

A vibrant watercolor illustration of pomegranates and their seeds. The pomegranates are depicted in various stages of being opened, with some showing the juicy red seeds inside. The seeds are scattered around the whole fruits, creating a dynamic and colorful composition. The background is white, which makes the reds and purples of the pomegranates stand out. The style is artistic and hand-painted.

Абнун

ГРУЗИНСКОЕ БИСТРО

Menu



Georgia, my love!

Generous table, warm soul, happy songs, feasts, aromas of spices, rivers of wine, stringy cheese, hot meat – this is the real Georgian feast “Shvili”.

Phali, ajapsandali, gebzhaliya, chashushuli, chakhokhbili – these mysterious names in our menu promise a diversity of taste.

Chef Lika Mardaleishvili prepares dishes according to traditional Georgian recipes. Her hands are capable of performing miracles. Georgian cuisine – aromatic, juicy and simple does not leave indifferent even advanced foodie.

With love,
your “Shvili”



Cold starters

Phali assorted Spinach / green beans / cabbage with beetroot	150g	260P	Georgian cheese Suluguni, Imereti, Cecil, smoked Suluguni	220/ 15/3g	470P
Adzhapsandal made from baked vegetables	180g	260P	Eggplant with nadugi cheese Eggplant rolls with cottage cheese in tomato sauce	200g	290P
Gebzhalia Cheese rolls with adzhika and matsoni	300g	390P	Beef tongue with horseradish Warm beef tongue with horseradish sauce	70/30g	390P
Satsivi Traditional dish made from chicken thigh in walnut sauce	250g	290P	Eggplant rolls stuffed with nuts	140g	390P
Gurian style fermented cabbage	150g	120P			
Pickled Georgian vegetables Cucumbers, green tomatoes, garlic, wild garlic, chilli pepper	220g	290P			

Khinkali

Lamb	90g	90P	Beef and pork	90g	65P
Beef	90g	65P	Potato and mushrooms	90g	60 P
Three khinkalis With tkemali (plum) sauce (to choose beef, beef&pork or lamb)	300g	250P	Cheese	90g	70P

Hot starters

Lobio Georgian dish made from red beans with traditional spices	230g	250 ₾	Dolma Pork and beef with garlic sauce	160/40g	390 ₾
Fried champignons Mushrooms stuffed with suluguni and Imeretian cheese	200g	360 ₾	Crispy cheese balls with jam With double filling of suluguni and Imeretian cheese	180/40g	390 ₾
Suluguni baked with tomatoes Suluguni cheese, tomatoes, parsley	180g	250 ₾	Corn flatbread with satsebeli sauce Corn flatbread served with suluguni and herbs	150/80/40g	320 ₾

Khachapuri

Adjarian Open khachapuri with Suluguni and Imeritian cheese and a raw egg on top	260g	390₽	Imeretian Suluguni and Imeretian cheese	430g	420₽
Open khachapuri with blue cheese and pear Gorgonzola cheese, suluguni, Imeritinsky cheese, pear	260g	430₽	Royal Khachapuri With Imeritinsky cheese and two types of suluguni (milk and smoked)	480g	590₽
Open khachapuri with spinach and herbs With a double suluguni and imeritinsky cheese, spinach, cilantro, green onion	250g	370₽	Lobiani Rachuli Filled with boiled reb beans	400g	190₽
Open khachapuri with tomatoes With a double suluguni and imeritinsky cheese with tomatoes	250g	390₽	Kubdari Svanetian flat bread with minced meat	380g	430₽
Megrelian Double suluguni and Imeretian cheese	450g	480₽	Penovani Thin puff pastry with cheese	400g	430₽
			Achma Thick puff pastry pie with cheese	250/40g	360₽
			Flat bread	170/40g	60₽

Salads

Georgian vegetable salad With or without nuts	230g	330₽	With crispy eggplant Tomatoes, greens, cheese, spicy sauce	220g	390₽
Sweet tomatoes with tarragon and Kakhetian oil	235g	390₽	Caesar Shvili Romano leaves, chicken kebab, original sauce with smoked suluguni cheese	195g	390₽
Pear salad Mix of lettuce, pear with nadugi cheese	150g	370₽	Chicken liver salad Lettuce mix, chicken liver, oranges, walnuts	160g	390₽
Smoked salmon and tomato salad Lettuce mix, tomatoes, smoked salmon with nut dressing	160g	490₽	Salad with oyster mushrooms and white beans Oyster mushrooms, white beans, greens mix	200g	290₽
Salad with beef tongue Beef tongue, onions, pickles, oyster mushrooms	180g	390₽	Nutritious Chicken, mushrooms, prunes, celery, mayonnaise	190g	350₽
Salmon, avocado and tomatoes salad	210g	590₽			

Soups

Kharcho Traditional Georgian lamb soup with spices	300g	350₾	Borsch Traditional borsch made on meat broth. Served with Borodinsky bread, bacon and green onions	300/40 40/20/10g	350₾
Hashlama Rich veal brisket broth with herbs	350g	350₾	Lentil soup Lentil vegetable Soup	300g	230₾
Chicken broth	300g	230₾	Sorrel soup Sorrel, potatoes, chicken, chicken egg	350g	240₾

Main dishes

All meals are served in Ketsi (Georgian clay dishes)

Chashushuli Stewed veal with vegetables and herbs	300g	490₾	Chakhokhbili Georgian roast chicken with cilantro, tomatoes, onions, adzhika and Georgian spices	300g	390₾
Chkmeruli Chicken fried in creamy garlic sauce	320g	480₾	Baked eggplant with tomatoes Eggplant, tomato, sour cream, garlic, suluguni cheese	315g	430₾
Kuchmachi Beef giblets fried with onions and spices	220g	460₾	Baked dorado with pomegranate sauce Pomegranate seeds, pomegranate sauce, red onion	250/70g	690₾
Ojakhuri Potatoes, onions, bell peppers and herbs. Meat of your choice (pork neck, chicken thighs, lamb)	250g	390₾	Baked pike perch fillet with potatoes Pike perch fillet, potatoes, tomatoes, creamy sauce	210g	520₾
Georgian ostri ragout with mashed potatoes and gurian cabbage Beef, onion, oriental spices	240g	390₾	Salmon steak with creamy sauce	145/60g	690₾
Fried liver with mushrooms Chicken liver, mushrooms, onion, bell pepper and garlic	215g	390₾	Pike cutlets with mashed potatoes	120/150/40g	440₾
Rotisserie chicken	280g	610₾			

Drinks

Ayran Matsoni based drink with fresh greens, herbs and cucumber	200ml/1000ml	100/400₾
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Garnishes

Fried / mashed potatoes	160/150g	140P
Potatoes fried with mushrooms Oyster mushrooms, onion	220g	190P
Grilled vegetables	180g	290P

Satsebeli / Tkemali / Narsharab / Matsoni / 40g 90P
Sour ream / Red Adzhika / Garlic sauce

Napoleon “Shvili”	150g	290P
Cranberry cake with rosemary	160g	350P
Honey cake	110g	310P
Baklava	100g	190P

Plum pie with crispy streusel 160g 290P

Georgian yogurt matsoni
with honey and walnuts 180/15/15g 190P

Ice Cream Shvili style
Three scoops to choose from
with nuts and jam

Chocolate	50g	130P
Vanilla		

White cherries	50g	120P
Walnut		
Rose		
Quince		
Figs		



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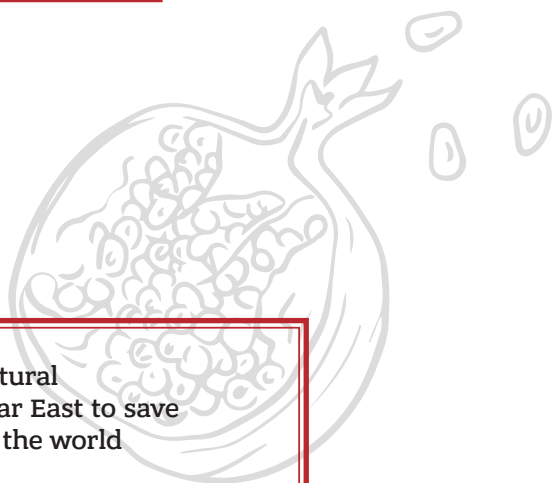


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- on the website www.tigrus-project.com (use qr-code).

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A decorative border of watercolor illustrations of pomegranates and seeds surrounds the text. The pomegranates are in various stages of being opened, with some showing the red seeds inside. The seeds are scattered around the whole fruits. The colors are primarily red, with some purple and yellow accents from the watercolor washes.

www.shvilibistro.ru

Togliatti

Shvili in Togliatti, st. 40 years of victory, 40

Moscow

Shvili in MEGA Teply Stan shopping mall
Kaluzhskoe highway, 21 km,

Shvili in Kashirskaya Plaza shopping center
Kashirskoye highway 61, bld. 2, 4th floor

Shvili in the shopping center "Metropolis"
Leningradskoye Hwy, 16A, bld. 4

Shvili in the shopping center "Afimall"
Presnenskaya Naberezhnaya, 2, 5th floor

Shvili in the shopping center "Salaris"
23rd km, Kievskoe highway, 1. 2 floor

Shvili in the BC "Akademik"
Prospekt Vernadskogo 41

Mytishi

Shvili in the shopping center "Krasnyy Kit"
Sharapovsky proezd, 2

Shvili in the Sakha Republic

1st floor of the Azimut hotel
Prospekt Lenina, 24, Yakutsk