

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   	47
Spinach / green beans / cabbage with beetroot		stuffed with nuts	
Adzhapsandal made  	45	Baked peppers  	45
from baked vegetables		with Nadugi	
Satsivi 	53	With cottage cheese, adjika and mint	
Traditional dish made from chicken thigh in walnut sauce		Hummus with eggplant 	45
		With cilantro, basil and pomegranate seeds	







Hot starters

Lobio   	40	Dolma 	55
Georgian dish made from red beans with traditional spices		Lamb, garlic sauce	



Khinkali

Minimum order quantity of 3 pieces

Lamb 	12	Mini khinkali 	50
Beef 	12	with mushrooms	
Potatoes and mushrooms 	11	Paprika, butter and parmesan cheese sauce	
Cheese 	11	Shrimps and salmon 	60
		Cherry with sour cream	45

Mama Khinkali

serves 2-3 people

Experience our 'Mama' Khinkali - we've loaded 10 mini-sized Khinkali inside a giant version for you to enjoy alone if you're hungry or share with your family

170 AED 

 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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Salads

Georgian vegetable salad With nuts / without nuts	42	With crispy eggplant Tomatoes, greens, cheese, spicy sauce	57
Sweet tomatoes with tarragon and Kakhetian oil	59	Mixed green salad Lettuce and celery leaves with sesame and honey dressing	40
Caesar Shvili Romano leaves, chicken skewers, original sauce with smoked suluguni cheese	57	With plum and gorgonzola cheese Georgian spices, walnuts, cherry and red adjika dressing	45
Sweet tomatoes with basil, tarragon and stracciatella Sweet tomatoes, yellow cherry tomatoes, kahetin oil	62	With slow cooked duck and adjika Letucce, tarragon, mint, red adjika dressing	57
		With salmon Avocado and tomatoes with walnuts and adjika dressing	57

Khachapuri

Adjarian Open khachapuri with Suluguni and Imeritian cheese and a raw egg on top	65	Kubdari Svanetian flat bread with meat	58
Megrelian Double suluguni and Imeretian cheese	68	Tashmidjabi Flat bread with potatoes, mushrooms, suluguni cheese, sesame and Svanetian salt	65
Blue cheese and pear Gorgonzola cheese, Suluguni, Imeritinsky cheese, pear	59	Lavash flat bread With satsebeli tomato sauce	12
Imeretian Suluguni and Imeretian cheese	62		

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Soups

Kharcho   Traditional Georgian lamb soup with spices	48	Borsch Traditional beetroot borsch made on meat broth. Served with Borodinsky bread and beef bacon	49
Lentil soup 	39	Chicken broth	37

Main dishes

All meals are served in Ketsi (Georgian clay dishes)

Chashushuli   Stewed veal with vegetables and herbs	67	Salmon steak  with salmon caviar sauce	98
Chkmeruli   Chicken fried in creamy garlic sauce	77	Pike cutlets with mashed potatoes	82
Kuchmachi   Beef giblets fried with onions and spices	48	Chakapuli from oysters mushrooms with tarragon 	50
Ojakhuri  Potatoes, onions, bell peppers, greens and chicken thighs	72	Rib-eye  (raw weight 1100g) Rib-eye on the bone with home made sweet chili sauce	690
Beef cheeks with mashed potato and spinach  Braised beef cheeks with georgian spices and potato puree with spinach	82	Stewed lamb shoulder 	470
Chakhokhbili   Georgian roast chicken with cilantro, tomatoes, onions, adzhika and Georgian spices	58	Chicken tabaka  Red adjika, Georgian spices, tkemali	75

Kebabs

Lamb lula-kebab Red onion, pomegranate	92	Chicken shashlik	72
Chicken lula-kebab Chicken thigh, red onion, pomegranate seeds	67	Rack of lamb	105

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Sides

Fried potato	28	Fried potatoes with mushrooms	29
Mashed potato	28	Oyster mushrooms, onion	
Steamed rice	28		

Sauces

Satsebeli / Tkemali / Sour cream / Narsharab / Red Adjika / Garlic sauce / Green Adjika	12
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Desserts

Napoleon "Shvili"	49	Paklava	29
Festive Napoleon "Shvili" with raspberries	72	Cherry khinkali with sour cream	45
Spiced pear Hibiscus tea, anise, cinnamon, coriander, honey, lemon, walnuts	40	Ice Cream Shvili style Three scoops to choose from with nuts and jam	49

Ice Cream

Chocolate, Vanilla, Hazelnut	19
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Jam

White cherries	19	Figs	19
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