



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...

NEW! - novelty

 - gastrour specialty

 - vegetarian dish

 - spicy dish

 - top seller

 - dish for a company



PHALI AND HINKALI GUIDE



PHALI
WITH BEETROOT



PHALI
WITH MUSHROOMS



PHALI
WITH BELL PEPPERS



PHALI
WITH AUBERGINE



No notch
WITH PORK AND BEEF



Notched
WITH LAMB AND BEEF



Cross cut
WITH BEEF



8-shaped top
WITH AJABSANDAL



Slanted
WITH MUSHROOMS



Light-coloured dough
WITH CHEESE



Drop-shaped top cut
WITH POTATOES



Square top cut
WITH SHKMERULI



Triangular top cut
WITH COD AND SHRIMP



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.



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 phali-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



CALORIC VALUE



TWO FRIED EGGS

Chicken egg,
vegetable oil, herbs.

100 g 270₮ -

SCRAMBLED EGGS

Chicken eggs,
vegetable oil, herbs.

100 g 270₮ -

BOILED EGGS

100 g 270₮ -

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₮ -

100 g 270₮ -



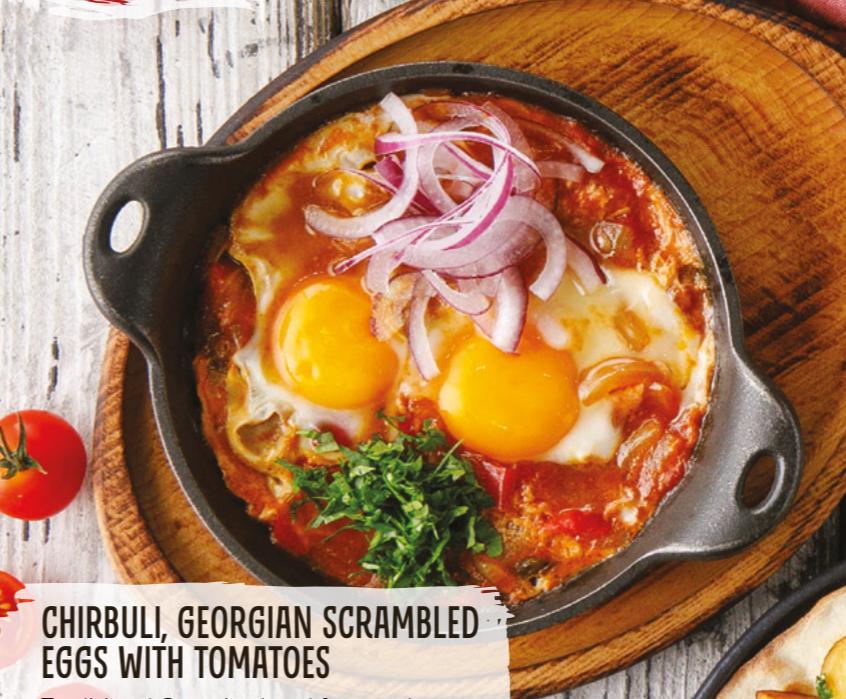
OATMEAL WITH WATER OR MILK

Oatmeal, butter, sugar, mint.

Various toppings:

• honey 50g 110₮ -
• walnuts 50g 130₮ -
• cherry sauce 50g 110₮ -

240 g 290₮ -



CHIRBULI, GEORGIAN SCRAMBLED EGGS WITH TOMATOES

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

230 g 390₮ -



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.

360 g 610₮ -



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.

190 g 560₽ - 



PKHALI ON PITA BREAD

- mushrooms 40g 140₽ -
- eggplant 40g 130₽ -
- sweet papers 40g 130₽ -
- beetroot 40g 110₽ -

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



SET OF PKHALI ON PITA BREAD

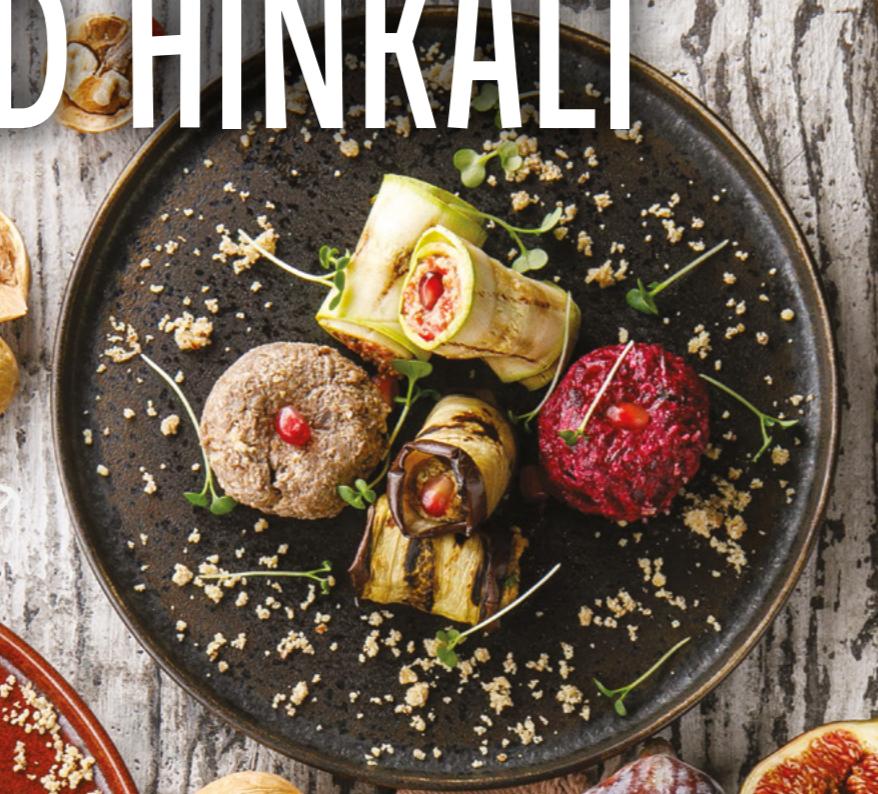
160 g 510₽ -



SET OF ROLLS WITH NADUGI CHEESE

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

250 g 590₽ -



A NEW CONVENIENT FORMAT! KHINKALI

New!

KHINKALI

- pork and beef

50 g 45₽ -

KHINKALI

- potatoes
- pork and beef
- beef
- mushrooms
- ajapsandali
- cheese
- lamb and beef
- shkmeruli
- cod and shrimp

100 g 80₽ -
100 g 110₽ -
100 g 110₽ -
100 g 110₽ -
100 g 120₽ -
100 g 120₽ -
100 g 120₽ -
100 g 140₽ -
100 g 180₽ -

SET OF KHINKALI

4 types of khinkali:

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

400 g 430₽ -



MINI-KHINKALI IN BROTH

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

300 g 530₽ -



DELICIOUS DELIVERY AND TAKE-AWAY

GEORGIA IS CLOSER
THAN YOU THINK...

409-60-88



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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.

200 g 420₽ -

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.

340 g 590₽ -

GEORGIAN DOUGHNUT

- potatoe fillin 80 g 160₽ -
- juicy beef and pork filling 80 g 170₽ -
- shkmeruli 80 g 190₽ -

SET OF GEORGIAN DOUGHNUTS

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

240 g 520₽ -



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.

180 g 680₮ - 



SET OF JERKY

Beef pastirma, beef sujuk, pomegranate seeds, herbs.

65 g 690₮ -



CALORIC VALUE



SET OF BRUSCHETTAS WIT MEAT

Set of flavorful bruschettas Georgian style:

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

180 g 550₮ -



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.

500 g 980₮ -  



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

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.

190 g 420₮ -



CHICKEN SATSIVI

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

230 g 480₮ -



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SALADS

FRESH SEASONAL VEGETABLES

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

170 g 390₮ - 



GURIAN CABBAGE

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

150 g 250₮ - 



PICKLES

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

200 g 540₮ - 



GEORGIAN SALAD WITH SPICES

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

210 g 470₮ - 



EGGPLANT AND FETA CHEESE SALAD

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

290 g 630₮ - 

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.

260 g 670₮ - 



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HOT APPETIZERS



DOLMA WITH LAMB AND BEEF

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

280 g 630₮ - ★



BAKED SULUGUNI CHEESE WITH VEGETABLES

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

240 g 470₮ -



LOBIO

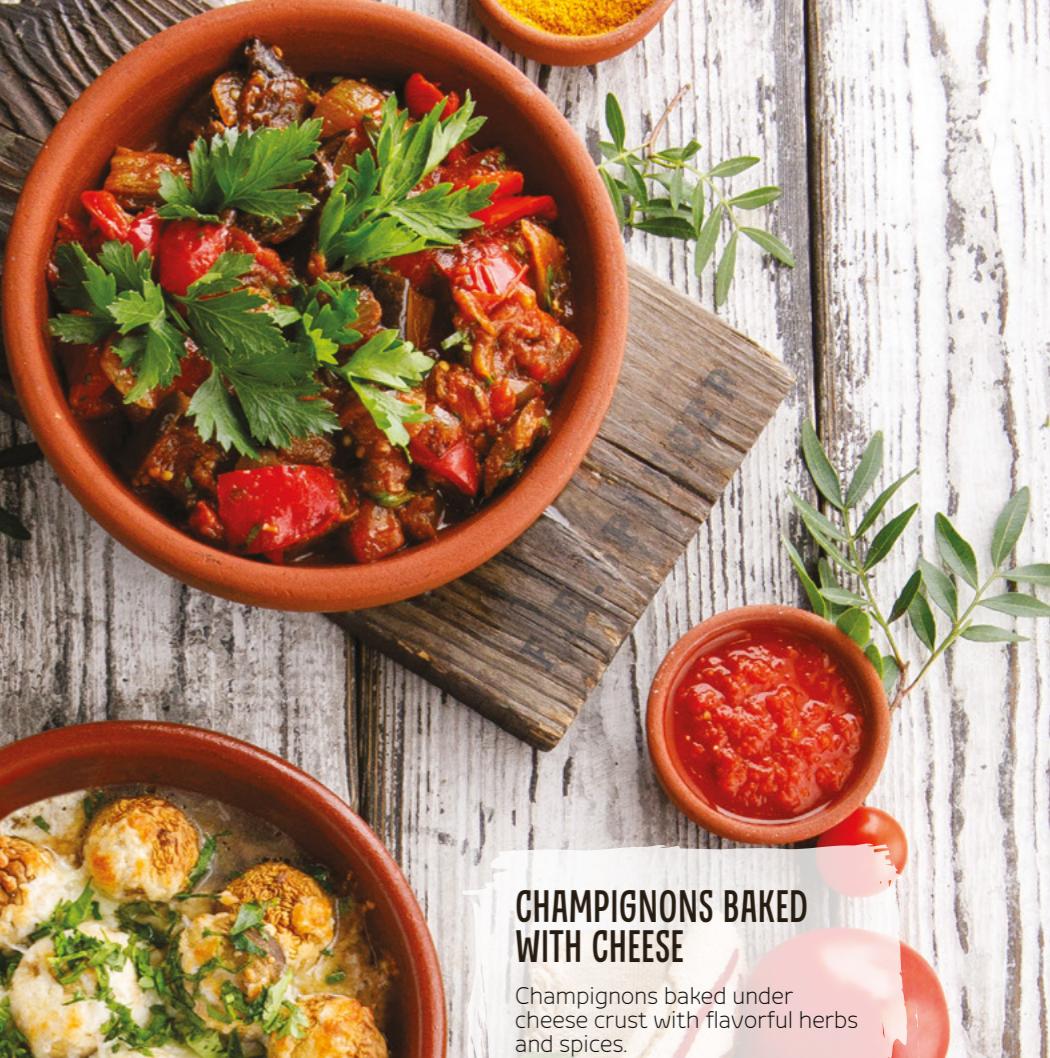
Traditional Georgian dish based on stewed red beans with rich spices. Served with crunchy Gurian cabbage and jonjoli.

350 g 410₮ -

AJAPSANDAL

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

300 g 490₮ -



CHAMPIGNONS BAKED WITH CHEESE

Champignons baked under cheese crust with flavorful herbs and spices.

190 g 430₮ -



ZUCCHINI PANCAKES

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

220 g 390₮ -

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KHACHAPURI

MINGRELIAN KHACHAPURI

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

500 g 740₮ - 



IMERETIAN KHACHAPURI

Imereti region khachapuri pie with suluguni cheese inside.

460 g 680₮ - 

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

ADJARIAN KHACHAPURI

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

350 g 590₮ - 

CALORIC VALUE



ADJARIK

Small Adjarian khachapuri pie with suluguni cheese and raw egg.

210 g 430₮ - 

SOUPS

KHASHLAMA SOUP WITH LAMB AND VEGETABLES

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

300 g 490₽ -



GEORGIAN PURI BREAD

Flavorful, traditional, freshly baked bread.

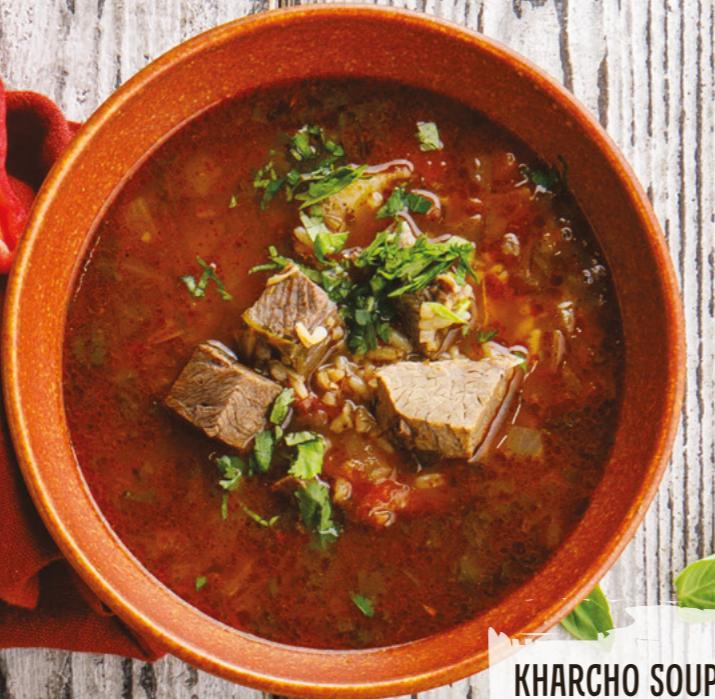
100 g 120₽ -



KHARCHO SOUP

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

300 g 490₽ - ★ 🔥



BEEF BORSCHT

Traditional flavorful beef borscht, served with sour cream.

300 g 540₽ -



MUSHROOM CREAM SOUP WITH BASIL AND CROUTONS

Traditional flavorful beef borscht, served with sour cream.

300 g 550₽ -



CHICKEN BROTH WITH WHEAT NOODLES

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

300 g 390₽ -



HOT DISHES

PORK OJAKHURI

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

320 g 590₮ - 

LAMB OJAKHURI

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

320 g 920₮ -

COD OJAKHURI

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

300 g 720₮ -  

CHICKEN CUTLETS WITH MASHED POTATOES

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

260 g 520₮ -

COD ON VEGGIE BED

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

270 g 830₮ - 



CALORIC VALUE



BEEF CHASHUSHUL

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

320 g 690₮ -

CHICKEN CHAKHOKHBILI

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

320 g 540₮ -

SHKMERULI IN SPICY CREAM SAUCE

Baked chicken in creamy garlic sauce with walnuts and herbs.

300 g 690₮ -

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

KARAOKE PARTIES

EAT WELL, SING WELL!

EVERY FRIDAY &
SATURDAY FROM 22:00



71, YURIYA GAGARINA AV.
ZARECHNAYA ST., 45-1
GRAFSKAYA ST, 7-1, MURINO
409-60-88

3a, SOBORNAYA ST.,
GATCHINA
997-77-07

36a, PROLETARSKAYA ST.,
KOLPINO
409-60-44

BARBEQUE

SAJ SET OF BBQ MEAT

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

1500 g 3 390₽ -



CALORIC VALUE



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.

TURKEY BBQ

270 g 680₽ -

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.

270 g 620₽ -

CHICKEN THIGH BBQ

270 g 620₽ - ★★★

LAMB BBQ

270 g 990₽ -



LAMB LULA KEBAB

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

270g 830₽ -

PORK BBQ

270 g 590₽ - ★★★

CHEF'S SIGNATURE DISH



LAMB SHOULDER ROAST

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

580 g 2 390₽ -

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.

50 g 170₽ -

GARLIC SAUCE

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

50 g 110₽ -

RED AJIKA

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

50 g 110₽ -

BAGE

Walnut sauce with garlic and spices.

50 g 110₽ -

SOUR CREAM

50 g 110₽ -

RED TKEMALI

Red cherry plum sauce with chili pepper and garlic.

50 g 140₽ -

SATSEBELI

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

50 g 110₽ -

GREEN TKEMALI

Green cherry plum sauce with chili pepper and garlic.

50 g 140₽ -

MATZONI WITH HERBS

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

50 g 110₽ -

SIDE DISHES

MASHED POTATOES

Fluffy mashed potatoes made of boiled potatoes with cream.

150 g 260₽ -

POTATOES HOME-COOKED SYLE

Potatoes with garlic and herbs, baked until golden brown.

200 g 240₽ -

ROASTED CHAMPIGNONS

Juicy flavorful mushrooms roasted on the chargrill.

120 g 370₽ -

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

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, «AKHALI» MEANS «NEW» IN GEORGIAN.

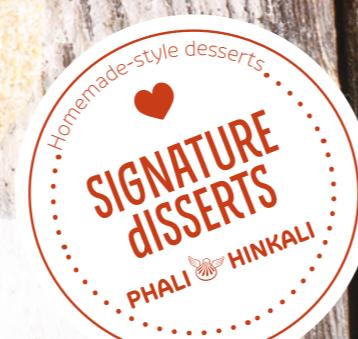
AKKHALI

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

45 g 1 piece 180₮ -

SET OF AKKHALI

225 g 5 pieces 890₮ -



CALORIC VALUE



DESSERTS

KOMSHI CAKE

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

130 g 460₮ -

MELA KUDI CAKE

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

115 g 460₮ -

CHURCHKHELA

Traditional Georgian treat: walnuts in thickened fruit juice.

110 g 390₮ -



BAKLAVA

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

100 g 1 piece 360₮ -

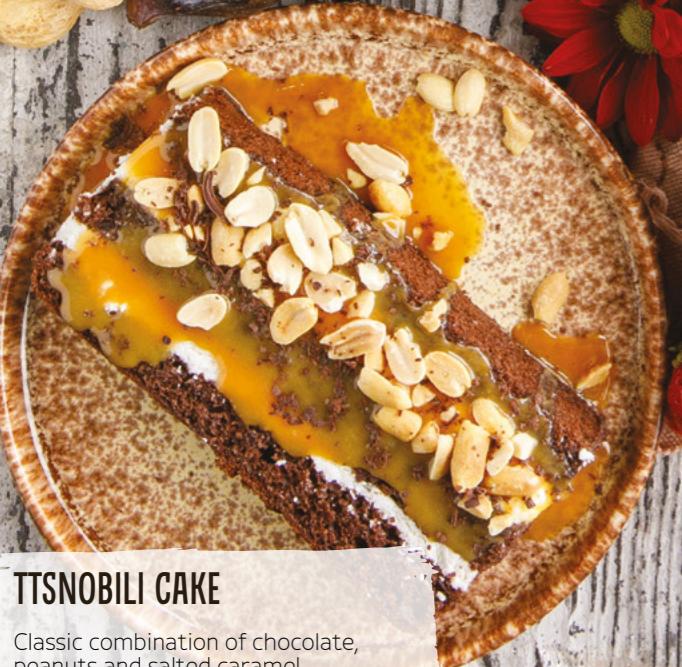
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KHINKALI WITH CHERRIES AND APPLES

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

200 g 390₮ -



TTSNOBILI CAKE

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

140 g 460₮ -

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CHOUX BUN WITH VANILLA / CHOCOLATE CREAM

Tender choux pastry dessert with cream or chocolate filling.

30 g 1 piece 180₮ -

ICE CREAM VANILLA / CHOCOLATE

Classic ice cream.

50 g 1 scoop 190₮ -

RASPBERRY OR LIME-LEMON SORBET

Refreshing fruit-and-berry dessert.

50 g 1 scoop 190₮ -

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

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**

REPUBLIC of ADYGEYA

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

📞 **+7 (928) 840-00-11**

VELIKIY NOVGOROD

10, Lyudogoshcha St.
📞 **+7 (816) 290-46-46**

SEVASTOPOL

260, General Ostryakov Avenue,
Simol Shopping Center
📞 **+7 (979) 024-04-44**

LENINGRADSKAYA OBLAST'

3A, Sobornaya St., Gatchina
📞 **997-77-07**
7/1, Grafskaya St., Murino
📞 **409-60-88**
2, Krasnoselskoye motorway,
Novoselie
📞 **409-60-66**
46, Leningradskaya St.,
Sosnovy Bor
📞 **904-44-90**
36A, Proletarskaya St.,
Kolpino
📞 **409-60-44**

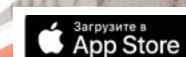
PSKOV

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

📞 **+7 (8112) 331-431**

PENZA

67B, Stroiteley St.
📞 **+7 (8412) 755-255**



DOWNLOAD
MOBILE APP



phali-hinkali.ru

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.