

Est. 1891

VAZISUBANI ESTATE

- MAIN DISHES -

Beef Cheeks 35 ₾
Stewed in Vazisubani Estate Saperavi

Buffalo Risssole with Tashmijab 30 ₾

Crispy Chicken 35 ₾
With garlic sauce

Rabbit Stew 30 ₾

Baked Trout 33 ₾
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 24 ₾

Grilled Veal Barbeque 26 ₾

Pork Rib Barbeque 26 ₾

*Vegetarian

**Vegan

All prices exclude 18 % VAT.

Please let our staff if you have any allergies.

- SOUPS -

Chikhirtma 19 ₾
Chicken egg soup

Tomato Soup** 15 ₾

- APPETIZERS -

Guda Cheese Board* 24 ₾
With tarragon infused honey and Kakhetian bread

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

Goat Cheese Croquettes* (5 pcs) 20 ₾

- STARTERS -

Kakhetian Salad** 17 ₾
Tomatoes and cucumber with Kakhetian walnut dressing

Warm Vegetable Salad** 16 ₾

Grilled Oyster Mushrooms with Tarragon** 23 ₾

Aubergine** with coriander and Kakhetian walnut sauce 17 ₾

Jonjoli with Chimichuri Sauce** 17 ₾

Grilled Chicken with Lebne Sauce 22 ₾

Ajapsandali 18 ₾

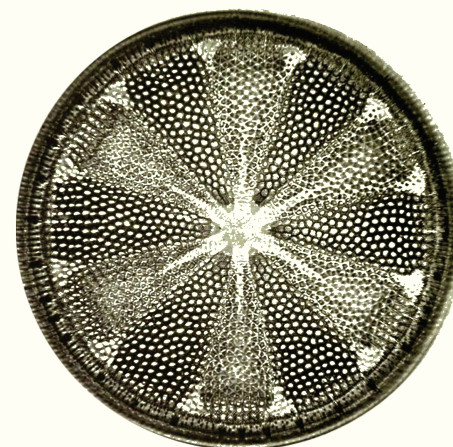
- PASTRY -

Khachapuri on a pan* 17 ₾

Lobiani with tarragon* 15 ₾
Made of white mashed beans

Pkhlovani with Cheese* 15 ₾

Pkhlovani** 15 ₾



ბიჭნაძე შიგნით:
ქეთო ბაქრაძე

Nature Through Microscope and Camera
Arthur E Smith (1909)

- WINE BOARD -

Estate Cheese Platter* (Sharing plate) 35 / 44 ₾

Estate Meat Platter (Sharing plate) 35 / 47 ₾

Odlisi Cheese Platter 80 ₾

- DESSERTS -

Chocolate cake 15 ₾
With chili pepper jam ice cream

Saperavi Panna Cotta 15 ₾

Apple Strudel 18 ₾
With vanilla sauce

Keti Bakradze special Cream 10 ₾
With meringue, nuts and cherries

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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 Sulokhan 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