

À La Carte

Modern Food Tales of Ancient Georgia

10 HEDDON STREET · MAYFAIR · LONDON

Cocktails

Ginger <i>White Americano</i>	£13
Pear <i>Spicy Margarita</i>	£14
Apricot <i>Fish House Punch</i>	£15

From the Grill

Abkhazura <i>Iberico Pork Sausage — Barberries, caul fat, fenugreek, sour plum</i>	£12
Kababi <i>Native Lamb Kebab — Satsebeli, sumac, cedro</i>	£16

Khinkali

Scottish Girolles <i>Shiitake, hedgehog mushrooms — 3 pcs</i>	£13
Iberico Pork Pluma <i>Summer savory, red chilli — 3 pcs</i>	£14
Native Lamb & Aged Beef <i>Svaneti salt, mint — 3 pcs</i>	£16

Sides & Salads

Pomidvris Salati <i>Tomato Salad — Hazelnut, purple basil</i>	£13
Kurdznis Salati <i>Grape Salad — Mizuna, red kale, sorrel, St Tola, honeycomb</i>	£15
Tapis Kartopili <i>Crispy Potato & Onion — Pink Fir potatoes, confit onions</i>	£8

To Begin

Lavashi	£4
House Pickles	£6
Soko <i>Crispy Oyster Mushrooms — Tarragon aioli, burnt onion</i>	£9
Lobio <i>Kidney Bean Hummus — Ajika chilli crisp, pumpkin seeds</i>	£9
Gobi <i>Seasonal Phkali — Wild mushroom, heritage beetroot, Nadugi cheese</i>	£12
Badrijiani <i>Grilled Baby Aubergine — Sunflower tahini, Corno pepper, confit garlic</i>	£14
Kindzmari <i>Yellowfin Tuna Crudo — Coriander, sea herbs, wild fennel</i>	£17

Khachapuri

Chakhragina <i>Beet chard, fennel, coriander, chilli, Westcombe cheddar</i>	£12
Adjaruli Khachapuri <i>Ogleshield cheese, feta, ricotta, egg yolk, Ajika butter</i>	£15

Mains

Lobio <i>Bean Stew — Coriander, garlic, walnut oil, lavash</i>	£18
Shkmeruli <i>Half Garlic Roast Chicken — Garlic cream, Ajika chilli crisp</i>	£26
Nekni <i>Aged Tamworth Pork Chop (400g) — Red Tkemali</i>	£29
Chakapuli <i>Grilled Devon Lamb Rump — Tarragon, coriander, plum, Rkatsiteli wine</i>	£40
Kharcho <i>Hake — Lobster, marigold, kohlrabi</i>	£33
Tevzi <i>Whole Grilled Seabass — Pomegranate, Ajika</i>	£39
Chalagaji <i>Jersey Rib Eye (500g) — Roscoff onions, walnut ketchup</i>	£75

Desserts

Saperavi Nakini <i>Red Wine Ice Cream — Ponchiki, vanilla, ice wine vinegar</i>	£10
Napoleon <i>Honey Mille-feuille — Sour cream, dark chocolate, dulce de leche</i>	£10
Chacha <i>Chacha Cake — Yoghurt cream, grape granita</i>	£10