



Georgian Restaurant


HACHAPURI

ხაჭაპური

®



www.hachapuri.com

 Hachapuri Restaurant

Our prices are in Hungarian forints and include VAT.
Please note that a 12% service charge will be added to the bill.

Supra The Georgian Feast

SUPRA is the Georgian feasting tradition where friends and family gather together to enjoy various combinations of Georgian culinary, at the same time talk about everyday life and share their thoughts and emotions. Usually supra lasts for several hours and traditionally led by a toast master called TAMADA.



Painting by Zurab Martiashvili
"Georgians on a wooden raft"

Our prices are in Hungarian forints and include VAT.
Please note that a 12% service charge will be added to the bill.

Georgian Toasts

Toasts may vary based on the type of feast is held. The occasion might be wedding, birthday, baptism, funeral or just friends gathering. Most of the time the following toasts are mentioned by Tamada, but it can also grow in number depending on his imagination.

- | | |
|------------------------|---|
| 1. Toast to God | 5. Toast to Love and beloved ones |
| 2. Toast to Families | 6. Toast to the people who have passed away |
| 3. Toast to Peace | 7. Toast to Life and the future generation |
| 4. Toast to Friendship | 8. Toast to better tomorrow and future |

In this menu we have decided to offer you set Supra menus for minimum two person that will give you the feeling of traditional Georgian dining culture.

Please try to say a toast every time you decide to sip wine from your glass

GAUMARJOS (Cheers)



Tamada

Bronze statue from the 7th century BC discovered during archaeological excavations in the city of Vani is the statue of a Tamada, a toast master, that resembles 2 800 years of ancient traditions and culture of the Georgian feast.

Georgian Wine

Georgia is considered to be the cradle of wine making, where the first evidence of wine production dates over 8000 years. In fact the word "wine" is derived from "gvino" - Georgian word for wine. Traditionally, grape juice is placed in underground clay jars called "Qvevri" to ferment during the winter.



Our prices are in Hungarian forints and include VAT.
Please note that a 12% service charge will be added to the bill.

HACHAPURI
ბაჭყალი

SHARING SUPRA MENU

APPETIZER PLATTER

Selection of grilled eggplant rolls
Selection of vegetable walnut balls

Red bean with walnut

Parsley salad

Tomato-cucumber salad

Cream cheese with mint

Mchadi (corn bread)

for 2 person 8 900 Ft

for 4 person 16 500 Ft



GRILL PLATTER N1

Chicken mtsvadi

Chicken kebabi

Lamb chops

Duck breast

Grilled vegetables

Rice & Couscous

Tomato, Adjika and Tkemali Sauce

for 2 person 29 500 Ft

for 4 person 36 900 Ft

GRILL PLATTER N2



Pork chop mtsvadi

Chicken kebabi

Lamb chops

Kupati (Georgian sausage)

Grilled vegetables

Rice & Couscous

Tomato, Adjika and Tkemali Sauce

for 2 person 25 500 Ft

for 4 person 35 500 Ft



Our prices are in Hungarian forints and include VAT. Please note that a 12% service charge will be added to the bill.



LAMB SHOULDER

Grilled vegetables, Tkemali (sour plum sauce),
Adjika (red pepper sauce) and Tomato sauce

Upon request one day before
Usual serving portion min. 3-4 kg

46 900 Ft



TABAKA (Pan Fried Chicken)

Grilled vegetables, Tonis puri (Georgian bread)
Tkemali (sour plum sauce), Adjika (red pepper sauce) and Tomato sauce

Preparation time: 30 min

WHOLE 13 500 Ft

HALF 8 500 Ft

Our prices are in Hungarian forints and include VAT. Please note that a 12% service charge will be added to the bill.

GEORGIAN CLASSIC

Appetizer:

GEORGIAN SALAD

Traditional Georgian tomato
and cucumber salad

Main dishes:

IMERULI CHEESE PIE

HINKALI

Georgian beef and pork
dumplings (4 pcs)

GRILLED PORK CHOP

MTSVADI

HOMEMADE FRIED

POTATOES

22 900 Ft



All menus are served with tonis puri (Georgian bread). In addition Tkemali and spicy Adjika sauces will enhance your feasting experience.

**All menus are suggested for
TWO persons.**

NO PORK

Appetizer:

GEORGIAN SALAD

Traditional Georgian tomato
and cucumber salad

Main dishes:

IMERULI CHEESE PIE

HINKALI

Georgian beef dumplings (4 pcs)

BEEF TENDERLOIN MTSVADI

GRILLED VEGETABLES

28 500 Ft



Our prices are in Hungarian forints and include VAT. Please note that a 12% service charge will be added to the bill.

VEGETARIAN

Appetizer:

GEORGIAN SALAD

Traditional Georgian tomato and cucumber salad

Main dishes:

IMERULI CHEESE PIE

HINKALI

Georgian mushroom dumpling (4 pcs)

LOBIO

Red bean stew with traditional Georgian spices, served with marinated vegetables and mchadi (Georgian cornbread)

AJAPSANDALI

Eggplant, zucchini and tomatoes slowly steamed with traditional Georgian spices with tonis puri (Georgian bread)

24 500 Ft



**All menus are suggested for
TWO persons.**



All menus are served with tonis puri (Georgian bread). In addition Tkemali and spicy Adjika sauces will enhance your feasting experience.

MEGRELIAN

Appetizer:

GEORGIAN SALAD

Traditional Georgian tomato and cucumber salad

Main dishes:

IMERULI CHEESE PIE

CHICKEN

HARCHO & ELARJI

Grilled chicken with traditional Georgian walnut sauce and Slowly cooked Georgian polenta mixed with cheese

KUPATI WITH GRILLED VEGETABLES

Pair of grilled pork sausages with seasonal grilled vegetables and tkemali (sour plum) sauce

22 900 Ft

Our prices are in Hungarian forints and include VAT. Please note that a 12% service charge will be added to the bill.

GEORGIAN APPETIZERS & SALADS

PHALI PLATTER - for 2 persons ✓

Vegetable-nut balls and grilled eggplant selection with various sauces, fresh cheese, tomato-cucumber salad and tonis puri (Georgian bread)

9 900 Ft

✓ APPETIZER PLATTER

Selection of vegetable walnut balls and grilled eggplants, red beans with walnut, parsley salad, tomato & cucumber salad, cream cheese with mint and Mchadi (corn bread)

for 2 person 8 900 Ft

for 4 person 16 500 Ft



GEORGIAN SALAD ✓

Traditional Georgian tomato and cucumber salad with coriander, parsley, red onion with walnut topped with extra virgin sunflower oil

3 850 Ft

EXTRA CHEESE 600 Ft

NASHARAP SALAD

Mixed salad leaves, cherry tomatoes, sheep cheese, walnut, pomegranate, olive oil and nasharap (pomegranate sauce)

5 500 Ft

SELECTION OF VEGETABLE-WALNUT BALLS AND GRILLED EGGPLANTS

WALNUT BALL ✓

Beetroot
Carrot
Cabbage
Spinach

Walnut Ball : 990 Ft/pc

GRILLED EGGPLANT ✓

Walnut
Tomato
Yogurt
Garlic

Grilled Eggplant: 1 290 Ft/pc

Our prices are in Hungarian forints and include VAT. Please note that a 12% service charge will be added to the bill.

SOUPS

CHAKAPULI

Traditional Georgian hot and sour tarragon soup.
Slowly cooked beef in white wine with fresh
tarragon, leek, gooseberry and chili

3 900 Ft

HARCHO

Spicy and sour tomato beef soup
flavored with traditional Georgian herbs

4 500 Ft

CHIHIRTMA

Georgian chicken soup with dill and coriander

2 900 Ft

FROM OUR GRILL



VEAL CHOP 4 500 Ft / 100 gr

Grilled veal chop with seasonal grilled vegetables, fried potatoes, adjika and tomato sauce
Usual serving portion 400g



LAMB CHOPS

Grilled lamb chops with basmati
rice and adjika sauce

14 500 HUF



DUCK TKEMALI

Grilled duck breast with tkemali (sour plum) sauce
and elarji (Georgian polenta mixed with cheese)

10 900 Ft

Our prices are in Hungarian forints and include VAT. Please note that a 12% service charge will be added to the bill.



KABABI

2 pcs of grilled kebabs sprinkled with coriander, purple onion, chili pepper and various spices, wrapped in thin lavash, served with tasty tomato sauce

CHICKEN 6 300 Ft

BEEF & LAMB 8 100 Ft

CHICKEN MTSVADI

Grilled marinated chicken with grilled vegetables and tomato sauce
5 900 Ft

PORK MTSVADI

Grilled pork shoulder with homemade fried potatoes and tomato sauce
6 300 Ft

PORK LOIN MTSVADI

Grilled pork loin with homemade fried potatoes and tomato sauce
6 300 Ft

PORK CHOP MTSVADI

Grilled pork chops with homemade fried potatoes and tomato sauce
6 300 Ft

BEEF TENDERLOIN MTSVADI

Grilled beef tenderloin with seasonal grilled vegetables, homemade fried potatoes and adjika sauce

Usual serving portion 400 g
19 300 Ft

SALMON MTSVADI

Grilled salmon served with nasharap (pomegranate) sauce and basmati rice
10 500 Ft

***Mtsvadi - name for Georgian BBQ**

Our prices are in Hungarian forints and include VAT. Please note that a 12% service charge will be added to the bill.



KUPATI

Pair of grilled pork sausages served with elarji (Georgian polenta mixed with cheese) and tkemali (sour plum) sauce 6 900 Ft



JIGARI

Beef neck with traditional Georgian spices served with elarji (Georgian polenta mixed with cheese) 6 900 Ft

Our prices are in Hungarian forints and include VAT. Please note that a 12% service charge will be added to the bill.

KETSI Hot Clay Pots



HARCHO & ELARJI

Grilled chicken in walnut sauce with traditional Georgian spices. As a side dish, with West Georgian ELARJI (slowly cooked Georgian polenta mixed with cheese)

8 300 Ft

SHKMERULI

Grilled chicken in Georgian garlic sauce with tonis puri (Georgian bread)

6 500 Ft

CHASHUSHULI

Slow-braised beef in tomato sauce with traditional Georgian spices with tonis puri (Georgian bread)

6 300 Ft

AJAPSANDALI

Eggplant, zucchini, potatoes and tomatoes slowly steamed with traditional Georgian spices with tonis puri (Georgian bread)

4 900 Ft

CHAHOHBILI

Grilled chicken in tomato sauce with traditional Georgian spices and tonis puri (Georgian bread)

5 900 Ft

LOBIO

Red bean stew with traditional Georgian spices, served with marinated vegetables and Georgian cornbread

6 300 Ft

Please ask your waiter regarding allergies or intolerances

GOBI

GOBI is a plate with a mix of different dishes, such as your choice of meat, salmon or walnut balls, tomato & cucumber salad and parsley salad, rice, couscous and cheese with mint topped with light yogurt sauce

CHICKEN

6 300 Ft

VEGGIE

7 300 Ft

PORK

6 500 Ft

BEEF

16 500 Ft



DEGUSTATION MENU

CHAKHOHBILI

AJAPSANDALI

LOBIO WITH MARINATED VEGETABLES

CHICKEN HARCHO

TOMATO & CUCUMBER SALAD WITH

YOGURT SAUCE

TONIS PURI (Georgian bread)

BASMATI RICE

10 500 Ft

MUSHROOM STEW

AJAPSANDALI

SEASONAL VEGETABLES IN WALNUT SAUCE

LOBIO WITH MARINATED VEGETABLES

TOMATO & CUCUMBER SALAD WITH

YOGURT SAUCE

TONIS PURI (Georgian bread)

BASMATI RICE

9 500 Ft



Our prices are in Hungarian forints and include VAT. Please note that a 12% service charge will be added to the bill.

HINKALI

Georgian Dumplings



“Khinkali, originating from the high Caucasus Mountains, is one of the most popular dishes in Georgia. The thin layer of dough is filled with various fillings, such as minced meat, mushrooms or cheese. Despite the many different fillings, meat khinkali remains the most popular. The top of the khinkali is closed with a special fold called borjghali - a sacred decorative Georgian symbol.

Khinkali is usually eaten with beer, as brewing was much more common than winemaking in the mountains of Georgia. Khinkali is eaten by holding it in both hands and biting a small hole to sip all out the juice from inside.

We recommend sprinkling Hinkalis with ground pepper.”

BEEF & PORK
BEEF & LAMB
MUSHROOM
CHEESE

6 PIECES

5 500 Ft

HOW TO EAT HINKALI



Make a small bite from a side and sip all the juice from inside.

Our prices are in Hungarian forints and include VAT. Please note that a 12% service charge will be added to the bill.

ACHARULI *Bread Boat*




CHEESE & EGG 
Classic
4 900 Ft

CHEESE & SPINACH 
4 300 Ft

LOBIO 
Red bean stew with
marinated chili pepper
3 900 Ft

Cheese Pie *Puff Pastry Pie* IMERULI & PENOVANI

Cheese pie small 4 500 Ft
Cheese pie big 7 300 Ft

Penovani “Sunny” 
Puff pastry pie with
cheese and egg 3 900 Ft

Please ask your waiter regarding
allergies or intolerances



Our prices are in Hungarian forints and include VAT. Please note that a 12% service charge will be added to the bill.

SIDE DISHES

HOMEMADE FRIED POTATOES

1 500 Ft

GRILLED SEASONAL VEGETABLES

1 700 Ft

BASMATI RICE / COUSCOUS

900 Ft

ELARJI

Slowly cooked Georgian
polenta mixed with cheese

1 900 Ft

MCHADI

Traditional Georgian
cornbread (1pc)

1 300 Ft

TONIS PURI

Georgian bread

500 Ft

SAUCES

TOMATO 900 Ft

YOGURT 700 Ft

WALNUT 1 100 Ft

CHEF'S SPECIAL 900 Ft

NASHARAP pomegranate 900 Ft

ADJIKA pepper 900 Ft

TKEMALI sour plum 900 Ft

DESSERTS

SWEET BOAT

With nutella, seasonal fruits
and vanilla ice cream

2 900 Ft

MEDOC

Homemade, traditional
family dessert with walnut

2 900 Ft

NAPOLEON

Homemade dessert with
vanilla cream and seasonal
fruits

2 900 Ft

"COCOA HINKALI"

Georgian sweet dumplings
filled with Nutella and sour
cherry

Cooking time: 40 mins

2 900 Ft

MATSONI WITH HONEY

Yogurt (matsoni) with
honey and nuts

2 900 Ft



Our prices are in Hungarian forints and include VAT. Please note that a 12% service charge will be added to the bill.