

Tiflis

GRUZIJSKA KUHINJA

LJUBLJANA

MENI / MENU

LJUBLJANA



JUHE / SOUPS

Harčo / Kharcho

Tradicionalna gruzijska juha z govedino, rižem in aromatičnimi začimbami.

Traditional Georgian soup with beef, rice and aromatic spices.

10,00€



Piščančja čihirtma / Chikhirtma

Tradicionalna gruzijska juha

Traditional Georgian chicken soup

Alergeni: gluten, jajca, mleko

Allergens: gluten, eggs, milk

8,50€



Zelenjavna juha / Vegetable soup

Zelenjavna juha, pripravljena iz sveže zelenjave, z blagim okusom in prijetno aromo.

Vegetable soup made with fresh vegetables, offering a mild flavour and a pleasant aroma.

Vegansko / Vegan

7,00€



SIRI / CHEESE

Izbor sirov / Cheese Selection

mozzarella in gruzijski sir.

mozzarella and Georgian cheese.

Alergeni: mleko

Allergens: milk

9,00€



HLADNE JEDI / COLD DISHES

Tiflis solata / Tiflis salad

Mešanica solatnih listov s čebulo, piščančjimi jetri, gruzijskimi začimbami in pridihom citrusov.
Mixed salad leaves with onion, chicken liver, Georgian spices and a hint of citrus.

15,00€



Izbor pkhali jedi / Pkhali assortment

Pečen piščanec v kremni česnovi omaki.
Roasted chicken in a creamy garlic sauce.

Alergeni: orehi

Allergens: walnuts

15,00€



Adžapsandali / Ajapsandali

Zelenjavna jed iz jajčevcev, paradižnika, paprike in začimb.
Vegetable dish made with eggplant, tomatoes, bell peppers and spices.

Vegansko / Vegan

10,50€



Gruzijska solata / Georgian Salad

Solata iz svežih paradižnikov in kumar z mletimi orehi in začimbami.
Fresh tomato and cucumber salad with ground walnuts and spices.

8,50€



IZ NAŠE PEČI / FROM OUR BAKERY

Tiflis hačapuri / Tiflis khachapuri

Testo iz pšenične moke, sirni nadev, maslo in rezina sira sulguni na vsakem kosu.

Wheat flour dough, cheese filling, butter and a slice of sulguni cheese on each piece.

Alergeni: gluten, jajca, mleko

Allergens: gluten, eggs, milk

19,00€



Megrelski hačapuri / Megrelian khachapuri

Testo iz pšenične moke, sir v nadevu in na vrhu, maslo.

Wheat flour dough, cheese filling, extra cheese on top, butter.

Alergeni: gluten, jajca, mleko

Allergens: gluten, eggs, milk

17,00€



Adžarski hačapuri / Adjarian khachapuri

Testo iz pšenične moke, sir, jajce, maslo.

Wheat flour dough, cheese, egg, butter.

Alergeni: gluten, jajca, mleko

Allergens: gluten, eggs, milk

15,00€



Imeretski hačapuri / Imeretian khachapuri

Testo iz pšenične moke, sir, maslo.

Wheat flour dough, cheese, butter.

Alergeni: gluten, jajca, mleko

Allergens: gluten, eggs, milk

15,00€



Kubdari

Testo iz pšenične moke, nadev iz sesekljanega mesa, čebule, česna in svanetskih začimb.

Wheat flour dough, chopped meat filling, onion, garlic and Svanetian spices.

Alergeni: gluten

Allergens: gluten

13,00€



Lobiani

Testo iz pšenične moke, nadev iz fižola in začimb.

Wheat flour dough, seasoned bean filling.

Vegansko / Vegan

12,00€



GRUZIJSKI PELMENI / GEORGIAN DUMPLINGS

Hinkali z mesom / Khinkali with meat

Testo iz pšenične moke, mleto meso, čebula in začimbe.
Wheat flour dough, minced meat, onion and spices.

Alergeni: gluten
Allergens: gluten

12,50€



Hinkali z gobami / Khinkali with mushrooms

Testo iz pšenične moke, gobe, čebula in začimbe.
Wheat flour dough, mushrooms, onion and spices.

Alergeni: gluten
Allergens: gluten Vegansko / Vegan

11,50€



Hinkali s sirom / Khinkali with cheese

Testo iz pšenične moke in sirni nadev.
Wheat flour dough and cheese filling.

Alergeni: gluten, mleko
Allergens: gluten, milk

11,50€



KRUH / BREAD

kruh šoti / shoti bread

Pšenična moka, voda, kvas, sol.
Wheat flour, water, yeast, salt.

Alergeni: gluten
Allergens: gluten Vegansko / Vegan

2,00€



TOPLE JEDI / HOT DISHES

Čašušuli / Chashushuli

Počasi dušena govedina s paradižnikom, čebulo, česnom in gruzijskimi začimbami.

Slow-cooked beef with tomatoes, onion, garlic and Georgian spices.

15,00€



Škmeruli / Shkmeruli

Pečen piščanec v kremni česnovi omaki.

Roasted chicken in a creamy garlic sauce.

Alergeni: gluten
Allergens: gluten

14,00€



Odžahuri s svinjino / Pork ojakhuri

V ponvi pečena svinjina s krompirjem, čebulo in gruzijskimi začimbami.

Pan-fried pork with potatoes, onion and Georgian spices.

14,00€



Odžahuri s piščancem / Chicken ojakhuri

V ponvi pečen piščanec s krompirjem, čebulo in gruzijskimi začimbami.

Pan-fried chicken with potatoes, onion and Georgian spices

12,00€



TOPLE JEDI / HOT DISHES

Lobio v glinenem lončku / Lobio in a clay pot

Gruzijska fižolova enolončnica z zelišči in začimbami, postrežena v glinenem lončku.

Georgian bean stew with herbs and spices, served in a traditional clay pot.

Vegansko / Vegan

10,00€



Gobe s sirom na keciju / Mushrooms with cheese on a ketsi

Gobe s topljenim sirom, pečene v tradicionalni gruzijski glineni posodi

Mushrooms baked with melted cheese in a traditional Georgian clay dish.

Alergeni: milk

Allergens: mleko Vegansko / Vegan

8,50€



Krompir, pečen v ponvi / Pan-fried potatoes.

V ponvi zlato zapečen krompir, zunaj hrustljiv in znotraj mehak

Pan-fried potatoes, golden and crispy on the outside, soft on the inside.

Vegansko / Vegan

5,00€



Z ŽARA / FROM THE GRILL

Mešana plošča z žara / Mixed grill platter

Svinjski šašlik (350 g), piščančji šašlik (350 g), kebab (220 g), krompir, zelenjava na žaru in izbor omak, vključno s tkemalijem. Postreženo na veliki deski.

Pork shashlik (350 g), chicken shashlik (350 g), kebab (220 g), potatoes, grilled vegetables and a selection of sauces, including tkemali. Served on a large sharing board.

70,00€



Svinjski šašlik / Pork shashlik (Mtsvadi)

Koščki svinjine, pečeni na nabodalu nad žerjavico.
Pork pieces grilled on skewers over glowing coals.
(350g)

17,00€



Piščančji šašlik / Chicken shashlik

Koščki piščanca, pečeni na nabodalu nad žerjavico.
Chicken pieces grilled on skewers over glowing coals.
(350g)

15,00€



Kebab na žaru / Grilled kebab

Začinjeno mleto meso, pečeno na nabodalu nad žerjavico.

Seasoned minced meat grilled on a skewer over glowing coals.

13,00€



Zelenjava na žaru / Grilled vegetables

Izbor zelenjave, pečene na žaru.

A selection of vegetables cooked on the grill.

9,00€



SLADICE / DESSERTS

Pelamuši / Pelamushi

Tradicionalna gruzijska sladica iz grozdnega soka, zgoščenega z moko.

Traditional Georgian grape pudding, thickened with flour.

Alergeni: orehi
Allergens: walnuts

4,00€



Medovik – medena torta / honey cake

Večplastna medena torta z nežno kremo.

Layered honey cake with a smooth cream filling.

Alergeni: gluten, jajca, mleko
Allergens: gluten, eggs, milk

7,00€



WINE & DRINKS

WHITE WINES

Wine	Style	Bottle	Glass
Rkatsiteli — Qvevri	Dry white	€45.00	€6.50
Tvishi	Semi-sweet white	€42.00	€6.00
Rkatsiteli	Dry white	€30.00	€5.00
Alazani Valley	Semi-sweet white	€30.00	€5.00

RED WINES

Wine	Style	Bottle	Glass
Saperavi — Qvevri	Dry red	€45.00	€6.50
Khvanchkara	Semi-sweet red	€45.00	€6.50
Mukuzani	Dry red	€42.00	€6.00
Mukuzani	Dry red	€32.00	€5.50
Khvanchkara	Semi-sweet red	€32.00	€5.50
Saperavi	Dry red	€32.00	€5.50

SPIRITS

Spirit	Size	ABV	Bottle	33 ml
Boisa XO Brandy	700 ml	40%	€120.00	€10.50
Boisa VSOP Brandy	700 ml	40%	€80.00	€7.50
Chacha	500 ml	42%	€55.00	€5.50
<i>Georgian grape pomace spirit</i>				

BEER

Beer	Size	Price
Georgian Beer	500 ml	€6.00
Union	500 ml	€4.50
Laško	500 ml	€4.50

SOFT DRINKS & WATER

Drink	Size	Price
Homemade Lemonade — Jug	1 L	€9.50
Borjomi Mineral Water	500 ml	€5.50
Georgian Lemonade	500 ml	€5.00
Homemade Lemonade — Glass	300 ml	€3.50
Apple / Orange Juice	330 ml	€3.00
Coca-Cola / Coca-Cola Zero	330 ml	€2.50
Water	500 ml	€2.00

COFFEE & TEA

Drink	Price
Latte	€2.50
Cappuccino	€2.50
Espresso	€2.00
Americano	€2.00
Tea	€2.00