

SALADS & DIPS



GREEK SALAD (HUREATIKI) 300.-

Traditional Greek salad out of tomato, cucumber, bell pepper, olives, onions, feta cheese, crostons, oregano & olive oil

RUSSIAN SALAD (OLIVIER) 180/200.-

Classical Russian mélange of vegetables (potato, carrots, eggs, homemade pickles, green peas, fresh cucumber, dill) with a choice of **VEGGIE** or **CHICKEN** dressed with mayo

GEORGIAN SALAD 195.-

Fresh cucumbers, tomatoes, dill, consider with Georgian walnut sauce

OCTOPUS SALAD (KTAPODI) 410.-

Warm salad out of octopus, potato, cherry tomato, carrot & lemon dressing



GREEK SALAD



RUSSIAN SALAD



GEORGIAN SALAD



OCTOPUS SALAD



VARIETY OF DIPS

DIPS

HUMMUS 220.-

Chickpea & tahini dip

TZATZIKI 180.-

Yoghurt spread with cucumber, garlic & olive oil

MELITZANOSALATA 190.-

Eggplant spread with roasted red pepper, feta, garlic olive oil & herbs

TYROSALATA 230.-

Spiced feta cheese spread with roasted red pepper

VARIETY OF DIPS 350.-

Choose any 3 dips as a combination

APPETIZERS

GEORGIAN CUISINE

-  **BADRIJANI NIGVZIT** 160.-
Rolled roasted eggplant, topped with walnuts & Georgian spices, sprinkled with pomegranate
-  **PHALI** 160.-
Spinach or beetroot balls made with walnuts & Georgian spice blends like khmeli-suneli, garnished with pomegranate
-  **SATSIVI** 220.-
Organic fillet of chicken slow cooked with walnut sauce & Georgian spices
-  **AJAPSANDALI** 160.-
Traditional Georgian vegetable ragout, eggplant, onions, green peppers, tomato, a bunch of herbs and khmeli-suneli seasoning
-  **DOLMADAKIA WITH LAMB** 320.-
A mixture of imported ground lamb, herbs & rice wrapped in wine leaves, served with tzatziki spread



GREEK CUISINE

-  **FALAFEL** 190,-
Four deep-fried chickpeas balls
-  **SPANAKOPITAKI** 230,-
Crispy pie-stuffed with spinach, leek, dill & feta cheese
-  **KOLOKYTHAKIA TIGANTA** 160,-
Fried zucchini with tzatziki spread
-  **DOLMADAKIA** 250,-
Grape leaves stuffed with Greek rice & herbs combined with tzatziki spread
-  **BOUBOURDI** 310,-
Feta cheese baked with tomato, green pepper, homemade dill sauce, oregano & olive oil
-  **KALAMARAKIA** 220,-
Crispy deep-fried calamari rings Greek style



FROM THE OVEN

KHACHAPURI GEORGIAN PIZZA

 **ACHARULI** 360.-


Dough formed into an open boat shape with lots of homemade cheese & topped with an egg yolk

 **MEGRULI** 370.-

Oven baked dough filled & topped with two kinds of Georgian homemade cheese

 **KUBDARI** 390.-

Oven baked dough filled with imported lamb & Georgian spices

 **KADA** 395.-

A ring of melting puff pastry with hidden filling of fragrant beef, herbs & spinach



ACHARULI




MEGRULI



KUBDARI


MEDITERRANEAN PIZZA

 **TSIMISKI (AVBA SIGNATURE)** 370.-

Traditionally cooked chicken gyros, red onion, lettuce & garlic cream sauce

 **SPARTA** 340.-

Greek sausages, tomato, mozzarella, thyme & chili oil

 **GREEK MARGARITA** 290.-

Tomato, pesto & mozzarella

 **SOLOMOS** 350.-

House smoked salmon, cherry tomatoes, mozzarella & oil



SPARTA



TSIMISKI

HOME BAKED

BREAD BASKET 90.-

PITA BREAD 70.-

Greek style homemade flat bread



QUTAB (GEORGIAN STUFFED FLATBREAD)

Thin dough cooked on saj (frying pan), sprinkled sumac, with a filling of:

- 🐏 LAMB 200.-
- 🌿 GEORGIAN CHEESE/SPINACH 160.-
- 🌿 POTATO/HERBS 150.-

🐏 CHEBUREK 150.-

Oversized deep fried turnover with a filling of minced beef & onions



CHEBUREK



QUTAB



GREEK GYROS

GYROS SANDWICHES

Marinated strips of chicken or lamb, topped with tomatoes, onion, tzatziki & french fries, wrapped in pita bread

- 🐔 CHICKEN 220.-
- 🐏 LAMB 260.-

GYROS ON THE PLATE

Organic shredded meat served with fried potato, pita bread & tzatziki

- 🐔 CHICKEN 240.-
- 🐏 LAMB 300.-
- 🐔🐏 AVRA PLATE (CHICKEN + LAMB) 350.-

PITA WRAPS

Served with tomato, red onion, french fries & tzatziki

- 🐏 SOUVLAKI PORK 270.-
- 🐏 LULA-KEBAB BEEF 300.-
- 🐏 LULA-KEBAB LAMB 310.-
- 🌿 FALAFEL/LETTUCE 280.-



GYROS CHICKEN



GYROS ON THE PLATE

FROM THE FIRE

SOUVLAKI (KEBABS)

BEEF KEBAB 350.-

Lean Australian beef tenderloin skewers, infused with our house-specialty marinated for 24 hours

CHICKEN OR PORK KEBAB 270.-

Farm organic meat skewers, marinated by a unique Georgian recipe

Rolls into lavash bread, served with Georgian salsa or Greek rice, sauce: Satsibeli or Tzatziki



SOUTZOUKAKIA (LULA KEBABS)

Freshly made roll from minced meat, onion, Mediterranean herbs & spices, grilled over a slow fire

AUSTRALIAN BEEF AUSTRALIAN LAMB

300.-

350.-

Rolls into lavash bread, served with Georgian salsa or Greek rice, sauce: Satsibeli or Tzatziki



MIX GRILL PLATE FOR 2 PAX 850.-

Combination platter, suitable for sharing & includes chicken, pork & beef souvlaki, beef & lamb soutzoukaki, kupati, served with homemade pickles & unique Georgian sauce, lavash bread



GREEK CHEESE

HALLOUMI GRILLED 420.-

Most renowned Greek semi-hard cheese grilled to perfection, served with watermelon & honey

FLAMING SAGANAKI 450.-

Fried Greek kalfalogravoria cheese flambeed with cognac at your table



FISH & SEAFOOD

RUSSIAN SALMON BLINI 250.-

Our house-cured, thinly sliced, lightly salted salmon on russian pancakes

SMOKED LAVRAKI 530.-

Homemade smoked whole seabass (750g), served with house style potatoes

TSAR'S UKHA 290.-

Fish soup with sturgeon, salmon, potatoes, carrots & fresh herbs

SQUID STEAK (AVRA EXCLUSIVE) 330.-

Or call it calamari, grilled & served with a lemon, garlic batter sauce, roasted potato

SALMON SOUVLAKI 320.-

Tasmanian salmon skewered & grilled, served with tzatziki & roasted potato

OSETRA SOUVLAKI 990.-

Russian sturgeon fillet skewered & grilled, served with grilled vegetables & pomegranate sauce

XTAPODI 550.-

Traditional Greek style grilled octopus on zucchini mousse



HALLOUMI



SAGANAKI



UKHA



SMOKED LAVRAKI



SQUID STEAK



XTAPODI



SALMON SOUVLAKI



STURGEON SOUVLAKI

MAIN COURSE

 **KARTOPULI** 190.-

Sauteed oysters mushrooms with our home style potato

 **ARNAKI KLEFTIKO** 580.-

Classic old Greek style slow cooked roasted lamb & organic baby potatoes

 **PAIDAKIA** 810.-

3 grilled lamb chops, marinated with oregano & rosemary, served with baked potato

 **KUPATI** 300.-


Juicy Georgian style spicy sausage with finely ground pork & Georgian spices with french fries & pickles

MINI KHINKALI (PELMENI) 290.-


Georgian style small dumplings

 **BEEF WITH PEPPER CREAM CHEESE SAUCE**

 **LAMB WITH TRUFFLE CREAM SAUCE** OR

 **GREEK HONEY BABY BACK RIBS** 360.-

Tender, lean pork loin meat basted with Greek honey BBQ sauce, served with roast potato & pickles

 **TSITSILA (CHICKEN TABAKA)** 580.-

800g farm chicken, fried in a special heavy pan under the press, served with ajice sauce & freshly chopped cilantro

 **CHASHUSHULI** 450.-

Slow cooked Australian beef in homemade stewed tomatoes, onion, fresh herbs & Georgian spices





HOW TO EAT: hold the dumpling by handle & gently flip it upside-down & take a small bite – large enough to slurp the soup before devouring the rest of the dumpling



KHINKALI

Oversized hand-rolled juicy dumpling filled with seasoned ground meat & Georgian spices

BEEF	85.-
LAMB	95.-
CHEESE	99.-
SALMON	99.-
POTATO/HERBS	80.-

MOUSAKAS 350.-

Traditional baked casserole of spiced beef minced meat, potato, eggplant covered with béchamel sauce

MOUSAKAS VEGGIE 350.-

Greek traditional baked casserole of potato, eggplant, zucchini, minced mushrooms & tomato sauce

CHAKAPULI 550.-

Organic grass-fed lamb, slow cooked with green plums, tarragon, mint, green onion, parsley, cilantro & white wine

KHARCHO (SOUP) 250.-

Organic grass-fed beef soup with rice, tomato & spice, amber in color & redolent of garlic, khmeli-suneli & cilantro

OJAHURI 330.-

Marinated pork baked with potato, unique spices, onion, tomato & garnished with freshly chopped dill & parsley

ABHAZURA 350.-

Spicy pork meatballs in tomato sauce, served on pita bread topped with Greek yoghurt & freshly chopped greens



KHARCHO



CHAKAPULI



MOUSAKAS



CHAKAPULI



ABHAZURA