



# KARTULI LUNCH MENU

## STARTERS

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| <b>1. Aubergine Walnut Rolls</b> (Vegan) (GF)                                                                                                                   | <b>£5.95</b> |
| Tender fried aubergine slices rolled around a ground walnut, garlic and spice filling.                                                                          |              |
| <b>2. Aubergine with garlic and coriander</b> (Vegan) (GF)                                                                                                      | <b>£5.85</b> |
| Roughly torn fried aubergine mixed with garlic, coriander and Georgian spices.                                                                                  |              |
| <b>3. Spinach Pkhali</b> (Vegan) (GF)                                                                                                                           | <b>£5.95</b> |
| Baby spinach combined with ground walnuts, coriander, garlic and Georgian spices.                                                                               |              |
| <b>4. Lobio Pkhali</b> (Vegan) (GF)                                                                                                                             | <b>£5.50</b> |
| Pinto beans crushed and seasoned with ground walnuts and Georgian spices.                                                                                       |              |
| <b>5. Beetroot Pkhali</b> (Vegan) (GF)                                                                                                                          | <b>£5.95</b> |
| Cooked and blended beetroot seasoned with ground walnuts, coriander, garlic and Georgian spices                                                                 |              |
| <b>6. Pkhali selection</b> (Vegan) (GF)                                                                                                                         | <b>£7.50</b> |
| Selection of Pkhali dishes above and aubergine with garlic and coriander. These cold starters originate from the western Georgian regions of Imereti and Guria. |              |

## FROM OUR BAKERY

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| <b>7. Imeruli Khachapuri</b> (V)                                                                                                                                                                                  | <b>£10.00</b> |
| The most popular Georgian dish created from soft dough with a mixed cheese filling. (originates from Imereti in western Georgia).                                                                                 |               |
| <b>8. Acharuli Khachapuri</b> (V)                                                                                                                                                                                 | <b>£12.00</b> |
| Legendary boat shaped bread stuffed with cheese and baked in the oven. An egg is added during baking, and the whole delicious mix is topped with a pat of butter. Originates from the Black Sea region of Achara. |               |
| <b>9. Lobiani</b> (Vegan)                                                                                                                                                                                         | <b>£9.00</b>  |
| Subtly spiced classic bean filled bread. Originates from the mountainous region of Racha.                                                                                                                         |               |
| <b>10. Lobiani with Lori (home cured pork)</b>                                                                                                                                                                    | <b>£10.50</b> |
| Lobiani with added home cured pork. Originates from the mountainous region of Racha.                                                                                                                              |               |

A discretionary 12.5% service charge will be added to your bill.

[WWW.KARTULI.CO.UK](http://WWW.KARTULI.CO.UK)





## MAINS

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| <b>11. Ajapsandali</b> (Vegan) (GF)                                                                                                                              | <b>£9.50</b>  |
| Vibrant dish cooked with aubergines, green beans, red and yellow peppers, fresh herbs, tomatoes, onions and garlic, seasoned with Georgian spices.               |               |
| <b>12. Lobio</b> (Vegan) (GF)                                                                                                                                    | <b>£8.50</b>  |
| Slow cooked pinto beans, in a rich sauce of fried onions, fresh herbs, garlic, fresh chillies and spices served with fermented vegetables.                       |               |
| <b>13. Lobio with Lori - Pinto beans with home cured pork belly</b> (GF)                                                                                         | <b>£9.50</b>  |
| Slow cooked pinto beans with Lori cooked with onions, garlic, fresh herbs and Georgian spices. Served with fermented vegetables.                                 |               |
| <b>14. Chakhokhbili</b> (GF)                                                                                                                                     | <b>£9.50</b>  |
| Traditional Tbilisian dish made from chicken simmered in a fragrant sauce of tomato, onion and fresh herbs.                                                      |               |
| <b>15. Khinkali</b>                                                                                                                                              | <b>£10.50</b> |
| Famous pleated dumplings filled with minced pork, beef and a herby broth (four). Originates from the mountain regions of Mtianeti and Pshav-Khevsureti.          |               |
| <b>16. Chicken Ojakhuri</b> (GF)                                                                                                                                 | <b>£12.00</b> |
| Succulent chargrilled marinated chicken, sprinkled with fresh herbs, onions and pomegranate seeds, served with Tkemali (plum sauce) and pan-fried baby potatoes. |               |
| <b>17. Pork Ojakhuri</b> (GF)                                                                                                                                    | <b>£12.50</b> |
| Marinated tender chargrill pork pieces, sprinkled with fresh herbs, onions and pomegranate seeds, served with Tkemali (plum sauce) and pan-fried baby potatoes.  |               |

## SIDES

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| <b>18. Baby potatoes</b> (Vegan) (GF)                                                            | <b>£3.80</b> |
| Pan-fried baby potatoes sprinkled with Svanetian salt and fresh dill.                            |              |
| <b>19. Eastern Georgian salad</b> (Vegan) (GF)                                                   | <b>£4.30</b> |
| Tomato and cucumber salad with onions and fresh herbs in a raw Kakhetian sunflower oil dressing. |              |
| <b>20. Western Georgian salad with walnut sauce</b> (Vegan) (GF)                                 | <b>£4.80</b> |
| Tomato and cucumber salad with onions and fresh herbs in a walnut dressing.                      |              |
| <b>21. Fermented vegetables</b> (Vegan) (GF)                                                     | <b>£4.30</b> |
| Selection of homemade fermented vegetables.                                                      |              |
| <b>22. Tkemali</b> (Vegan) (GF)                                                                  | <b>£2.00</b> |
| Plum sauce with garlic and fresh herbs.                                                          |              |
| <b>23. Ajika</b> (Vegan) (GF)                                                                    | <b>£2.00</b> |
| Extra hot chilli sauce with Georgian spices and garlic.                                          |              |

## DESSERTS

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| <b>Honey cake</b> (V)                                                                                      | <b>£4.00</b> |
| Delicious homemade honey layered cake filled with caramel cream and drizzled with homemade dark chocolate. |              |
| <b>Pelamushi</b> (Vegan)                                                                                   | <b>£4.00</b> |
| Kindzmarauli wine, grape juice and flour cooked and set and topped with roasted walnuts.                   |              |

