



cafe “SALKHINO”

Georgian Cuisine

	Price	Weight(gr)
<i>Khashlama</i>	330 r	100/250
Strong, Aromatic Broth with Pieces of Tender Beef, Garlic and Traditional Spices	230 r	50/100
<i>Chicken Kharcho</i>	300 r	100/250
Aromatic Broth with Chicken, Rice, Tomatoes, Greens and Traditional Spices	200 r	50/100
<i>Soup-Kharcho</i>	330 r	100/250
Delicious Georgian Dish. Broth with Baby Lamb, Rice, Tomatoes, Greens and Traditional Spices	230 r	50/100
<i>Chanakhi</i>	330 r	100/250
Traditional Georgian Soup. Broth with Baby Lamb, Potatoes, Carrots, Eggplants, Tomatoes, Greens and Spices	230 r	50/100
<i>Chikhirtma</i>	330 r	100/250
Chicken Soup with Egg Yolks, Onion, Garlic, Greens and Traditional Spices	230 r	50/100
<i>Chashushuli</i>	670 r/750 r	180/200
Traditional Georgian Stew made with Pork or Beef with Tomatoes, Onion, Greens and Traditional Spice! Truly delicious!	530 r	80/100
<i>Chakhokhibili</i>	590 r	180/200
Tender Chicken pieces cooked with Walnuts, Tomatoes, Greens and Traditional Spices	480 r	100/100
<i>Odzhakhuri</i>	670 r/750 r	180/250
Sautéed Pieces of Pork or Beef with Pan fired Potatoes and Onion	480 r	100/150
<i>Pan fried Potatoes with Mushrooms</i>	550 r	150/300
<i>Chakapuli</i>	690 r	250/150
Must try! Pieces of Tender Baby Lamb Rack cooked in its own Juice with Dry White Wine, Homemade Green Sour Plum Sauce, Pomegranate and Traditional Spices		

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<i>Khazani</i> <i>Pieces of Tender Baby Lamb cooked with Pomegranate Juice, Greens and Traditional Spices served with Assortment of Homemade Pickles</i>	680 r	200/150
<i>Kupati</i> <i>Traditional Georgian Homemade Sausages with Spices</i>	590 r	200/150
<i>Pork/Beef «Salkhino»</i> <i>Pork/Beef Fillet baked with Mushrooms, Tongue and Onion topped with Cheese and Mayonnaise</i>	700 r/750 r	200/150
<i>Georgian Style Meat with Mushrooms</i> <i>Delicious traditional Stew! Pieces of Beef or Pork cooked with Mushrooms, Tomatoes, Onion, Greens and Traditional Spices</i>	750 r 480 r	200/250 70/125
<i>Shashlik</i> <i>Grilled marinated cubes of Pork</i>	650 r	200/150
<i>Tsyplionok Tabaka (Tobacco Chicken)</i> <i>Roasted Marinated Chicken with Garlic</i>	900 r	600
<i>Lyulya Kebab</i> <i>Pan fried Minced Meat Lamb with Traditional Spices</i>	650 r	200/150
<i>Tolma</i> <i>Grape Leaves stuffed with Minced Lamb and Rice, served with Sour Cream and Garlic Sauce</i>	580 r 400 r	200/50 100/25
<i>Lobio</i> <i>Popular Georgian dish made with Kidney Beans, Walnuts and Traditional Spices</i>	400 r	300
<i>Adzhapsandal</i> <i>Georgian Style of Ratatouille: Eggplants, Sweet Pepper, Tomatoes, Potatoes, Onion and Greens</i>	480 r 370 r	350 200

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