

CHITO & GVRITO

The Georgian Restaurant

"Gagvimardshos!"

"გაგვიმარჯოს" " Cheers "- "Be victorious "

With these words, the Georgian raises his glass, which reinforces every toast!

Every guest who comes to Georgia will at some point be invited to a Georgian table and take part in this special ceremonial ancient tradition, which consists of good food and the longest wine culture.

The original Georgian table, the so-called "Supra", describes a traditional Georgian food culture. It is Georgian tradition to place all the food in the middle of the table and share it with all guests.

Welcome to our little Georgia, in Chito & Gvrito, where we do our best to let you participate in this tradition.

Your Chito & Gvrito

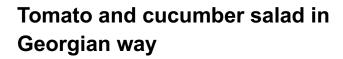
Menu

Salades:

Large mixed salad seasoned d,f,*

Large mixed salad seasoned with baked mozzarella, bell pepper, onion, corn

12,50 €



Fresh tomatoes and cucumbers with or without walnuts, onion, vinegar, oil and parsley

10,50 €

Farmer's salad seasoned f,*

Green lettuce, cucumber, tomato, Pepper, onion, corn and parsley

9,90 €







Allergens: d=dairy products, f=mustard *=may contain traces of gluten, milk, egg, celery

Starters:

Eggplant with Walnut in Georgian Style

Fried eggplant strips, walnut paste, and pomegranate (With georgian spices)

10,90€



Spinach

Spinach with walnuts, garlic, coriander (With georgian spices)

10,60 €



White cabbage

White cabbage with walnuts, garlic and coriander (With Georgian spices)

10,10€



Appetizer platters:

Platter for 2 Persons

19,90€

Platter for 3 Persons

29,90€

Platter for 4 Persons

39,90 €



Example image: Platter for 2 persons

From the oven:

Soko Ketsze

Baked mushrooms

9,90€

Soko Ketsze^d

Baked mushrooms with cheese

10,90€

Homemade fried potatoes with dill

8,90 €

Extra portion of bread^a

3,00€





Main dishes:

Khatchapuri Megruli (big) a,b,d

Flatbread filled with cheese, baked with cheese and egg on the top (6 Pieces)

13,50€



Khatchapuri Megruli (small) a,b,d

Flatbread filled with cheese, baked with cheese and egg on the top as well (4 Pieces)

9,50€



Khatchapuri Imeruli (big) a,d

Flatbread filled with cheese (6 Pieces)

12,50 €



Khatchapuri Imeruli (small) a,d

Flatbread filled with cheese (4 Pieces)

9,10 €



Khatchapuri Adjaruli

Boat-shaped bread filled with cheese, topped with raw egg and butter

16,90 €



Khinkhali seasoned, a

Dumplings filled with minced beef and pork, Coriander, onion and Caraway. (5 Pieces)

11,50€

P.S. It is important to eat Khinkhali correctly. Firstly, you hold the 'crown' (typically not eaten) of the Khinkali with your right hand, and lift the bottom part with your left hand, so it's upside down. Slowly and carefully, bite a small hole in the Khinkali and drink the delicious juice inside. Then bite in and eniov the rest!



Blini a,b,d

Rolled pancakes filled with rice and ground beef, garlic Coriander (5 Pieces)



Allergens:

Lobiani seasoned, a

Flatbread filled with beans, as well with garlic, coriander, spices

11,50 €



Kubdari ^a

Flatbread filled with beef, garlic, Coriander and with special Georgian herbal salt

16,50 €



Mtsvadi Shampurze - Shashliki 12

Grilled marinated pork with fried potatoes, cucumber, tomatoes and Satsebeli sauce (cold tomato sauce)

19,90€



Sauces:

Tkemali Sauce seasoned

Spicy sauce made from green plums and selected Georgian spices (slightly hot)

3,50 €

Satsebeli Sauce seasoned

Traditional Georgian sauce made from tomatoes, onions, garlic, coriander and spices

2,50€

Sour cream

1,50€



Extra side dishes:

Fried potatoes

3,50€

Salads

4,50 €

Dessert:

Cake Napoleon a,b,d

Puff pastry with butter cream

5,50 €

Other Desserts on request



