

# Authentic Georgian Cuisine Restaurant Tamada

## Menu

### Cold Starters

1. **Salad 'Olivie (V)** diced boiled potatoes, carrots, green peas, carrots, eggs, spring onions, fresh cucumber, pickles and dill dressed with mayonnaise **£5.50**
2. **Georgian Salad (V)** tomato, cucumber, lettuce, spring onions, sweet pepper & walnuts with Georgian spices (gluten free) **£6.00**
3. **Ispanakhi (V)** steamed spinach with onions, herbs, garlic & walnuts (gluten free) **£6.00**
4. **Citeli Lobio (V)** red beans with walnuts, herbs, garlic & Georgian spices (gluten free) **£6.50**
5. **Kuchmachi Megrulad** pork lungs, livers and hearts, with onions, walnuts, garlic & Georgian spices 🌶️🌶️ **£7.50**
6. **Sacivi** chicken in a traditional Georgian garlic & walnut sauce **£7.50**
7. **Badrijani (V)** pan fried aubergine rolls with onions, Georgian spices, garlic and walnuts (gluten free) **£7.50** 🍷
8. **Meze (V)** ispanaki (3), badrijani (7), citeli lobio (4), & salad olivie (1) **£9.00** 🍷
9. **Meze for two (V)** ispanaki (3), badrijani (7), citeli lobio (4), & salad olivie (1) **15.00**  
(Meze for three is also available for £21.00)

### Soups

10. **Chikhirtma** chicken with wheat flour, lemon, onions, herbs & garlic **£6.50**
11. **Borscht (V) beetroot** with cabbage, carrot, onions, herbs & garlic (gluten free) **£6.50**
12. **Khashi** – hangover remedy, tripe soup with leg and head bone broth & garlic **£6.50**
13. **Kharcho** beef soup with rice and Georgian spices & garlic (gluten free) 🌶️ **£7.00**

### Hot starters

14. **Baby potatoes (V)** pan-fried baby potatoes with dill (gluten free) **£5.00**
15. **Soko (V)** champignons with onions & Georgian spices (gluten free) **£6.00** 🍷
16. **Lobio (V)** red beans with coriander & garlic (gluten free) **£6.00** 🍷
17. **Blini** spring rolls filled with minced beef, onions & eggs **£6.50**
18. **Kuchmachi** pork lungs, livers and hearts, with onions & Georgian spices 🌶️🌶️ **£7.00**

### From Our Bakery

19. **Mchadi (V)** traditional Georgian corn bread (two pieces) (gluten free) **£6.50**
20. **Lobiani (V)** stewed red beans filled baked flat bread **£6.50**
21. **Khachapuri (Imeruli) (V)** cheese-filled baked flat bread **£7.50** 🍷
22. **Adjaruli Khachapuri (V)** a boat shaped Georgian egg and cheese-filled baked bread (requires 25 min.) **£12.00**



**Tamada Recommended!**

All dishes may contain nuts or traces of nuts. Prices include VAT.

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## Main Courses

23. **Lobio (V)** stewed red beans with onions and seasoned with coriander, garlic and Georgian spices with pickles (gluten free) 🍴 **£9.00**
24. **Ajapsandali (V)** ratatouille with aubergines, potatoes, carrots, sweet pepper, & tomatoes and fresh herbs (gluten free) **£9.50**
25. **Chqmeruli (Tabaka)** chicken in garlic & coriander sauce & served with baby potatoes (gluten free) **£13.00** 🍴
26. **Tolma (Golubci)** minced pork & beef, herbs, onions & rice wrapped in cabbage leaves and served with sour cream (gluten free) **£13.00**
27. **Salmon** (pan-fried) seasoned with coriander and vinegar sauce served with baby potatoes & dill (gluten free) **£14.00**
28. **Chashushuli** veal casserole in spiced tomato sauce, fresh herbs, onions and garlic served with mashed potatoes (gluten free) 🍴 **£14.00**
29. **Khinkali** traditional giant dumplings with minced juicy pork & beef, onions & herbs (6 pieces, requires 45 min.) **£15.00** 🍴
30. **Khachos Khinkali (V)** giant dumplings filled with ricotta cheese & fresh mint, served with sour cream (6 pieces, requires 45 min.) **£16.00**
31. **Chaqapuli** lamb in wine & tarragon sauce, wild plum, fresh herbs, onions and garlic served with bread (gluten free) 🍴 **£16.50** 🍴
32. **Jarkoe** - Tamada Special baked layers of veal, onions, potatoes, cheese, herbs & tarragon, topped with black paper & mayonnaise **£17.00** (requires 45 min.) 🍴

## Sauces & Extras

1. **Arajani** (Smetana) sour cream **£2.00**
2. **Side Salad** fresh vegetables with herbs **£3.50**
3. **Adjika** spicy hot sauce **£3.00**
4. **Tkemali** home-made wild plum sauce **£3.00**
5. **Puree** mashed potatoes with butter **£3.00**
6. **Baje** traditional Georgian walnut sauce **£5.00**
7. **Mjave** pickled vegetables & Jonjoli (flower buds of European Bladdernut) **£6.00**



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A 10% discretionary service charge will be added to your bill.

**Thank You for Dining at Tamada!**

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## Desserts

1.    **Coffee black £2.50**
2.    **Tea black or herbal £2.50**
3.    **Fresh mint tea £3.00**
4.    **Georgian Tea £3.50**
5.    **Georgian Coffee** roasted and finely ground coffee beans simmered in a pot with a bite of a walnut cake **£4.00**
6.    **Selection of ice cream £5.00**
7.    **Georgian Pudding** (Pelamushi) grape juice jelly with walnuts **£5.00**
8.    **Dessert of the day** (please talk to the staff for more info) **£6.00**
9.    **Ideali** honey cream walnut cake **£7.00** 

## Soft Drinks

10.    **Water - glass** still or sparkling **£1.50**
11.    **Water - bottle** still or sparkling **£3.00**
12.    **Borjomi** Georgian mineral water (bottle 0.5l) **£3.50**
13.    **Tarkhuna** tarragon sparkling water (glass 250ml) **£3.00**
14.    **Juices** orange, cranberry, apple, (glass 250ml) **£3.00**
15.    **Coca Cola** regular or diet **£2.00**



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