

SUNFLOWER RESTAURANT

MENU

STARTERS & SALADS

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

SOUPS

Beef Borscht	11
sour cream	
Creamy Mushroom Soup	12
parmesan cheese	
Chicken Soup	11
Vegetables	

If you have any concerns regarding food allergies please, alert your server prior.
All prices are in Gel and inclusive of VAT.

HOT APPETIZERS

Khachapuri Imeruli Imeruli cheese, sulguni cheese, butter	12
Khachapuri Megruli Imeruli cheese, sulguni cheese, butter	14
Khachapuri Adjaruli Imeruli cheese, sulguni cheese, butter, egg	14
Mchadi corn bread	4
Qutab veal meat	12
Samosa sweet chilly	
with meat	14
with vegetables and potato	11
Khinkali	
with potato, fresh coriander	1,5
with pork, fresh coriander	2
with beef	2
Dumpling sulguni cheese, sour cream	10
Fried Cheeses sulguni cheese, smoked sulguni cheese	15
Baked Eggplant vegetables, sulguni cheese	15
Georgian Ratatouille sautéed vegetables, fresh coriander	12
Roasted Mushroom baked mushroom, sulguni cheese	15
Sautéed Calamari garlic, mildly spicy butter	29

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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	18
with veal	24
Baked Salmon Fillet asparagus, vegetable napoleon, salmon bisque sauce	42
Grilled Dorado whole dorado fish, potato, vegetable, lemon walnut sauce	42

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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

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