



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

Instagram: @kartuli.co.uk Face Book: @KartuliUK Twitter: @KartuliUK  
Tel: 0208 299 4989 Email: info@kartuli.co.uk





## **FOOD ALLERGIES AND INTOLERANCES**

Please speak to our staff about the ingredients in your meal, when making your order

**ALL OUR DISHES MAY CONTAIN NUT TRACES!**





## APERITIFS

<b>Gin and Tonic</b> - our gin and tonic is made using locally produced Dulwich Gin.	<b>£9.50</b>
<b>Coffee Vodka and Lime Soda</b>	<b>£9.50</b>
<b>Tarragon Vodka and Elderflower Tonic</b>	<b>£9.50</b>
<b>Pink Marmalade Vodka and pink grapefruit juice</b>	<b>£9.50</b>

Our Vodka aperitifs are made with 'Old Vodka', a family run Hertfordshire based distillery using a 200-year-old Georgian family recipe. They have added a modern twist by creating these distinctive flavoured vodkas.

## STARTERS

<b>1. Chakhokhbili (GF)</b>	<b>£8.50</b>
Traditional Tbilisian dish made from chicken simmered in a fragrant sauce of tomato, onion and fresh herbs.	
<b>2. Aubergine Walnut Rolls (Vegan) (GF)</b>	<b>£7.80</b>
Tender fried aubergine slices rolled around a ground walnut, garlic and spice filling.	
<b>3. Carrot Pkhali (Vegan) (GF)</b>	<b>£7.50</b>
Cooked and blended carrot seasoned with ground walnuts, coriander, dill, garlic and Georgian spices	
<b>4. Spinach Pkhali (Vegan) (GF)</b>	<b>£7.60</b>
Baby spinach combined with ground walnuts, coriander, garlic and Georgian spices.	
<b>5. Lobio Pkhali (Vegan) (GF)</b>	<b>£7.00</b>
Pinto beans crushed and seasoned with ground walnuts and Georgian spices.	
<b>6. Beetroot Pkhali (Vegan) (GF)</b>	<b>£7.90</b>
Cooked and blended beetroot seasoned with ground walnuts, coriander, garlic and Georgian spices.	
<b>7. Pkhali selection (Vegan) (GF)</b>	<b>£15.00</b>
Selection of Pkhali dishes above. These cold starters originate from the western Georgian regions of Imereti and Guria and are traditionally eaten with either Shoti bread, Mchadi or Chvishtari (please see our Sides).	

## FROM OUR BAKERY

These classic Georgian dishes are ideal for sharing

<b>8. Imeruli Khachapuri (V)</b>	<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>9. Acharuli Khachapuri (V)</b>	<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>10. Lobiani (Vegan)</b>	<b>£9.00</b>
Subtly spiced classic bean filled bread. Originates from the mountainous region of Racha.	
<b>11. Lobiani with Lori</b>	<b>£10.50</b>
Lobiani with added home cured pork. Originates from the mountainous region of Racha.	





## MAINS

- 12. Ajapsandali (Vegan) (GF)** **£14.00**  
Vibrant dish cooked with aubergines, green beans, red and yellow peppers, fresh herbs, tomatoes, onions and garlic, seasoned with Georgian spices.
- 13. Sokos Kaurma (Vegan) (GF)** **£14.50**  
This full of flavour mushroom dish, seasoned with Georgian spices, originates from the south-eastern region of Samtskhe-Javakheti where it is made with liver however, in Kartuli, we have created this vegan version made with four different types of mushroom.
- 14. Lobio (Vegan) (GF) (contains celery)** **£12.00**  
Slow cooked pinto beans, in a rich sauce of fried onions, fresh herbs, garlic, fresh chillies and spices served with fermented vegetables. Traditionally eaten with either Shoti bread, Mchadi or Chvishtari (please see our Sides).
- 15. Rachuli Lobio with Lori (GF) (contains celery)** **£14.00**  
Slow cooked pinto beans with home cured pork belly cooked with onions, garlic, fresh herbs and Georgian spices. Served with fermented vegetables. Traditionally eaten with either Shoti bread, Mchadi or Chvishtari (please see our Sides).
- 16. Chicken Mtsvadi (GF)** **£16.00**  
Succulent chargrilled marinated chicken, sprinkled with fresh herbs, onions and pomegranate seeds, served with Tkemali (plum sauce).
- 17. Pork Mtsvadi (GF)** **£16.50**  
Marinated tender chargrilled pork pieces, sprinkled with fresh herbs, onions and pomegranate seeds, served with Tkemali (plum sauce). Originates from the eastern Georgian region of Kakheti.
- 18. Megruli Kharcho (GF)** **£16.50**  
Delicious slow cooked beef in a walnut sauce, seasoned with garlic, onions and Georgian spices, served with Svanetian Chvishtari (crispy cheese corn bread).
- 19. Khinkali** **£16.50**  
Famous pleated dumplings filled with minced pork, beef and a herby broth (six). Originates from the mountain regions of Mtianeti and Pshav-Khevsureti - Traditionally eaten with a shot-glass of Chacha (see our spirits section).
- 20. Shkmeruli (GF)** **£18.00**  
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. Kalmakhi (GF)** **£21.00**  
Pan-fried fillets of trout, served with grilled courgettes and a pickled bell pepper salad.
- 22. Chakapuli (GF)** **£23.00**  
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 – originated from the Eastern Georgian regions of Kartl-Kakheti. Traditionally eaten with Shoti bread (please see sides section).
- 23. Bjiti Makvlit (GF)** **£24.00**  
Pan-fried confit duck served with asparagus and a blackberry sauce. Originates from the western Georgian region of Guria.





## SIDES

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| <b>24. Baby potatoes</b> (Vegan) (GF)  | <b>£3.80</b> |
| Pan-fried baby potatoes sprinkled with Svanetian salt and fresh dill.                            |              |
| <b>25. 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>26. Western Georgian salad</b> (Vegan) (GF)   | <b>£4.80</b> |
| Tomato and cucumber salad with onions and fresh herbs in a walnut dressing.                      |              |
| <b>27. Fermented vegetables</b> (Vegan) (GF) (contains celery)                                   | <b>£4.30</b> |
| Selection of homemade fermented vegetables.  |              |
| <b>28. Shoti bread</b> (Vegan)   | <b>£2.70</b> |
| Traditional Georgian stone-baked bread.  |              |
| <b>29. Mchadi</b> (Vegan) (GF)   | <b>£3.00</b> |
| Pan-fried corn bread.  |              |
| <b>30. Chvishtari</b> (V) (GF)   | <b>£4.00</b> |
| Traditional Svanetian pan-fried crispy cheese corn breads.                                       |              |
| <b>31. Tkemali</b> (Vegan) (GF)  | <b>£2.00</b> |
| Plum sauce with garlic and fresh herbs.  |              |
| <b>32. Ajika</b> (Vegan) (GF)  | <b>£2.00</b> |
| Extra hot chilli sauce with Georgian spices and garlic.  |              |

## HOT DRINKS

Turkish Coffee	£2.70	Americano	£2.70
Espresso	£2.70	Yorkshire Tea	£2.50
Double Espresso	£2.90	Georgian Tea with cloves	£2.90
Café Latte / Cappuccino	£2.90	Fresh Mint Tea	£2.90

## SOFT DRINKS

Mineral still / sparkling Water 330ml	£2.00	Coca-Cola 330ml	£2.95
Mineral still / sparkling water 750ml	£3.50	Coke Zero / Diet 330ml	£2.90
Borjomi - Georgian sparkling mineral water 500ml	£3.50	Orange Juice 250ml	£3.80
Georgian Lemonades (tarragon, grape, pear) 500ml	£3.50	Apple Juice 250ml	£3.80

## BEERS

Georgian beer (please ask for availability)	£5.90	Birra Moretti 4.6% 330ml	£4.90
		Heineken 4.6% 330ml	£4.90





## DESSERTS & DIGESTIFS

- 33. Honey cake (V)** £7.00  
Delicious homemade honey layered cake filled with caramel cream and drizzled with homemade dark chocolate.
- 34. Poached pear (V)** £8.00  
Pear poached in Kindzmarauli, a naturally semi-sweet red wine, served with mascarpone cream.
- 35. Pelamushi tart (vegan)** £8.00  
Kindzmarauli wine, grape juice and flour cooked and set on a biscuit base and topped with roasted walnuts.
- 36. Shumi Kindzmarauli 2018 11.5% (175 ml)** £8.20  
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.
- 37. Shumi Zigu 19% (35ml)** £6.90  
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.
- 38. Shumi Rkatsiteli Chacha 45% (35ml)** £6.50  
This warming and smooth Chacha made in accordance with Kakhetian traditional technology from selected grapes of Rkatsiteli wine and skin through the double distillation.
- 39. Shumi Saperavi Chacha 45% (35ml)** £6.90  
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.
- 40. Old Vodka with Honey 37.5% (35ml)** £6.50  
A Triple filtered unique vodka using high quality farm honey.
- 41. Old Vodka with Tarragon 37.5% (35ml)** £6.50  
A Triple filtered unique vodka using fresh hand-picked tarragon.
- 42. Old Vodka with Pink marmalade 37.5% (35ml)** £6.50  
A Triple filtered unique vodka with pink marmalade.
- 43. Old Vodka with Coffee 37.5% (35ml)** £6.50  
A Triple filtered unique vodka with coffee.
- 44. Iori XO Shumi Brandy 40% (35ml)** £9.50  
This superb XO brandy is aged in French oak barrels and blended with several types of brandy, the youngest being over 30 years old. It has dark amber colour and distinguished aromas of coffee, chocolate, almond and tobacco that has a velvety, long lasting finish.

