING



PICKLES
Assorted fermented and pickled vegetables according to homemade recipes

220 g **540**



SALADS



New

CHICKEN SALAD WITH MUSTARD DRESSING

A bright salad of tender chicken sous vide, fresh veggies and mustard dressing

320 g **570**



GEORGIAN SALAD WITH SPICES

Traditional Georgian salad of fresh tomatoes, cucumbers, red onion, walnut dressing, basil and herbs

210 g **470**



AUBERGINE AND FETA CHEESE SALAD

Aubergine salad baked with spices, tomatoes, feta cheese and herbs with nut dressing and olive oil

290 g **630**



GRANDMA NINO'S SALAD

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

260 g **670**





ORIENTAL CAESAR

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

250 g **610**



GREEN SALAD

Light green salad with a fresh dressing of lemon juice, olive oil and honey

160 g **450**



TOMATO AND RED ONION SALAD

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

220 g **450**



KAKHETI SALAD

Salad of fresh tomatoes, cucumbers, red onion, basil and herbs with fragrant oil and spicy Svan salt

200 g



SPECIAL PRICES
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TONGUE SALAD WITH CROUTONS

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

200 g



SPECIAL PRICES
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SOUPS



ASSORTED BREAD WITH NADUGI CREAM CHEESE

Bread plate with different types of Georgian lavash and Nadugi

150 g **190** *New*

KHARCHO SOUP

Rich broth with beef, ripe tomatoes, rice, onion, Georgian spices and fresh herbs

280 g **490**  



CHICKEN BROTH WITH WHEAT NOODLES

Homemade chicken broth with meat, handmade noodles, greens and egg

280 g

SPECIAL PRICES
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KHASHLAMA SOUP WITH LAMB

Hearty soup with stewed lamb, potatoes, garlic, tomatoes and fragrant herbs

280 g **490**

**CHICKEN BROTH
WITH CHICKEN MEATBALLS**

Light broth with chicken meatballs
and veggies

250 g **230**



**CHICKEN BROTH
WITH ALPHABET PASTA**

Light broth with pasta, chicken
and veggies

250 g **250**



POTATO CREAM SOUP

Smooth potato cream
soup with mushrooms and
crunchy Georgian lavash
croutons

280 g **470** *New*



CLASSIC BEEF BORSCHT

Classic rich beef borscht served
with sour cream

280 g



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GEORGIAN PICNIC

Grab & Go

BATUMI SHAWARMA

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

270 g **530**



GEORGIAN DONUT

- with potatoes 80 g **160**
- with beef and pork 80 g **170**
- with shkmeruli 80 g **190**

ASSORTMENT OF GEORGIAN DONUTS

240 g 3 pieces **520**

KHACHABURGER

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 beef steak inside with spices and garlic sauce

340 g **590**



MINI BEEF KHACHAPURGER

A small khachapurger with juicy beef patty, cheese and veggies

150 g **360**



CHEBUREK

Juicy spicy chebureks fried until golden brown

- pork & beef 100 g **270**
- cheese & herbs 100 g **280**
- lamb & beef 100 g **290**

ASSORTED CHEBUREKS

300 g 3 pieces **840**

CHEBUREK XL **New**

- pork & beef 200 g **490**
- cheese & herbs 200 g **490**
- lamb & beef 200 g **490**

ASSORTED CHEBUREKS XL **New**

600 g 3 pieces **1290**

SPECIAL PRICES
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350 FROM OPENING UNTIL 5:00 PM
390 FROM 5:00 PM UNTIL CLOSING





SAUSAGE BUN

Sausage bun with Georgian cheeses

150 g **270**



HAM AND CHEESE MINI PIZZA

Mini pizza with cheese and ham

150 g **270**



CHICKEN NUGGETS

Tender chicken nuggets with a crispy crust

120 g **290**



CHICKEN PATTY

Homestyle chicken patty

100 g **290**



POTATO CROQUETTES

Crispy potato croquettes, fried until golden brown

150 g **350**



MINI MARGARITA PIZZA

Classic mini pizza with cheese and tomato sauce

180 g **250**



+ gift

"KARTLI" SET

- chicken nuggets
- french fries
- veggie sticks
- ketchup

330 g **730**

"RACHA" SET

- sausage bun
- french fries
- veggie sticks
- ketchup

360 g **690**

"SVANETI" SET

- mini beef khachapurger
- french fries
- veggie sticks
- ketchup

360 g **790**

HOT APPETIZERS



LOBIO

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

350 g



SPECIAL PRICES
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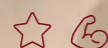
350 FROM OPENING UNTIL 5:00 PM
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LAMB & BEEF DOLMA

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

280 g

630



BAKED SULUGUNI CHEESE WITH VEGGIES

Oven-baked layers of tender suluguni cheese and grilled veggies

240 g

470



CHAMPIGNONS BAKED WITH CHEESE

Tender cheese encrusted champignons with fragrant herbs and spices

190 g

430



AJAPSANDAL

Georgian vegetable stew of aubergine, bell pepper, onion, tomatoes and tomato paste with Georgian spices and herbs

300 g

490



ZUCCHINI PANCAKES

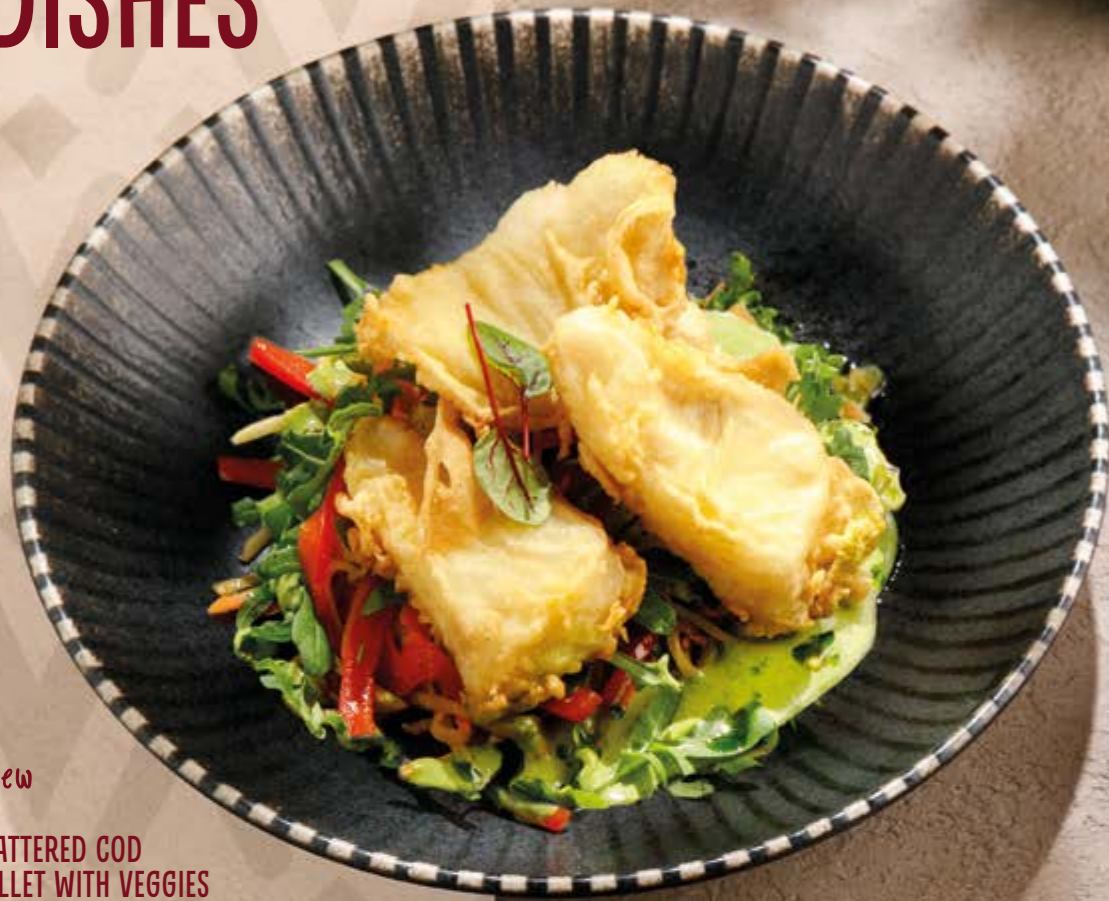
Tender zucchini hash-browns fried in vegetable oil until golden brown. Served with sour cream

220 g

390



HOT DISHES

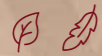


New

BATTERED COD FILLET WITH VEGGIES

Tender cod fillet in a crunchy batter on a pillow of steamed veggies with light green oil and creamy sauce

290 g **790**



PORK OJAKHURI

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

320 g



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390 FROM 5:00 PM UNTIL CLOSING



SOUS VIDE CHICKEN BREAST WITH MASHED POTATOES

Juicy sous vide chicken breast with mashed potatoes, Georgian pesto and creamy sauce

290 g **490**

New



BEEF CHASHUSHULI

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

320 g **690**



CHICKEN CHAKHOKHBILI

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

320 g



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390 FROM 5:00 PM UNTIL CLOSING

CHICKEN PATTIES WITH MASHED POTATOES

Tender chicken patty with onions and spices are served with mashed potatoes

260 g

490



SHKMERULI IN SPICY CREAM SAUCE

Baked chicken in creamy garlic sauce with walnuts and herbs

300 g

690

COD OJAKHURI

Cod fillet coated with Georgian spices, potatoes, bell pepper, onion, tomatoes and herbs

300 g

720



BARBECUE



 DISH
FOR SHARING

SAJ ASSORTED MEAT

Three types of tender shish kebab: pork, chicken and lamb with Georgian spices, grilled veggies and thin lavash

1500 g **3390**  

- 1 NARSHARAB**
Pomegranate sauce
50 g **170** 
- 2 MATZONI WITH HERBS**
Sauce based on traditional Georgian sour-milk product with herbs and spices
50 g **110**
- 3 GREEN TKEMALI**
Green cherry plum sauce with chili pepper and garlic
50 g **140** 
- 4 GARLIC SAUCE**
Sauce based on sour cream and mayonnaise with garlic and dill
50 g **110** 
- 5 RED TKEMALI**
Red cherry plum sauce with chili pepper and garlic
50 g **140** 
- 6 RED AJIKA**
Spicy ajika based on tomato paste with bell pepper, Georgian spices and onions
50 g **110** 
- 7 SOUR CREAM**
Simple sour cream
50 g **110**
- 8 BAZHE**
Sauce based on walnuts, garlic and spices
50 g **110** 
- 9 SATSEBELI**
Sauce based on tomato paste, with cilantro, garlic, dry ajika and spices
50 g **110** 

SAUCES



LAMB SHISH KEBAB

Juicy lamb shish kebab marinated in Georgian spices and grilled over coals

270 g **830**



CHICK AND CHEESE LULA KEBAB

Fragrant chicken lula kebab with a smoky meat flavor enhanced by smoked cheese and the aroma of herbs and spices

270 g **620**



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 PICKLED ONIONS, HERBS AND GURIAN-STYLE CABBAGE



TURKEY SHISH KEBAB

Turkey fillet shish kebab in a matzoni marinade grilled over coals

270 g **680**

PORK SHISH KEBAB

Classic pork shish kebab marinated in Georgian spices and grilled over coals

270 g **590**



LAMB LULA KEBAB

Traditional lula kebab made from minced lamb and beef, grilled over coals

270 g **990**

CHICKEN THIGH SHISH KEBAB

Tender chicken thigh shish kebab in a creamy marinade with adjika grilled over coals

270 g **620**



CHICKEN MINI SHISH KEBAB

Chicken skewer with mild spiciness served on lavash

100 g **350**



SIDE DISHES



HOMESTYLE POTATOES

Potatoes with garlic and greens, baked golden brown

200 g **240**



PASTA

Kid's pasta with butter

150 g **180**



FRENCH FRIES

Classic French fries

120 g **190**



VEGGIE STICKS

Crunchy sticks of fresh veggies

90 g **150**



MASHED POTATOES

Fluffy and creamy mashed potatoes

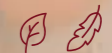
150 g **260**



GRILLED CHAMPIGNONS

Juicy fragrant mushrooms baked on the coal

120 g **370**



GRILLED VEGGIES

Baked zucchini, bell pepper and aubergine with spices

150 g **390**



DESSERTS

PHALI-AKKHALI

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:

- feijoa
- cherry & pomegranate
- salted caramel
- chocolate
- apricot **New**

45 g 1 piece **180**



SIGNATURE
DESSERT

ASSORTED PHALI-AKKHALI

By the way, translated from Georgian, akkhali means new. Discover a new combination!

225 g 5 pieces **890**



KOMSHI CAKE

Tender biscuit cake with walnuts, mascarpone cream and quince puree, topped with spicy sea buckthorn sauce

130 g **460**



MELA KUDI CAKE

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

115 g **460**



BAKLAVA

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

100 g **360**

CHOUX BUN

Tender choux bun dessert with cream or chocolate filling

30 g 1 piece **180**



New

PANNA COTTA WITH PEAR AND GRANOLA

Delicate creamy panna cotta with pear confiture and crispy granola

165 g **450**



CHURCHKHELA

Traditional Georgian candy: peeled walnuts in thickened grape juice

110 g **390**



SORBET

- raspberry
- lime-lemon

Refreshing fruit and berry dessert

50 g 1 piece **190**



ICE CREAM

- plombir
- chocolate

Classic ice cream

50 g 1 pieces **190**



SMETANNIK

Light sponge cake layers soaked in berry syrup, layered with sour cream and whipped cream frosting. Delicate, balanced dessert with a gentle berry acidity

200 g



SPECIAL PRICES
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350 FROM OPENING UNTIL 5:00 PM
390 FROM 5:00 PM UNTIL CLOSING

TTSNOBILI CAKE

Classic combination of chocolate, peanuts, salted caramel and tender butter cream

140 g **460**




BANQUET CAKES

ORDER THE CAKE OF YOUR DREAMS
FROM OUR RESTAURANT'S PASTRY
CHEF!



 SIGNATURE
DESSERT

For more details,
please ask our
restaurant manager
or call us

 409-60-88

MOBILE APP

Download our app
and enjoy special
privileges!



TAKEOUT & DELIVERY

Order your favorite dishes
from the menu
without leaving home



NUTRITION TABLE

Check the latest calorie
and nutrient information
for our dishes
on our website



KIDS' WORKSHOPS

Every
Saturday and Sunday
at 12:00



GIFT CERTIFICATES

A PhaliHinkali restaurant
gift certificate –
the perfect present
for your loved ones!



PRO SUBSCRIPTION

Sign up and get more!

- Up to 50% off
- Double cashback
- Free delivery



WE ARE WAITING FOR YOU, DEAR GUESTS!

ST. PETERSBURG

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- 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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☎ **997-77-07**

7/1, Grafskaya St., Murino

☎ **409-60-88**

2, Krasnoselskoye motorway,
Novoselie

☎ **409-60-66**

36A, Proletarskaya St.,
Kolpino

☎ **409-60-44**

46, Leningradskaya St.,
Sosnovy Bor

☎ **904-44-90**

PHALI-HINKALI.RU

This menu is an informational brochure.
For more details, please ask our manager.
The final appearance of the dishes may
differ from the images.
All prices are listed in rubles.

GEORGIA IS CLOSER THAN YOU THINK!

PSKOV

233, Zavelichenskaya St.,
Borisovichi Pskovskaya obl.,
Pskovskiy r-n

☎ **+7 (8112) 331-431**

PENZA

67B, Stroiteley St.

☎ **+7 (8412) 755-255**

VELIKIY NOVGOROD

10, Lyudogoshcha St.

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SEVASTOPOL

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Simol Shopping Center

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REPUBLIC OF ADYGEYA

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Maykop district

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