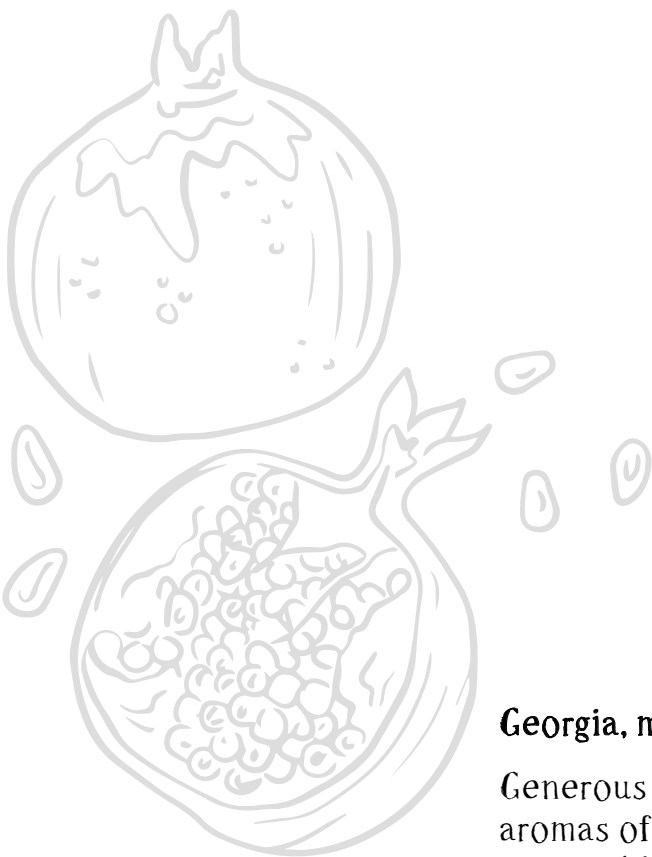


A vibrant watercolor illustration of pomegranates and their seeds. The composition features several whole pomegranates in various shades of red, some with dark, almost black, outlines. Interspersed among them are numerous individual pomegranate seeds (arils), also in shades of red, some appearing as if they have just been scattered. The background is white, with some light blue and yellow washes behind the fruit, giving it a fresh, artistic feel.

Albani

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	320₾	Gebzhalia Cheese rolls with adzhika and matsoni	300g	390₾
Adzhapsandal made from baked vegetables	180g	410₾	Pickled Georgian vegetables Cucumbers, green tomatoes, garlic, wild garlic, chilli pepper and dzhondzholi	250g	400₾
Satsivi Traditional dish made from chicken thigh in walnut sauce	250g	430₾	Gurian style fermented cabbage	150g	390₾
Dzhondzholi Traditional Georgian pickles with vegetable oil, finely chopped red onions and coriander	120g	320₾	Beef tongue with horseradish Warm beef tongue with horseradish sauce	70/30g	420₾
Eggplant rolls stuffed with nuts	140g	390₾			

Khinkali

Lamb	90g	90₾	Beef and pork	90g	80₾
3 khinkali in tkemali sauce (beef/pork)	300g	430₾	With potato and mushrooms	90g	90₾
			Cheese	90g	70₾

Hot starters

Lobio Georgian dish made from red beans with traditional spices	230g	390₾	Shrimps on skewers Shrimps, lettuce, spicy sauce	80/40/20g	490₾
Dolma Pork and beef with garlic sauce	160/40g	480₾	Cheese balls with jam With double filling of suluguni and Imeritinsky cheese with jam of your choice	180/40g	390₾
Fried mushrooms Mushrooms stuffed with two types of cheese	200g	410₾	Baked vegetables served on a flatbread with soft cheese	260/8g	460₾

Khachapuri

Adjarian Open khachapuri with Suluguni and Imeritian cheese and a raw egg on top	260g	390₽	Megrelian Double suluguni and Imeretian cheese	450g	480₽
Adjarian with blue cheese and pear Gorgonzola cheese, suluguni, Imeritinsky cheese, pear	260g	480₽	Imeretian Suluguni and Imeretian cheese	430g	420₽
Adjarian with spinach and herbs With a double filling of suluguni and imeritinsky cheese, spinach, cilantro, green onion	250g	380₽	Khachapuri royal Filled with Imeritinsky cheese and two types of suluguni (milk and smoked)	480g	610₽
Adjarian with tomatoes With a double filling of suluguni and Imeritinsky cheese with tomatoes	250g	420₽	Salmon open pie	250g	380₽
			Kubdari Svanetian flat bread with meat	380g	430₽
			Penovani Thin puff pastry with cheese	400g	430₽
			Flat bread	140/40g	60₽

Salads

Georgian vegetable salad With or without nuts	230g	510₽	Salad with beef tongue Beef tongue, onions, pickles, oyster mushrooms	180g	390₽
Sweet tomatoes with tarragon and Kakhetian oil	235g	550₽	Chicken liver salad Lettuce mix, chicken liver, oranges, walnuts	160g	460₽
Warm salad with turkey Mix salad, yellow cherry tomatoes, red grapes, turkey, peanut sauce, sesame	170g	430₽	With crispy eggplant Tomatoes, greens, cheese, spicy sauce	220g	540₽
Pear salad Lettuce mix, pear, gorgonzola	150g	390₽	Caesar salad Romano lettuce, chicken kebab, original sauce with smoked suluguni cheese	195g	560₽
Smoked salmon and tomato salad Lettuce mix, tomatoes, smoked salmon with nut dressing	160g	570₽	Substantial Chicken, mushrooms, prunes, celery, mayonnaise	190g	390₽
With salmon, avocado and ripe tomatoes	210g	610₽			

Soups

Kharcho Traditional Georgian lamb soup with spices	300g	470₽	Chicken broth	300g	260₽
Hashlama Rich veal brisket broth with herbs	350g	480₽	Borsch Traditional borsch made on meat broth. Served with Borodinsky bread and lard	300/40 40/20/10g	430₽

Main dishes

All meals are served in Ketsi (Georgian clay dishes)

Chashushuli Stewed veal with vegetables and herbs	300g	520₽	Liver with mushrooms Chicken liver, mushrooms, onion, bell pepper and garlic	215g	550₽
Georgian ostri with mashed potatoes and gurian pickled cabbage Beef, onion, oriental spices	240g	630₽	Ojakhuri Potatoes, onions, bell peppers and herbs. Meat of your choice (pork neck, chicken, lamb)	250g	560₽
Chkmeruli Chicken fried in creamy garlic sauce	340g	480₽	Salmon steak with creamy sauce	145/60g	710₽
Kuchmachi Beef giblets fried with onions and spices	220g	460₽	Dorado with pomegranate sauce Pomegranate seeds, narsharab, red onion	250/70g	710₽
Chakhokhbili Georgian roast chicken with cilantro, tomatoes, onions, adzhika and Georgian spices	300g	440₽	Baked Omul with potatoes Omul fillet, potatoes, tomatoes, creamy sauce	210g	520₽
Whole fried trout With pomegranate seeds and Tkemali sauce	200/50/2g	500₽	Pike cutlets with mashed potatoes	120/150/40g	440₽
			Rotisserie chicken	310/40g	610₽

Drinks

Ayran
 Matsoni based drink with fresh greens, herbs and cucumber

200ml/1000ml 170/640₽

Kebabs

All kebabs are served with red onions
and a sauce of your choice

Pork	140g	480₾
Chicken	145g	410₾
Lamb	140g	490₾
Lamb kebab	140g	460₾
Chicken kebab Chicken thigh	155/20g	400₾

Garnishes

Fried / mashed potatoes	160/150g	210₾
Potatoes fried with mushrooms Oyster mushrooms, onion	220g	250₾
Grilled vegetables	180g	340₾

Sauces

Satsebeli / Tkemali / Narsharab / Matsioni / Sour cream / Red Adzhika / Garlic sauce	40g	90₾
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Desserts


Napoleon "Shvili"	150g	390₾	Plum pie with crispy top	170g	360₾
Cranberry cake with rosemary	160g	390₾	Georgian yogurt matsioni with honey and walnuts	180/15/15g	200₾
Honey cake	130g	320₾	Ice Cream Shvili style Three scoops to choose from with nuts and jam	160/40/10g	480₾
Baklava	85g	290₾			

Ice Cream

Chocolate	50g	130₾
Vanilla		
Hazelnut		

Jam

White cherries	50g	180₾
Rose		
Quince		
Figs		



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rare and endangered species of the world
fauna

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- through your waiter;
- on the website www.tigrus-project.com (use qr-code).

 @TIGRUS PROJECT



A vibrant watercolor illustration of pomegranates and their seeds. Several whole pomegranates in various shades of red and pink are scattered around the page. Some are cut open, revealing the juicy, seed-filled interior. Loose pomegranate seeds are also depicted, some as individual dots and others in small clusters. The background is white, with some light blue and yellow washes behind the fruit, creating a fresh and artistic feel.

www.shvilibistro.ru

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