

GEORGIAN HOUSE

RESTAURANT



Many legends are related to the sunny Georgia. One of them tells a story of creation of Georgia.

In the beginning of times God gave to every nation their own piece of land. Georgians were late and arrived only when all the land was divided. When God asked where were georgians, they told that on the way they stopped to eat and to drink some wine and make toasts. One toast was said also in honor of God. All the land had already been divided and God had a dilemma, what to give to georgians. He liked their answer and that they were such joyful nation so much, that he decided to give them the best piece of land, which he was saving for himself.

Long meal time and toasts are a big part of Georgian food culture, and especially in Supra, a traditional georgian feast. Several starters and main courses can be enjoyed at the table. Dishes are served on big plates where everyone can take anything they want on their own plate. Mountain regions, warm beaches of the Black Sea, different nations in the country – all have their own food traditions. At the same time they drink wine and make long toasts led by the oldest Tamada. Archaeological findings reveal that Georgia has been the cradle of wine making.

Georgian House restaurant wants to give you an opportunity to get to know the hospitality of Georgia, the rich and versatile food- and wine culture. Vegetables, herbs, spices and nuts are main ingredients in many dishes. Bread is an essential part of the meal. And to top it all, a good georgian wine. Many of georgians favorite wines, e.g. Kindzmarauli, may be a bit too sweet for the european taste, but we recommend to taste it for Aperitif or for dessert. Enjoying with food most prefer traditional Saperavi.

Gaumardzos! Cheers!



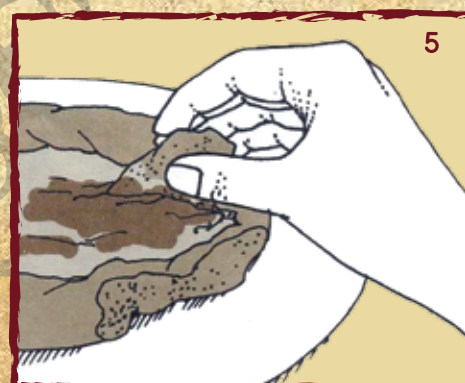
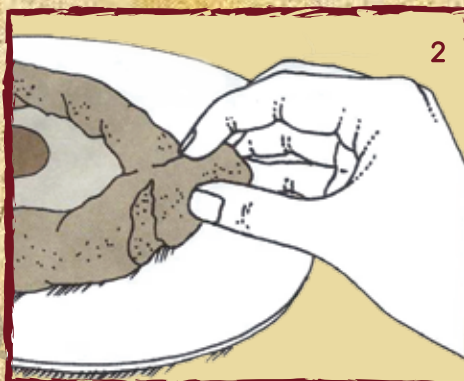
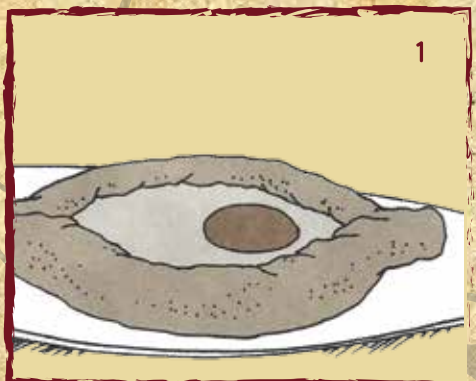
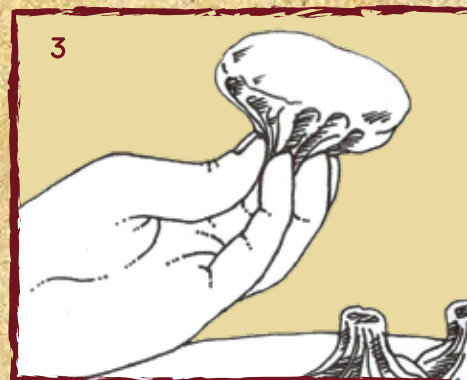
გემრიელად მიირთვით!

Bon appetite!

G - gluten free, L - lactos free, V - vegan, K - vegetarian

If you have any allergies, please ask our waters for help.

Proper way to eat georgian dumplings, hinkali and Adjaruli khachapuri



Starters

1. Mzhaveuli [G,L,K,V] €6,00

georgian style pickled vegetables: celery, red sauerkraut, garlic, pickles, green chili

2. Georgian salad [G,L,K,V] €8,00

cucumber, tomato, onion, herbs, walnuts (can be served also without walnuts)

3. Badrizani [G,L,K,V] €10,00

eggplant rolls with walnuts, garlic, georgian herbs and spices

4. Selection of Phkali [G,L,K,V] NEW! €9,00

spinach, green beans, walnuts, garlic, georgian herbs and spices

5. Cheese selection of the house "Georgian House" [G,K] €10,00

6. Chicken salad [G,L] NEW! €10,00

chicken, red sweet pepper, carrot, mayonnaise, georgian herbs and spices

7. Adzhabsandali [G,L,K,V] €10,00

eggplant, sweet pepper, tomato, green beans, georgian herbs and spices
Warm starter. We recommend to order together with khachapuri or mtshadi

8. Soup «Khartcho» [G, L] €10,00

beef, rice, crushed tomatoes, garlic, georgian herbs and spices

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Traditonal georgian breads

9. Megruli khachapuri (K) €13,00

Bread filled and crusted with cheese of the house, served warm

10. Imeruli khachapuri (K) €13,00

Bread filled with cheese of the house, served warm

11. Adžaruli khachapuri (K) €14,00

Bread filled with cheese of the house and served with egg, served warm

12. Mtshadi (G,K) €5,00

cornbread, cheese of the house (also available without the cheese (L,V))

13. Lavash (K) €2,00

bread of the house



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Main courses

14. 14.Soko Ketze (G,K) €10,00
champignons, cheese of the house

15. Megruli Lobio in a pot (G,L,K,V) €10,00
brown beans, georgian herbs and spices
Served with mzhaveuli

16. Vegetable hinkali (L,K) €15,50
georgian dumplings filled with champignons, preparation time appx. 20-30 min.

17. Tshashushuli with mushrooms (G,L,K,V) NEW!! €14,00
champignons, onion, garlic, georgian herbs and spices

18. Meat hinkali (L) €15,50
georgian dumplings filled with minced beef- and pork meet, preparation time appx. 20-30 min.

19. Tshashushuli (G,L) €19,00
beef, tomato, onion, garlic, georgian herbs and spices

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Prepared on charcoal barbecue

20. Chicken Mtsvadi (G, L) €21,00

Chicken thigh, garnished with onion and pomegranate seeds

21. Pork Mtsvadi (G, L) €21,00

Pork neck, garnished with onion and pomegranate seeds

22. Lamb Mtsvadi (G, L) €29,00

Rack of lamb, garnished with onion and pomegranate seeds

Served with satsebeli-dressing

Dressings

23. Adjika (G,L,K,V) €2,00

Red chili, garlic, georgian herbs and spices

24. Satsebeli (G,L,K,V) €2,00

Tomatopaste, garlic, onion, georgian herbs and spices

25. Tkemali (G,L,K,V) €2,00

Plum, garlic, georgian herbs and spices

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Desserts

26. Vanilla ice cream [G,L, K] €6,00

27. Elina & Joni [G,L,K] €8,00

Pelamushi (georgian dessert made out of freshly squeezed grape juice) and ice cream

28. Honeycake «Medovik» [K] NEW!! €9,00

Honeycake, filled with thick vanilla custard



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Hot drinks

1. Coffee €2,50
2. Georgian tee in a pot €3,50
3. Georgian coffee €3,50
strong coffee, contains sugar

Refreshments

4. Georgian soft drink «Mzhali», pear 0,5 l €5,00
5. Georgian soft drink «Tarhuna», tarragon/estragon 0,5 l €5,00
6. Georgian soft drink «Saperavi», grape 0,5 l €5,00
7. Borjomi, carbonated mineral water 0,5 l €5,00

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White wines

	12 cl	16 cl	Pullo
8. Rkatsiteli, Marani dry	€7,00	€8,50	€38,00
9. Tsinandali, Marani dry	€8,00	€9,50	€42,00
10. Alazani Valley, Marani semi sweet	€8,50	€9,90	€45,00

Red wines

	12 cl	16 cl	Pullo
11. Saperavi, Marani dry	€7,00	€8,50	€38,00
12. Napareuli, Marani dry, medium-bodied	€8,00	€9,50	€42,00
13. Kindzmarauli, Marani semi sweet	€8,50	€9,90	€45,00

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Other alcoholic beverages

15. Georgian beer 0,5 l €8,00

16. Marani White Brut, sparkling wine 12cl/btl €7,50 / €39,00

17. Sarajishvili 3* brandy, 4 cl €8,00

18. Sarajishvili 5* brandy, 4 cl €10,00

19. Chacha, Georgian pomace brandy 4 cl €8,00

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Arvoisat vieraat!

For groups over 6 persons we offer Georgian supra (a traditional Georgian feast).
As it is accustomed in Georgia all dishes will be served on big plates at once,
first the cold appetizers, then hot ones.

After that will come main courses and at the end the desserts.

This way everyone can taste a little bit of everything
and the selection is big both vegetarian and meat dishes.

For more information pls. contact us
by e-mail; info@georgianhouse.fi or by phone: +358 405158815.



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