

APPETIZERS

Spinach pkhali Ground spinach with walnuts, garlic and Georgian spices	135 g	590
Ajapsandali Slow-cooked roasted vegetables with herbs and spices	180 g	680
Chicken satsivi Tender chicken in rich walnut sauce	230 g	670
Lobio Traditional Georgian red bean stew with spices	230 g	600
Dolma Grape leaves stuffed with pork & beef, served with garlic sauce	160/40 g	780
Georgian cheese assortment Selection of traditional cheeses	230 g	750
Pickled vegetables assortment House-made pickled vegetables	250 g	640
Sujuk Dry-cured spiced sausage	70 g	750

SALADS

Georgian vegetable salad Fresh vegetables with herbs, with or without walnuts	210 g	780
Ripe tomatoes Tomatoes with tarragon, red onion and Kakhetian oil	225 g	860
Crispy eggplant salad Crispy eggplant with tomatoes and herbs	205 g	880
Caesar with grilled chicken Romaine, grilled chicken, signature dressing with smoked suluguni	195 g	870

Khinkali

Giant khinkali One large khinkali with 10 small inside	725 g	1600
Lamb khinkali Juicy dumplings with lamb	100 g	140
Beef & pork khinkali Classic meat filling	100 g	135
Cheese khinkali With melted cheese	80 g	130
Cherry khinkali Sweet dumplings with sour cream	240/30 g	580

Khachapuri

Adjarian khachapuri Boat-shaped bread with cheese and egg	330 g	730
Blue cheese & pear khachapuri Sweet-savory filling	250 g	770
Megrelian khachapuri Double cheese filling	430 g	800
Imeretian khachapuri Classic cheese flatbread	410 g	760
Kubdari Meat-filled Georgian flatbread	360 g	750
Pita	140/30 g	180

SOUPS

Kharcho Rich lamb soup with spices and herbs	300 g	690
Chicken noodle soup Light broth with homemade noodles	300 g	550

SAUCES

Sauces Satsebeli / Tkemali / Matsoni / Sour Cream / Red Adjika / Narsharab / Garlic / Green Adjika	40 g	120
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You can find the full price list and the yield of dishes on the consumer board.

Menu

SHVILI
A GEORGIAN RESTAURANT

Grill

All kebabs are served with red onions and satsebeli sauce

Pork shashlik Grilled pork skewers	200/40 g	800
Chicken shashlik Grilled chicken skewers	200/40 g	780
Lamb shashlik Grilled lamb skewers	200/40 g	1300
Chicken tabaka Crispy pressed chicken	350/40 g	1050
Lula kebab Minced meat skewers	200/40 g	980
Chicken kebab	200/40 g	700
Lamb loin	200/40 g	1600
Lamb rack Grilled lamb ribs	200/40 g	1050
Salmon steak With narsharab sauce	145/50 g	1350
Whole seabass Grilled whole fish	250/25 g	1200
Potatoes with fat tail	200 g	590
Grilled vegetables Seasonal vegetables	180 g	590

Main Courses

Chashushuli Stewed beef with tomatoes and herbs	280 g	890
Chkmeruli Roasted chicken in creamy garlic sauce	340 g	880
Slow-cooked lamb shoulder Tender lamb served with demi-glace	560/60 g	2800
Beef cheeks Slow-braised beef with mashed potatoes	130/150 g	1100
Pike cutlets Delicate fish cutlets with mashed potatoes	120/140/30 g	760

SIDES

Mashed potatoes Creamy mashed potatoes	150 g	350
French fries Crispy fries	150 g	350
Fried potatoes with mushrooms With champignons, onion and dill	220 g	480

DESSERTS

Napoleon cake Layered pastry with cream	150 g	650
Lingonberry tart Tart with berry filling	115 g	650
Wafer roll with dulce de leche Crispy roll with caramel cream	110 g	380
Honey cake Classic layered honey cake	130 g	590
Signature Ice Cream Choice of three scoops with nuts and jam	150/40/10 g	580
Ice cream Selection of flavors	50 g	260
Jam Traditional sweet preserves	50 g	230