

VEGAN MENU

VEGETARIAN FESTIVAL 2021

APPETIZERS & SALADS

GEORGIAN SALAD (fresh cucumbers, tomatoes, dill, coriander with Georgian walnut sauce) 195.-

GAZAPHULI SALAD (fresh tomatoes, cucumbers & herbs, vegetable oil) 180.-

HUMMUS (Greek chickpeas & tahini dip served with marinated spicy pepper and pita bread) 220.-

CHARHALI /PADZAROSALATA (roasted beetroot spread with walnuts, garlic, prunes & olive oil) 190.-

GREEK OLIVES (Kalamata olives in olive oil sprinkled with greek oregano) 170.-

BADRIJANI NIGVZIT (rolled roasted eggplants, topped with walnuts & Georgian spices sprinkled with pomegranate) 180.-

AJAPSANDALI (traditional Georgian vegetable ragout, eggplants, onions, green peppers, tomatoes, herbs & khmeli-suneli seasoning) 180.-

FALAFEL (four deep-fried chickpeas balls) 220.-

KOLOKYTHAKIA TIGANITA (fried zucchini) 160.-

DOLMADAKIA (grape leaves stuffed with greek rice & herbs) 250.-

PHALI (veggie balls such as SPINACH, BEETROOT, CABBAGE or GREEN BEANS with walnuts & Georgian spice, garnished with pomegranate. 1pc) 90.-



MAIN COURSE

VARENIKI POTATO (homemade dumplings filled with potato, dill served with green herbs sauce) 270.-

MOUSAKAS VEGGIE (Greek traditional baked casserole of potato, eggplant, zucchini, mushrooms & tomato sauce) 350.-

KHINKALI POTATO (oversized hand-rolled dumpling filled with potato & herbs. 1 PC.) - 80.-

VEGGIE SOUVLAKI (freshly made grilled vegetables skewer) 270.-



DESSERT

CHURCHKHELA (traditional Georgian dessert made of grape juice & walnuts) 145.-

MILA (baked apple with Greek honey & walnuts) 200.-

IN CASE OF ANY ALLERGY OR SPECIAL DIET PLEASE

INFORM OUR STAFF

