



K H E D I

RESTAURANT

CHEF'S SPECIAL DRINKS

Seasonal fruit compote 1000 ml	13
Nani's ayrani 250 ml	8

COLD DISHES

«Khoncha» — board of traditional Georgian appetizers 1000 g Assorted pkhali, sulguni, hummus, ban\ e sauce, ajapsandal, jonjoli	57
Beef carpaccio with parmesan chips and truffle sauce 195 g served tableside	45
9 [[d`Ub`h`k]h` V`e`h`U [Y` V`X`Y`g`Y`Ub`X`g`c`h`c`]U`g`U`i` V` 270 g	13
HV`j [g`h`U`f`k` UZZ`Y`g`k`]h` `h`c`a` U`h`c`g`U`g`U`Ub`X`g`h`f`U`V`W`X` U`h`Y`U` 245 g	26
HV`j [g`h`U`f`k` UZZ`Y`g`k`]h` `f`c`U`g`h`V`Y`Y`Z`U`b`X`g`i` b`!`X`f`]Y`X`h`c`a` U`h`c`Y`g`	25
Georgian cheese plate 380 g sulguni, homemade cheese, smoked suluguni, guda	32
Burrata with tomatoes and tarragon pesto 150/200 g`	42
K]b`Y`V`c`U`f`X` 465g ?`U`_`i` f`]`V`X`Y`g`Y`Z`P`U`f`a` Y`g`U`b`Z` ;` Y`c`f` []U`b`c`]j` Y`g`Z`c`b`c`]	44
Assorted sun-dried meat 120 g sujuk, basturma and lori	27
Beef tongue with horseradish sauce 80/10/20 g	16
Beetroot ravioli with Guda cheese 180 g	15
Grandma's gebzhalia 400 g	24
Baked bell peppers with tonnato sauce 180 / 80 g	22
Phali with green beans / with spinach / with pepper 110 g	13
Chicken pate with tomato jam 250 g	18
Eggplant rolls with walnuts 180/5 g	12
Hummus with white beans 180/60/10 g	15
Ajapsandali 340 g	19
Megrelian satsivi 250 g	27
Georgian pickles 320 g	13

SALADS

Georgian vegetable salad 335 g	12
Georgian vegetable salad with walnuts 370 g	15
Broccoli and avocado green salad 245 g	24
Salad with Guda cheese and dried fruit 220 g	16
Tomato salad with matsoni and adjika 380 g	20
Salad with watermelon and brie cheese 310 g	31
Warm chicken with smoked sulguni salad 290 g	24
Crispy eggplant and cream cheese warm salad 290 g	19
Warm eggplants, shrimps and stracciatella salad 300 g	32
Warm salmon salad with orange sauce 200 g	36
Salad with shrimps, quinoa and sweet corn 310 g	22

SOUPS

Soup kharcho 400 g	19	Borscht with donuts 340/40/60 g	19
Georgian mushroom soup with tarragon 380 g	14	Salmon cream soup 360 g	21
Tomato soup with seafood 350 g	29	Pumpkin cream soup 360 g	14
Chicken soup with homemade noodles and quail egg 400 g	14	Chikhirtma 340 g	12
		Corn cream soup 360 g	27

FISH AND SEAFOOD

Mini khinkali with smoked salmon and shrimps in tom-yam sauce 285 g	39	Cod with nut sauce and ptitim 150/140 g	51	Salmon steak on coals 140/50/150 g	47
Black sea salmon with leeks 140/50/150 g	45	Shrimps with spices and herbs 190/60 g	43	Grilled dorado 1 p. 45/30 g	47
Cod with miso sauce and orzo paste 300 g	48	Dorado with vegetables 250 g	48	Grilled trout 1 p. 50 g	39

FLOUR

Megrelian khachapuri 470 g	26
Adjarian khachapuri 355 g	24
Imeretian khachapuri 440 g	25
Old recipe khachapuri 570 g	35
Lazuri khachapuri 550 g	25
Khachapuri with pear and gorgonzola 370 g	29
Khachapuri with smoked sulguni 480 g	26
Aromatic flatbread with roastbeef and strachatella 380 g	32
Aromatic flatbread with burrata and tomatoess 180/140 g	36
Classic Lobiani 400 g	10
Kutaby with cheese / chicken / greens 180/50 g	12
Mchadi with imeritian cheese 405 g	14

HOT DISHES

Kakhetian-style veal khashlama 500/400 g	65
Mingrelian kharcho with gomi 555 g	24
Mini khinkali with beef cheeks and pepper sauce 270 g	28
Mini khinkali with "Puchkholia" and spinach sauce 250 g	24
Shkmeruli chicken 1 p./180 g	39
"Candies" with mushrooms, truffle paste and goat cheese 300 g	29
Dolma with matsoni sauce 160/50/5 g	19
Veal cheeks with bulgur and vegetables 180/160 g	29
Elarji with matsoni 370/200 g	23
Veal chashushuli 300/4 g	29
Duck breast with berry sauce 150/60/50/10 g	67
Stewed beef tongue with mashed potatoes 360 g	48
Pork with baby potatoes 180/150/50 g	26
Chicken schnitzel with herbs and cheese 325/50 g	25
Mingrelian kuchmachi with fried elardji 300/150 g	24
Lobio "Kharkali" with jonjoli and homemade cabbage 300/150 g	14
Beef Stroganoff with mashed potatoes and pickles 480 g	39
Crispy chicken cutlet with truffle puree 180/170/85 g	29
Baked chicken Gallic style 400/120/50 g	38

CHARCOAL GRILLED DISHES

Crispy boat with chicken/lamb kebab with cheese and herbs 440/50/30/3 g served tableside	32/41
Pork ribs with barbecue sauce and vegetables 460 g	43
Ribeye Steak with New York sauce 240/50 g	61
Grilled vegetables 390 g	19

BARBECUE

Lamb 200/50/155 g	38
Pork 200/50/155 g	30
Chicken 200/50/155 g	26

KEBAB

Lamb 150/50/155 g	33
Chicken 150/50/155 g	21

DESSERTS

Specialty dessert «Khedi» 185/15/7 g	15	Melted cream cheesecake 200 g	25	Carrot cake 160 g	16
Baklava with ice cream 120/50/25 g served tableside	20	Sour cream cake with strawberries 260 g	18	Fruit platter 1350 g	41
Pistachio roll with raspberries 100/5/5 g	21	Honey cake 150 g	14	Ice cream / sorbet 50 g vanilla / chocolate / strawberry / lime-lemon / saperavi / strawberry	5
Choux buns 200 g	13	"Kidobani" 125/45/15 g	17	Georgian jam 50 g walnut / white cherry / dogwood / figs	7
Napoleon 375 g	18	Tiramisu	15		
"Charosi" with mango & stevia 120/20 g	16	"County ruins"	17		