SUNFLOWER RESTAURANT



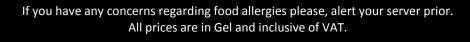
MENU

STARTERS & SALADS

Georgian Meze Platter sautéed eggplants, beetroot, spinach, red bell pepper, walnut paste	18
Roasted Paprika Wrapped walnut paste	14
Georgian Cheese Platter sulguni, smoked sulguni, imeruli, sulguni list and nadugi	22
Georgian Salad tomato, cucumber, onion, fresh coriander, parsley, walnut	12
Greek Salad feta cheese, tomato, capsicum, olives, onion, oregano, capers, olive oil dressing	16
Arugula Salad cherry tomatoes, parmesan cheese, balsamic and olive oil dressing	24
Seafood Salad octopus carpaccio, prawn, scallops, calamari, lettuce, red onion, fresh dill, ginger dressing	35

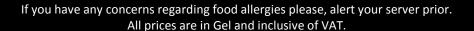
SOUPS	
Beef Borscht	13
sour cream	
Creamy Mushroom Soup parmesan cheese	12

Chicken Soup Vegetables



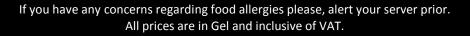
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HOT APPETIZERS Khachapuri Imeruli 12 Imeruli cheese, sulguni cheese, butter Khachapuri Megruli 14 Imeruli cheese, sulguni cheese, butter Khachapuri Adjaruli 14 Imeruli cheese, sulguni cheese, butter, egg Mchadi corn bread Qutab 12 veal meat Samosa sweet chilly with meat 14 with vegetables and potato 11 Khinkali with potato, fresh coriander 1,5 with pork, fresh coriander with beef 2 **Dumpling** 10 sulguni cheese, sour cream **Fried Cheeses 15** sulguni cheese, smoked sulguni cheese **Baked Eggplant 15** vegetables, sulguni cheese **Georgian Ratatouille** 12 sautéed vegetables, fresh coriander **Roasted Mushroom 15** baked mushroom, sulguni cheese Sautéed Calamari 29 garlic, mildly spicy butter



MAIN COURSE

Beef Stroganoff julienne tenderloin, mushroom, pickles, sour cream	28
Beef Kavurma sautéed tenderloin, mushroom, onion, garlic, bell peppers, tomato, oregano, black rice	31
Pork Ojakhuri sautéed pork, potato, onion	18
Grilled Meat Balls black rice, vegetables, rosemary butter sauce	28
BBQ Platter lamb chop, beef tenderloin, lamp kofta, chicken breast, potatoes, grilled vegetables, wine sauce	46
Roasted Baby Chicken satsebeli sauce	29
Shashlik potatoes, vegetables, plum sauce	
with chicken with veal	18 24
Baked Salmon Fillet asparagus, vegetable napoleon, salmon bisque sauce	42
Grilled Dorado whole dorado fish, notato, vegetable, lemon walnut sauce	42



DESSERT

Apple Strudel vanilla ice cream, caramel sauce	18
Georgian Baklava walnut	16
Citrus Panna Cotta pineapple carpaccio, passion fruit coulis	20
Pelamushi grape juice, caramelized nuts	16
Flourless Chocolate orange compote, marsala	20
Fresh Fruit Platter sliced seasonal fruits	22
Ice Cream (per scoop)	4