

TKH... and that's  
all you need to know!

TKH is a place where wine and Georgian cuisine are enjoyed without overthinking, driven by hedonism and a true culture of hospitality. Here, we'll know instinctively when it's time to top up your wine or bring you another generous serving of khinkali.



Learn more about the benefits  
of your premium Visa card.

Check the availability of this exclusive  
offer in the Visa Concierge chatbot,  
show the QR code to your server,  
and enjoy a 20% discount along with  
a complimentary dessert of your choice.



\* Dear guests! If you are allergic to any product,  
please let us know.

10% service charge will be automatically added to your bill.

♥ Must try



Menu photos  
are here



# Breakfasts

Georgian-style shakshuka 78<sup>.000</sup>

Scrambled eggs  
with chicken and tomatoes 90<sup>.000</sup>

Omelet with stracciatella  
and halibut roe 76<sup>.000</sup>

Cottage cheese pancakes  
with sour cream and berries 88<sup>.000</sup>

Syrniki crepes suzette 88<sup>.000</sup>



## APPETIZERS

NEW	Baked ramiro pepper with nadugi cheese	95 <sup>000</sup>
NEW	Hummus with roasted eggplant and stracciatella	68 <sup>000</sup>
	Baked tomatoes with suluguni cheese	85 <sup>000</sup>
	Beef tartare	128 <sup>000</sup>
	Chicken wings tkh	98 <sup>000</sup>
♥	Phali assortment	72 <sup>000</sup>
	Crispy oyster mushrooms with green tkemali	59 <sup>000</sup>
	Satsivi with chicken	72 <sup>000</sup>
	Satsivi with crispy eggplant	76 <sup>000</sup>
	Ajapsandal made from baked vegetables	75 <sup>000</sup>
	Eggplant rolls with nut paste	82 <sup>000</sup>
	Assortment of fresh vegetables	85 <sup>000</sup>
	Baked mushrooms with suluguni cheese	89 <sup>000</sup>
	Assorted pickles	95 <sup>000</sup>
	Homemade cheeses with mountain honey	120 <sup>000</sup>



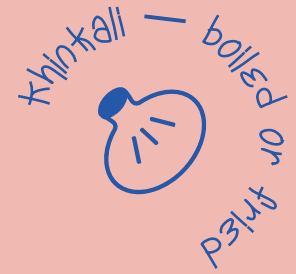
## SALADS

Salad with crispy oyster mushrooms	97 <sup>.000</sup>
Lobio salad with hazelnuts	68 <sup>.000</sup>
Georgian-style vegetable salad	69 <sup>.000</sup>
♥ Crispy eggplant salad with tomatoes	74 <sup>.000</sup>
Dried beetroot, cheese mousse	74 <sup>.000</sup>
♥ Georgian salad with walnut dressing	85 <sup>.000</sup>
Takahuli, not greek	105 <sup>.000</sup>
Salad with tsitsmati and chicken	95 <sup>.000</sup>
Warm beef salad	135 <sup>.000</sup>

## SOUPS

Chikhirtma with chicken	65 <sup>.000</sup>
Mushroom soup	68 <sup>.000</sup>
Tatar-style beef dish	75 <sup>.000</sup>
♥ Kharcho with beef	75 <sup>.000</sup>
Creamy pumpkin soup with stracciatella	75 <sup>.000</sup>
Tom yum soup	145 <sup>.000</sup>

## khinkali

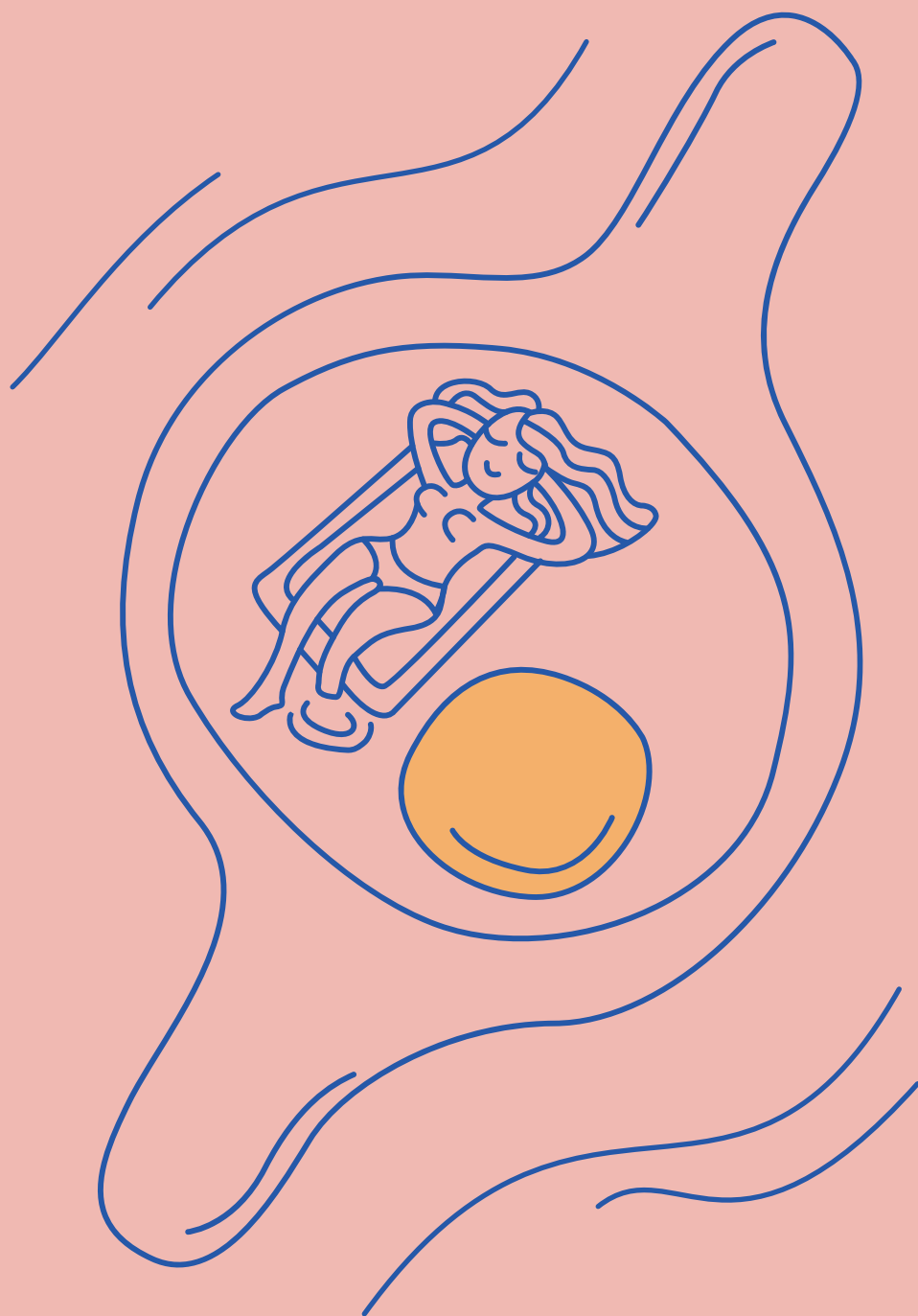


Mama-mamidze with beef	99.000
Khinkali with lamb	17.000
Khinkali with mushrooms	17.000
Khinkali with beef	17.000
Khinkali black with cream sauce and red caviar	165.000

### MINI KHINKALI

♥ Mini fried khinkali with braised cheeks and roasted pepper, served with satsebeli sauce	95.000
Mini khinkali with mushrooms and truffle	95.000
Mini khinkali with homemade cheese	95.000
Mini khinkali with shrimp and chicken in tom yum sauce	95.000





## khachapuri

Royal khachapuri  
with tomatoes and smoked suluguni 135<sup>000</sup>

Layered khachapuri with herbs and tarragon 126<sup>000</sup>

♥ Khachapuri with mushrooms 95<sup>000</sup>

Adjarian khachapuri 105<sup>000</sup>

Megrelian khachapuri 115<sup>000</sup>

Adjarian khachapuri with truffle 160<sup>000</sup>



## DOUGH

Kubdari with beef 148<sup>000</sup>

Puri/shoti 15<sup>000</sup>

♥ Achma with suluguni 98<sup>000</sup>





## Barbecue grill

Chicken lula kebab  
in lavash with aioli sauce

86<sup>000</sup>

Chicken and cheese dakkepli

84<sup>000</sup>



Chicken kebab

78<sup>000</sup>

Chicken lyulya kebab

80<sup>000</sup>

Lamb lula kebab

105<sup>000</sup>

Veal lula kebab

95<sup>000</sup>

Lamb rack

per 100 g / 105<sup>000</sup>

Veal shashlik

165<sup>000</sup>



## MAIN COURSES

<b>NEW</b>	Chicken with blackberry tkemali	145 <sup>000</sup>
<b>NEW</b>	Shkmeruli-style shrimp in sauce	155 <sup>000</sup>
<b>NEW</b>	Garlic butter steak tkh	465 <sup>000</sup>
<b>NEW</b>	Lamb shoulder show presentation (for a group)	1.100 <sup>000</sup>
	Chanakhi with lamb	140 <sup>000</sup>
	Lobio with red tkemali	69 <sup>000</sup>
	Chakhokhbili	96 <sup>000</sup>
♥	Odjakhuri with beef and potatoes	128 <sup>000</sup>
	Chashushuli with veal cheeks	138 <sup>000</sup>
♥	Chicken in shkmeruli style	148 <sup>000</sup>
♥	Braised cheeks in glaze with smoked purée	185 <sup>000</sup>
	Braised veal ribs with baby potatoes	255 <sup>000</sup>
	Braised lamb shank	205 <sup>000</sup>
♥	Trout fillet in grape leaves	180 <sup>000</sup>
	Baked sea bream	225 <sup>000</sup>





## Dolma



Dolma with tarragon sauce

90.000

Grilled beef dolma

95.000



## SIDE DISHES

Baby potatoes

30.000

French fries

35.000

Mashed potatoes

30.000

Potato wedges

50.000

Steamed rice

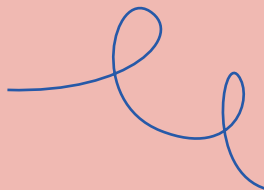
30.000

Grilled vegetables

65.000

Bulgur

30.000



## DESSERTS

NEW	Pavlova in gagra	65 <sup>000</sup>
NEW	Airy chocolate mousse	48 <sup>000</sup>
NEW	At night it is possible	68 <sup>000</sup>
	Creme brulee with pistachio	95 <sup>000</sup>
	Profiteroles	35 <sup>000</sup>
♥	Cream-filled pastry tube	35 <sup>000</sup>
♥	Poshushukaem?	45 <sup>000</sup>
	Burnt cheesecake with isabella grape	85 <sup>000</sup>
	Lemon cheesecake with meringue	90 <sup>000</sup>
	Grand fondant	178 <sup>000</sup>



## On the way

Vanilla ice cream

18<sup>000</sup>

Walnut ice cream

25<sup>000</sup>

Pomegranate sorbet

30<sup>000</sup>

