

GEORGIAN COLD DISH CORNER

① 1100 HUF



② 1200 HUF



③ 1300 HUF



④ 2100 HUF



SALADS



MIXED GEORGIAN SALAD

TOMATO, CUCUMBER, RED ONIONS,
FRESH GREENS AND VINEGAR

1350 HUF



GARDEN SALAD

ICEBERG SALAD MIX, RED ONIONS,
CHERRY TOMATOES, CUCUMBER

1350 HUF

+ CHICKEN FILLET 470 HUF

+ MEAT KEBAB 470 HUF



EGGPLANT SALAD WITH MAYO AND CORN BOMBERS

1250 HUF



TURKEY SALAD WITH MAYO AND CORN BOMBERS

1250 HUF

SAUCES FOR FREE

Yoghurt with Fresh Herbs • Garlic Sauce
Walnut Sauce • Olive Oil • Balsamic

Hardly anything can be more colorful and delicious as traditional Georgian appetizers. We use wide variety of different vegetables and spices in order to bring to the customers the best tastes and aromas Georgia can offer.

The majority of vegetable dishes are cooked with string beans, eggplants, carrots, cabbage, beet roots, tomatoes, cucumbers, onions and spinach. They can be raw, boiled, baked, grilled, stewed, salted and marinated.

The essential parts of Georgian cuisine are walnuts, fresh greens and lot of spices. They are used with most of the vegetable appetizers and give them special distinctive taste.

HACHAPURI restaurant offers you grilled eggplants with walnut, tomato, garlic and mayonaisse souses.

We also offer Walnut Ball made from boiled spinach, cabbage, carrot or beat roots.

We strongly recommend to taste any of these appetizers with traditional oven baked bread "Tonis Puri" or Corn Bomber.



BEET -
WALNUT BALL



SPINACH -
WALNUT BALL



CARROT -
WALNUT BALL



CABBAGE -
WALNUT BALL

400 HUF



GRIBLED EGGPLANT
WITH TOMATO SAUCE



GRILLED EGGPLANT
WITH GARLIC SAUCE



GRILLED EGGPLANT
WITH WALNUT CREAM



GRILLED EGGPLANT
WITH MAYO

500 HUF



Georgian Cold Platter
3950 HUF

It is not an ordinary cheese bread. It is usually baked in wood fired stone oven, which makes it, crunchy from outside and soft from inside. Originated from Western Georgian region, called Adjara.

This type of Hachapuri is shaped as an open boat and is filled with cheese. After backing, it is served with almost a raw pouched egg and butter.

As a variation, it can also be filled with beans, beef stew, chicken stew, spinach or different vegetables. The best way to eat Acharuli Hachapuri, is to break the piece of bread and dip it in the melted cheese and egg mixture. It is strongly advised to eat Hachapuri boat with bare hands.

For those who want their Hachapuri boat with less dough, should ask for the crunchy version of it. You can also ask to rub your boat with garlic butter.

So let's set aside fork and knife and enjoy your boat shaped Acharuli Hachpauri.



CHEESE & EGG

CLASSIC

JUNIOR

1950 HUF 1450 HUF

ACHARULI (Hachapuri Boat)

SPINACH & CHEESE

CLASSIC

1650 HUF

JUNIOR

1250 HUF



BAROMA

CLASSIC

1850 HUF

JUNIOR

1350 HUF



CHEESE, HAM, MUSHROOM,
TOMATO, SWEET PAPRIKA

MEAT & BEANS

CLASSIC

1850 HUF

JUNIOR

1350 HUF



CHICKEN STEW

CLASSIC

1950 HUF

JUNIOR

1450 HUF



GEORGIAN BEEF STEW

CLASSIC

2250 HUF

JUNIOR

1650 HUF



CHEF'S OFFER

Junior Crunchy
Cheese & Egg Boat
with Garlic Butter
and Tomato
Cucumber Salad

1750 HUF

RED BEANS & CHILI PEPPER

CLASSIC

JUNIOR

EGGPLANT STEW

CLASSIC

JUNIOR

ACHMA is similar to Italian lasagna; it consists of thin dough layers filled with cheese and butter. It is soft and tender inside and crusty from the top.

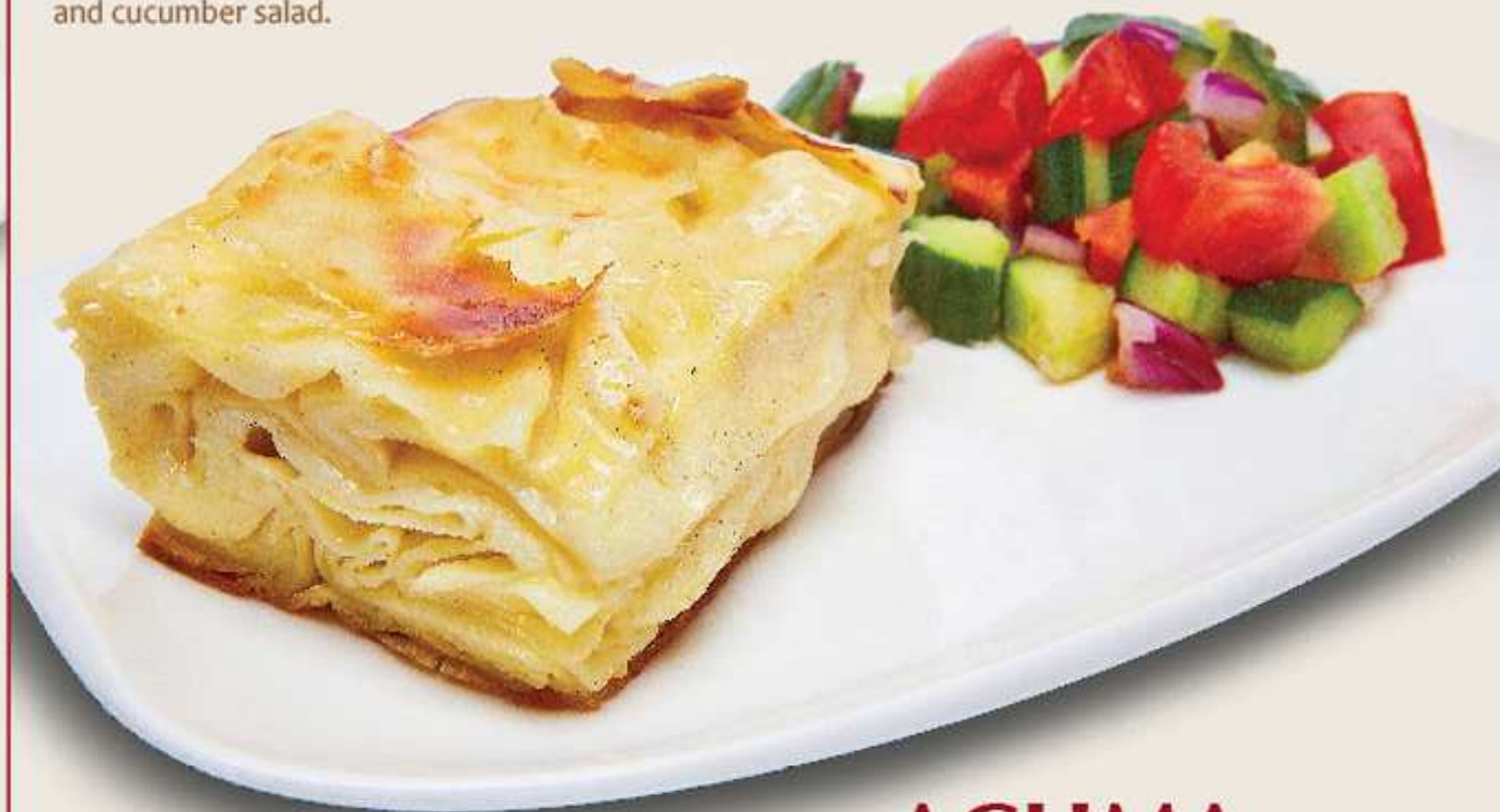


ACHMA
SPINACH & CHEESE
WITH MIXED SALAD

1950 HUF

MERULI is the most common type of hachapuris. Bread dough is flattened in round shapes and filled with different fillings. Mostly, the pie is filled with cheese. It is also baked in stone oven and topped with butter. We strongly recommend to ask with extra cheese and garlic butter on top.

For vegetable lovers we recommend Imeruli pie and Achma filled with spinach, which makes it very light and tasty. In Georgia, all hachapuris are mostly eaten with traditional tomato and cucumber salad.



ACHMA
WITH CHEESE
& MIXED SALAD

1950 HUF

IMERULI (Hachapuri Pie)

Homemade fresh pie stuffed
with cheese or spinach



CHEESE PIE

Junior 950 HUF
Classic 1750 HUF
Large 4550 HUF



SPINACH & CHEESE PIE

Junior 850 HUF
Classic 1450 HUF
Large 3950 HUF

CHEF'S OFFER
with Garlic Butter

SOUPS



HARCHO GEORGIAN BEEF SOUP

1490 HUF



CHIHIRTMA CHICKEN BULLION SOUP

WITH CHICKEN DUMPLINGS 850 HUF
WITH CHICKEN MEAT 1250 HUF

BLINI

Thin Layered Pancake rolled with your choice of filling

CHICKEN
CHEESE
MEAT
SPINACH
MUSHROOM

1 Piece
400 HUF



RECOMMENDED SAUCES

Georgian Spicy "Adjika" 350 HUF
Sweet Paprika Sauce 250 HUF
Tomato with Herbs 250 HUF
Sour Cream 200 HUF

Originated from high Caucasian mountains, Hinkali is one of the most beloved dishes in Georgia. Hinkalis are types of large dumplings. Though the most popular types of Hinkalis are made from meat, you can still try mushroom, cheese or spinach variations. Hinkalis can be served boiled or fried.

It is also important to eat Hinkali without using fork and knife. This will help you avoid spilling all the juice. Just hold your Hinkali with both of your hands, make a small bite from a side and sip all the juice from inside.

We recommend to sprinkle boiled hinkalis with grated black pepper and use soy sauce with fried ones.

HINKALI (Georgian Dumpling)



4 Piece
1600 HUF

**BEEF
MUSHROOM
CHEESE
SPINACH**



CHEF'S OFFER

Selections of 4 Deep
Fried HINKALIs with
Soya sauce

1750 HUF

Freshly grilled Chicken or Meat Kebab with Grilled Vegetables and your selection of side dishes with sauce



GRILL PLATTER

2000 HUF

2 PCS OF GRILLED CHICKEN FILLET OR MEAT KEBAB WITH GRILLED VEGETABLES AND YOUR CHOICE OF SIDE DISH
+1 SAUCE OF YOUR CHOICE

GRILL PLATTER

3900 HUF

4 PCS OF GRILLED CHICKEN FILLET OR MEAT KEBAB WITH GRILLED VEGETABLES AND YOUR CHOICE OF SIDE DISH
+2 SAUCES OF YOUR CHOICE

GRILL PLATTER

5900 HUF

6 PCS OF GRILLED CHICKEN FILLET OR MEAT KEBAB WITH GRILLED VEGETABLES AND YOUR CHOICE OF SIDE DISH
+3 SAUCES OF YOUR CHOICE

CHICKEN SHASHLIK

SPECIALLY MARINATED CHICKEN FILLET, SERVED WITH TONIS PURI (TRADITIONAL BREAD) AND TOMATO SAUCE

1850 HUF



GRILLED LAMB CHOPS

SERVED WITH TONIS PURI (TRADITIONAL BREAD) AND TOMATO SAUCE

3850 HUF



FROM OUR GRILL

KEBAB

ROLLED IN THIN LAVASH BREAD WITH HERBS, RED ONIONS AND SPICES.

MEAT - 1850 HUF

TURKEY - 1750 HUF



MTSVADI

(PORK AND VEGETABLE SHASHLIK)

SERVED WITH FRIED POTATOES, WITH HERBS & ONION AND TOMATO SOUSE

3150 HUF



MTSVADI (PORK SHASHLIK)

SERVED WITH MIXED TOMATO CUCUMBER SALAD AND FRIED POTATOES WITH ONIONS AND HERBS

2950 HUF



Bringing together all the different tastes, HACHAPURI Restaurant offers variety of vegetarian and non-vegetarian dishes. You can taste beef stew with pickles, chicken with garlic or tomato sauce, eggplant or mushroom in special traditional Georgian hot clay pots.

Meat or vegetables are slowly stewed with various Georgian spices and served with fresh coriander. All the stews are served with your selection of side dishes and/or traditional oven backed Georgian bread Tonis Puri.

Don't forget the famous Georgian Red Beans, known as **Lobio**. It is absolutely important to eat Lobio with marinated vegetables and Corn Bomber.

CHEF'S OFFER
LOBIO
GEORGIAN RED BEAN POT

RED BEANS WITH SELECTION OF
MARINATES AND CORN BREADS

1650 HUF



HOT POTS (KETSI)



AJEPSANDALI
EGGPLANT AND VARIOUS
VEGETABLES WITH MARINATED
PAPRIKA AND YOUR CHOICE
OF SIDE DISH
1850 HUF



CHKMERULI
CHICKEN IN CREAMY GARLIC
SAUCE WITH MARINATED
PAPRIKA AND YOUR CHOICE
OF SIDE DISH
2150 HUF



CHAKHOKHBILI
CHICKEN STEWED IN TOMATO
SAUCE WITH MARINATED
PAPRIKA AND YOUR CHOICE
OF SIDE DISH
2150 HUF



CHASHUSHULI
BEEF STEWED IN TOMATO SAUCE
WITH PICKLES AND
YOUR CHOICE OF SIDE DISH
2350 HUF



**CHEF'S OFFER
OJAKHURI**
ROASTED PORK WITH POTATOES, ONIONS,
VARIOUS HERBS WITH 2 PCS TONIS PURI (GEORGIAN BREAD)
AND TOMATO SAUCE
2650 HUF



SOKO KETSZE
SLOWLY ROASTED
MUSHROOMS WITH HERBS
AND ONION SERVED
WITH TONIS PURI
(TRADITIONAL BREAD)
1650 HUF

DEGUSTATION MENU



SAUCES

250 HUF



Tomato with
Fresh Herbs

Yogurt with
Fresh Herbs

Walnut
Sauce

Sweet Red
Paprika

Spicy Paprika "Adjika"
350 HUF



HACHAPURI DEGUSTATION MENU 3250 HUF

CHICKEN STEW
EGGPLANT STEW
BEEF STEW
TURKEY IN WALNUT SAUCE
TOMATO CUCUMBER SALAD WITH YOGURT SAUCE
GEORGIAN BREAD TONIS PURI
STEAMED RICE OR COUSCOUS

HACHAPURI VEGGIE DEGUSTATION MENU 3000 HUF

MUSHROOM STEW
EGGPLANT STEW
EGGPLANT SALAD
RED BEANS WITH MARINATED PAPRIKA
TOMATO CUCUMBER SALAD WITH YOGURT SAUCE
GEORGIAN BREAD TONIS PURI
STEAMED RICE OR COUSCOUS

SIDE DISHES

TONIS PURI -
TRADITIONAL GEORGIAN OVEN
BACKED BREAD
(1 pcs) 200 HUF



CORN BOMBER (2 pcs) 200 HUF



COUSCOUS 450 HUF

RICE 450 HUF



**FRIED POTATOS
WITH ONIONS
AND HERBS**

850 HUF

DESSERTS

PELAMUSHI
GEORGIAN PUDDING (1 PCS)
PREPARED FROM
SAPERAVI GRAPES 400 HUF



**VANILLA CREAM DONUTS
WITH SUGAR POWDER (1 pcs)**
250 HUF



**VANILLA CREAM DONUTS
WITH CHOCOLATE (1 pcs)**
250 HUF



**HOME MADE TRADITIONAL
DESSERTS (1 pcs)**
850 HUF



**SWEET
BOAT
WITH
NUTELLA &
BANANA**
950 HUF



**SWEET
BOAT
WITH
COTTAGE
CHEESE &
JAM**
850 HUF



BEVERAGE MENU

SOFT DRINKS

GEORGIAN LEMONADE	Small	400 Ft
Taragon • Saperavi •	Large	1100 Ft
Lemon • Soda • Pear		

BORJOMI - Georgian Mineral Water 0,50l	790 Ft
Coca Cola 0,25l	400 Ft
Coca Cola Can 0,33l	490 Ft
Coca Cola Zero 0,25l	400 Ft
Coca Cola Zero Can 0,33l	490 Ft
Fanta Orange 0,25l	400 Ft
Sprite 0,25l	400 Ft
Kinley Ginger Ale 0,25l	400 Ft
Kinley Tonic 0,25l	400 Ft
Cappy Apple 0,20l	450 Ft
Cappy Peach 0,20l	450 Ft
Cappy Sour cherry 0,20l	450 Ft
Cappy Orange 0,20l	450 Ft
Nestea Peach 0,25l	450 Ft
Nestea Lemon 0,25l	450 Ft
Naturaqua Mineralwater sparkling 0,33l	350 Ft
Naturaqua Mineralwater sparkling 0,75l	700 Ft
Naturaqua Mineralwater still 0,33l	350 Ft
Naturaqua Mineralwater still 0,75l	700 Ft
Soda water 0,10l	50 Ft



COFFEE, TEA	Espresso	400 Ft
	American Coffee	400 Ft
	Capuccino	500 Ft
	Coffee Latte	550 Ft

SPECIAL COFFEE LATTE TASTES:		
Amaretto • Caramel • Coconut •		850 Ft
Hazelnut • Chocolate		

TEA DAMMANN		
Darjeeling" (Black) • "Citrus Rooibos"		
• "Earl Grey" (Black) • "Gun powder" (Green)		550 Ft
• "Jardin Bleu" (Fruity Black) • "L'Oriental"		
(Green) • "Menthe Poivrée" (Peppermint) •		
"Samba" (Fruit) • "Tisane du Berger" (Linden)		

Honey	200 Ft
Hot Chocolate	650 Ft



SPIRITS

	4cl	Bottle
Purple Apricot Pálinka	1,200 Ft	10,000 Ft
Quince Pálinka	1,200 Ft	10,000 Ft
Red Plum Pálinka	1,200 Ft	10,000 Ft
Absolut Vodka	950 Ft	12,500 Ft
Russky Standard Vodka	950 Ft	12,500 Ft
Finlandia Vodka	950 Ft	12,500 Ft
Ballantines	950 Ft	12,500 Ft
Jack Daniel's Whisky	1,250 Ft	16,500 Ft
Chivas Regal Whisky 12 Years	1,550 Ft	19,500 Ft
Glenmorangie Whisky	2,950 Ft	22,500 Ft
Zwack Unicum	950 Ft	7,900 Ft

BEER

Stella Artois Small 0,25l	490 Ft
Stella Artois Large 0,40l	750 Ft
Lefte Blonde Small 0,25l	700 Ft
Lefte Blonde Large 0,33l	930 Ft
Staronramen 0.0% 0,33l	750 Ft





HUNGARIAN WHITE WINE

Mátrai Ludányi Olaszrizling 2012
 Villányi Csillagvölgy Cserszegi Fűszeres 2013
 Badacsonyi Laposa Illatos 2013
 Pécsi Lisicza Sauvignon Blanc 2013



590 Ft	3990 Ft
750 Ft	4950 Ft
790 Ft	5450 Ft
990 Ft	6850 Ft



MARANI

HUNGARIAN ROSÉ WINE

Balaton Sváb borház Rosé 2013
 Soproni Taschner Rosé 2014
 Szekszárdi Dúzsai Rosé Cuvée 2013
 Villányi Günzer Rosé 2014



550 Ft	3500 Ft
750 Ft	4990 Ft
820 Ft	5750 Ft
860 Ft	5990 Ft

HUNGARIAN RED WINE

Villányi Gere Tamás Portugieser 2013
 Pécsi Lisicza Merlot 2012
 Szekszárdi Pastor Cabernet Sauvignon 2011
 Villányi Gere Kopár 2011



750 Ft	5850 Ft
1190 Ft	5990 Ft
	8250 Ft
	19500 Ft

SPARKLING WINE, CHAMPAGNE

Törley Francois Raw Champagne 2013
 Gere Frici White Sparkling Wine 2013
 Mionetto Prosecco DOC 2013



1100 Ft	7450 Ft
1200 Ft	7950 Ft
1490 Ft	9990 Ft

GEORGIAN WINES

Kondoli (white, dry)
 RKATSITELI Chardonnay (white, dry)
 Saperavi (red, dry)
 Kindzmarauli (red, semi sweet)
 Satrapezo Gviani (white, sweet)



1050 Ft	6950 Ft
800 Ft	4900 Ft
900 Ft	5600 Ft
1000 Ft	6700 Ft
3150 Ft	11800 Ft

