

THE GREAT
BOOK
of georgian
HOSPITALITY



Dear guests,
Our restaurants offer
Table reservation service.

We would like to remind you that in accordance with our «Table Reservation Rules» the cost of the service is 10% of the total table order bill in the following cases:

1. When booking a table for 6 or more persons on any day of the week.
2. When booking a table for fewer than 6 persons on Friday, Saturday or Sunday, holidays and/or pre-holiday days (1 day before the holiday).

Detailed terms and conditions of the Table Reservation Rules are presented on the website hachopuri.ru and on the stands in the consumer corners of our restaurants.



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GEORGIAN CUISINE

It is perhaps the most important attraction of the country. A traditional Georgian feast is an integral part of the general culture of the people. Georgian cuisine can be compared to a Georgian song - it is just as heartfelt!

New - novelty dish - vegetarian dish - spicy dish

Please, alert your waiter of any food allergies you or your children suffer from.

BREAKFAST

Breakfasts until 16:00

Breakfast includes tea, coffee or berry drink for your choice

Georgian-style eggs with tomatoes

Traditional Georgian-style breakfast of eggs with tomatoes, red onions, herbs and Georgian spices

230 g | 580

Khachapuri with salmon and a poached egg

Boat-shaped puff pastry with cheese filling, lightly salted salmon, lettuce leaves, and a poached egg

260 g | 780

Continental breakfast

Rich breakfast of a poached egg, avocado, fresh tomatoes, cucumbers, sausages, and young baked potatoes. Served with buttered crispy toast.

430 g | 730

Porridge (whole milk or water – based)

Porridge with butter on whole milk or water

300 g | 320

Porridge toppings

Honey

50 g | 130

Walnuts

30 g | 130

Curd fritters with caramel sauce

Tender homemade curd fritters with dried apricots, caramel sauce and matsoni

160 g | 520

Zucchini fritters with salmon

Zucchini fritters with slightly salted salmon, a poached egg and hollandaise sauce.

300 g | 990

BAKED GOODS

One of the most popular Georgian khachapuri!

Adjarian boat

It is believed that this boat-shaped khachapuri was served to sailors when they stepped ashore. The yolk in the center symbolizes the sun as well as the sailor returning home to his family.

Adjarian khachapuri

Air dough boat-shaped khachapuri with extra cheese filling, egg yolk and butter

S	M	XL
190 g 420	320 g 690	440 g 790

Megrelian khachapuri

520 g | 780

Traditional khachapuri from the Mingrelia region, its special feature is cheese both inside and out

Georgian Khachapuri
from the Megrelia region

Georgian Khachapuri
from the Imereti region

Imereti khachapuri

470 g | 740

Traditional Georgian khachapuri from the Imereti region with a juicy filling of suluguni and Imereti cheeses

Brie cheese khachapuri

Novelty of a khachapuri with brie cheese, vibrant mandarin confiture

300 g | 890

Kubdari svaneti

440 g | 690

Pie with the spicy filling of pork and beef with Georgian spices, chili and cilantro



Authentic Georgian dish of the Svaneti region!

Rachi khachapuri

270 g | 720

Georgian Racha region traditional khachapuri, filled with marinated chicken thigh meat, champignons in cream sauce with saffron and garlic



Georgian Khachapuri from the Racha region

Khachapuri with spinach

380 g | 750

Khachapuri with the filling of spinach and cheese



Khachapuri with tomatoes and suluguni cheese

340 g | 740

Boat-shaped khachapuri with juicy tomatoes and suluguni cheese, complemented with spicy combination of pomegranate sauce and Georgian-style pesto



«Kartaliniya» khachapuri

560 g | 930

Our chef's signature take on the traditional Georgian dish, which blends traditional cheeses, basturma, djonjoli, tomatoes, cilantro and nadugi cheese



Kartaliniya – one of the names for the Kartli region

Gurian khachapuri

300 g | 630

Crescent-shaped khachapuri beneath the most delicious cheese crust filled with boiled eggs and a mix of fragrant herbs



«Mskhali» khachapuri with dorblu cheese

520 g | 880

Khachapuri combining sweetness of pear and spiciness of suluguni and dorblu cheeses



Signature baked goods inspired by the city of Mtskheta

Khachapuri on a skewer

290 g | 640

Unique khachapuri filled with copious amounts of cheese, baked on a skewer in a wood-burning oven



COLD APPETIZERS

Set of Georgian bruschettas

250 g | 720

Set of our chef's signature bruschettas:

- with duck pate
- Georgian pesto
- onion marmalade

Perfect with wine

Duck pate

150 g | 620

Delicious duck pate cooked with cream and Georgian spices. Served with onion marmalade stewed in red wine

Onion marmalade

150 g | 410

Caramelised onions cooked in wine with Georgian spices - perfect addition to meat and wine

Set of Batumi-style bruschettas

New 250 g | 990

- cherry tomatoes and stracciatella
- olive tapenade
- Parma ham with sun-dried tomatoes
- shrimp with avocado
- salmon and avocado

1

with salmon and avocado

110 g | 630

2

with Parma ham with sun-dried tomatoes

90 g | 630

3

with olive tapenade

90 g | 390

4

with tomatoes and stracciatella

100 g | 390

5

with shrimp and avocado

110 g | 520

Georgian-style pesto



Vibrant snack made from basil, cilantro and spinach

150 g | 410



Tbilisi set

Set of popular Georgian snacks:

- cheeses,
- meat delicacies - sujuk, basturma,
- bruschettas with duck pate and onion marmalade
- with a selection of pkhali and aubergine nadugi

480 g | 1490

Perfect with wine

Georgian-style tartar

Ideal dish to complement your wine! Tender minced beef with truffle oil, spicy chili sauce, grain mustard, capers and hollandaise sauce

180 g | 950

Perfect with wine

Set of pkhali

170 g | 630

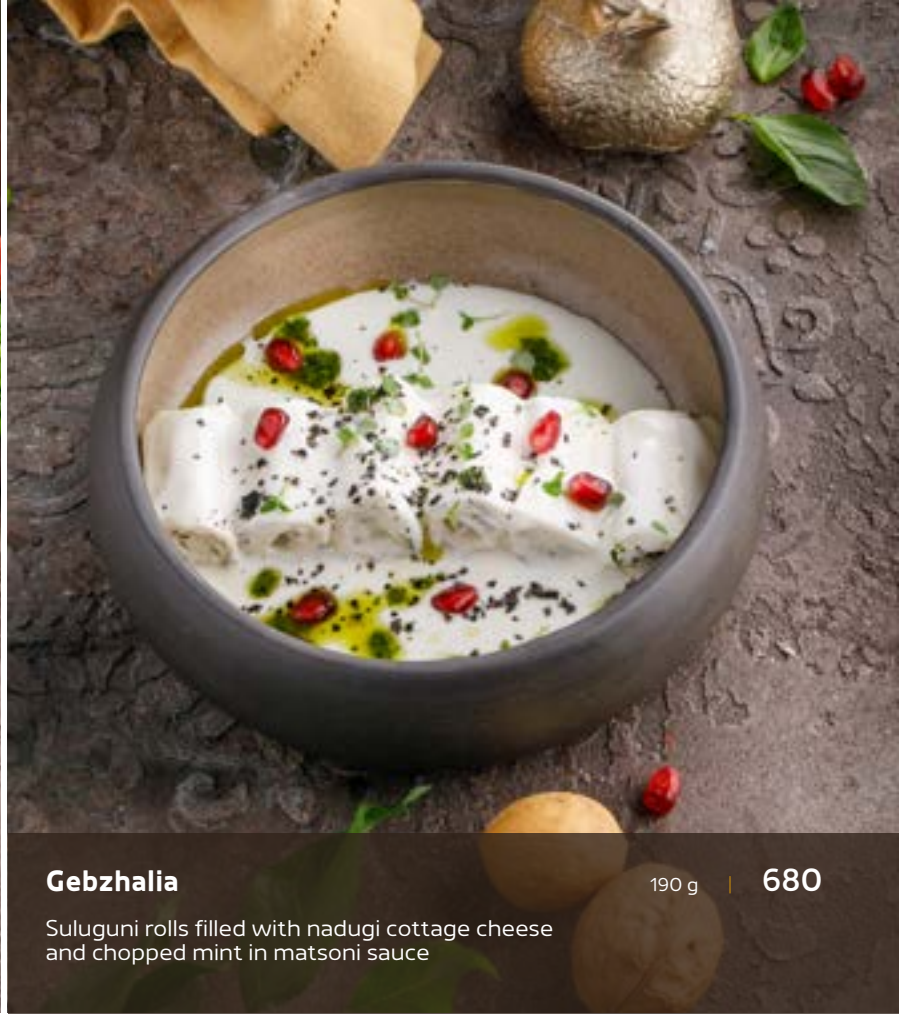
Traditional cold appetizer - chopped vegetables with walnuts. The set includes aubergine, beetroot, spinach and bell pepper phalis



Gebzhalia

190 g | 680

Suluguni rolls filled with nadugi cottage cheese and chopped mint in matsoni sauce



Suluguni cheese with tomatoes

Thin suluguni pancakes alternating with fresh juicy tomatoes and luscious basil topped with narsharab and pesto sauce

240 g | 790



Cauliflower Gurian-style

Crispy cauliflower pickled according to the Gurian recipe with beetroot and chili

150 g | 420

Set of Georgian jerkies

Appetizer made of several traditional Georgian dried meat delicacies - basturma in herbs and spices, sujuk and pork balik

160 g | 1300

Set of homemade-style cheeses

Set of cheeses:
• classic smoked suluguni and chechil,
• milk chechil,
• suluguni rolls with cottage cheese and mint,
• as well as brie and dorblu cheeses.
Pomegranate grains, churchkhela and dried fruit sweets complement the set

210 g | 980

Set of Georgian pickled delicacies



250 g

| 790

Set of traditional homemade Georgian pickles: green tomatoes, chili peppers, salted garlic, Gurian-style cauliflower, pickled patissons, bell peppers and djonjoli

Set of stuffed aubergines

260 g

| 730

Aubergines with two types of traditional fillings: walnuts with garlic and Georgian spices and nadugi cheese with mint

Chicken satsivi

240 g

| 650

Tender chicken meat in walnut sauce. The secret of this dish is the long simmering time, which makes the meat literally melt in your mouth

Fresh vegetables with herbs



250 g

| 690

Selection of fresh vegetables and vibrant herbs will be a wonderful addition to any meal

SALADS

Duck, aubergine, and avocado salad *New*

Tender duck breast salad with warm roasted aubergine, creamy avocado, and sun-dried tomatoes with in our signature sweet chili dressing

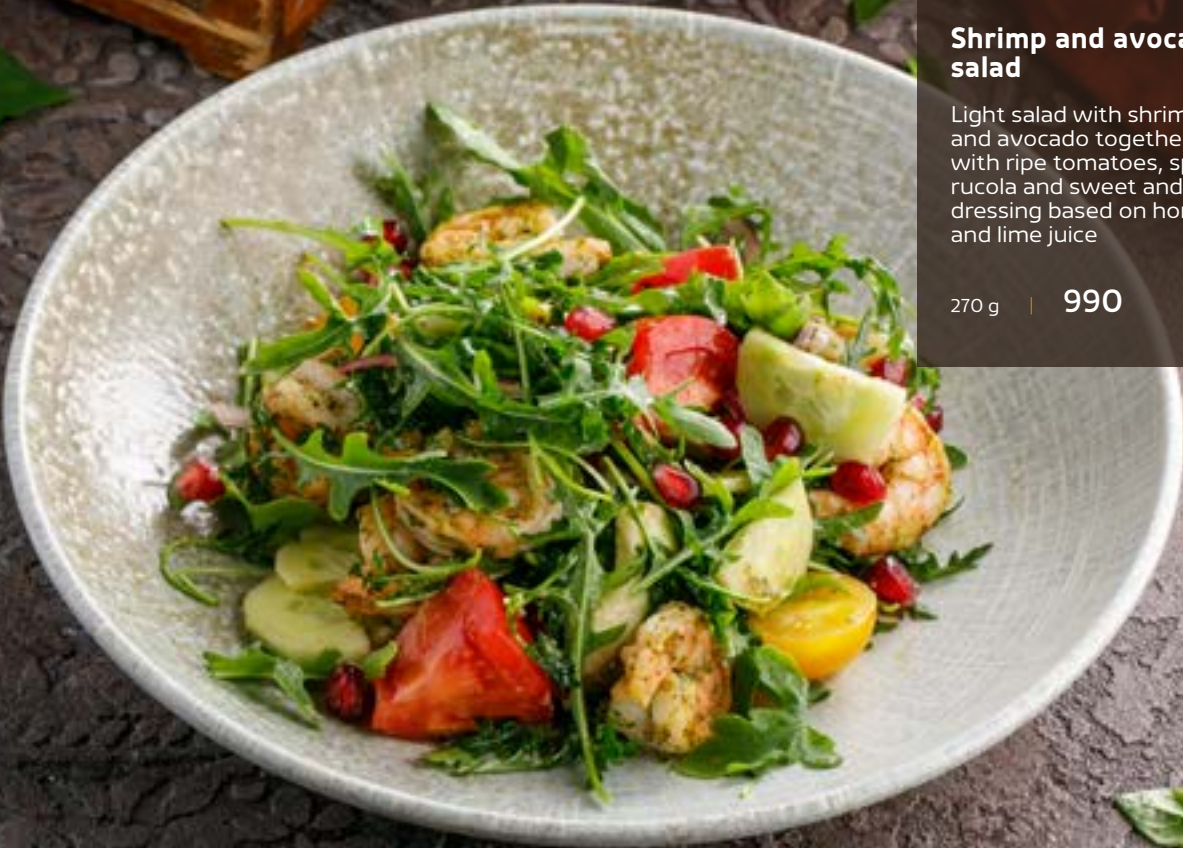
210 g | 990



Shrimp and avocado salad

Light salad with shrimp and avocado together with ripe tomatoes, spicy rucola and sweet and sour dressing based on honey and lime juice

270 g | 990



Georgian salad with herbs

210 g | 630

Georgian salad made of juicy tomatoes and fresh cucumbers served with green herbs, spicy basil and red onions. Signature nut dressing and ground walnuts make this salad truly special



Oriental salad with bovine tongue meat and mushrooms

250 g | 790

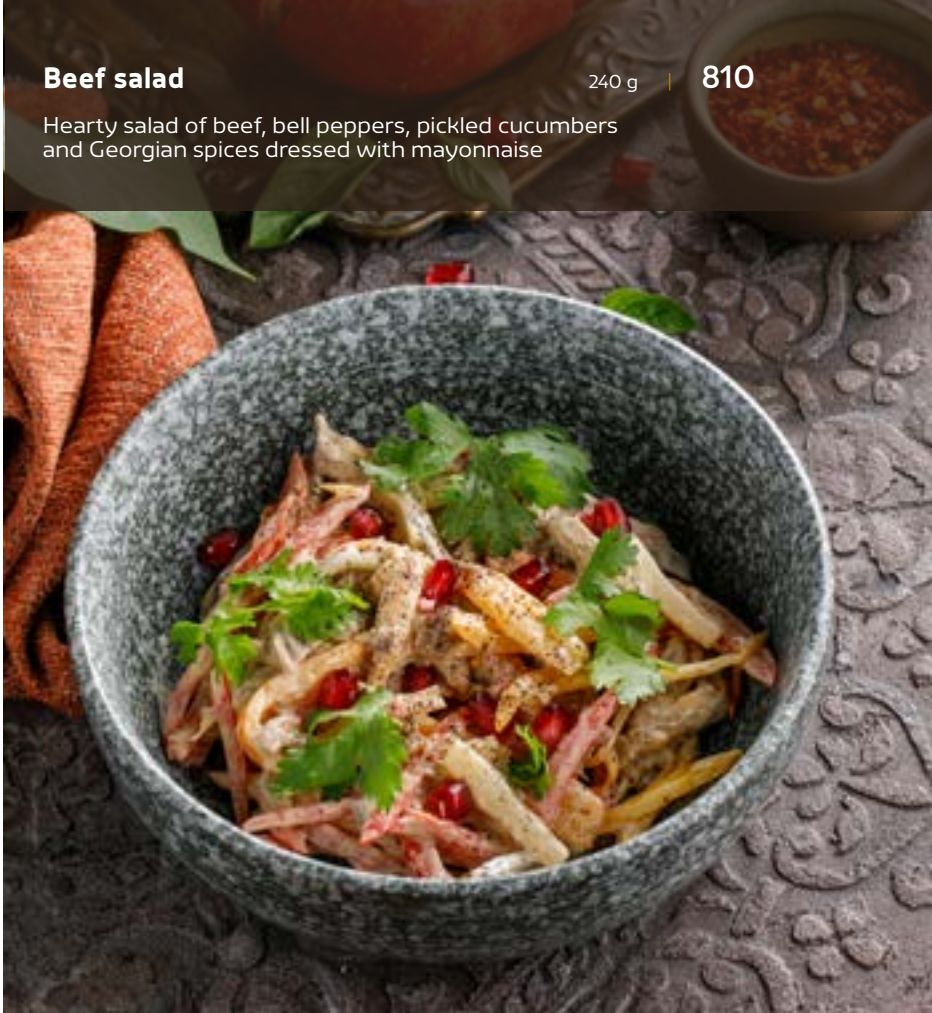
Grandpa Mamuka's recipe in action! Beef tongue with champignons, tomatoes, pickles and herbs





Warm chicken salad 270 g | 840

Salad of grilled aubergines, bell peppers, zucchini and chicken barbecue chunks served with a spicy dressing



Beef salad 240 g | 810

Hearty salad of beef, bell peppers, pickled cucumbers and Georgian spices dressed with mayonnaise



Warm aubergine salad
Baked aubergine slices with feta cheese, tomatoes, walnut dressing and Georgian spices

260 g | 780



Caesar salad with shrimp Georgian-style 250 g | 890

Thinly cut chicken barbecue with slices of smoked suluguni cheese, crispy leaves of iceberg and romaine lettuces, fresh tomatoes, dressed with Georgian-style Caesar sauce



Caesar salad with chicken Georgian-style 260 g | 760

Crispy shrimp with slices of smoked suluguni cheese, iceberg and romaine lettuce leaves, fresh tomatoes, dressed with Georgian-style caesar sauce



Mix of greens with honey lemon dressing 200 g | 640

Mix of iceberg and romaine lettuces with spinach and rucola topped with cucumber slices, ripe avocado and honey lemon dressing



Tomatoes and stracciatella salad 220 g | 880

Light salad of juicy tomatoes with young strachatella cheese, red onions and a deliciously flavorful dressing

HOT APPETIZERS

Baked aubergine with shrimp and stracciatella

Baked eggplant with shrimp, strachatella cheese and tomatoes, complemented with Georgian-style pesto sauce

280 g | 920

Perfect with wine

New

Mussels in sauce with tarkhun and cream

Mussels in a Georgian-style sauce made of Rkatsiteli wine and cream with tarkhun, served with a crispy grain baguette

Mussels in tom yum sauce

Delicious mussels in a creamy sauce complemented with tom yum pasta, served with a crispy grain baguette

300 g | 990

Perfect with wine

Lamb and beef dolma

Traditional lamb and beef dish with Georgian spices in grape leaves

270 g | 830

Champignons baked with cheese

Champignons baked under cheese and decorated with a mix of fragrant herbs

200 g | 590



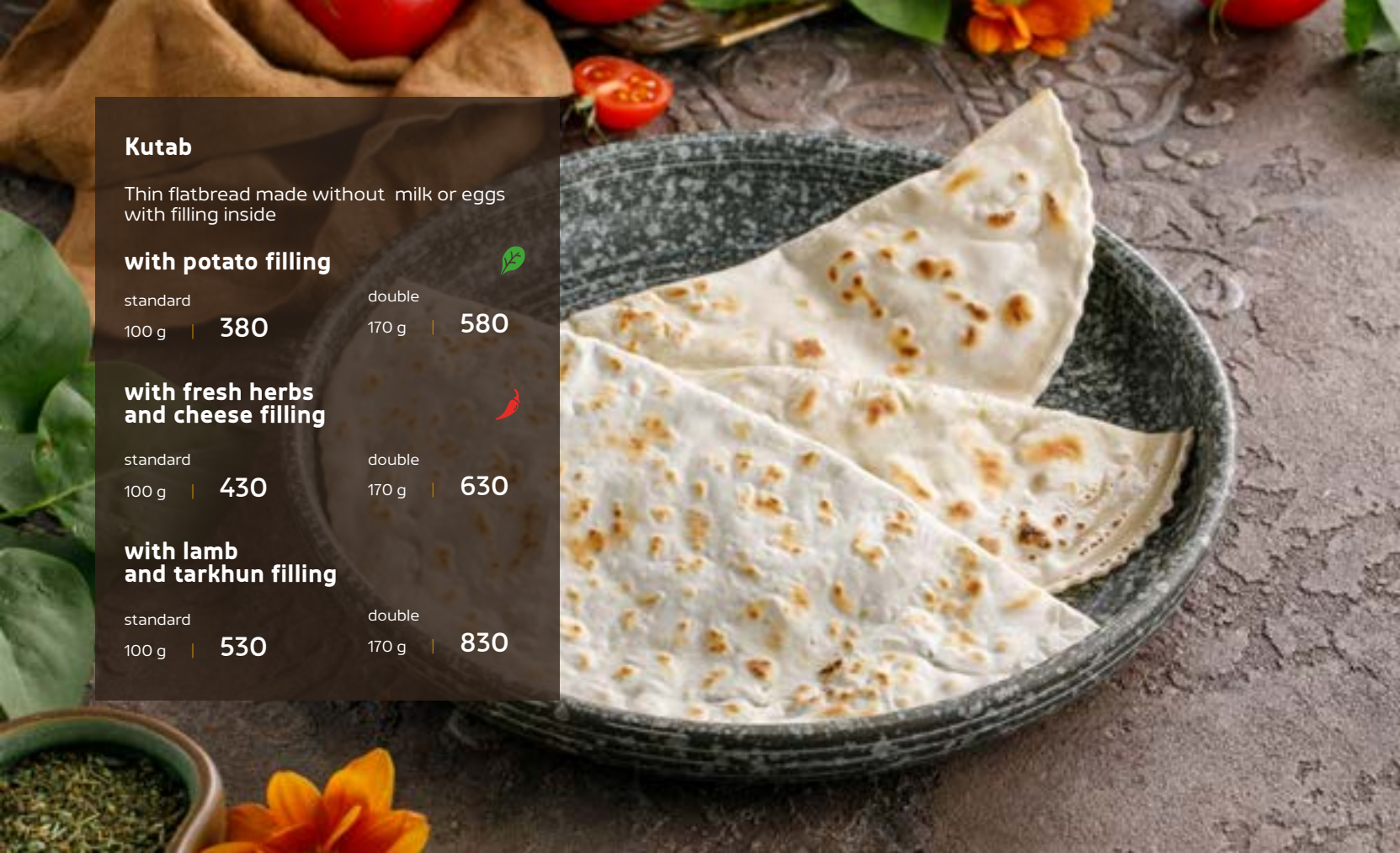
Ajabsandal

Georgian vegetable stew made of aubergines, bell peppers, onions and tomatoes fried in tomato paste, with Georgian spices and herbs

300 g

|

650



Kutab

Thin flatbread made without milk or eggs with filling inside

with potato filling

standard		double
100 g	380	170 g 580

with fresh herbs and cheese filling

standard		double
100 g	430	170 g 630

with lamb and tarkhun filling

standard		double
100 g	530	170 g 830



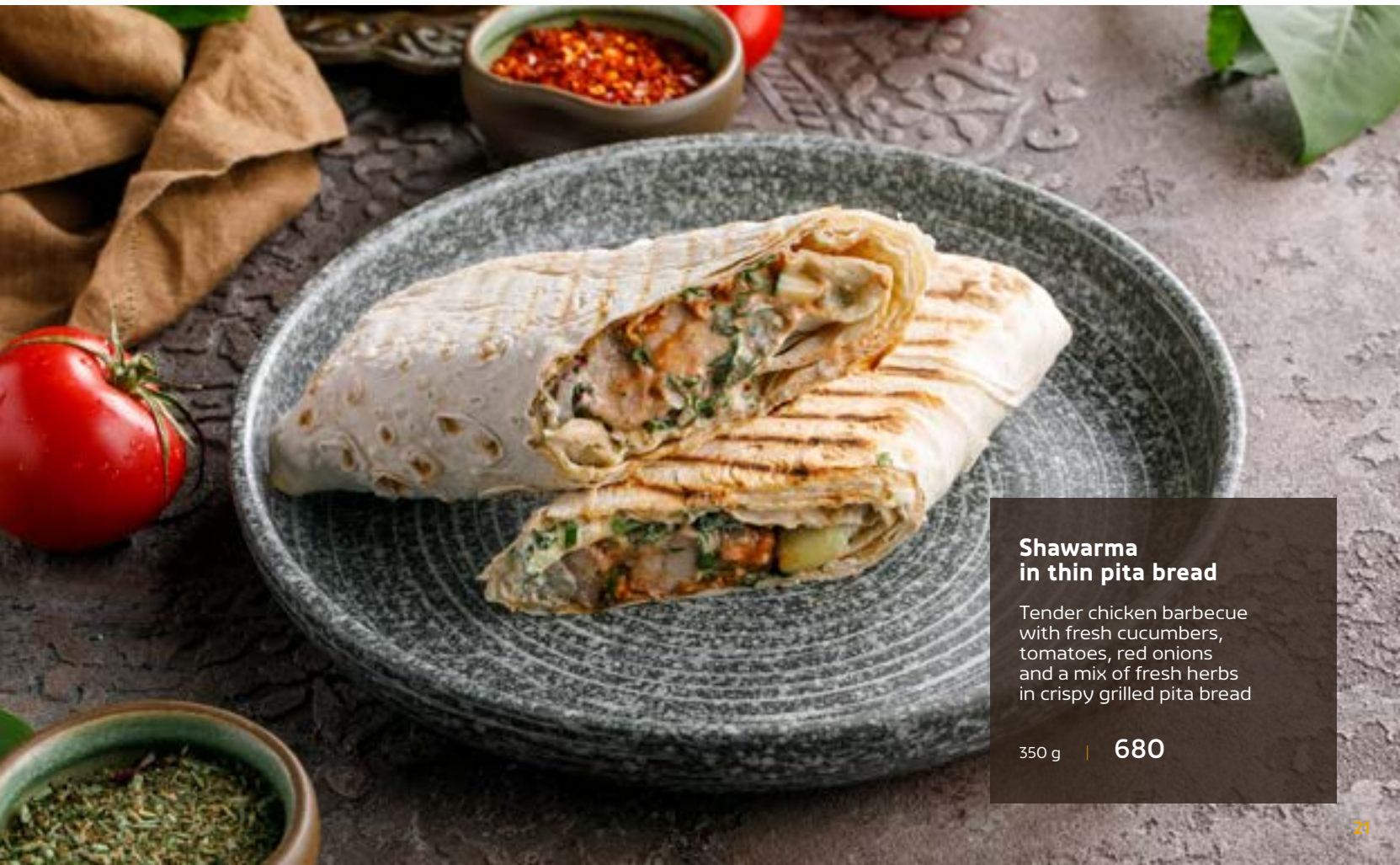
Lobio with Gurian cauliflower

Beans stewed with onions, garlic, chili peppers and spices, garnished with jonjoli, red onion leaves, fresh herbs and gurian-style cauliflower

300 g

|

560



Shawarma in thin pita bread

Tender chicken barbecue with fresh cucumbers, tomatoes, red onions and a mix of fresh herbs in crispy grilled pita bread

350 g

|

680

SOUPS

Khacho and Puri soup

Our chef's signature cheese soup served in a clay pot with chechil cheese, smoked suluguni and fragrant saffron

300 g | 760

Served with pita bread

*Signature cheese soup
«Khacho and Puri»*

Georgian pita bread

Traditional Georgian pita bread made without milk or eggs

100 g | 190

Perfect for soup

Fish soup of salmon and pikeperch

Elegant combination of red and white fish: salmon and pikeperch complemented with tomatoes and tarkhun

300 g | 860

Perfect with pita bread

Kharcho soup

Legendary beef soup with rice, onions, tomatoes, herbs and Georgian spices

300 g | 720

Perfect with pita bread



Borsch soup with sour cream

Timeless classic! Traditional borsch soup made with beef, served with lard on a slice of black bread and green onion leaves

400 g | 690



Chicken broth with noodles

Chicken broth with homemade-style noodles, carrots, herbs and half an egg

300 g | 480

Perfect with pita bread

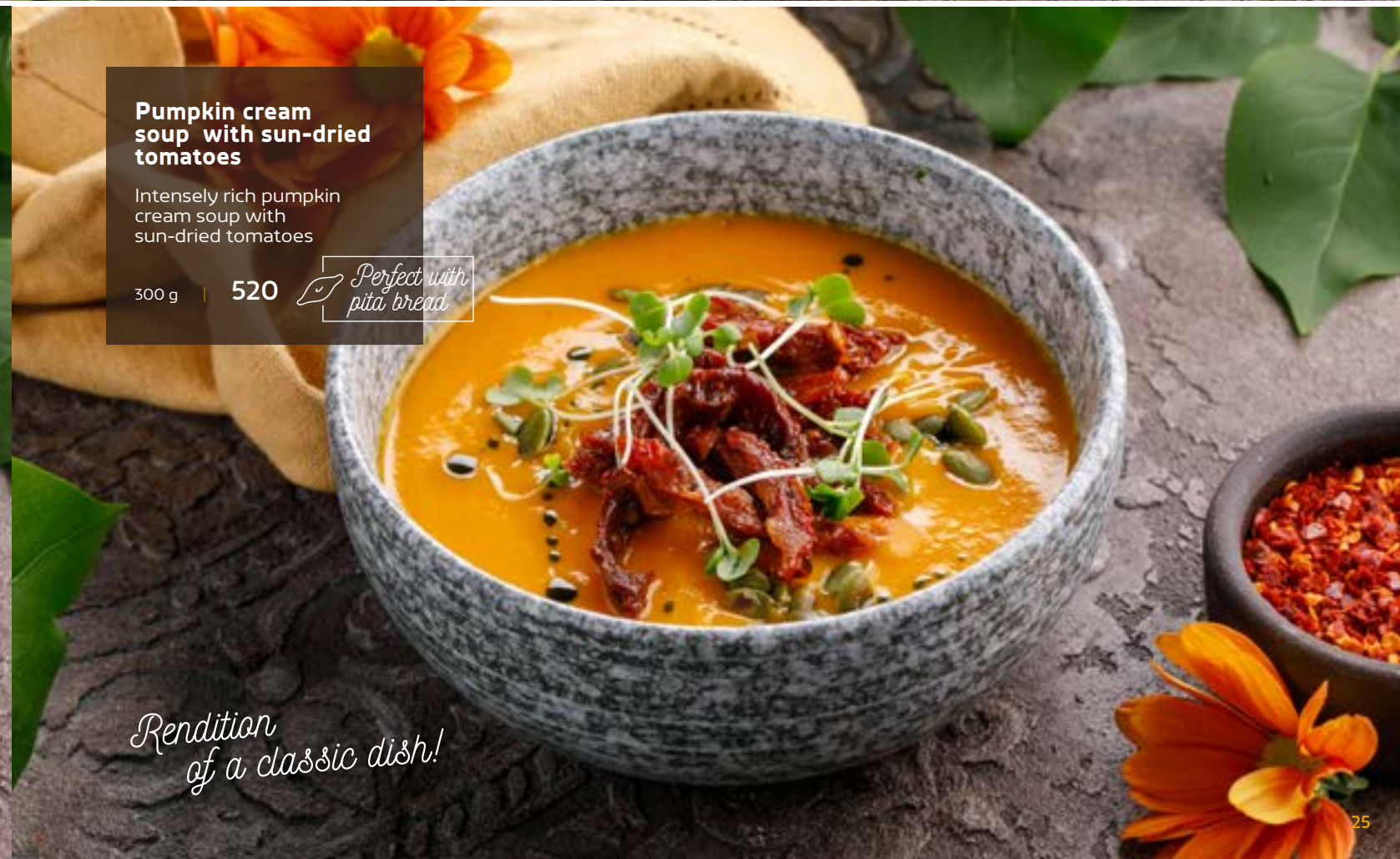


Khashlama soup with lamb

Intensely rich soup made of stewed lamb, potatoes, sweet peppers, tomatoes, Georgian spices and herbs

300 g | 790

Perfect with pita bread



Pumpkin cream soup with sun-dried tomatoes

Intensely rich pumpkin cream soup with sun-dried tomatoes

300 g | 520

Perfect with pita bread

Rendition of a classic dish!

KHINKALI

Set
of khinkali

Khinkali are the pinnacle of Georgian cuisine - large ravioli filled with assorted juicy minced meats or a filling made of suluguni cheese



400 g | 640

Beef and lamb khinkali
Beef and pork khinkali
Suluguni cheese khinkali
Marble beef khinkali



100 g | 160

Sauce	50 g	Matsoni	140	Pomegranate	190
Adjika	140	Garlic	140	Tkemali	170
Satsebeli	140	Walnut	140	Sour cream	140

Mini-khinkali with pork and mushroom sauce

New

210 g | 520

Mini-khinkali with pork, paired with delicious porcini mushroom sauce

Mini-khinkali with marble beef and pepper sauce

New

210 g | 520

Mini-khinkali with minced marble beef, complemented by spicy pepper sauce with a subtle hint of chili

Mini-khinkali with pork and shrimp with bisque sauce

220 g | 520

Mini khinkali with pork and shrimp. Served with velvety shrimp sauce

Mini-khinkali with shrimp and tom yum sauce

New

210 g | 520

Mini-khinkali featuring our signature shrimp-mushroom filling, served with a rich tom yum sauce

GRILL

Grilled vegetables

Slices of aubergine, zucchini and bell peppers grilled and seasoned with vibrant Georgian spices

150 g | 520

Georgian-style steak

Marble beef steak seasoned in our signature Georgian marinade, served with sauce based on legendary red Kindzmarauli wine

250 g | 1890

Perfect with wine

Dish for the true meat connoisseurs!

Ribeye steak with pepper sauce

Grain-fed marble beef steak seasoned in ajika with Svan salt, char-grilled and served with pepper sauce

310 g | 2950

Perfect with wine

Grilled champignons

150 g | 490

Ideal side dish for barbequed meat! Juicy vibrant seasoned mushrooms grilled to perfection

Roast potatoes

150 g | 290

Everyone's favourite side dish! Potatoes roast in butter with herbs and garlic

Shrimp barbecue

Shrimp seasoned in pesto sauce with garlic and Svan salt, char-grilled, served with tartar sauce

160 g | 990



Salmon steak with broccoli

Salmon steak elegantly complemented by the aldente broccoli and velvety tartar sauce

270 g | 1890

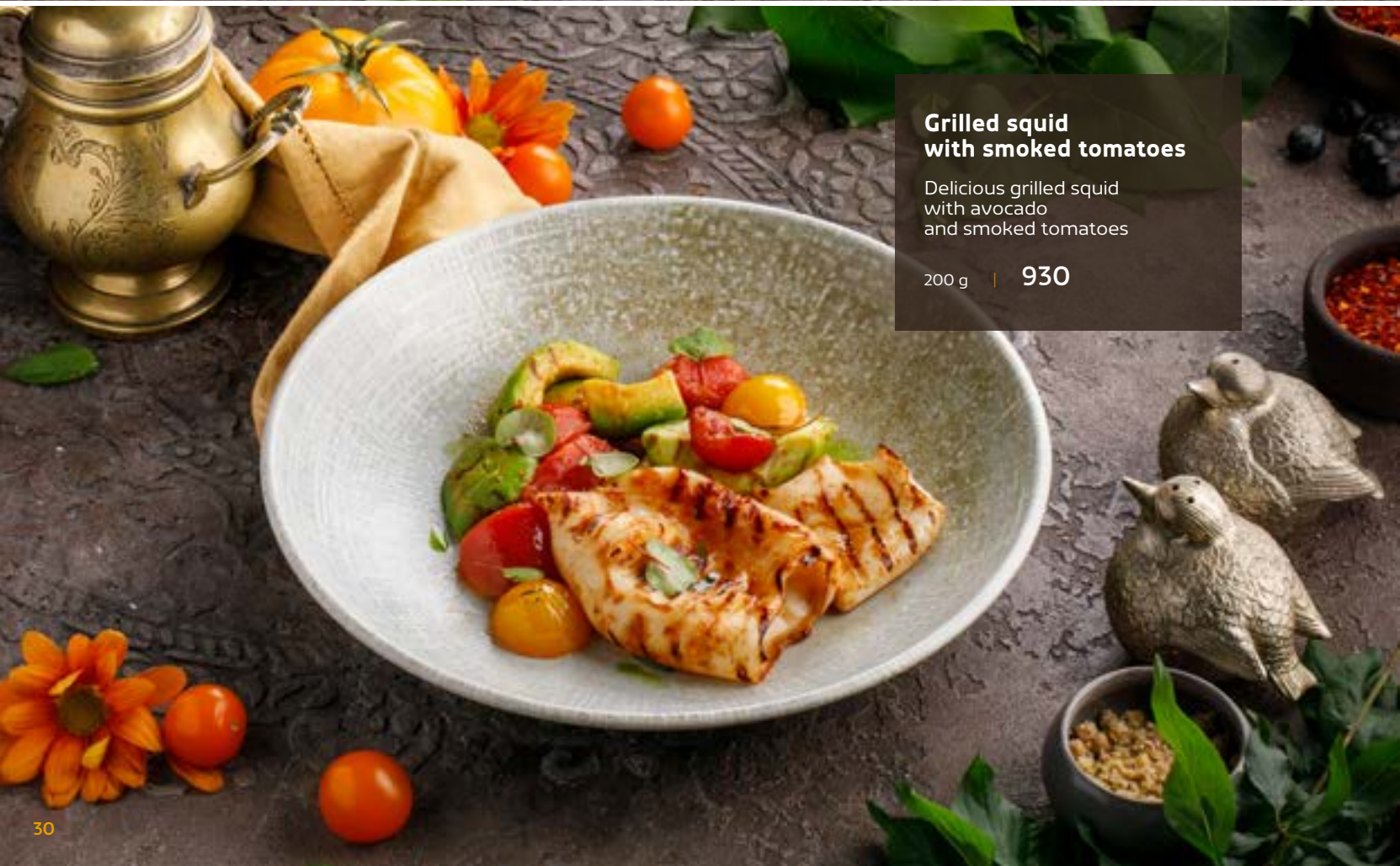
Perfect with wine



Grilled squid with smoked tomatoes

Delicious grilled squid with avocado and smoked tomatoes

200 g | 930



HOT DISHES

Chicken shkmeruli

Juicy chicken thigh meat in a thick spicy cream sauce with walnuts, baked beneath a golden pastry crust

340 g | 890



The name of this dish comes from «Skmeri» ~ the place where the recipe was invented!

Megrelian chashashuli



Tender beef stewed in tomato paste with onions, bell peppers, Georgian spices and herbs

320 g | 950

Odjakhuri with pork

Roasted pork with baked potatoes, onions, bell peppers, tomatoes and garlic, Georgian spices and herbs

320 g | 820

Shrimp shkmeruli

230 g | 1150

Crispy shrimp in creamy-garlic sauce complemented with fragrant saffron from Imeriti, Svan salt and a mix of Georgian herbs

Shrimp chakhokhbili

300 g | 1150

Golden shrimp stewed in sweet and sour sauce made of bell peppers, tomatoes, garlic, onions and a unique mix of Georgian spices

Chicken cutlets with mashed potatoes

220 g | 690

Chicken cutlets fried in crispy white bread crumbs. Served with creamy mashed potatoes

Pike cutlets with pumpkin puree

260 g | 720

Unusual combination of fish and pumpkin! Pike cutlets glazed with oyster sauce, served with pumpkin mousse and feta cheese «snow»

BARBECUE



Juicy barbecued meat seasoned in our signature blend of Georgian spices, individually selected for each type of meat, grilled over charcoal — a true classic!

Saj-set of barbecued meats

Saj is a great choice for a family or a group of friends. Barbecue of lamb, pork and chicken marinated according to traditional recipes. Served with grilled vegetables, herbs and thin pita bread

1500 g | 3900



Lamb barbecue

260 g | 1350



Turkey barbecue

260 g | 880



Pork barbecue

260 g | 820



Chicken barbecue

260 g | 830

Saj ~ is not only the name of the dish but also and the pan you cook it in!



Saj-set of lula kebabs

Set of kebabs made of three types of minced meat: mutton, beef and chicken. Served with grilled vegetables, herbs and thin pita bread

1470 g | 3750

Beef lula kebab

240 g | 980



Chicken lula kebab

260 g | 830

Lamb lula kebab

240 g | 1090



DESSERTS

Piliali dessert roll

Chocolate and hazelnut roll with cream, plum marmalade with tkemali and dark chocolate ganache

140 g | 580

Churchkhela



120 g | 420

Traditional Georgian sweet - nuts in thickened fruit syrup

Tbilisi fried donuts

70 g | 190

Traditional dessert from Tbilisi! Sweet donuts with vanilla and delicate custard, sprinkled with icing sugar

Basil mousse with raspberries

Refreshing dessert: tender basil mousse complemented with raspberry marmalade and fresh basil leaves

105 g | 650

Baklava

Crispy baklava with walnuts soaked in honey syrup

100 g | 480

 Traditional dessert from Tbilisi!

A close-up of a lemon fondant dessert in a white ceramic bowl. It features a golden-brown, dome-shaped cake base topped with a thick swirl of white cream and a thin slice of dried orange. The background is a dark, textured surface with green leaves and red berries.

Lemon fondant

Unusual combination of a hotcake with a liquid center of white chocolate and lemon, topped with lime sorbet

135 g | **590**

A slice of Arajani honey cake on a rustic stone plate. The cake is white with visible layers and is topped with a thick, glossy red cranberry sauce. It is surrounded by a dusting of orange powder. The background includes a dark textured surface, green leaves, and red berries.

Arajani honey cake

Classic honey cake, in which the spiciness of honey dough is offset by the slight acidity of sour cream, and the Georgian accent is provided by the cranberry sauce with saperavi and spices

165 g | **590**

A slice of Ttsnobili cake in a white ceramic bowl. The cake is a dark chocolate sponge with layers of white cream and is topped with a thick layer of salted caramel and crushed peanuts. The background is a dark textured surface with green leaves and walnuts.

Ttsnobili cake

Timeless combination! Chocolate sponge cake, peanuts, salted caramel and delicate cream

110 g | **590**

It's a classic combo!

Two small silver cups filled with ice cream. The left cup contains two scoops of chocolate and vanilla ice cream. The right cup contains a scoop of white ice cream topped with a scoop of red raspberry sorbet. The background is a dark textured surface with green leaves, red berries, and orange flowers.

Sorbet lemon-and-lime or raspberry

50 g | **260**

Chocolate or vanilla ice cream

50 g | **240**

CHILDREN'S MENU

Set 1 380 g | 570

- Chicken nuggets
- French fries
- Vegetable sticks

Set 3 410 g | 580

- Kids' khachaburger
- French fries
- Vegetable sticks

Set 2 410 g | 530

- Sausage roll
- French fries
- Vegetable sticks

Strawberry|
or chocolate
milkshake

300 ml | 290

Pizzuri with cheese and ham

150 g | 310

Kids margarita pizza

180 g | 340

Sausage roll

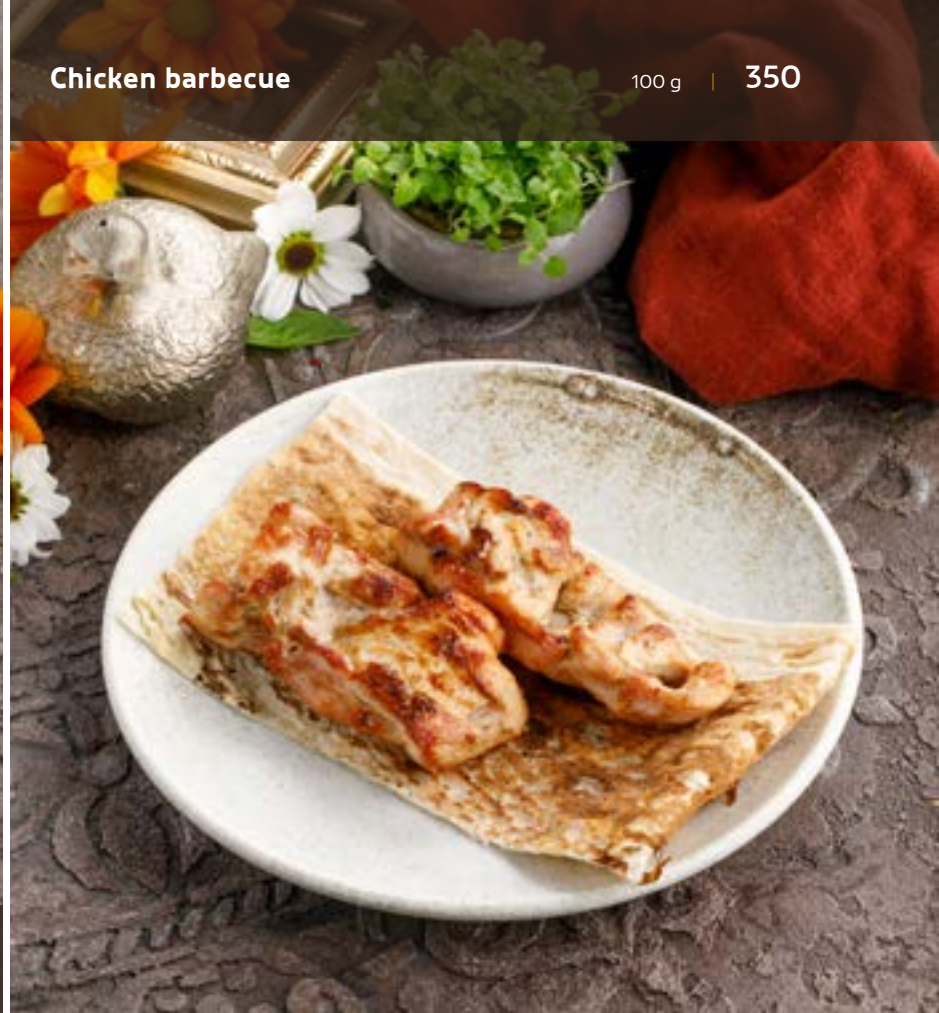
150 g | 290

Megrulik

150 g | 340



Chicken cutlet 100 g | 340



Chicken barbecue 100 g | 350



Chicken broth with alphabet pasta 250 g | 280



Meatball soup 250 g | 290



Kids' khachaburger 150 g | 350



Chicken nuggets 120 g | 290



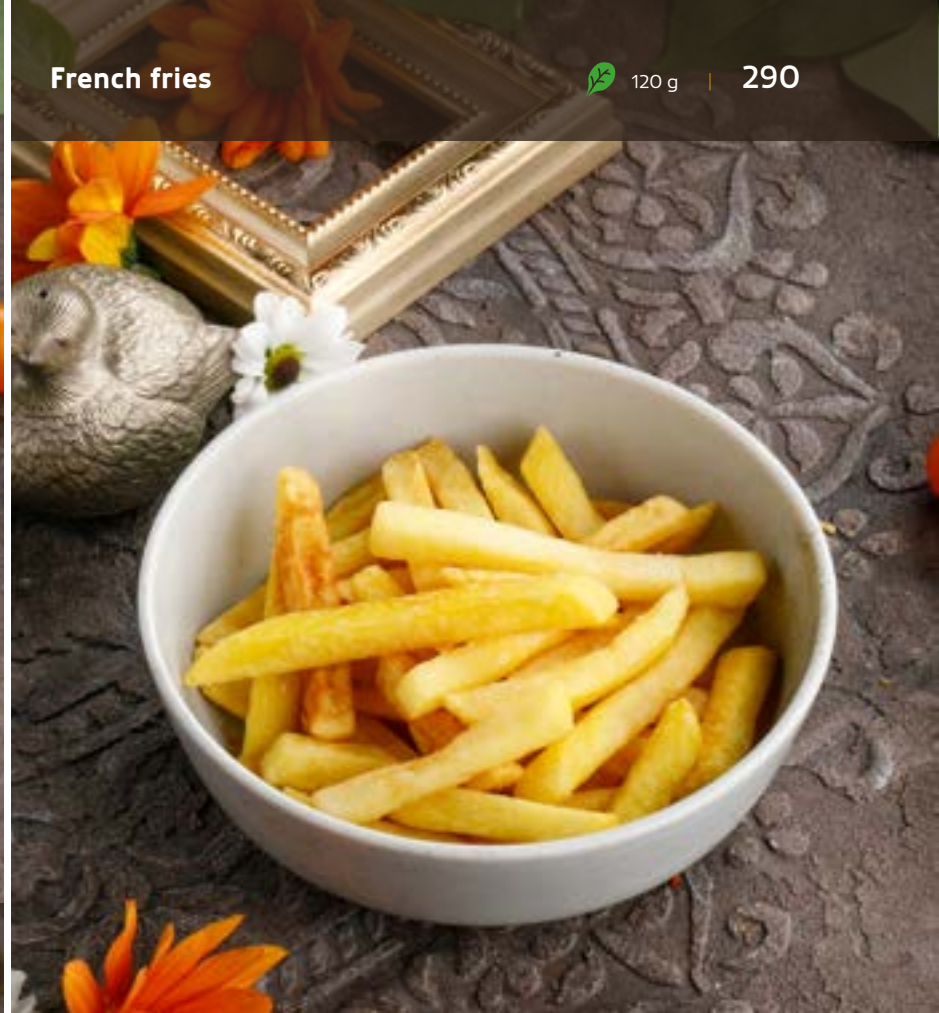
Meat khinkali/
Cheese khinkali

150 g | 280



Vegetable sticks

90 g | 190



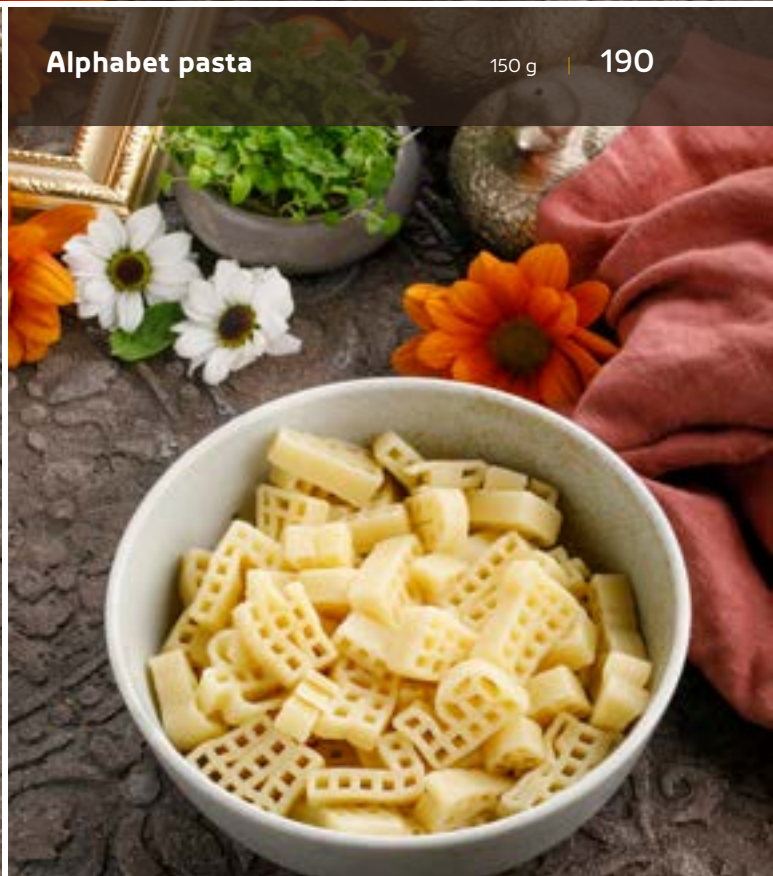
French fries

120 g | 290



Mashed potatoes

150 g | 290



Alphabet pasta

150 g | 190



*Order a cake
of your dreams!*

Banquet CAKES

DELICIOUS
NATURAL
FILLINGS

(812) 409-60-77

For more details, please consult
the restaurant manager or call 409-60-99



BANQUETS
in our restaurants



(812) 409-60-77
BANQUET SERVICE

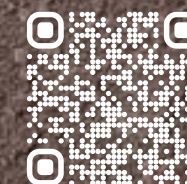
CALORIC IN TAKE TABLE

You can find the up-to-date
information on the nutritional
value of the dishes on our website



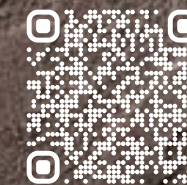
KIDS' WORKSHOPS

Children's workshops
every Saturday and Sunday
at 12:00 PM



DELIVERY

Order your favorite dishes
from our menu without leaving
the comfort of your home



MOBILE APP

Download our mobile app
and get special perks



29, Ligovsky ave.
8, Evropeisky ave.
13A, Levashovsky ave.
13, Zagorodny ave.
12, Altayskaya st.

+7 (812) 409-60-99

53, Koltushskoye highway,
Vsevolozhsk

+7 (812) 908-88-08

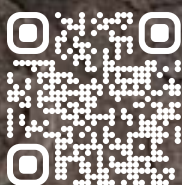
37, Moskovskaya st.,
Penza

+7 (8412) 281-281

hachoihuri.ru

 [hachoihuri](#)

The menu is displayed
on the information board
in the consumer corner.
All prices are in Russian rubles.



PURCHASE
OUR
FRANCHISE

