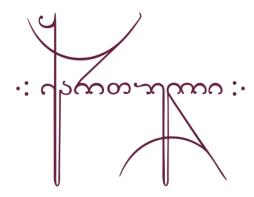


KARTULI LUNCH MENU



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!



The same	

APERITIFS

Gin and Tonic - our gin and tonic is made using locally produced Dulwich Gin.	£9.50
Coffee Vodka and Lime Soda	£9.50
Tarragon Vodka and Elderflower Tonic	£9.50
Pink Marmalade Vodka and pink grapefruit juice	£9.50
Our Vodka aperitifs are made with 'Old Vodka', a family run Hertfordshire based distillery using a 200-year-old Georgian family recipe.	
STARTERS	
Aubergine Walnut Rolls (Vegan) (GF) Tender fried aubergine slices rolled around a ground walnut, garlic and spice filling.	£6.50
Carrot Pkhali (Vegan) (GF) Cooked and blended carrot seasoned with ground walnuts, coriander, dill, garlic and Georgian spices	£5.00
Spinach Pkhali (Vegan) (GF) Baby spinach combined with ground walnuts, coriander, garlic and Georgian spices.	£5.50
Lobio Pkhali (Vegan) (GF) Pinto beans crushed and seasoned with ground walnuts and Georgian spices.	£5.00
Beetroot Pkhali (Vegan) (GF) Cooked and blended beetroot seasoned with ground walnuts, coriander, garlic and Georgian spices	£5.50
Pkhali selection (Vegan) (GF) Selection of Pkhali dishes above. These cold starters originate from the western Georgian regions of Imereti and Guria.	£10.50
	Coffee Vodka and Lime Soda Tarragon Vodka and Elderflower Tonic Pink Marmalade Vodka and pink grapefruit juice Our Vodka aperitifs are made with 'Old Vodka', a family run Hertfordshire based distillery using a 200-year-old Georgian family recipe. STARTERS Aubergine Walnut Rolls (Vegan) (GF) Tender fried aubergine slices rolled around a ground walnut, garlic and spice filling. Carrot Pkhali (Vegan) (GF) Cooked and blended carrot seasoned with ground walnuts, coriander, dill, garlic and Georgian spices Spinach Pkhali (Vegan) (GF) Baby spinach combined with ground walnuts, coriander, garlic and Georgian spices. Lobio Pkhali (Vegan) (GF) Pinto beans crushed and seasoned with ground walnuts and Georgian spices. Beetroot Pkhali (Vegan) (GF) Cooked and blended beetroot seasoned with ground walnuts, coriander, garlic and Georgian spices. Beetroot Pkhali (Vegan) (GF) Cooked and blended beetroot seasoned with ground walnuts, coriander, garlic and Georgian spices Pkhali selection (Vegan) (GF) Selection of Pkhali dishes above. These cold starters originate from the western Georgian



MAINS

Ajapsandali (Vegan) (GF) Vibrant dish cooked with aubergines, green beans, red and yellow peppers, fresh herbs, tomatoes, onions and garlic, seasoned with Georgian spices.	£9.95
Lobio (Vegan) (GF) (contains celery) Slow cooked pinto beans, in a rich sauce of fried onions, fresh herbs, garlic, fresh chillies and spices served with fermented vegetables.	£8.95
Lobio with Lori (GF) (contains celery) Slow cooked pinto beans with home cured pork belly cooked with onions, garlic, fresh herbs and Georgian spices. Served with fermented vegetables.	£9.95
Chakhokhbili (GF) Traditional Tbilisian dish made from chicken simmered in a fragrant sauce of tomato, onion and fresh herbs.	£9.95
Khinkali Famous pleated dumplings filled with minced pork, beef and a herby broth (four). Originates from the mountain regions of Mtianeti and Pshav-Khevsureti.	£11.95
Chicken Ojakhuri (GF) Succulent pan-fried marinated chicken, sprinkled with fresh herbs, onions and pomegranate seeds, served with pan-fried baby potatoes and Tkemali (plum sauce).	£12.95
Pork Ojakhuri (GF) Marinated tender pan-fried pork pieces, sprinkled with fresh herbs, onions and pomegranate seeds, served with pan-fried baby potatoes and Tkemali (plum sauce).	£13.95





FROM OUR BAKERY	
Imeruli Khachapuri – 6 slices ideal for sharing (V) The most popular Georgian dish created from soft dough with a mixed cheese filling. (originates from Imereti in western Georgia).	£11.50
Acharuli Khachapuri - recommended to share or as a main dish (V)	£13.00
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.	
Lobiani – 6 slices ideal for sharing (Vegan) Subtly spiced classic bean filled bread. Originates from the mountainous region of Racha.	£10.50
Lobiani with Lori – 6 slices ideal for sharing Lobiani with added home cured pork. Originates from the mountainous region of Racha.	£12.50
SIDES	
Baby potatoes (Vegan) (GF) Pan-fried baby potatoes sprinkled with Svanetian salt and fresh dill.	£4.50
Eastern Georgian salad (Vegan) (GF) Tomato and cucumber salad with onions and fresh herbs in a raw Kakhetian sunflower oil dressing.	£4.95
Western Georgian salad (Vegan) (GF) Tomato and cucumber salad with onions and fresh herbs in a walnut dressing.	£5.95
Fermented vegetables (Vegan) (GF) (contains celery) Selection of homemade fermented vegetables.	£5.95
Tkemali (Vegan) (GF) Plum sauce with garlic and fresh herbs.	£2.50
Ajika (Vegan) (GF)	£2.50
Extra hot chilli sauce with Georgian spices and garlic.	0

DESSERTS & DIGESTIFS Honey cake (V) Delicious homemade honey layered cake filled with caramel cream and drizzled with homemade dark chocolate.	£4.00
Pelamushi (Vegan) Kindzmarauli wine, grape juice and flour cooked and set and topped with roasted walnuts.	£4.00
Poached pear (V) Pear poached in Kindzmarauli, a naturally semi-sweet red wine, served with mascarpone cream.	£7.95
Shumi Zigu 19% (35ml) This unique production blends more than 300 rare grape varieties picked from Shumi's vineyard collection. Zigu is aged in oak barrels and has a pomegranate colour, is rich in taste with distinctive almond and wild berry prominent and subtle notes of conifers and dried fruits.	£6.90
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.	£6.50
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.	£6.90
Old Vodka 37.5% (35ml) A Triple filtered unique vodka with honey; tarragon; pink marmalade or coffee.	£6.50
Dima's Vodka 40% (35ml) Ukrainian vodka distilled with high quality organic grains: barley, wheat and rye.	£6.90
Iori XO Shumi Brandy 40% (35ml) Superb XO has dark amber colour and aromas of coffee, chocolate, almond and tobacco with a velvety, long lasting finish.	£9.50
0	



SOFT DRINKS

20LI DKIIVZ				
Mineral still / sparkling Water 330ml	£2.20			
Mineral still / sparkling water 750ml	£3.70			
Borjomi - Georgian sparkling mineral water 500ml	£3.70			
Georgian Lemonades (tarragon, grape, pear, cream soda) 500ml				
Coca-Cola 330ml	£3.25			
Coke Zero / Diet 330ml	£3.20			
Orange Juice 250ml	£3.95			
Apple Juice 250ml	£3.95			
HOT DRINKS				
Turkish Coffee	£2.95			
Espresso	£2.95			
Double Espresso	£3.20			
Café Latte / Cappuccino	£3.20			
Americano	£2.95			
Georgian Tea with cloves	£3.30			
Yorkshire Tea	£2.95			
Fresh Mint Tea	£3.30			
BEERS				
Birra Moretti 4.6% 330ml	£4.95			
Heineken 0% 330ml	£4.00			

£7.95

Georgian beer 5% 500ml (please ask for availability)