

## Cold Starters

**Salad 'Olivie (V)** diced boiled potatoes, carrots, green peas, carrots, eggs, spring onions, fresh cucumber, pickles and dill dressed with mayonnaise **£5.50**

**Georgian Salad (V)** tomato, cucumber, lettuce, spring onions, sweet pepper & walnuts with Georgian spices (gluten free) **£6.00**

**Ispanakhi (V)** steamed spinach with onions, herbs, garlic & walnuts (gluten free) **£6.00**

**Citeli Lobio(V)** red beans with walnuts, herbs, garlic & Georgian spices (gluten free) **£6.50**

**Kuchmachi Megrulad** pork lungs, livers and hearts, with onions, walnuts, garlic & Georgian spices 🌶️🌶️ **£7.50**

**Sacivi** chicken in a traditional Georgian garlic & walnut sauce **£7.50**

**Badrijani (V)** pen friedaubergine rolls with onions, Georgian spices, garlic and walnuts (gluten free) **£7.50** 🍷





**Meze (V)** ispanaki (3), badrijani (7), citeli lobio (4), & salad olivie (1) **£9.00** 🍷

**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

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

## Hot starters

- 1. **Baby potatoes(V)** pan-fried baby potatoes with dill(gluten free) **£5.00**
- 2. **Soko (V)** champignons with onions & Georgian spices(gluten free)**£6.00** 
- 3. **Lobio (V)** red beans with coriander & garlic (gluten free)**£6.00** 
- 4. **Blini** spring rolls filled with minced beef, onions & eggs**£6.50**
- 5. **Kuchmachi** pork lungs, livers and hearts, with onions & Georgian spices    
**£7.00**

## From Our Bakery

- 1. **Mchadi (V)** traditional Georgian corn bread (two pieces) (gluten free) **£6.50**
- 2. **Lobiani (V)** stewed red beans filled baked flat bread**£6.50**
- 3. **Khachapuri (Imeruli) (V)** cheese-filled baked flat bread**£7.50** 
- 4. **Adjaruli Khachapuri (V)** a boat shaped Georgian eggandcheese-filled baked bread (requires 25 min.) **£12.00**



**Tamada Recommended!**

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

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

**Thank You for Dining at Tamada**

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## Authentic Georgian Cuisine Restaurant Tamada

### Main Courses

- 1. **Lobio (V)** stewed red beans with onions and seasoned with coriander, garlic and Georgian spices with pickles (gluten free)  **£9.00**
- 2. **Ajapsandali (V)** ratatouille with aubergines, potatoes, carrots, sweet pepper, & tomatoesand fresh herbs(gluten free)**£9.50**
- 3. **Chqmeruli (Tabaka)** chickenin garlic & coriander sauce & served with baby potatoes (gluten free)**£13.00** 

5. **Tolma** (Golubci) minced pork & beef, herbs, onions & rice wrapped in cabbage leaves and served with sour cream (gluten free) **£13.00**
7. **Salmon** (pan-fried) seasoned with coriander and vinegar sauce served with baby potatoes & dill (gluten free) **£14.00**
8. **Chashushuli** veal casserole in spiced tomato sauce, fresh herbs, onions and garlic served with mashed potatoes (gluten free) 🍷 **£14.00**
9. **Khinkali** traditional giant dumplings with minced juicy pork & beef, onions & herbs (6 pieces, requires 45 min.) **£15.00** 🍷
9. **Khachos Khinkali (V)** giant dumplings filled with ricotta cheese & fresh mint, served with sour cream (6 pieces, requires 45 min.) **£16.00**
10. **Chaqapuli** lamb in wine & tarragon sauce, wild plum, fresh herbs, onions and garlic served with bread (gluten free) 🍷 **£16.50** 🍷
11. **Jarkoe** - Tamada Special baked layers of veal, onions, potatoes, cheese, herbs & tarragon, topped with black paper & mayonnaise **£17.00** (requires 45 min.) 🍷

### Sauces & Extras

**Arajani** (Smetana) sour cream **£2.00**

**Side Salad** fresh vegetables with herbs **£3.50**

**Adjika** spicy hot sauce **£3.00**

**Tkemali** home-made wild plum sauce **£3.00**

**Puree** mashed potatoes with butter **£3.00**

**Baje** traditional Georgian walnut sauce **£5.00**

**Mjave** pickled vegetables & Jonjoli (flower buds of European Bladdernut) **£6.00**



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## Desserts

**Coffee black** £2.50

**Tea black** or herbal £2.50

**Fresh mint tea** £3.00


**Georgian Tea** £3.50

**Georgian Coffee** roasted and finely ground coffee beans simmered in a pot with a bite of a walnut cake £4.00

**Selection of ice cream** £5.00

**Georgian Pudding** (Pelamushi) grape juice jelly with walnuts £5.00

**Dessert of the day** (please talk to the staff for more info) £6.00

**Ideali honey cream walnut cake** £7.00 

## Soft Drinks

. **Water - glass** still or sparkling £1.50

. **Water - bottle** still or sparkling £3.00

.. **Borjomi** Georgian mineral water (bottle 0.5l) £3.50

.. **Tarkhuna** tarragon sparkling water (glass 250ml) £3.00

.. **Juices** orange, cranberry, apple, (glass 250ml) £3.00

. **Coca Cola** regular or diet £2.00



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