



Kartuli Lunch Menu

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!

A discretionary 12.5% service charge will be added to your bill
Instagram: @kartuli.co.uk Facebook: @KartuliUK Twitter: @KartuliUK
Tel: 0208 299 4989 Email: info@kartuli.co.uk

Aperitifs

Gin & Tonic £9.50

Our gin and tonic is made using locally produced Dulwich Gin

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) (CN) £6.95

Tender fried aubergine slices rolled around a ground walnut, garlic and spice filling

Carrot Pkhali (Vegan) (GF) (CN) £5.95

Cooked and blended carrot seasoned with ground walnuts, coriander, dill, garlic and Georgian spices

Spinach Pkhali (Vegan) (GF) (CN) £5.95

Baby spinach combined with ground walnuts, coriander, garlic and Georgian spices

Lobio Pkhali (Vegan) (GF) (CN) £5.95

Pinto beans crushed and seasoned with ground walnuts and Georgian spices

Beetroot Pkhali (Vegan) (GF) (CN) £5.95

Cooked and blended beetroot seasoned with ground walnuts, coriander, garlic and Georgian spices

Pkhali selection – small, ideal sharing for two (Vegan) (GF) (CN) £11.95

Pkhali selection – small / large, ideal sharing for two / four (Vegan) (GF) (CN) £11.95 / £23.95

Selection of Pkhali dishes above. These cold starters originate from the western Georgian regions of Imereti and Guria and are traditionally eaten with either Imeruli Khachapuri

Mezes to share

Meze for Two / Four £19.95 / £39.95

Pkhali selection, aubergine walnut roll and Imeruli Khachapuri (V) (CN) (CD)

(GF) - GLUTEN FREE | (VEGAN) - VEGAN | (V) - VEGETARIAN |
(CN) - CONTAINS NUTS | (CD) - CONTAINS DAIRY

From our bakery

Imeruli Khachapuri – 6 slices ideal for sharing (V) (CD) £11.50

The most popular Georgian dish created from soft dough with a mixed cheese filling.
(originates from Imereti in western Georgia)

Acharuli Khachapuri – recommended to share or as a main dish (V) (CD) £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) £10.50

Subtly spiced classic bean filled bread. Originates from the mountainous region of Racha

Lobiani with Lori – 6 slices ideal for sharing £12.50

Lobiani with added home cured pork. Originates from the mountainous region of Racha

Main Course

Ajapsandali (Vegan) (GF) £9.95

Vibrant dish cooked with aubergines, green beans, red and yellow peppers, fresh herbs, tomatoes, onions and garlic, seasoned with Georgian spices.

Lobio (Vegan) (GF) (contains celery) £9.95

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)

Rachuli Lobio with Lori (GF) (contains celery) £10.95

Slow cooked pinto beans with 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)

Chakhokhbili (GF) £10.50

Traditional Tbilisian dish made from chicken simmered in a fragrant sauce of tomato, onion and fresh herbs

Beef Chashushuli (GF) £10.95

Traditional slow cooked beef with potatoes, onions, herbs and Georgian mountain spices

Khinkali £12.50

Famous pleated dumplings filled with minced pork, beef and a herby broth (four).
Originates from the mountain regions of Mtianeti and Pshav-Khevsureti -
Traditionally eaten with a shot-glass of Chacha (see our spirits section)

Chicken Baje wrap £12.95

Marinated tender chicken wrapped in lavashi with walnut spread and lettuce, served with Eastern Georgian salad

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Sides

Baby potatoes (Vegan) £4.50

Pan-fried baby potatoes sprinkled with Svanetian salt and fresh dill

Western Georgian salad £5.95

(Vegan) (GF) (CN)

Tomato and cucumber salad with onions and fresh herbs in a walnut dressing

Ajika (Vegan) (GF) £3.00

Extra hot chilli sauce with Georgian spices and garlic

Bread £2.00

Eastern Georgian salad (Vegan) (GF) £4.95

Tomato and cucumber salad with onions and fresh herbs in a raw Kakhetian sunflower oil dressing

Fermented vegetables £5.95

(Vegan) (GF) (contains celery)

Selection of homemade fermented vegetables

Tkemali (Vegan) (GF) £3.00

Plum sauce with garlic and fresh herbs

Hot drinks

Turkish coffee £3.50

Double espresso £3.50

Americano £2.95

Yorkshire tea £2.95

Espresso £2.95

Café Latte / Cappuccino £3.70

Georgian tea with cloves £3.50

Fresh mint tea £3.50

Soft drinks

Mineral still / sparkling water 330ml £2.70

Mineral still / sparkling water 750ml £3.90

Orange / apple Juice 250ml £3.95

Coke Zero / Diet 330ml £3.50

Borjomi - Georgian sparkling mineral water 500ml £4.50

Coca-Cola 330ml £3.70

Georgian lemonades £4.50

(tarragon, feijoa, grape, pear, cream soda) 500ml

Beers

Georgian beer 5% 500ml £7.95
(please ask for availability)

Birra Moretti 4.6% £5.50
330ml

Heineken 0% 330ml £4.95

Desserts

Honey cake (V) (CD) £8.50

Delicious homemade honey layered cake filled with caramel cream and drizzled with homemade dark chocolate

Poached pear (V) (CD) £8.95

Pear poached in Kindzmarauli, a naturally semi-sweet red wine, served with vanilla ice cream

Pelamushi (vegan) £7.50

Kindzmarauli wine, grape juice and flour set and topped with roasted walnuts

Apple and berry crumble with vanilla ice cream (V) (CD) £7.95

This classic British dessert added to our menu to mark the celebration of HM The Queen's Platinum Jubilee

Eton Mess (V) (CD) £7.95

This classic British dessert added to our menu to mark the celebration of HM the Queen's Platinum Jubilee

+ *With summer berry or mango compote*

Scoop of Ice cream (vanilla, chocolate) (V) (CD) £2.50

Scoop of sorbet (lemon, mango) (Vegan) £2.50

Digestifs

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

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

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

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

Old Vodka 37.5% (35ml) (honey / Tarragon / Coffee / Pink Marmalade) £6.50

Dima's Vodka 40% (35ml/700ml) £6.90/£135.00

Ukrainian vodka distilled with high quality organic grains: barley, wheat and rye
+ Shop £40.00

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 giving a velvety, long lasting finish