



## *Dinner 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, GLUTEN & DAIRY TRACES!**



## Aperitifs

### **GIN & TONIC 12**

Our gin and tonic is made using locally produced Dulwich Gin

### **COFFEE VODKA AND LIME SODA 12**

### **TARRAGON VODKA AND ELDERFLOWER TONIC 12**

### **PINK MARMALADE VODKA WITH RHUBARB AND RASPBERRY TONIC 12**

Our Vodka aperitifs are made with 'Old Vodka', a family run UK based distillery using a 200-year old Georgian family recipe

### **DIMA'S VODKA, ELDERFLOWER TONIC AND MINT 12**

### **DIMA'S VODKA & BITTER LEMON TONIC 12**

Dima's Vodka is an excellent representation of Ukraine's proud history of unique three-grain signature blend Ukrainian vodka distilled with high quality organic grains: barley, wheat and rye

## Appetizers

### **AJIKA BUTTER & SHOTI BREAD (CD) 5**

### **WALNUT BAJE & MCHADI - CORN BREAD (CN) 6 VEGAN GF**

### **SUNFLOWER OIL AJIKA & SHOTI BREAD 5 VEGAN**

### **SALAD, CHEESE, WALNUTS & SHOTI BREAD (CN) (CD) 8 V GF**

## Starters

### **CHAKHOKHBILI 9.5**

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

### **KUCHMACHI 10**

Pan-fried chicken liver cooked with onions, garlic, pomegranate and Georgian spices

### **MEZE (CN) (CD) FOR TWO / THREE / FOUR 25 / 35 / 40**

Pkhali selection, aubergine walnut roll and Imeruli Khachapuri

### **MEZE (CN) FOR TWO / THREE / FOUR 22 / 28 / 35 <sup>VEGAN</sup>**

Pkhali selection, aubergine walnut roll and Lobiani, served with Mchadi - corn bread (GF) or Shoti - stone baked bread

### **BADRIJANI - AUBERGINE WALNUT ROLLS (GF) (CN) 10 <sup>VEGAN</sup> GF**

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

### **LOBIO PKHALI (CN) 9 <sup>VEGAN</sup> GF**

Pinto beans crushed and seasoned with ground walnuts and Georgian spices

### **CARROT PKHALI (CN) 9 <sup>VEGAN</sup> GF**

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

### **ISPANAKHI - SPINACH PKHALI (CN) 9.5 <sup>VEGAN</sup> GF**

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

### **BEETROOT PKHALI (VEGAN) (GF) (CN) 9.5 <sup>VEGAN</sup> GF**

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

## From our Bakery

### **IMERULI KHACHAPURI (CD) 13 <sup>V</sup>**

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

### **MEGRULI KHACHAPURI (CD) 14 <sup>V</sup>**

Extra cheese topped Khachapuri - Cheese bread created from soft dough with a mixed cheese filling

### **ACHARULI KHACHAPURI (CD) 15 <sup>V</sup>**

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

### **LOBIANI 12 <sup>VEGAN</sup>**

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

### **LOBIANI WITH LORI (CC) 13**

Lobiani with added gammon. Originates from the mountainous region of Racha

# Main Course

## **LOBIO (CC) 15 VEGAN GF**

Slow cooked pinto beans, in a rich sauce of fried onions, fresh herbs, garlic, fresh chillies and spices served with fermented vegetables

## **AJAPSANDALI 16 VEGAN GF**

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

## **SOKO'S KAURMA 18 VEGAN GF**

This full of flavour mushroom dish, seasoned with Georgian spices, originates from the southeastern region of Samtskhe-Javakheti where it is made with liver however, at Kartuli, we have created this vegan version made with four different types of mushroom

## **RACHULI LOBIO WITH LORI (CC) 16 GF**

Slow cooked pinto beans with gammon pieces cooked with onions, garlic, fresh herbs and Georgian spices. Served with fermented vegetables

## **MEGRULI KHARCHO 19 GF**

Delicious slow cooked beef in a walnut sauce, seasoned with garlic, onions and Georgian spices. Served with Chvishtari (crispy cheese corn bread)

## **KHINKALI 18**

Famous pleated dumplings filled with minced pork, beef and a herby broth (five).  
Originates from the mountain regions of Mtianeti and Pshav-Khevsureti (This may take up to 30 minutes)  
+ Traditionally enjoyed with shot of Chacha (Alc.45%, 35ml) see our spirits section +

## **SHKMERULI (CD) 20 GF**

Seasoned and roasted poussin in a creamy garlic sauce, served with baby potatoes, sprinkled with fresh dill. Originates from the mountainous region of Racha

## **CHAKAPULI 25 GF**

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 Kartli-Kakheti. (May take up to 30 minutes)

## **KARTULI SPECIAL SALAD 13**

Cherry tomatoes, radishes with, baby potatoes, garden salad, spring onions and fresh herbs in a sunflower oil dressing sprinkled with roasted sunflower and pumpkin seeds  
+ Add Chicken 3 +

## **CHICKEN BAJE SALAD (CN) 14**

Marinated tender chicken served with walnut dressing, lettuce, Mchadi pieces, tomatoes, cucumber, herbs and pomegranate

# From our Grill

## CHICKEN MTSVADI (CD) 18 GF

Succulent chargrilled marinated chicken, sprinkled with fresh herbs, onions and pomegranate seeds, served with Tkemali (plum sauce)

## PORK MTSVADI 18 GF

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 (This may take up to 30 minutes to prepare)

## TSITSILA 19 GF

Ajika marinated pan-fried baby poussin served with salad and choices of dips  
Ajika or Baje (CN) or Blackberry Sauce or Tkemali

## KALMAKHI 22 GF

Pan-fried fillets of trout, served with crushed baby potatoes, salad and green Ajika (May take up to 30 minutes)

## BJITI MAKVLIT 26 GF

Pan-fried confit duck served with asparagus and a blackberry sauce.  
Originates from the western Georgian region of Guria

# Sides

## BABY POTATOES 5 VEGAN GF

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

## GRILLED VEGETABLES 5 VEGAN GF

Grilled cauliflower, baby sweetcorn and courgette coated in dry Ajika

## SHOTI BREAD (VEGAN) 4 VEGAN

Traditional Georgian stone-baked bread

## KARTULI SPECIAL SALAD 6 VEGAN GF

Cherry tomatoes, radishes with, garden salad, spring onions and fresh herbs in a sunflower oil dressing sprinkled with roasted sunflower and pumpkin seeds

## EASTERN GEORGIAN SALAD 5 VEGAN GF

Tomato and cucumber salad with onions and fresh herbs in a fragrant sunflower dressing

## WESTERN GEORGIAN SALAD (CN) 6 VEGAN GF

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

## FERMENTED VEGETABLES (CC) 6.5 VEGAN GF

Selection of homemade fermented vegetables

## BAJE SAUCE(CN) 3.5 VEGAN GF

Ground walnut blended with crushed garlic and Georgian spices

## AJIKA 3.5 VEGAN GF

Extra hot chilli sauce with Georgian spices and garlic

## TKEMALI 3.5 VEGAN GF

Plum sauce with garlic and fresh herbs

## CHVISHTARI (CD) 5 V GF

Traditional Svanetian pan-fried crispy cheese corn breads

## MCHADI 4 VEGAN GF

Pan-fried corn bread

## Hot drinks

**TURKISH COFFEE** 3.5

**CAFÉ LATTE / CAPPUCINO** 3.9

**YORKSHIRE TEA** 3.5

**ESPRESSO** 3.5

**AMERICANO** 3.5

**FRESH MINT TEA** 3.5

**DOUBLE ESPRESSO** 3.9

**GEORGIAN TEA WITH  
CLOVES** 3.9

## Soft drinks

**STILL / SPARKLING  
WATER** 3  
330ml

**STILL / SPARKLING  
WATER** 4.5  
750ml

**ORANGE / APPLE JUICE** 4  
250ml

**GEORGIAN LEMONADE** 5.5  
Tarragon / Saperavi Grape  
500ml

**BORJOMI** 4.9  
Georgian sparkling  
mineral water 500ml

**COCA-COLA** 3.9  
330ml

**COKE ZERO / DIET** 3.7  
330ml

## Beers

**GEORGIAN LAGER ARGO** 9  
Alc. 4.8% 500ml

**HEINEKEN OO** 5.5  
Alc. 5% 330ml

**BIRRA MORETTI** 6  
Alc. 4.6% 330ml

## Desserts

### **HONEY CAKE (CD) 9.5 V**

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

### **POACHED PEAR (CD) 10 V**

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

### **PELAMUSHI 8.5 VEGAN**

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

### **SCOOP OF ICE CREAM (VANILLA, CHOCOLATE) (CD) 3 V**

### **SCOOP OF SORBET (LEMON, MANGO) 3 VEGAN**

## Digestifs

### **SHUMI ZIGU 19% (35ML) 7.5**

This unique production blends more than 300 rare grape varieties picked from Shumi's vineyard collection.

### **SHUMI RKATSITELI CHACHA 45% (35ML) 7.5**

This warming and smooth Chacha made in accordance with Kakhetian traditional technology from selected grapes of Rkatsiteli wine and skin through the double distillation

### **OLD VODKA 37.5% (35ML) 7.5**

(Honey / Tarragon / Coffee / Pink Marmalade)

### **DIMA'S VODKA 40% (35ML) 7.5/150**

Ukrainian vodka distilled with high quality organic grains: barley, wheat and rye  
+ Shop 35 +

### **IORI XO SHUMI BRANDY 40% (35ML) 10.9**

This superb XO brandy is aged in French oak barrels and blended with several types of brandy, the youngest being over 30 years old.