

Georgia, my love!

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, ajapsandali, gebzhaliya, chashushuli, chakhokhbili - 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 foodie.











With love,
your "Shvili"



Shvili



GEORGIAN RESTAURANT

Cold starters


Phali assorted   	45	Eggplant rolls    	45
Spinach / green beans / cabbage with beetroot		stuffed with nuts	
Satsivi 	53	Adzhapsandal made  	45
Traditional dish made from chicken thigh in walnut sauce		from baked vegetables	

Khinkali











Minimum order quantity of 3 pieces

Lamb 	12	Potatoes and mushrooms 	10
Beef 	12	Cheese 	10
		Cherry with sour cream 	42

Hot starters

Lobio   	35	Dolma 	50
Georgian dish made from red beans with traditional spices		Lamb, garlic sauce	

Salads

Georgian vegetable    salad	39	With beef tongue  	45
With nuts / without nuts		Beef tongue, onion, pickles, oyster mushrooms	
Sweet tomatoes with    tarragon and Kakhetian oil	59	With crispy eggplant   	55
		Tomatoes, greens, cheese, spicy sauce	
Caesar Shvili	55		
Romano leaves, chicken skewers, original sauce with smoked suluguni cheese			

 Vegan  Vegetarian  Contain Nuts  Gluten Free  Hot

Please inform our staff if you have any allergies or intolerance.

We cannot guarantee that every dish is nut free. Thank you for your understanding

Shvili

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Khachapuri

Adjarian ✓	60	Kubdari 🍴	55
Open khachapuri with Suluguni and Imeritian cheese and a raw egg on top		Svanetian flat bread with meat	
Megrelian ✓	65	Spinach and herbs	49
Double suluguni and Imeretian cheese		With double filling of suluguni and Imeritinsky cheese, spinach, cilantro, green onion	
Blue cheese and pear ✓	57	Gurian	55
Gorgonzola cheese, Suluguni, Imeritinsky cheese, pear		Suluguni and boiled egg	
		Lavash flat bread ✓	11
		with satsebeli tomato sauce	

Soups

Kharcho 🍴	45	Borsch	42
Traditional Georgian lamb soup with spices		Traditional borsch made on meat broth. Served with Borodinsky bread and beef bacon	
Lentil cream soup 🍴	37		
with fried beef bacon			

Main dishes

All meals are served in Ketsi (Georgian clay dishes)

Chashushuli 🍴	65	Chakhokhbili 🍴	55
Stewed veal with vegetables and herbs		Georgian roast chicken with cilantro, tomatoes, onions, adzhika and Georgian spices	
Chkmeruli 🍴	75	Salmon steak 🍴	95
Chicken fried in creamy garlic sauce		with cream sauce	
Kuchmachi 🍴	47	Wild fish cutlets 🍴	59
Beef giblets fried with onions and spices		with mashed potatoes	
Liver with mushrooms 🍴	52		
Chicken liver, champignons, onion, bell pepper and garlic			

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Kebabs

Lamb lula-kebab	89	Chicken kebab	69
Chicken lula-kebab Chicken thigh, red onion, pomegranate seeds	65	Rack of lamb	99

Garnishes

Fried potato	27	Fried potatoes with mushrooms	27
Mashed potato	27	Oyster mushrooms, onion	

Sauces

Satsebeli / Tkemali / Sour cream / Narsharab / Red Adjika / Garlic sauce / Green Adjika

11

Desserts

Napoleon "Shvili"	47	Paklava	29
Festive Napoleon "Shvili" with raspberries	69	Ice Cream Shvili style Three scoops to choose from with nuts and jam	49

Jam

White cherries	19	Figs	19
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