



Khinkali ~ Dumplings

3 Dungeness Crab & Adjika Butter ~ \$20

3 Morel Mushroom & Green Garlic ~ \$20

3 Spiced Lamb ~ \$15

Potato & Caramelized Onion ~ \$15

House-Marinated Olives	6.
Pkhlovani ~ Khachapuri Stuffed with Melted Cheese, Greens & Herbs	16.
Lamara's Garden ~ Bitter Greens & Herbs, Roasted Golden Beets, Goat Cheese, Toasted Sunflower Seeds, Pickled Watermelon Radish, & Tangerine-Marigold Vinaigrette	16.
Trio of Appetizers with Flatbread	18.
Prasiela ~ Baby Leeks & Green Garlic with Spiced Walnut Paste	
Badrijani ~ Roasted Eggplant with Hazelnuts & Herbs	
Adasi ~ Persian Black Lentils with Seven Spice	
Soko ~ Morel, Shiitake & Oyster Mushrooms & Fiddlehead Ferns Sautéed with Fresh Tarragon, Mint, Lemon & Chili Flake	26.
Chvistari & Lobio ~ Crispy Masa & Cheese Cakes with Fragrant Bean Stew	16.
Katmis Shashlik ~ Pomegranate Marinated Chicken Skewers with Marigold-Yogurt	16.
Abkhazura ~ Grilled, Bacon-Wrapped Beef & Pork Kebabi with Pomegranate Glaze & Marinated Onions	20.
Kurdgheli Chakapuli ~ Rabbit with Sour Plums, Tarragon & Coriander	30.

Side of House-Made Flatbread 3.

Side of Chvistari ~ Crispy Masa & Cheese Cakes 9.

Cheese Plate ~ Creamy Sheep's Cheese, Apples,
Local Wildflower Honey, Gozinaki & Crostini 12.

Something Sweet

Pistachio Honey Cake with Labneh Whipped Cream & Tangerine Syrup 12.