



MODERN FOOD TALES OF ANCIENT GEORGIA

APERITIFS

GRAINS <i>Vesper Martini</i>	15
POMEGRANATE <i>Negroni</i>	14
GRAPE <i>0% Alc Kir Royale</i>	12



SAZIARO SNACKS	NAKHVATSA Corn & Millet Crisps <i>Doddington cheese, walnut sauce, espellette</i>	7.5
	SOKO Crispy Oyster Mushrooms <i>Tarragon aioli, burnt onion</i>	8.5
	CHVISHTARI Cornbread with cheese <i>Westcombe cheddar, maize, mint, green chilli</i>	6.5
KHEMSI SMALL PLATES	BADRIJANI Grilled Baby Aubergine <i>Sunflower seed tahini, corno pepper, confit garlic</i>	15.5
	KINDZMARI Cornish Bream Crudo <i>Coriander, sea herbs, wild fennel</i>	16.5
	LOBIO Kidney Bean Hummus <i>Ajika chilli crisp, pumpkin seeds</i>	10.5
KHINKALI HAND-FOLDED SOUP DUMPLINGS	Scottish Girolles <i>Shitake, hedgehog mushrooms – add Wiltshire Black Winter Truffle (add+6)</i>	11.5
	Iberico Pork Pluma <i>Aged beef, summer savory, red chili</i>	12.5
SHAMPURI SKEWERS	SOKO Wild Mushrooms <i>King Oyster, morel, sour cream, chives</i>	12.5
	MTSVADI Black Spot Pork <i>Pickled walnuts, Roscoff onion</i>	14.5
	KABABI Native Lamb Kebab <i>Satsebli, sumac, cedro</i>	16.5
KHACHAPURI STUFFED FLATBREADS	IMERULI Ogleshield Cheese <i>Feta, Westcombe Cheddar</i>	13.5
	KUBDARI Iberico Pork <i>Svaneti salt</i>	14.5
KHARCHO BRAISES	SHKMERULI Garlic Roast Chicken <i>Garlic cream, Ajika chili crisp</i>	24.5
	SHILA PLAVI Octopus Rice Squid, prawns, <i>bisque</i>	36.5
	KHARCHO Beef Short Rib Stew <i>Walnut, coriander, khmeli suneli, ghomi</i>	32.5
	LOBIO Bean Stew <i>Walnut oil</i>	23.5
GARNIRI SIDES & SALADS	KURDZNIS SALATI Grape Salad <i>Rose raddichio, Castel Franco, St Tola, honeycomb</i>	14.5
	POMIDVRIS SALATI Winter Tomato Salad <i>Hazelnut, purple basil</i>	13.5
	TAPIS KARTOPILI Crispy Potato & Onion <i>Pink Fir potatoes, confit onions</i>	10.5
	House Pickles	6.5
PURI BREADS	Lavash	5.5