

Al Terrace

GEORGIAN CUISINE



MENU

STARTERS

TOLMA - QR55 -

Grape Leaves, Rice, Beef, Onion, Parsley, Dill, Yogurt

KUCHMACHI

- QR35 -

Chicken Liver, Flour, Red Onion, Capsicum, Pomegranate

SOKO - QR65 -

Medley of White & Oyster Mushrooms With Butter, Onions & Tarragon

AJAPSANDALI

- QR35 -

Eggplant, Tomato, Garlic, Coriander, Onion

LOBIO NIGVZIT - QR25 -

Kidney Beans with Walnuts & Herbs

SULGUNI CHEESE STICKS - QR40 -

Sulguni Cheese, Bread Crumb, Dill Leaves, Sour Plum Sauce "Tkemali"

GEORGIAN FAMILY FEAST - QR115 -

A Mix Platter of Pkhali, Nigvziani Badrijani & Lobio Nigvzit Served With Georgian Corn Bread Mchadi

PKHALI TRIO - QR45 -

Spinach, Leek, Beetroot, Pomegranate, Walnut & Herbs Served with Georgian Corn Bread Mchadi

NIGVZIANI BADRIJANI - QR45 -

Eggplant Filled with Walnuts & Pomegranate

SOUPS

CHIKHIRTMA - QR35 -
Chicken, Chicken Stock, Onion, Garlic,
Flour, Egg, Bay Leaf, Coriander

KHARCHO - QR40 -
Beef Cubes, Coriander, Onion

MATSONI - QR35 -
Yogurt, Sour Cream, Dill Leaves,
Mint, Rice, Egg

SALADS

QARTULI SALAD - QR40 -
Tomato, Cucumber, Shallots,
Walnuts, Parsley, Olive Oil, Vinegar

PINK TOMATO SALAD - QR40 -
Pink Tomato with Shallots & Kakhetian Oil

TCHARKHLIS SALAD - QR35 -
Baby Romain, Beetroot, Garlic, Walnut, Olive Oil, Vinegar

SIGNATURE DISHES

MEGRULI KHACHAPURI - QR40 -

Oven Baked Dough Filled and Topped with Sulguni Cheese



Khinkali

ADJARULI KHACHAPURI - QR40 -

Oven Baked Dough Filled with Sulguni Cheese, Topped with an Egg and Pat of Butter



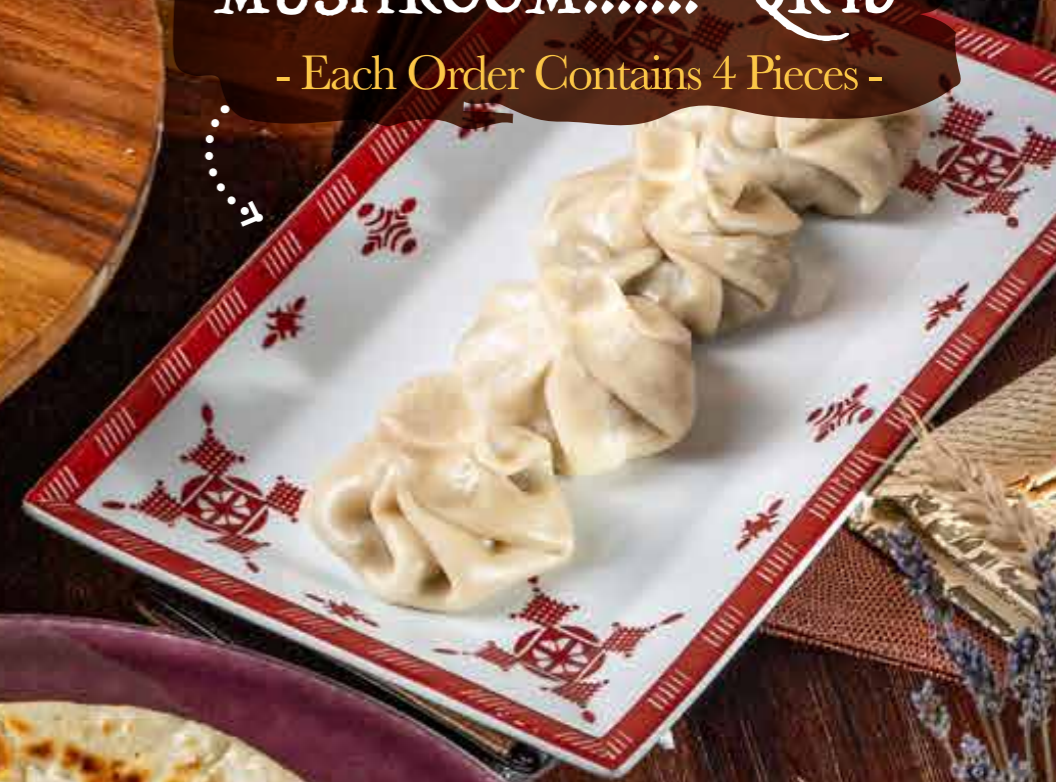
Khachapuri

KHINKALI

Famous Georgian Dumpling Choice of Chicken, Beef, Lamb, Mushrooms

- BEEF - QR45 -
- LAMB - QR45 -
- CHICKEN - QR40 -
- MUSHROOM..... - QR40 -

- Each Order Contains 4 Pieces -



IMERULI KHACHAPURI - QR40 -

Brick Oven Baked Dough Filled with Imeruli Cheese



MAIN COURSES

1 OF 2

QABABI BEEF - QR60 -

Charcoal Grilled Beef Kofta Wrap with Onion & Pomegranate

LOBIO - QR50 -

Kidney Beans Stew, Onion, Garlic, Coriander & Served with Mjavis Asorti



QABABI LAMB - QR65 -

Charcoal Grilled Lamb Kofta Wrap With Mint & Onions



GEORGIAN SHOTI BREAD - QR20 -

Oven Baked Georgian Bread



ORAGULI QINZ MARSHI - QR95 -

Grilled Salmon In Walnut, Coriander Vinegar Sauce

MAIN COURSES

2 OF 2

CHAKAPULI

- QR80 -

Lamb, Tarragon, Tkemali, Scallion, Garlic, Coriander



KHARCHO STEW

- QR90 -

Beef Stew In Rich Walnut Sauce Served with GOMI -Georgian Cornmeal Porridge



KARTOFILI GLEKHURAD

- QR30 -

Pan Fried Potato & Onions



SHILA PLAVI

- QR95 -

Rice, Lamb Chops, Caraway Seeds, Herbs



SIDES

WHITE RICE - QR10

FRENCH FRIES - QR25

SOUR CREAM - QR10

MJAVIS ASORTI - QR25

SKHMERULI

- QR75 -

Chicken, Garlic, Fresh Cream, Butter



Shatki Bread

MTSVADI

GEORGIAN SHISH KEBAB

CHARCOAL GRILLED PRAWNS - QR95 -

Accompanied with Grilled Tomato,
Onions, Potatoes, Georgian Bread

CHARCOAL GRILLED LAMB CHOPS - QR105 -

Accompanied with Grilled Tomato,
Onions, Potatoes, Georgian Bread

BEEF SHISH KEBAB - QR95 -

Accompanied with Grilled Tomato,
Onions, Potatoes, Georgian Bread

LAMB SHISH KEBAB - QR115 -

Accompanied with Grilled Tomato,
Onions, Potatoes, Georgian Bread

CHICKEN SHISH KEBAB - QR70 -

Accompanied with Grilled Tomato, Onions, Potatoes,
Georgian Bread

MIXED GRILL - QR195 -

Assortment of Grilled Meats and Prawns

DESSERTS

FRUIT PLATTER FOR 2 - QR55 -

Melon, Watermelon, Papaya, Orange, Kiwi, Pineapple, Strawberries, Dragon Fruit, Grapes



MEDOK - QR35 -

Georgia's Take on a Honey Cake



ALUBLIS GVEZELI - QR35 -

Cherries, Lime, Meringue



PELAMUSHI GOZINATI - QR40 -

Dark Grape Juice, Walnut, Pomegranate



BEVERAGES

TARRAGON LEMONADE

Traditional drink from Georgia
(Sweet But Fresh at The Same Time)

GLASS	30
PITCHER 0.5L	55
PITCHER 1L	85

MOCKTAILS

KUTAISI	35
Pomegranate with a Splash of Orange Juice Ended with Some Bubbles	
TIBILISI.....	35
Blueberries with a Touch of Rosemary Will Transport You The Freshness of Georgia	
GORI	35
Green Tea, Lemon Juice, Rosemary Water, Mint Leaf, Fresh and Healthy	
LEMON MINT	30
Our Fantastic and Well Known Lemon Mint	
NOJITO CLASSIC	30
FRUIT NOJITO	35
Strawberry, Mango, Watermelon	
GINGER MULE	35
Fresh Ginger, Vanilla Pod, Lime and Finished with Ginger Ale	

SMOOTHIES

TROPICANA SMOOTHIE...	25
KIWI BANANA.....	40
Fresh Kiwi, Banana, Yogurt, Honey	

MILKSHAKES

VANILLA.....	25
Vanilla Ice Cream, Milk, Sugar Syrup	
STRAWBERRY.....	29
Strawberry Ice Cream, Milk, Sugar Syrup	
MANGO	25
Mango Ice Cream, Milk, Sugar Syrup	
CHOCOLATE.....	25
Chocolate Ice Cream, Milk, Sugar Syrup	
NUTELLA.....	25

FRESH JUICES -25-

Mango | Watermelon | Orange
Pineapple | Pomegranate

ICED COFFEE

ICED CAPPUCINO	28
ICED LATTE	28
ICED MOCHA.....	28
FRAPPE	28

HOT COFFEE

SINGLE ESPRESSO	18
DOUBLE ESPRESSO.....	22
DECAFFEINATED.....	20
AMERICANO.....	22
LATTE	26
CAPPUCINO	26
MOCHA	29
TURKISH COFFEE	25
HOT CHOCOLATE.....	25

HOT TEA

ENGLISH BREAKFAST.....	18
GREEN TEA.....	18
EARL GREY.....	18
MINT TEA	18

SOFT DRINKS

COCA-COLA	18
COCA-COLA LIGHT.....	18
FANTA	18
SPRITE.....	18
RED BULL	32

WATER

ACQUA PANNA 0.5 L	18
ACQUA PANNA 1 L	24
SAN PELLEGRINO 0.5 L.....	18
SAN PELLEGRINO 1 L.....	24
LOCAL MINERAL WATER 1.5 L	18





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