

Cafe Sakhli



2024

APPETIZERS & SALADS

1. **GEORGIAN TRADITIONAL SALAD** 14
(Tomatoes & cucumber with fresh herbs)
2. **GEORGIAN TRADITIONAL SALAD WITH WALNUTS** 15
(Tomatoes & cucumber with fresh herbs, Georgian spices and walnuts)
3. **AJAPSANDALI** 15
(Roasted vegetable ragout with eggplant, tomato, bell pepper seasoned With garlic, basil, coriander leaves, parsley and Georgian spices)
4. **EGGPLANT ROLLS** 14
(Eggplant with walnut fenugreek garlic paste and fresh pomegranate)
5. **GEBZHALIA** 18
(Made with milk, spices and mint leaves, the newly boiled cheese is mixed with mints and cut as the cheese rolls)
6. **MKHALI TRIO** 19
(Spinach, beet leaves, and eggplant roll served with corn bread)
7. **ASSORTED PICKLE'S** 14
(Green pepper, Cabbage, cucumber and Jonjoli)
8. **CAESAR SALAD** 17
(Green salad made with chicken fillet, cherry tomato, romaine lettuce, croutons and a dressing that includes lemon, oil, eggs, Worcestershire sauce, anchovies, garlic)
9. **GEORGIAN CHEESE PLATTER** 20

PASTRY

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| 1. ADJARULI KHCHAPURI
<i>(Oven baked boat shaped pie with blended cheese and egg)</i> | 16 |
| 2. IMERULI KHACHAPURI
<i>(Oven baked hand rolled dough filled with cheese, glazed with melted butter)</i> | 15 |
| 3. LOBIANI
<i>(Romano beans with Georgian spices ,baked in dough)</i> | 14 |
| 4. CHAKHRAKINA
<i>(Oven baked hand rolled dough filled with cheese ,Beet leaves, Green onion, Dill)</i> | 15 |
| 5. MEGRULI KHACHAPURI | 17 |
| 6. TRADITIONAL GEORGIAN CORN BREAD | 3 |
| 7. GEORGIAN BREAD | 4 |
| 8. PHENOVANI KACHAPURI
<i>(Oven Baked Puff dough Filled with Cheese)</i> | 7 |
| 9. PHENOVANI LOBIANI
<i>(Oven baked puff dough filled with Romano beans and Georgian Spices)</i> | 6 |

DINNER

1. CHIKHIRTMA	14
<i>(Traditional Georgian chicken Soup with Coriander, vinegar, garlic and Lemon)</i>	
2. CHAKAPULI	21
<i>(Slow cooked veal with tarragon ,sour plum, scallions, parsley, cilantro and white wine, served with Georgian Bread)</i>	
3. Soup Kharcho	21
<i>(Traditional Georgian Soup containing Beef, rice, Herbs, onion and pepper.)</i>	
4. LOBIO IN CLAY POT	18
<i>(Romano beans cooked with traditional spices, served with assorted pickles and cornbread)</i>	
5. BEEF CHASHUSHULI	20
<i>(Slow cooked beef ,spicy pepper ,tomato sauce, cooked herbs, Served with Georgian bread)</i>	
6. KUCHMACHI	18
<i>(Cooked Beef Liver ,lung, heart ,onion, with traditional spices served with fresh Pomegranate and corn ball)</i>	
7. KUPAT	18
<i>(Type of Georgian Sausage, made from Ground pork and beef, intestines, onions and pepper, served with Pomegranate.)</i>	
8. PORK MTSVADI	16
<i>(Seasoned Pork marinated with white wine, served with Plum Sauce (Tkemali)</i>	
9. VEAL MSTVADI	18
<i>(Veal meet marinated with white wine, served with Plum Sauce (Tkemali)</i>	
10. CHICKEN MTSVADI	15
<i>(Marinated Chicken, served with Plumb Sauce (Tkemali)</i>	
11. YOUNG CHICKEN	17
<i>(Served with Blueberry, Blackberry and roseberry sauce)</i>	
12. MUSHROOM AND CHEESE	16
<i>(Button mushrooms baked with sulguni cheese butter, in clay pot)</i>	
13. CHICKEN IN BAJE SOUSE	17
<i>(Roasted chicken in walnuts sauce)</i>	
14. OJAKHURI	18
<i>(Homemade potato with roasted pork served with onion and pomegranate)</i>	
15. KHINKALI KALAKURI (6 Piece)	18
16. KHINKALI MTIULURI (6 Piece)	18
17. KVARI	12
<i>(Megrelian Kvarabia are cakes with cheese, Serve with mint sauce.)</i>	
18. MEGRULI KHARCHO WITH BEEF	20
<i>(Beef stew in luscious walnut-packed gravy)</i>	
19. CHICKEN KEBAB	14
20. PORK AND BEEF MIX KEBAB	19
21. GHOMI WITH SMOKED SULGUNI	17
<i>(Made from corn flour and topped with smoked cheese)</i>	

DINNER

22. ELARJI

19

(Thick, Elastic porridge, made from a blend of coarse corn flour and Cheese)

23. Shkmeruli

19

(Shkmeruli is a Georgian dish that features chicken fried and then slowly simmered in a rich garlic and milk sauce.)

Drinks

1. GEORGIAN LEMONADE TARRAGON	3.5
2. GEORGIAN LEMONADE PEAR	3.5
3. GEORGIAN MINERAL WATER (NABEGLAVI)	3
4. GEORGIAN COMPOT 1L	8
5. SPRING WATER	2.5
6. COFEE AMERICANO	4
7. COFEE LATE	4.5
8. COFEE CAPUCHINO	5
9. COFEE ESPRESSO	4
10. FRUIT TEA	3.5
11. BLACK TEA	3
12. Turkish cofee	4.5

Dessert

1. HONEY CAKE	10
2. IDEAL	11
3. QADA	4
4. BAKLAVA	4.5
5. NAPOLEON	13
6. PELAMUSHI	6
<i>(Georgian dessert porridge commonly, composed of a thick, hard chilled jelly made from grape juice and flour. Served with peeled nuts or gozinaki.)</i>	
7. Homemade Dessert	15

