



Khinkali ~ Dumplings

3 Dungeness Crab & Adjika Butter ~ \$20

3 Beef & Pork ~ \$15

3 Kale & Ricotta ~ \$15

House-Marinaded 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, Mustard Flowers & Tangerine-Marigold Vinaigrette 16.

Prasiela, Badrijani & Adasi ~ Trio of Appetizers with Flatbread: 18.
Baby Leeks & Green Garlic with Spiced Walnut Paste
Roasted Eggplant with Hazelnuts & Herbs
Persian Black Lentils with Seven Spice

Soko ~ Chanterelle, Black Trumpet, Shiitake & Oyster Mushrooms & Fiddlehead Ferns Sautéed with Fresh Herbs & Chili Flake 25.

Chvistari & Lobio ~ Crispy Masa & Cheese Cakes with Fragrant Bean Stew 16.

Katmis Shashlik ~ Pomegranate Marinaded Chicken Skewers with Marigold-Yogurt 16.

Abkhazura ~ Grilled, Bacon-Wrapped Beef & Pork Kebabi with Pomegranate Glaze & Marinaded Onions 20.

Chashushuli ~ Slow Cooked Lamb Stew with Potatoes & Fresh Herbs & Sarmentine Baguette 26.

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 ~ Black Tea Cake with Walnuts, Plum Jam, Labneh Whipped Cream & Quince Compote 12.