

MENU



ХАЧО  
ПУРИ

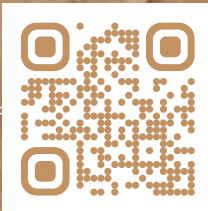
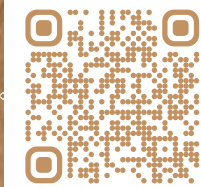


Dear guests,  
Our restaurants offer  
Table reservation service.

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](http://hachopuri.ru) and on the stands in the consumer corners of our restaurants.



#### DELIVERY

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



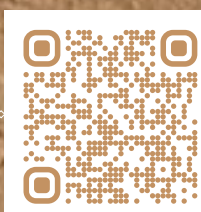
#### MOBILE APP

Download our mobile app and get special perks



#### 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



«Khacho & Puri» is a family of Georgian restaurants and hospitality. Our story began with a journey through Georgia — a country where warmth and friendship come first.

At the heart of our restaurants are wood-fired ovens, where we bake tastiest georgian pastries.

Join us for the warmest and most delicious feast!

*New*

— novelty dish



— vegetarian dish



— spicy dish



— a dish participating in the gastronomic festival «Petersburg Breakfast»



— a dish participating in the gastronomic festival «Petersburg Cuisine»

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

# BREAKFAST

Breakfasts until 16:00

## Continental breakfast

Hearty breakfast with a poached egg, avocado, fresh tomatoes and cucumbers, chicken sausages and potatoes. Served with crisp toasted bread

430 g | **750**

## Khachapuri with salmon and a poached egg

Boat-shaped khachapuri with a molten cheese filling, lightly salted salmon, crisp lettuce and a poached egg

250 g | **810**

## Georgian-style eggs with tomatoes

Traditional georgian-style eggs with tomatoes, red onion, broccoli, bryndza, fresh herbs and georgian spices

230 g | **580**

## Gurian-style pancakes with orange sauce and vanilla ice cream

Vibrant pancakes made with beetroot juice, warmed in fragrant orange sauce and served with vanilla ice cream

210 g | **590** *New*

## Buckwheat with Mushrooms and Poached Egg

Buckwheat with sautéed champignons, a poached egg, avocado and a fresh vegetable salad with herbs

380 g | **570** *New*

## Zucchini waffles with salmon

Light zucchini waffles with lightly salted salmon and fresh cucumber tartare, a poached egg and hollandaise sauce

190 g | **830** *New*

## Curd fritters with caramel sauce

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

160 g | **520**



# GEORGIAN PASTRIES



✦ KARTALINIA —  
ONE OF THE NAMES  
FOR THE KARTLI REGION

«Kartalinia» khachapuri  
Our take on a traditional georgian classic with traditional cheeses, basturma, tomatoes, fresh cilantro and creamy nadugi  
560 g | 1190



Adjarian khachapuri  
Boat-shaped khachapuri with a molten cheese filling, egg yolk and butter  
190 g | 420 320 g | 690 440 g | 790

Imeretian khachapuri

Traditional georgian khachapuri from the imereti region with a juicy cheese filling

470 g | 740



Khachapuri with brie cheese

Original khachapuri with brie cheese, suluguni, vibrant mandarin confiture and fresh herbs

300 g | 890



Megrelian khachapuri

Traditional khachapuri from the mingrelian region with molten cheese inside and a golden cheese crust on top

520 g | 790



Svaneti kubdari

Traditional georgian pie from the svaneti region filled with juicy beef and pork, georgian spices, chili and fresh cilantro



440 g | 690

# COLD APPETIZERS



## Tbilisi set

A selection of popular georgian appetizers: cheeses, sujuk, basturma, assorted pkhali and nadugi

420 g | 1590

## Bruschetta selection

A selection of four bruschetta: duck pate with georgian pesto, shrimp with avocado, and lightly salted salmon with avocado

203 g | 810

PERFECT  
WITH WINE



## Beef tartare

Tender hand-cut beef with truffle oil, tabasco, wholegrain mustard, capers and hollandaise sauce. served with toasted grain baguette

180 g | 970

PERFECT  
WITH WINE



**Gebzhalia**  
Suluguni rolls filled with cream cheese and mint, served with matsoni sauce

190 g | **690**

**Suluguni with tomatoes**  
Thin suluguni cheese sheets layered with fresh juicy tomatoes and aromatic basil, finished with narsharab and georgian pesto

240 g | **820**



**Stuffed aubergine and pkhali selection**  
Aubergines with two traditional fillings: walnuts with garlic and georgian spices, and nadugi cheese with mint

260 g | **730**

**Assorted pkhali**  
Traditional georgian cold appetizer made with vegetables, walnuts and georgian spices. The selection includes aubergine, beetroot, spinach and bell pepper pkhali

170 g | **630**

**Zucchini and bell pepper rolls with nadugi**  
Zucchini and marinated bell pepper rolls filled with soft nadugi cheese, mint and tarragon

240 g | **630** *New*





PERFECT  
WITH WINE

**Chicken satsivi**  
Tender slow-cooked chicken in rich walnut baje sauce, finished with fresh herbs and pomegranate seeds

240 g | **680**

**Cheese selection**  
A selection of cheeses including smoked suluguni and chechil, fresh chechil, suluguni rolls with cream cheese and mint, camembert and dorblu. served with pomegranate seeds, churchkhela and dried fruit sweets

210 g | **980**

**Selection of cured meats**  
A selection of cured meats including basturma, sujuk, cured pork neck, fuet and duck breast. served with sun-dried tomatoes, pomegranate and breadsticks

160 g | **1560**



**Georgian pickles**  
A selection of traditional georgian pickles: green tomatoes, chili peppers, salted garlic, gurian-style cauliflower, pickled pattypan squash, bell peppers and pearl onions

220 g | **810**



**Fresh vegetables with herbs**  
A selection of fresh vegetables and aromatic herbs, perfect for sharing

250 g | **690**



**Gurian-style pickled cauliflower**  
Crisp cauliflower pickled in the traditional gurian style with beetroot and chili

150 g | **480**



# SALADS



## Duck and quinoa salad

Aromatic salad with duck breast, quinoa and avocado, fresh vegetables and herbs, finished with a sweet and sour honey, mustard and lemon dressing

240 g | 820 *New*



## Georgian salad with herbs and walnuts

Georgian salad made with juicy tomatoes, fresh cucumbers, herbs, aromatic basil and red onion. our signature walnut dressing and ground walnuts make it truly special

210 g | 640 



## Georgian-style caesar salad with shrimp

Crispy shrimp with smoked suluguni, iceberg and romaine lettuce, fresh tomatoes, croutons and georgian-style caesar dressing

250 g | 920

## Beef salad

Hearty salad of beef, bell peppers and pickled cucumbers with georgian spices, dressed with mayonnaise and fresh cilantro

240 g | 860





### Salad with Imeretian cheese

Ripe tomatoes and crisp cucumbers with delicate Imeretian cheese, georgian pesto, pumpkin seeds and cashews create a fresh flavour with a nutty finish

210 g | **540** *New*

### Warm grilled chicken salad

Warm salad with grilled aubergine, zucchini, bell peppers and chicken barbecue, finished with fresh herbs and a spicy dressing with georgian spices.

260 g | **850**



### Crispy aubergine salad

Crispy aubergine with feta cheese, ripe tomatoes, walnut dressing and georgian spices

250 g | **790** *New*

### Georgian-style caesar salad with chicken

Chicken barbecue with smoked suluguni, crisp iceberg and romaine lettuce, fresh tomatoes, croutons and georgian-style caesar dressing

260 g | **780**

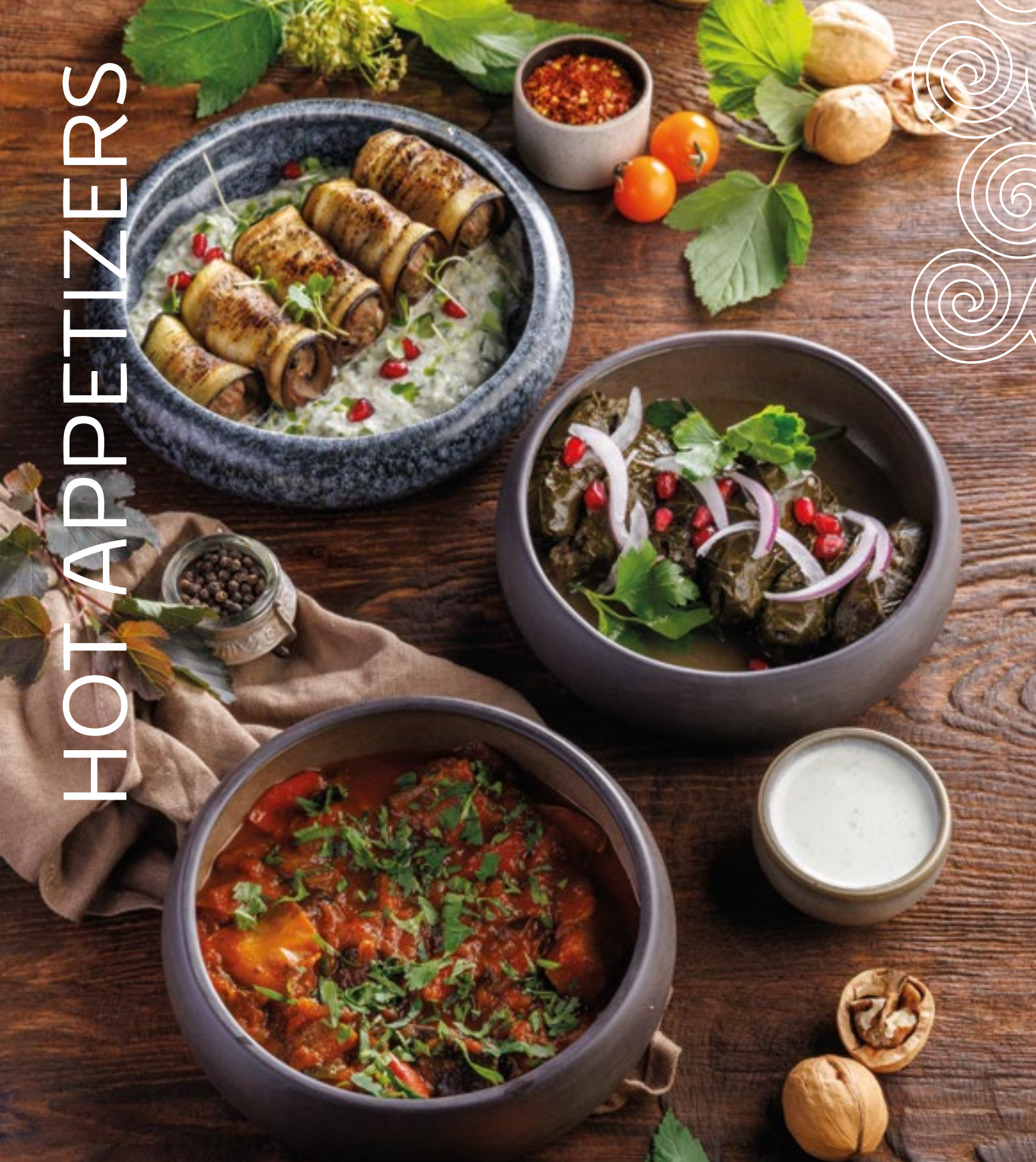
### Green salad with broccoli and avocado

Mixed salad leaves with crisp cucumber, ripe avocado and al dente broccoli, dressed with honey and lemon

230 g | **690**



# HOT APPETIZERS



## Aubergine rolls with beef and cucumber matsoni

Tender aubergine rolls filled with juicy beef, served with cucumber matsoni, pomegranate and herb oil

230 g | **790** *New*

## Lamb and beef dolma

Traditional dolma filled with lamb, beef, rice, fresh herbs and georgian spices, wrapped in grape leaves and served with matsoni

270 g | **830**

## Ajapsandal

Georgian vegetable stew with aubergine, bell peppers, onions and tomatoes, seasoned with georgian spices and fresh herbs

300 g | **660** *New*



## Kutab

Thin flatbread made without milk or eggs with filling inside

### with fresh herbs and cheese

100 g | **430** *M*  
170 g | **630** *L*

### with lamb and tarragon

100 g | **530** *M*  
170 g | **830** *L*

### with potato filling

100 g | **380** *M*  
170 g | **580** *L*

## Chicken shawarma in lavash

Tender chicken barbecue with fresh cucumbers, tomatoes, red onion and fresh herbs wrapped in crisp grilled lavash

350 g | **690**

## Baked champignons with cheese

Juicy champignons baked beneath a golden cheese crust and finished with fresh herbs

200 g | **590**





GRILL



PREMIUM  
200-DAY GRAIN-FED STEAK



PERFECT  
WITH WINE

### Grain-fed ribeye steak with pepper sauce

Premium grain-fed marbled beef steak seasoned with ajika and svan salt, charcoal-grilled and served with pepper sauce

310 g | 2950



PERFECT  
WITH WINE



GRASS-FED  
FARM BEEF



PALASH –  
ALTERNATIVE STEAK

### Grass-fed farm ribeye

Grass-fed black angus ribeye, charcoal-grilled. rich beef flavour and juicy marbled texture. Recommended doneness — medium

210 g | 690

*New*

### Grass-fed farm striploin

Grass-fed farm beef striploin, charcoal-grilled. bold beef flavour and a firm texture. Recommended doneness — medium

210 g | 690

*New*

### Georgian-style steak

Alternative cut of marbled beef seasoned in our signature georgian marinade. Served with a sauce based on the legendary red kindzmarauli wine

250 g | 1890



Duck breast with cherry

Juicy duck breast cooked sous vide and seared until golden. served with tangy cherry demi-glace

190 g | 690 *New*

PERFECT WITH WINE

Salmon steak with broccoli

Grilled salmon steak with al dente broccoli, velvety tartar sauce and charred lemon

270 g | 1890

Grilled shrimp with tartar sauce

Shrimp marinated in pesto with garlic and svan salt, char-grilled and served with tartar sauce

150 g | 990



Grilled vegetables

Slices of aubergine, zucchini and bell peppers grilled and seasoned with aromatic georgian spices

150 g | 540 

Grilled champignons

Juicy champignons marinated in a fragrant spiced dressing and grilled to perfection

150 g | 490 

Roast potatoes

A classic favourite — roasted potatoes with butter, garlic and fresh herbs

150 g | 290 



# BARBECUE



## Saj — grilled meat selection

Saj is a perfect choice for sharing. lamb, pork and chicken barbecue marinated according to traditional recipes, served with grilled vegetables, fresh herbs and thin lavash

1500 r | **3900**



## Chicken barbecue

260 g | **840**

## Pork barbecue

260 g | **830**

## Turkey barbecue

260 g | **960**

## Lamb barbecue

260 g | **1380**

## Chicken lula kebab

260 g | **870**

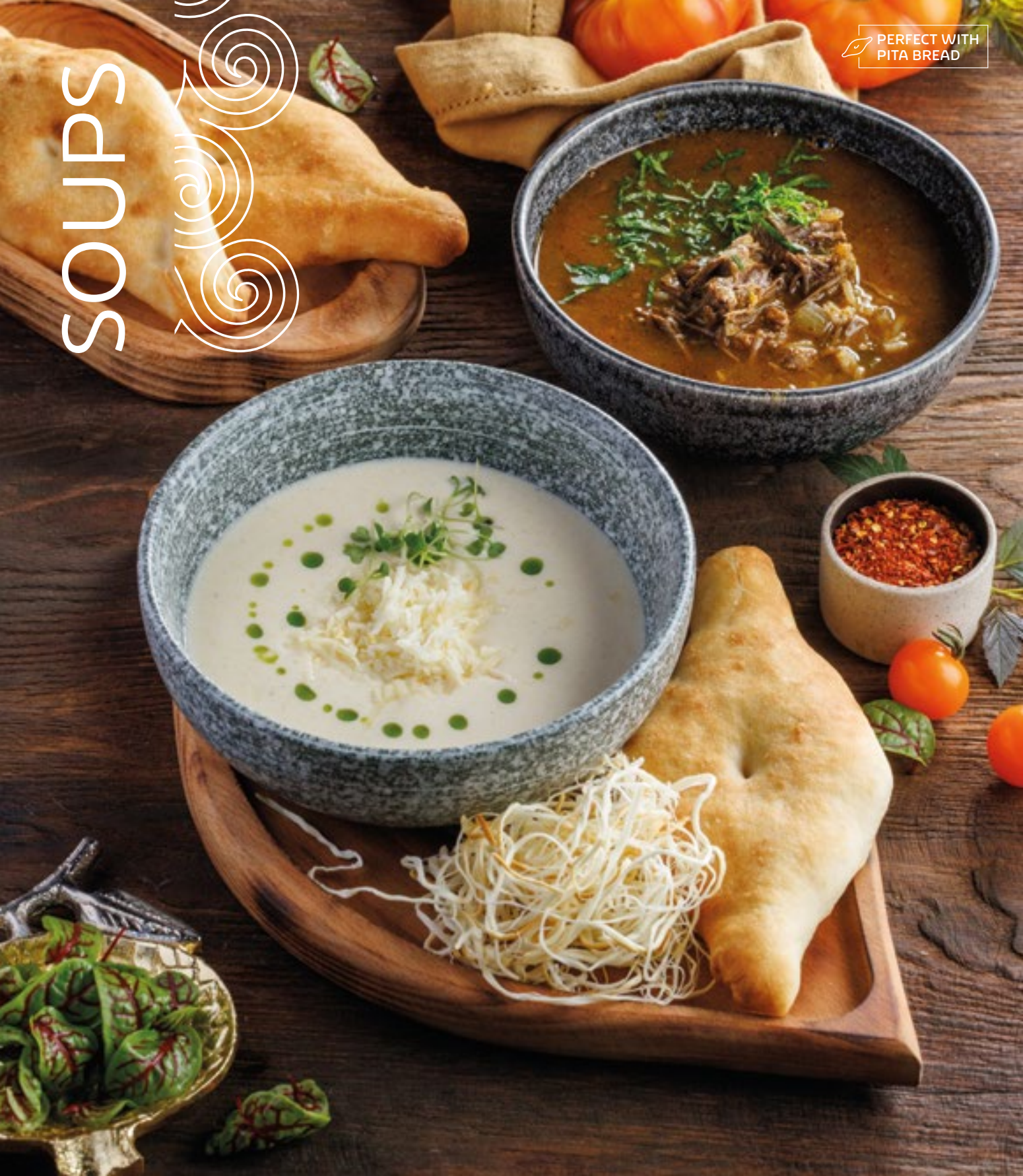
## Lamb lula kebab

240 g | **1190**

Served on lavash with pickled onions and satsibeli sauce.

# SOUPS

PERFECT WITH  
PITA BREAD



**Kharcho soup**  
 Legendary georgian beef soup with rice, tomatoes, onions, fresh herbs and aromatic spices  
 300 g | **720** 

**Khacho and Puri soup**  
 Our signature cheese soup with suluguni, smoked chechil and fragrant imeretian saffron. served with georgian lavash and smoked cheese  
 300 g | **760**

**Georgian lavash**  
 Traditional georgian bread baked in the oven without milk or eggs  
 100 g | **190** 

**Chicken broth with wheat noodles**  
 Light chicken broth with tender chicken, wheat noodles, carrots, fresh herbs and egg  
 300 g | **490**



**Borscht with sour cream**  
 Classic borscht with beef, served with lard on borodinsky bread, green onion and sour cream  
 400 g | **690**



**Lamb khashlama**  
 Rich soup with slow-cooked lamb, potatoes, bell peppers, tomatoes, garlic and fresh herbs  
 300 g | **790**



**Pumpkin cream soup with sun-dried tomatoes**  
 Spiced pumpkin cream soup with bell peppers, ginger and cream. served with pumpkin seeds, sun-dried tomatoes and herb oil  
 300 g | **530**

# KHINKALI



|       |             |     |
|-------|-------------|-----|
| Sauce | Spicy ajika | 140 |
| 50 g  | Satsebeli   | 140 |
|       | Matsoni     | 140 |
|       | Garlic      | 140 |



|                       |     |
|-----------------------|-----|
| Baje walnut           | 140 |
| Tkemali               | 170 |
| Narsharab pomegranate | 190 |
| Sour cream            | 140 |



|                          |      |     |
|--------------------------|------|-----|
| Lamb and beef khinkali   | 90 g | 170 |
| Pork and beef khinkali   | 90 g | 160 |
| Marble beef khinkali     | 90 g | 170 |
| Suluguni cheese khinkali | 90 g | 180 |

## Khinkali assortment



360 g | 680



## Mini khinkali with tomatoes and cheese sauce

Juicy mini khinkali with a rich tomato filling, a subtle smoky note of bacon and cheese, served with a bold cheese sauce

210 g | 520 *New*

## Mini khinkali with marbled beef and pepper sauce

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

210 g | 520

## Mini khinkali with shrimp and tom yum sauce

Mini khinkali filled with juicy shrimp and mushrooms, served with a rich and creamy tom yum sauce

210 g | 560



# HOT DISHES

THE NAME OF THIS DISH COMES FROM «SKMERY» — THE PLACE WHERE THE RECIPE WAS INVENTED

## Chicken shkmeruli

Juicy chicken thigh in a rich spiced cream sauce with walnuts, baked beneath a golden pastry crust

340 r | 890

## Megrelian chashashuli

Tender beef slow-cooked in a rich tomato sauce with onions, bell peppers, georgian spices, walnuts and fresh herbs

320 r | 950

## Odjakhuri with pork

Seared pork with roasted potatoes, onions, bell peppers, tomatoes, garlic and georgian spices

320 g | 820

## Chakhokhbili with slow-cooked duck

Tender slow-cooked duck in a rich tomato sauce with bell peppers, onions, georgian spices, garlic and fresh herbs

300 g | 820 *New*



## Red bean lobio

Slow-cooked red beans with onions, garlic, chili, georgian spices and fresh herbs

300 g | 560



## Chicken cutlets with mashed potatoes

Homemade chicken cutlets in a crisp coating, served with light and creamy mashed potatoes

220 g | 690

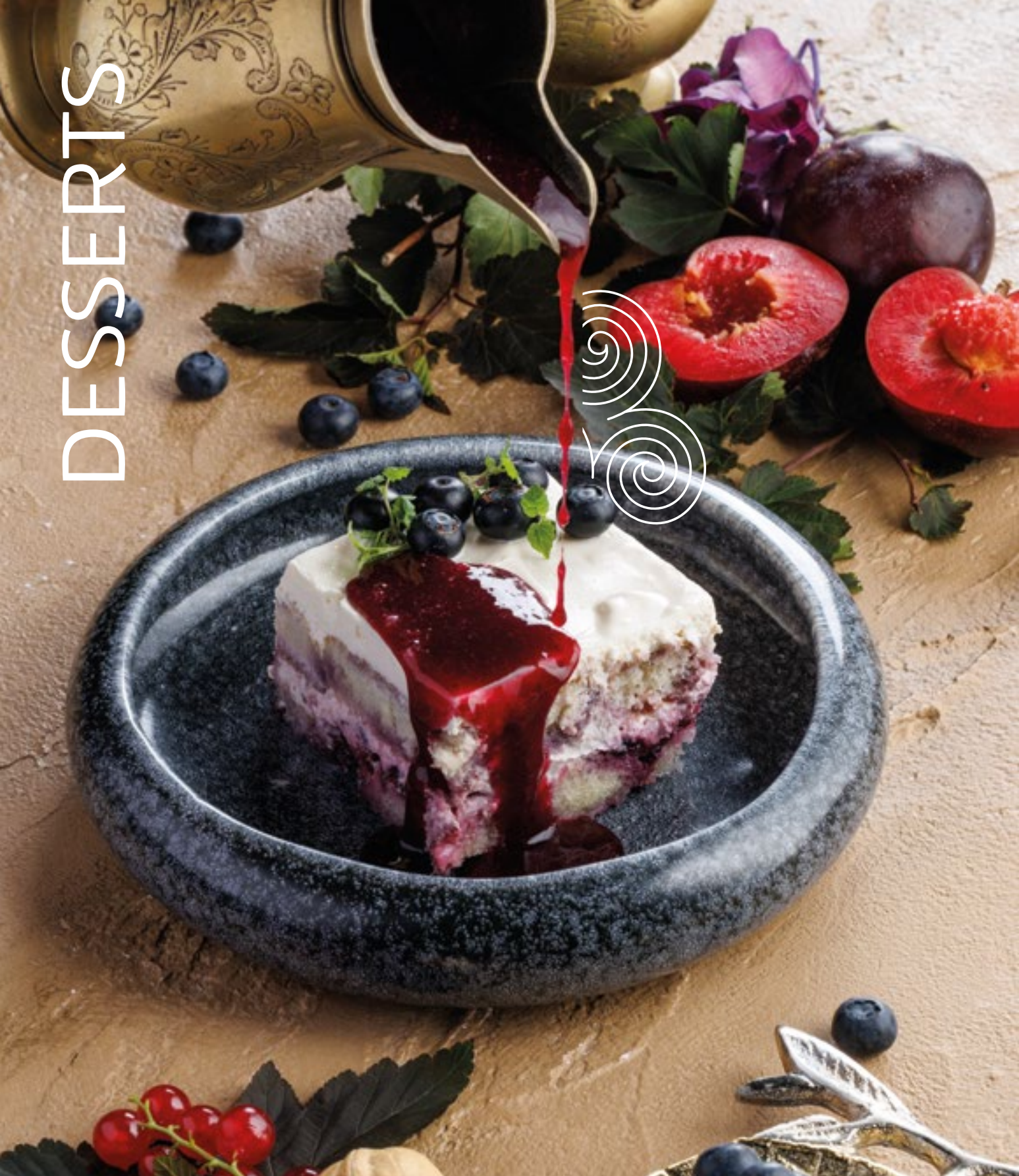


## Pike cutlets with pumpkin puree

Pike cutlets glazed with oyster sauce, served with delicate pumpkin mousse and airy feta cheese «snow»

260 g | 720

# DESSERTS



### Smetannik with berry sauce

Tender sponge cake soaked in strawberry and blueberry syrup, layered with sour cream and cream, served with berry sauce

210 g | 490 *New*



### Tsnobili cake

Chocolate sponge cake with peanuts, salted caramel and delicate cream

110 g | 590

### Arajani honey cake

Classic honey cake with sour cream and cream, served with spiced cranberry sauce with red wine

165 g | 590

### Basil mousse with raspberry

Refreshing dessert with delicate basil mousse, raspberry marmalade and fresh basil

105 g | 650

Baklava

Crisp baklava with walnuts soaked in fragrant honey syrup

100 g | 490



TRADITIONAL DESSERT FROM TBILISI

Churchkhela

Traditional georgian sweet made with nuts coated in thickened fruit syrup

120 g | 430



Tbilisi fried donuts

Sweet fried donuts filled with delicate vanilla custard, golden and crisp on the outside, finished with icing sugar

70 g | 1 piece | 190



Panna cotta with salted caramel

Delicate panna cotta with a creamy caramel flavour, salted caramel and a crisp finishing touch

140 g | 530

New



Piliali dessert roll

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

140 g | 590



# KIDS' MENU



Set 1

- chicken nuggets
- french fries
- vegetable sticks
- ketchup

380 g | **610**

Set 2

- meat khinkali
- french fries
- vegetable sticks
- ketchup

410 g | **530**

Set 3

- cheese khinkali
- french fries
- vegetable sticks
- ketchup

410 g | **580**

Strawberryé  
or chocolate  
milkshake

300 ml | **380**

Chicken barbecue

Tender chicken kebab, grilled and served on lavash

100 g | **350**



Meat khinkali / Cheese khinkali

Small khinkali filled with molten cheese

150 g | **280**



Chicken cutlet

Juicy homemade chicken cutlet with a golden crust

100 g | **370**



Mashed potatoes

Light and creamy mashed potatoes.

150 g | **290**

Chicken nuggets
Crispy chicken nuggets with a tender and juicy centre
120 g | 310



French fries
Crispy golden french fries
120 g | 290



Megrelik
Fluffy megrelik with molten cheese inside and a golden cheese crust on top
150 g | 340



Vegetable sticks
Crisp sticks of fresh cucumber, bell pepper and carrot
90 g | 190



BIRTHDAYS & CHRISTENINGS  
THEMED PARTIES  
GENDER REVEAL PARTIES  
GRADUATION PARTIES



CHILDREN'S  
PARTIES

Entertainers & Children's Animators  
Games & Activities  
Entertainment Shows  
Quests & Interactive Games  
Creative Workshops & Masterclasses  
Theatre Performances  
Treats & Catering  
Event Decor | Photo Zones  
Photography & Videography  
Custom Tailored Programs

WE'LL HANDLE EVERYTHING FROM START TO FINISH!  
ALL YOU NEED TO DO IS GIVE US A CALL.

For details, please contact our Banquet and Event Management Service: 409-60-77.  
This offer is not a public offer.



ORDER A CAKE  
OF YOUR DREAMS

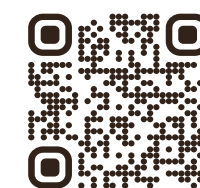
## BANQUET CAKES

*Delicious natural fillings*

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



BANQUET  
SERVICE



409-60-77



Saint Petersburg  
29, Ligovsky ave.  
13A, Levashovsky ave.  
13, Zagorodny ave.  
12, Altayskaya st.

Kudrovo  
8, Evropeisky ave.  
Vsevolozhsk  
53, Koltushskoye highway

409-60-99

Penza  
37, Moskovskaya st.

+7 (8412) 281-281



[hachopuri.ru](http://hachopuri.ru)

 [hachopuri](#)

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