SHVILI

A GEORGIAN BISTRO

Welcome to Shvili!

Enjoy traditional Georgian dishes made with love by Chef Lika Mardaleishvili.

Generous table, warm soul, happy songs, feasts, aromas of spices, rivers of estragon lemonades, stringy cheese, hot meat – this is the real Georgian feast “Shvili”.

Phali, adzhapsandal, khinkali, chashushuli, khachapuri– these mysterious names in our menu promise a diversity of taste.

Chef Lika Mardaleishvili prepares dishes according to traditional Georgian recipes.

Her hands are capable of performing miracles. Georgian cuisine, aromatic, juicy and simple does not leave indifferent even advanced foodies.

With love, your “Shvili”

Cold Starters & Salads


Eggplant Rolls


Phkali


Shvili Assorted Georgian Starters

Eggplant Rolls 53
Eggplant rolls filled with a delightful nut paste

Hummus with eggplant 49
With cilantro, basil and pomegranate seeds

Satsivi 59
Tender chicken pieces in a flavorful, smooth creamy walnut sauce

Phkali Assorted 56
Savory vegetable patties, including farm-fresh spinach, green beans, and beetroot-infused cabbage

Adzhapsandal 53
A medley of delicious baked vegetables including eggplant, tomatoes, and peppers

Crispy Eggplant Salad 67
Crispy fried eggplant with fresh tomatoes, greens, cheese, and a spicy dressing

Sweet Tomatoes 64
Fresh, sweet tomatoes seasoned with aromatic tarragon and special oil

Caesar Shvili 61
Romaine lettuce with tender grilled chicken pieces,

Georgian Vegetable Salad 47
Mixed salad with juicy tomatoes and cucumbers, available with or without crunchy nuts

Mixed green salad 43
Green salad with avocado and honey dressing

Shvili Assorted Georgian Starters 160
This sharing platter brings together 1 portion of assorted phkali, 1 mini adzhapsandal, 1 mini satsivi, 1 mini eggplant roll, smoked sulguni cheese, fresh lavash bread, and a medley of mixed greens.
Served with 2 complimentary glasses of house wine from 5PM to 8PM

Hot Starters & Soups


Lobio

Lobio 47
Rich red beans casserole cooked with authentic Georgian spices

Dolma 61
Spiced lamb mince and rice filling wrapped in grape leaves, with garlic sauce

Kharcho Soup 56
Spicy lamb soup with rice

Lentil Cream Soup 42
Creamy lentil soup with a garnish of croutons

Borsch Soup 58
Traditional Beetroot soup made with meat broth, served with dark bread and beef bacon

Chicken broth 42

Vegan Vegetarian Contain Nuts Gluten Free Hot Star Item

Enjoy your meal! Please let us know if you have any allergies or dietary restrictions.
We cannot guarantee that every dish is nut-free. Thank you for your understanding

ALL PRICES ARE **INCLUSIVE OF 5%** VAT & **7%** DIFC AUTHORITY FEES.

Khinkali



Mama Khinkali 182

serves 2-3 people

We've loaded 10 mini-sized beef or lamb Khinkali inside a giant version for you to enjoy alone if you're hungry or share with your family

Traditional Georgian meat/mushroom pastry dumplings, filled with delicious meat and mushroom fillings boiled in their own light soup broth within the dumpling. Minimum order of 3 pieces.

Lamb ★	18 /pc
Beef ★	18 /pc
Cheese	17 /pc
Potatoes & Mushrooms	17 /pc
Shrimps & Salmon	65 (3 pcs)



Khachapuri



Adjarian Khachapuri

Adjarian ★ 74
Open Georgian oven fresh bread filled with melted cheese and a raw egg, to be stirred together

Megrelian ★ 78
Extra cheesy bread with double layers of authentic melted cheese

Blue Cheese and Pear 64
Soft bread filled with tangy blue cheese, other rich cheeses, and sweet slices of pear

Imeretian ★ 67
Suluguni and Imeretinian cheese

Kubdari 63
Oven fresh bread pie stuffed with spiced, minced delicious meat

Tashmidjabi 72
Flat bread with potatoes, mushrooms, suluguni cheese, sesame and Svanetian salt

Lavash 14
Light flat thin crispy bread served with a tangy tomato dipping sauce

Vegan · Vegetarian · Contain Nuts · Gluten Free · Hot · ★ Star Item

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Main Dishes

Served in Ketsi (Georgian clay dishes)


Chkmeruli


Odzhahuri with chicken

Chashushuli 74
Rich and hearty tender veal stewed with cooked tomatoes, onions, and herbs

Chkmeruli 85
Savory chicken cooked in a creamy garlic sauce, tender and filling

Odzhahuri with chicken 79
Roasted potatoes, caramelized onions, garlic, bellpepper and greens

Beef cheeks with mashed potato and spinach 90
Braised beef cheeks with georgian spices and potato puree with spinach

Chakhokhbili 67
Chicken stew with rich tomatoes, onions, and spices

Wild Fish Cutlets 70
Savory wild fish patties with soft mashed potatoes

Chicken tabaka 85
Red adjika, Georgian spices, tkemali

Salmon Steak 105
Tender grilled succulent salmon with a creamy, rich sauce

Grills


Sharing Grill Platter

Lamb Lula-Kebab 99
Ground lightly spiced lamb kebab grilled, savory and juicy

Chicken Lula-Kebab 72
Ground chicken shaped into juicy koftas, grilled and topped with red onions and pomegranate seeds

Grilled Chicken (Shashlik) 78
Tender chicken grilled on a skewer

Rack of Lamb 113
Grilled soft and juicy lamb chops

Sharing Grill Platter 492
Flame-grilled delights, featuring 2 lamb kebabs, 2 chicken kebabs, 2 chicken shashlik portion, and 4 tender lamb chops, served with roasted seasonal vegetables and herbs.

Sauces

Satsebeli Tangy tomato-based sauce 13

Sour Cream Creamy and rich sauce 13

Red or Green Adjika 13
Spicy red or green pepper paste

Tkemali Zesty plum sauce 13

Garlic Sauce Creamy garlic-flavored sauce 13

Narsharab Pomegranate sauce 13

Garnishes

Fried Potato 30

Mashed Potato 30

Steamed rice 30

Fried Potatoes with mushrooms 32

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Desserts

Chocolate fondant ★ — 64
Warm chocolate fondant with molten center,
served with vanilla ice cream and fresh strawberries.

Mango Khinkali ★ — 49

Napoleon Shvili ★ — 53
Multi layered light and crispy pastry filled with luscious cream

Festive Napoleon — 78
A celebratory Napoleon pastry with layers of cream and raspberries

Baklava — 38
Sweet flaky pastry filled with nuts and honey

Cherry khinkali with sour cream — 49

Syrniki — 59
Cottage cheese pancakes, lightly sweet, soft inside and crisp on the edges.
Served with sour cream, strawberry sauce and whipped cream

Shvili Style Ice Cream — 33
Three scoops of rich ice cream served
with nuts and jam

Ice Cream: chocolate, vanilla, or hazelnut — 21

Jam: white cherries or jam — 21


Mango Khinkali


Chocolate Fondant


Festive Napoleon

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Join the Tigrus Forest. Together We Grow Hope.

From Saving Tigers to Growing Forests

After the success of our tiger-saving initiative in the Far East, we're proud to launch our new Tigrus Objective:

1 Million Trees!

For **just AED 30**, you can plant your own tree with our partner: The Storey Group & EcoMatcher. Every dirham goes 100% to planting trees, no profit, only impact.

Why it matters: Trees clean the air, fight climate change, restore ecosystems, and protect biodiversity.

Here's how it works:
- Ask your waiter to plant your tree - Pay AED 30 (31.5 including VAT) - Receive a unique QR code
- Log in to name your tree and follow its detailed journey online!

Join us. Let's plant hope, one tree at a time.









Tigrus
RESTAURANT HOLDING

TOGETHER FOR A BETTER FUTURE