

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.

VISA ✕ **TKH**

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

Timeless, kind of heavenly

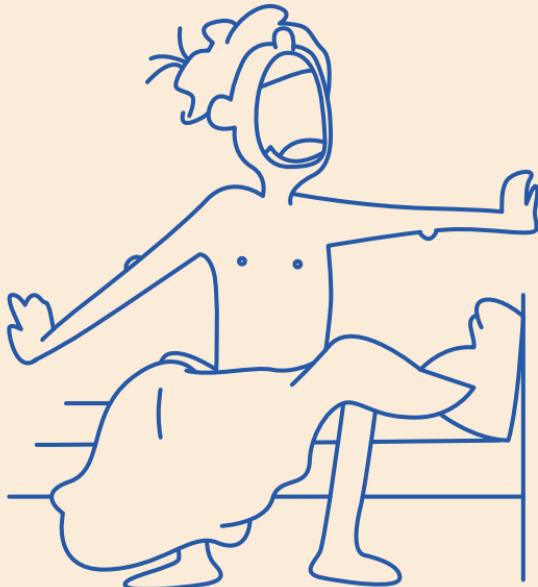


Menu photos
are here



Breakfasts

Georgian-style shakshuka	78.00
Scrambled eggs with chicken and tomatoes	90.00
Omelet with stracciatella and halibut roe	76.00
Cottage cheese pancakes with sour cream and berries	88.00
Syrniki crepes suzette	88.00



APPETIZERS

NEW	Baked ramiro pepper with nadugi cheese	95.000
NEW	Hummus with roasted eggplant and stracciatella	68.000
	Baked tomatoes with suluguni cheese	85.000
	Beef tartare	128.000
	Chicken wings tkh	98.000
♥	Phali assortment	72.000
	Crispy oyster mushrooms with green tkemali	59.000
	Satsivi with chicken	72.000
	Satsivi with crispy eggplant	76.000
	Ajapsandal made from baked vegetables	75.000
	Eggplant rolls with nut paste	82.000
	Assortment of fresh vegetables	85.000
	Baked mushrooms with suluguni cheese	89.000
	Assorted pickles	95.000
	Homemade cheeses with mountain honey	120.000

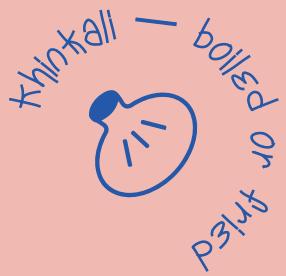


SALADS

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

SOUPS

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



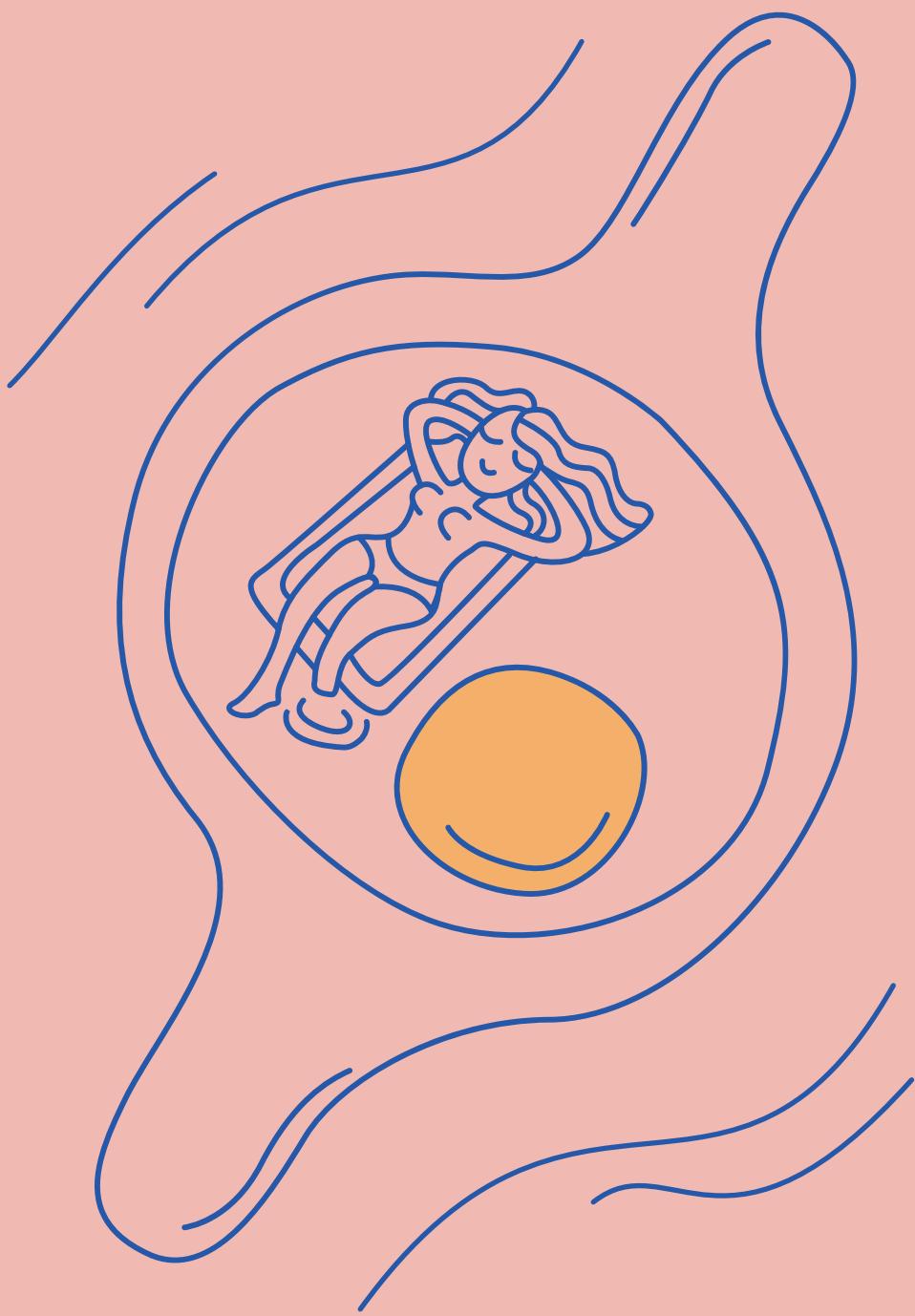
Khinkali

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	135.000
Layered khachapuri with herbs and tarragon	126.000
Khachapuri with mushrooms	95.000
Adjarian khachapuri	105.000
Megrelian khachapuri	115.000
Adjarian khachapuri with truffle	160.000



DOUGH

Kubdari with beef	148.000
Puri/shoti	15.000
Achma with suluguni	98.000



Barbecue grill

Chicken lula kebab in lavash with aioli sauce	86.000
Chicken and cheese dakkepeli	84.000
Chicken kebab	78.000
Chicken lyulya kebab	80.000
Lamb lula kebab	105.000
Veal lula kebab	95.000
Lamb rack	per 100 g / 105.000
Veal shashlik	165.000



MAIN COURSES

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

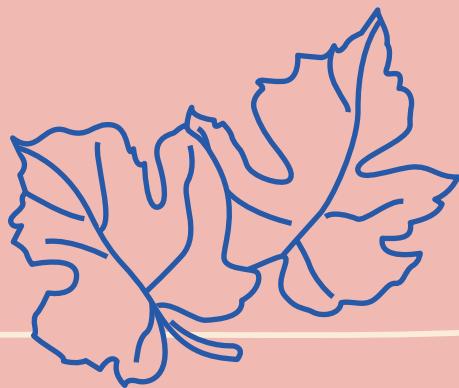




Dolma

♥ Dolma with tarragon sauce

Grilled beef dolma



90.000

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



On the way

Vanilla ice cream	18.000
Walnut ice cream	25.000
Pomegranate sorbet	30.000

