



ХАЧАПУРИ
грузинский ресторан
☎ +7 (4912) 700 800
12:00 - 00:00

◆ SNACKS

Assorted pkhali (Traditional Georgian vegetable appetizers with nuts, spices, and herbs. Served with ciabatta.), 110 g	450
Eggplant rolls with nuts (Fried eggplant with nut-cheese filling, bacon, garlic, and herbs), 210 g	600
Satsivi (Chicken in a nutty and spiced sauce, a traditional Georgian recipe), 260 g	600
Vegetable plate with greens 360 g	900
Assorted Georgian cheeses (A selection of traditional Georgian cheeses with honey, nuts, and herbs), 260 g	1200
Assorted meats (Smoked sujuk, kazylyk, lightly fried sujuk, ciabatta, herb-infused olive oil), 295 g	1600

◆ SALADS

Vegetable salad (Fresh seasonal vegetables with aromatic Georgian butter and herbs with a walnut-based dressing), 270 g	560
Crispy eggplant salad (Crispy eggplant, fresh tomatoes, greens, sweet and spicy sauce with cream cheese), 270 g	570
Salad with grilled chicken breast (Grilled chicken fillet with romaine lettuce, grapes, and nut sauce), 210 g	600
Ajapsandali (Vegetable salad with eggplant, tomatoes, peppers, and herbs), 265 g	780
Roast beef salad with beetroot and walnut sauc (Slices of roast beef with glazed, dried beets, nut sauce, arugula, and pomegranate seeds), 225 g	800
Beef tongue salad (Tender beef tongue, fresh vegetables, and a nutty dressing), 250 g	850

◆ SOUPS

Oxtail soup (A simmered meat soup in a rich broth with a deep, rich flavor), 340 g	450
Kharcho (A spicy and rich beef soup with tomatoes, spices, and herbs), 350 g	650
Lagman in Georgian (A hearty meat soup with vegetables, noodles, and Georgian spices.), 495 g	700
<i>Order additionally:</i> Wheat flatbread , 90 g	100



KHACHAPURI

With pear and dor blue (A combination of sweet pear and dor blue cheese), 260 g	450
With potatoes (Homemade khachapuri with potato filling and cheese), 400 g	470
In imeretian (Classic closed Georgian cheese pie), 400 g	500
With julienne (Khachapuri with mushrooms, chicken and creamy sauce), 400 g	600
In adjarian (A dough boat filled with lots of cheese, butter, and egg.), 370 g	600
With seafood (Khachapuri with shrimp, seafood, and a creamy cheese base), 320 g	650

◆ KHINKALI

Teriyaki duck in coconut ramen sauce (Signature Asian-style duck khinkali with a coconut sauce), 350 g	650
With chicken and mushrooms in truffle sauce (Tender chicken and mushroom filling with truffle aroma), 350 g	650
Chicken in blue cheese sauce with cherries (A vibrant combination of chicken, blue cheese, and the subtle sweetness of cherries.), 330 g	650
With salmon in a creamy sauce (Salmon with a complementary cream sauce), 330 g	800
Pork-beef (Classic Georgian khinkali with a juicy meat filling), 85 g, price per 1 piece	150
With mozzarella cheese and mushrooms (Creamy cheese filling with mushrooms), 85 g, price per 1 piece	150
With lamb and tarragon (Juicy khinkali with lamb and fresh tarragon), 85 g, price per 1 piece	170

Fried khinkali

+ 90 rubles per piece

SAUCES

Shashlik , 50 g	60
Adjika , 50 g	100
Sour cream and garlic , 50 g	105
Tkemali , 50 g	130

◆ HOT DISHES

Dolma (Grape leaves with a juicy meat filling and aromatic spices), 200 g	650
Ojakhuri (Pan-fried pork with potatoes, onions, and Georgian spices), 620 g	980
Chkmeruli (Chicken leg in creamy garlic sauce Georgian recipe), 360 g	1050
Chashushuli (Stewed beef in a spicy tomato sauce with herbs and spices), 400 g	1300

◆ MANGALA

Baked potatoes (Baked potatoes with herbs and the aroma of charcoal), 275 g	280
Grilled vegetables (Grilled vegetables with a smoky aroma), 155 g	380
Pork shashlik (Juicy classic shashlik in a signature marinade), 250 g	700
Turkey lula kebab (Turkey kebab with walnuts and dried apricots), 275 g	860
Chicken shashlik (Marinated chicken cooked over charcoal), 330 g	870
Lamb lula kebab (Classic lamb kebab charcoal grilled), 285 g	900
Turkey shashlik (Turkey meat with light spices and a smoky grill), 270 g	950
Beef tenderloin shashlik (Beef cooked over an open fire), 265 g	1700

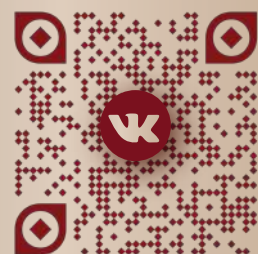
◆ DESSERTS

Brushwood with matsoni ice cream (Crispy хворост with delicate matsoni ice cream and nuts with honey), 185 g	300
A dismantled esterházy in Georgian style (Sour cream and honey dessert with nut meringue and caramelized walnuts), 120 g	320
White chocolate fondant with suluguni cheese (Warm fondant with suluguni cheese and pomegranate wine sorbet), 165 g	700

IF YOU HAVE ANY ALLERGIES, PLEASE INFORM THE WAITER



hachapuri_rzn



Отель Старый
Город Рязань





[MAKE YOURSELF AT HOME]

Tavi ise igrzenit, rogorots sak utar sahtshil!

◆ TEA

Black tea assam (High-quality Indian loose leaf tea), 500 ml	360
Milk oolong tea (A green tea variety with a soft, creamy flavor), 500 ml	360
Green tea (Classic green tea from China), 500 ml	360
Earl grey tea (Black tea with notes of orange zest and bergamot oil), 500 ml	360
Taiga collection (Black tea with rowan berries, blackberry leaves, and currants), 500 ml	360

◆ COFFEE

Espresso 30/60 ml	190/320
Americano 120/250 ml	190/320
Cappuccino 180 ml	290
Double cappuccino 250 ml	480
Latte 180 ml	290
Cappuccino with almond milk 180 ml	360
Cappuccino with coconut milk 180 ml	360
Raf coffee 260 ml	360

◆ DRINKS

Cola (Georgia) 330 ml	300
Siarmé Water sparkling 500 ml	470
Siarmé Water 500 ml	470
Juice in stock 1000/250 ml	590/180

◆ LEMONADES

Natakhtari saperavi 500 ml	480
Natakhtari tarhun 500 ml	480
Natakhtari feijoa 500 ml	480
Peach-jasmine 1000/500 ml	800/450
Kiwi-tarragon-apple-elder 1000/500 ml	800/450
Pomegranate-hibiscus-raspberry 1000/500 ml	800/450

◆ FRESHLY SQUEEZED JUICE

Carrot 250 ml	430
Apple 250 ml	460
Orange 250 ml	500
Grapefruit 250 ml	600



◆ TINCTURES

Lecho 20%, 250/40 ml	1500/300
Cherry-pomegranate 25%, 250/40 ml	1500/300
Cognac with dried fruits 30%, 250/40 ml	1500/360

◆ WINE BY THE GLASS

150 ml

Melaani Rkatsiteli Georgia white, dry 13%	560
AST Saperavi Georgia red, dry 12%	600

◆ SPARKLING WINE

Nuvole Brut Russia 2021 200 ml, white 10-12%	920
Bagrationi Classic Georgia 750 ml, white, dry 11,5%	3500
Fiorino doró Prosecco Spumante Italy 750 ml, white, dry 11%	4500

◆ WHITE WINE

Melaani Rkatsiteli Georgia 750 ml, dry 13%	2700
Июнос Греция 750 ml, dry 11,5%	3500
Инани Грузия 750 ml, semi-dry 5%	4000
8000 Квеври Мцване Грузия 750 ml, dry 13%	6900

◆ RED WINE

AST Saperavi Georgia 750 ml, dry 11,5%	2700
Tamada Mukuzani Georgia 750 ml, dry 13%	3500
Tamada Kindzmarauli, Georgia 750 ml, semi-sweet 10,5%	4000
Chianti Conti Serristori Italy Tuscany 750 ml, dry 13%	5400

◆ HOMEMADE WINE

Fruit pomegranate 1000 ml, red, semi-sweet 10%	3600
Fruit blackberry 1000 ml, red, semi-sweet 12%	3600

◆ VODKA

Arctic 500/40 ml	2600/200
Altai 500/40 ml	2600/200
Chacha Ascanelli gold 500/40 ml	4500/360

◆ WHISKEY

Bushmills Original 700/40 ml	8000/460
Chivas Regal 12 years old 1000/40 ml	13500/540

◆ COGNAC

Bakhchisarai 3 years 500/40 ml	3800/300
Georgian cognac 5 years old 500/40 ml	5200/420
Hennessy VS 1000/40 ml	22000/880

◆ BEER

Draft:	
Light 500 ml, 4,9%	550
Dark 500 ml, 5,2%	550
Unfiltered 500 ml, 5,4%	550
Bottled:	
Zedazeni 500 ml, 5%	890
Kazbegi 450 ml, 4,7%	890

◆ COCKTAILS

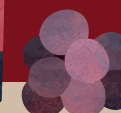
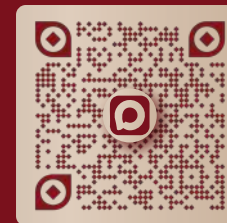
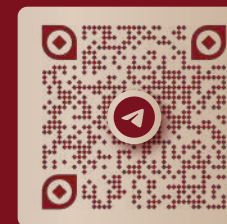
Sangria Georgia style (White wine, tarragon, sparkling water, cinnamon, star anise, cloves, mint, lemon, apple), 400 ml	540
Georgians (Sparkling wine, grape sorbet), 200 ml	600
Georgian declaration of love (Fig puree, cognac, almond syrup, cream), 230 ml	780
Pomegranate aperol (Aperol, sparkling wine, pomegranate syrup, pomegranate), 400 ml	800

hit of the summer!

LOYALTY PROGRAM ◆

Join us
and use points
at our restaurants!
1 point = 1 ₾

500 WELCOME
POINTS!



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