

ALL OUR DISHES MAY CONTAIN NUT TRACES!



KARTULI MENU



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Traditionally at a Georgian Supra (feast), the main dishes follow the starters and bakery dishes, however, diners often have not finished their starters when the main courses arrive so the remaining starters are enjoyed alongside the main dishes.

At Kartuli we follow this tradition and you may receive your main dishes before you have finished your starters.

STARTERS

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| 1. Chakhokhbili (GF)
Traditional Tbilisian dish made from chicken simmered in a fragrant sauce of tomato, onion and fresh herbs. | £8.00 |
| 2. Spinach Pkhali (Vegan) (GF)
Traditional Georgian dish of minced baby spinach combined with ground walnuts, coriander, garlic, Georgian spices. | £6.50 |
| 3. Aubergine with garlic and coriander (Vegan) (GF)
Roughly torn fried aubergine with garlic and coriander. | £7.00 |
| 4. Aubergine walnut rolls (Vegan) (GF)
Tender fried aubergines slices, rolled around a blended walnut, garlic and spices filling, sprinkled with pomegranate seeds. | £7.50 |
| 5. Beetroot Pkhali (Vegan) (GF)
Steamed and grated beetroot seasoned with walnuts, coriander, garlic and Georgian spices. | £7.00 |
| 6. Pinto beans Pkhali (Vegan)
Pinto beans crushed and seasoned with onions and walnut paste. | £6.50 |
| 7. Pkhali selection (Vegan) (GF)
Selection of spinach, beetroot, pinto beans Pkhali and fried aubergine with garlic and coriander .
Traditionally eaten with Shoti bread or Mchadi - corn bread (please see sides section). | £13.50 |

FROM OUR BAKERY

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| 8. Imeruli Khachapuri (V)
The most popular Georgian dish created from soft dough with a mixed cheese filling. (originates from Imereti in western Georgia). | £10.00 |
| 9. Acharuli Khachapuri (V)
Legendary boat shaped bread stuffed with cheese and baked in the oven. An egg is added at the last minute of cooking, and the whole delicious mix is topped with a pat of butter. (originates from the Black Sea region of Achara). | £12.00 |
| 10. Lobiani (Vegan)
Subtly spiced classic bean filled bread. (Originates from the mountainous region of Racha) | £9.00 |
| 11. Lobiani with Lori (home cured pork)
Lobiani with added home cured pork. (Originates from the mountainous region of Racha). | £10.50 |

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MAINS

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| 12. Ajapsandali (GF) | £13.50 |
| A hearty and warming dish of stewed vegetables with onions, garlic, fresh herbs and blue fenugreek. | |
| 13. Lobio (GF) | £11.00 |
| Slow cooked pinto beans, with a warming sauce of fried onions, coriander, garlic, fresh chillies and spices served with fermented vegetables. Traditionally eaten with Shoti bread or Mchadi - corn bread (please see sides section). | |
| 14. Lobio with Lori (smoked pork) (GF) | £13.00 |
| Lobio cooked with home cured pork belly pieces, served with fermented vegetables. Originates from the western region of Samegrelo. Traditionally eaten with Shoti bread or Mchadi - corn bread (please see sides section). | |
| 15. Kharcho | £15.50 |
| Delicious beef stew cooked in a tomato and walnut sauce and seasoned with garlic, onions & Georgian spices, served with Ghomi (Georgian polenta). | |
| 16. Kababi | £14.50 |
| Minced pork and beef seasoned with fresh onions, garlic and herbs, chargrilled on a skewer, wrapped in a flat bread, sprinkled with fresh herbs, onions, pomegranate seeds, served with Satsebeli (Tomato sauce with herbs and onions). | |
| 17. Pork Mtsvadi (GF) | £15.50 |
| Marinated tender chargrilled pork pieces, sprinkled with fresh herbs, onions and pomegranate seeds, served with Tkemali (plum sauce). | |
| 18. Chicken Mtsvadi | £15.00 |
| Succulent chargrilled marinated chicken, sprinkled with fresh herbs, onions and pomegranate seeds, served with Ajika (hot chilli dip). | |
| 19. Khinkali | £15.50 |
| Famous pleated dumplings filled with minced pork, beef and a herby broth (six). (Originates from the mountain regions of Pshav-Khevsureti) – Traditionally eaten with a shot-glass of Chacha (see our spirits section). | |
| 20. Shkmeruli | £15.50 |
| Seasoned and roasted poussin in a creamy garlic sauce, served with baby potatoes, sprinkled with fresh dill. Originates from the mountainous region of Racha. Traditionally eaten with Shoti bread (please see sides section). | |
| 21. Chakapuli (GF) | £18.00 |
| This fragrant lamb shank dish features fresh tarragon as the defining herb as well as spring onions, coriander, garlic and green chillies all cooked in Rkatsiteli white wine. Traditionally eaten with Shoti bread (please see sides section). | |
| 22. Pan fried Trout (GF) | £20.00 |
| Pan-fried fillets of trout served with grilled courgettes and coriander and a red chilli sauce. | |
| 23. Duck with blackberry sauce (GF) | £23.00 |
| Confit duck marinated and pan-fried served with sauted asparagus and herby blackberry sauce. This dish originates from the western Georgian region Imereti. | |

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SIDES

24. Baby potatoes (Vegan) (GF) Pan-fried baby potatoes sprinkled with fresh dill.	£3.50
25. Georgian salad (Vegan) (GF) Cucumber and ruby red tomato salad with onions, fresh herbs and pure sunflower oil.	£4.00
26. Georgian salad with walnut sauce (Vegan) (GF) Tomato cucumber salad with onions, fresh herbs, walnut paste and spices.	£4.50
27. Fermented vegetables (Vegan) (GF) Selection of homemade fermented vegetables.	£4.00
28. Shoti bread (Vegan) Traditional Georgian stone-baked bread.	£2.50
29. Mchadi (Vegan) Pan-fried corn bread.	£3.00
30. Tkemali (Vegan) (GF) Plum sauce with garlic and fresh herbs.	£2.00
31. Ajika (Vegan) (GF) Extra hot chilli sauce with Georgian spices.	£2.00
32. Satsebeli (Vegan) (GF) Homemade tomato sauce with onions and fresh herbs.	£2.00

HOT DRINKS

Turkish Coffee	£2.50	Americano	£2.50
Espresso Coffee	£2.50	Yorkshire Tea	£2.50
Double Espresso Coffee	£2.70	Georgian Tea	£2.90
Café Latte	£2.70	Mint Tea	£2.90
Cappuccino	£2.80		

SOFT DRINKS

Mineral still/sparkling Water 330ml	£2.00	Coca-Cola 330ml	£2.90
Mineral still/sparkling water 750ml	£3.50	Diet Coke 330ml	£2.90
Mineral still/sparkling Water 1lt	£4.50	Sprite 330ml	£2.90
Borjomi - Georgian sparkling mineral water 500ml	£3.00	Orange Juice 200ml	£2.50
Georgian sparkling drinks (Tarragon; Saperavi grape; Cream soda; Lemon or Pear) 500ml	£3.50	Apple Juice 200ml	£2.50

BEERS

Natakhtari Georgian beer 500ml	£5.90	Birra Moretti 4.6% 330ml	£4.80
		Heineken 4.6% 330ml	£4.90

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DESSERTS & DIGESTIFS

33. Honey cake (V) Delicious homemade honey layered cake filled with caramel cream and drizzled with homemade dark chocolate.	£6.00
34. Poached pear (V) Poached in Kindzmarauli naturally natural semi-sweet red wine, served with mascarpone cream.	£7.50
35. Pelamushi tart (vegan) Kindzmarauli wine, grape juice and flour cooked and set on a biscuit base and topped with roasted walnuts.	£7.50
36. Shumi Kindzmarauli 2018 12% (175ml) <i>This late-picked Saperavi from Kindzmarauli micro-zone offers an exceptional bouquet of naturally semi-sweet notes with the typical Saperavi taste of ripe fruits. It has a silky smooth structure.</i>	£7.80
37. Shumi Zigu 19% (35ml) This unique production blends more than 300 rare grape varieties picked from Shumi's vineyard collection. It also contains rare plants from the south slopes of the Central Caucasus Mountain range. Zigu is aged in oak barrels for more than 2 years. The drink has a pomegranate colour, is rich in taste with distinctive almond and wild berry prominent and subtle notes of conifers and dried fruits.	£6.50
38. Shumi Rkatsiteli Chacha 45% (35ml) This warming and smooth Chacha made in accordance with Kakhetian traditional technology from selected grapes of Rkatsiteli wine and skin through the double distillation.	£5.00
39. Shumi Saperavi Chacha 45% (35ml) This subtle and aromatic Chacha made in accordance to the Kakhetian traditional method, from selected grapes of Saperavi wine and skin through the double distillation and is aged in oak barrels.	£5.50
40. Old Vodka with Honey 37.5% (35ml) A Triple filtered unique honey vodka using high quality farm honey.	£6.50
41. Old Vodka with Tarragon 37.5% (35ml) A Triple filtered unique tarragon vodka using fresh hand-picked tarragon.	£6.50
42. Old Vodka with Pink Marmalade Vodka 37.5% (35ml) A Triple filtered unique grapefruit marmalade vodka.	£6.50