



VARDZIA RESORT  
HOTEL ■ SPA ■ RESTAURANT

# MENU

## MESKHETIAN TRADITIONAL, GEORGIAN-EUROPEAN CUISINE

### SNACKS

<b>Assorted Meskhetian cheese</b> (Tenili, Chechili, Head cheese, lamb cheese)	35
Chechili cheese	15
Tenili cheese	20
Head cheese (ripe cheese)	11
<b>Assorted Georgian cheese</b> (Head cheese, Imeretian cheese, Chechili, smoked Sulguni)	29
<b>Assorted marinated Meskhetian wild greens</b> (Telerkhashi, Ghimi, Asparagus, Beet stem, Garlic, Okra)	25
Pkhali	25
Telerkhashi (Heracleum) with walnuts and coriander	15
Aubergins with walnuts	15
Jonjoli with onion and coriander	12
Bouquet of greens	10
Salted salmon	30

### PASTRY

Meskhetian bread (Kokora Bread)	5
Meskhetian Kada	27
Bishi / Lukhumi	5
Meskhetian Khachapuri	35
Clay-oven baked bread	4
Maize bread (Mchadi)	5
Maize bread made with cheese (Tchvishtari)	14
Imeretian Khachapuri	20
Megrelian Khachapuri	22
Lobiani (bean-filled bread)	18
Pizza Margarita	22
Pizza Peperoni	25

### SOUPS

Tutmaji	17
Pumpkin soup	15
Asparagus soup	15
Chikhirtma (chicken soup)	17
Vegetable soup	12
Mushroom soup	15
Mushroom cream soup	18
Spinach cream soup	15
Asparagus cream soup	15
Pumpkin cream soup	15
Tomato cream soup	15

### SALADS

Firm salad	55
Steak-salad with beef	30
Cucumber and tomato salad	15
Cucumber and tomato with walnuts	18
Classic Caesar salad	28
Caesar with salmon	34
Greek salad	27

### PRE-ORDERED FOOD

Fried Sturgeon with vegetable and garnish	250
Trout steamed in oven	170
Pork shin board	270
Barbecue board	190

### GARNISH

Javakhetian potatoes	15
Roasted potatoes Ojakhuri	11
Mexican potatoes	16
French fries	13
Rice with vegetables	15

## MAIN HOT DISHES

Roasted Khinkali	27
Cheese Khinkali	18
Tatarberaki	15
Mutton in Meskhetian style	36
Lamb Chakapuli (seasonal)	35
Calf Chakapuli (Seasonal)	33
Stewed veal with white wine	32
Veal ribs with apricot and honey sauce	49
Veal ribs with ajika in clay pan	45
Roasted chicken Shkmeruli	38
Fried chicken	35
Pork Ojakhuri	30
Kupat-Apkhazura	38
Clay pot cooked beans with assorted pickles and Mchadi	18
Clay pot fried champignons	25
Clay pot fried champignons with Sulguni cheese	27
Steamed Salmon with vegetables	47
Salmon steak with lemon sauce	45
Pork sirloin with cornell sauce	51
Chicken wings with BBQ sauce and sesame seeds	20

## BARBEQUE COOKED DISHES

Kebab mix	23
Beef kebab	20
Pork Barbeque	27
Veal Barbeque	32
Lamb Barbeque (seasonal)	35
Chicken Barbeque	21
Vegetable Barbeque	17
Grilled Trout	22
Trout with vegetables	27

## BURGERS

Burger with beef garnish	30
Chicken burder with bacon and garnish	27

## PASTAS

Meskhetian pasta	29
Spaghetti Carbonara	27
Penne Arrabbiata	21
Fettuccine with mushrooms and cream	27

## SAUCES

Tkemali (cherry plum sauce)	5
Tomato Satsebeli (traditional tomato soup)	5
<b>SAUCE</b> - Sandthorn, Pomegranate, Blackberry, Lemon, Apricot, Quince	7

## DESSERTS

Baklava	18
Baked apple with honey and walnuts	19
Baked pear with honey and cinnamon	15
Baked pumpkin with honey and walnuts	18
Matsoni with honey and walnuts	15
Braun with ice cream	20
Tiramisu	21
Fondani	22
Vanilla ice cream, large/small	7/13
Chocolate ice cream, large/small	7/13
Assorted fruit	25
Watermelon/Melon	15

## SWEET COURSE

<b>Tklapi</b> (fruit cookie) (mulberry, plum, cornelian cherry, quince)	13
<b>Bakmazi</b> (mulberry juice boiled with honey)	12
<b>Assorted sweets</b> (Churchkhela, raisins, dried fruits, nut assortment)	25
<b>Jam</b> (mullberry, green tomatos, white cherry, cherry, walnut cornelian cherry, quince)	9
Georgian nuts / peanut	11

## VODKA

Mullberry	9	Plum	6
Cornelian berry	8	Chacha	5
Apricot	8	Tkemali	8
Christmas drink	15		

TEA - Thyme, Roseship, Marjoram, Mint, Quince leaves, Rose, Negos, Mullberry leaves - 5