

Est. 1891

VAZISUBANI ESTATE

-SOUPS-

Chikhirtma Chicken soup with beaten eggs, flour, onions and vinegar	15.00 ₾
Bozbashi Mutton stew	15.00 ₾
Pumpkin soup Crunchy oyster mushrooms	12.00 ₾

-APPETIZERS-

Guda Cheese platter With mint and tarragon honey	21.00 ₾
Cold meat platter With sweet pepper jam	55.00 ₾
Marleta cheese platter	35.00 ₾
Vazisubani Estate platter Buffalo sour milk with cucumbers and mint, a pomegranate sauce, pumpkin pkhali and beetroot with walnuts	35.00 ₾

-STARTERS-

Seasonal tomato salad	14.00 ₾
Calf tongue salad	18.00 ₾
Warm vegetable salad	12.00 ₾
Alazani catfish simmered in walnut and vinegar sauce	26.00 ₾

-MAIN DISHES-

Beef cheeks Stewed in Vazisubani Estate saperavi	35.00 ₾
Young buffalo kebab With garlic potatoes and damson-plum soup	31.00 ₾
Khashlama Boiled beef with garlic and parsley	37.00 ₾
Mountain trout baked in a vine leaf	21.00 ₾
Crisp Vazisubani chicken With cornelian cherry soup	25.00 ₾

-MTSVADI ON A RKATSITELI- VINE BRANCH

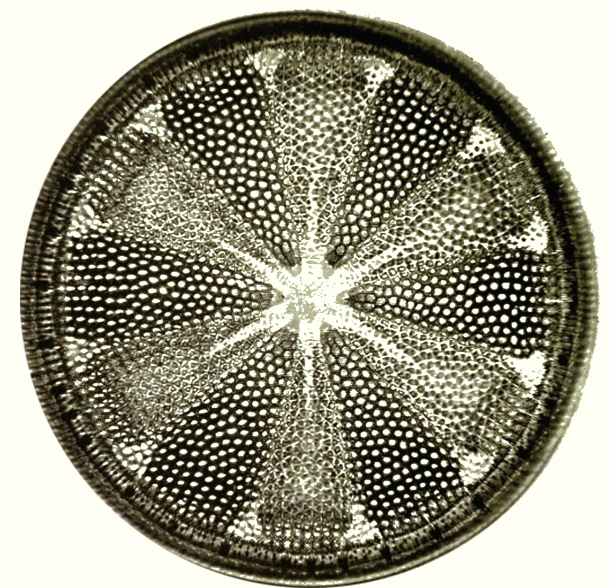
Pork barbeque	19.00 ₾
Calf barbeque	24.00 ₾

All prices exclude 18% VAT.

Please let our staff know if you have any allergies.

-FROM THE OVEN-

Lobiani with tarragon Made of white mashed beans	13.00 ₾
Khachapuri on a pan	16.00 ₾
Kakhetian bread Bread baked in a clay oven	6.00 ₾
Bread plate Red Doli bread made of common wheat, cereal bread, bread with walnuts	8.00 ₾



Brand Chef:
გაბრიელ მჭედლი

-DESSERTS-

Baked quince with buffalo sour milk cream	17.00 ₾
Vazisubani Estate saperavi dessert Chopped nuts boiled in honey	19.00 ₾

Est. 1891

VAZISUBANI

ESTATE

I think Kakheti should be clearly represented on our menu, with all its culinary diversity and traditions. Moreover, here, in Sul Khan Chavchavadze's renovated estate, there is a vineyard, a wine cellar, and a tasting room.

All this allows us to create the Farm-to-Table concept as the essential basis of our restaurant.

Idan