

Est. 1891

# VAZISUBANI ESTATE

## - MAIN DISHES -

Beef Cheeks 35 ₾  
Stewed in Vazisubani Estate Saperavi

Buffalo Rissolle with Tashmijab 30 ₾

Crispy Chicken 35 ₾  
With garlic sauce

Rabbit Stew 30 ₾

Baked Trout 32 ₾  
With green sauce

Stewed Liver 25 ₾  
With caramelized onions

Dolma in Vine Leaves 20 ₾

Saperavi Khinkali\* 18 ₾  
With goat cheese and sour cream, 5 pcs

Rossini Steak 45 ₾  
With Saperavi sauce and Tashmijab

## - MTSVADI ON A - RKATSITELI VINE CUTTINGS

Grilled Pork Barbeque 22 ₾

Grilled Veal Barbeque 25 ₾

Pork Rib Barbeque 23 ₾

\*Vegetarian

\*\*Vegan

All prices exclude 18 % VAT.

Please let our staff if you have any allergies.

## - SOUPS -

Chikhirtma Chicken egg soup 17 ₾

Pumpkin Soup\*\* 15 ₾

## - APPETIZERS -

Guda Cheese Board\* 18 ₾  
With tarragon infused honey and Kakhetian bread

Vazisubani Platter\* (Sharing plate) 25 ₾  
Greek Yogurt and Pomegranate Sauce, Beet and Ajika Dips

Marleta Cheese Board\* (Sharing plate) 40 ₾  
Four types of aged Georgian cheese

Goat Cheese Croquettes\* (5 pcs) 18 ₾

## - STARTERS -

Kakhetian Salad\*\* 15 ₾  
Tomatoes and cucumber with Kakhetian walnut dressing

Warm Vegetable Salad\*\* 15 ₾

Grilled Oyster Mushrooms with Tarragon\*\* 19 ₾

Aubergine\*\* with coriander and Kakhetian walnut sauce 15 ₾

Jonjoli with Chimichuri Sauce\*\* 14 ₾

Grilled Chicken with Lebne Sauce 20 ₾

Ajapsandali 18 ₾

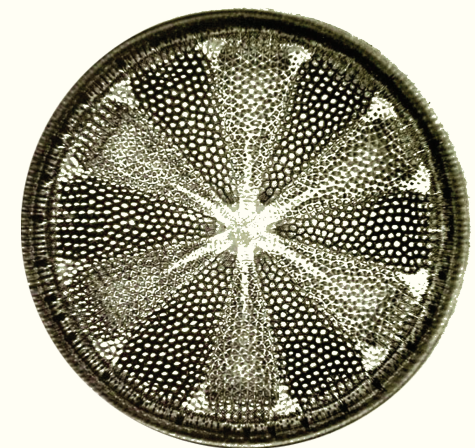
## - PASTRY -

Khachapuri on a pan\* 15 ₾

Lobiani with tarragon\* 14 ₾  
Made of white mashed beans

Pkhlovani with Cheese\* 15 ₾

Pkhlovani\*\* 15 ₾



Nature Through Microscope and Camera  
Arthur E Smith (1909)

ბჰეღე შეფი:  
ქეთო ბაქრაძე

## - WINE BOARD -

Estate Cheese Platter\* (Sharing plate) 35 / 40 ₾

Estate Meat Platter (Sharing plate) 32 / 45 ₾

Odlisi Cheese Platter 75 ₾

## - DESSERTS -

Chocolate cake 15 ₾  
With chili pepper jam ice cream

Saperavi Panna Cotta 15 ₾

Apple Strudel 18 ₾  
With vanilla sauce

Keti Bakradze special Cream 8 ₾  
With meringue, nuts and cherries

*Est. 1891*

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# 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.

*Ivan*