



GEAMOS

Authentic Georgian Restaurant



Starters



Pkhali - £12.90 V

Georgian Super food – cooked Spinach, beetroot and red kidney beans dressed with walnuts, spices and hint of garlic

Georgian Salad with walnuts or Guda cheese - £10.50 V

Fresh tomatoes and cucumbers dressed with cold pressed Sunflower oil, Svanetian salt, walnuts or Guda cheese (hard, salty Georgian cheese)

Dolma - £12.90

Vine leaves stuffed with seasoned minced beef and rice, served with Matconi (Greek style yogurt)

Elarji balls - £12.00

Deep fried cheesy, cornmeal balls served with minted yogurt sauce

Aubergine with walnuts - £12.90 V

Our famous aubergines rolls filled with walnut paste seasoned with spices and hint of garlic

Chebureki - £10.50

Crispy, deep fried dough parcels filled with juicy meat filling

Mtsnili - £10.50

Homemade fermented vegetables

Soup of the day - £10.50

Our Bakery *Perfect to accompany starters*



“Geamos” Khachapuri - £17.50

Our signature flatbread: stuffed with mixed cheeses and topped with extra cheese. Perfect for cheese lovers

Imeruli Khachapuri - £16.00

Flatbread stuffed with mixed cheeses

Lobiani - £16.00

Flatbread stuffed with seasoned red kidney beans

Acharuli Khachapuri - £17.00

The famous boat - shaped bread stuffed with mixed cheeses and an egg in the middle

Khachapuri Shampurze £17.00

Grilled Khachapuri on a skewer stuffed with Sulguni cheese

Main Courses



Mtsvadi - £23.00

*Grilled tender pork or chicken pieces marinated in Georgian spices. Served with baby potatoes and homemade sauce.
might take up to 30 minutes

Megruli Kharcho - £23.50

Tender pieces of beef slow cooked in a spicy walnut sauce served with Ghomi – hot polenta

Khinkali - £22.00

*Famous hand pleated dumpling with juicy meat (beef & pork) or cheese only filling.
might take up to 30 minutes

Chakapuli - £23.50

*Lamb stew cooked with dry white wine, tarragon, coriander, spring onions and wild plums.
Served with Shotis Puri*

Tabaka or Shkmeruli - £26.00

*Pan-fried whole corn fed poussin. Served with side of sauces or baked in creamy garlic sauce.
might take up to 30 minutes

Lobio - £18.00 V

Red kidney bean stew seasoned with Adjika - chilli mix and spices

Chakhokhbili - £20.50

*Tender fillet of chicken cooked in a rich tomato sauce, seasoned basil and adjika.
Served with Shotis Puri.*

Kanchi - £35.50

Slow cooked pork knuckle marinated in Adjika served with baby potatoes, sauces and fresh salad.

Adjapsandali - £18.50 V

Aubergine stew with peppers, carrots, tomatoes, potatoes, herbs, garlic, chilli

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Homemade sauces : Tkemali, Adjika, Sacebeli, Arajani - £3.00

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Menu

V – Vegan

Some dishes at peak times might take longer than usual . Discretionally service Charge of 12.00 % will be applied to the total of the bill.All dishes are prepared on the premises handling WALNUTS, WHEAT, If you have any food allergies, please speak to a member of our team.