#### WELCOME TO THE LOYALTY PROGRAM **OF GINZA PROJECT DELIVERY!**

We give 500 bonus points after registering on the site or in mobile applications for iOS and Android at the first order! After registration we will return 10% cashback from each order with bonus points. You make orders — we give gifts! Details are on ginzadostavka.ru

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DELIVERY

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ginzadostavka.ru

# BREAKFAST



Pancakes (3 pcs / 50 g) 290 Supplements to choose from: sour cream, jam, honey, condensed milk Homemade cottage cheese with raspberry 390 Curd fritters with raisins 490 With sour cream

Coconut milk rice porridge with grapefruit	490
Chocolate pancakes with condensed milk and banana	550
Omelet with smoked	
salmon and cream cheese	690
Pancakes with berries	
and maple syrup	690
Egg Benedict witn bacor	ı 790
Egg Benedict with	
smoked salmon	890
Zucchini fritters with chef-salted salmon	890
Pancakes with red caviar and sour cream	
(3 pcs / 50 / 50 g)	1190

Omelet with vegetable salsa and cheese	440	
Chirbuli (Georgian fried		
eggs) on ketsi pan	550	
Fried quail eggs	450	
Chicken fried eggs	290	
Chicken breast with avocado cream		
and vegetables	790	
Bruschetta with salmon	390	
Bruschetta with turkey	310	
Bruschetta with guda and dried tomatoes	d 290	
Bruschetta with shrimp		
and guacamole	460	
Omelet «Borano»	490	-
Fragrant fried eggs with avocado and herbs	490	Idina VA
Matsoni with berries	460	incl
Omelet with turkey and spinach	440	nrices are in rubles, including VAT
Protein omelet with avocado and tomatoes	590	nrices are
Fried eggs with sausages		A

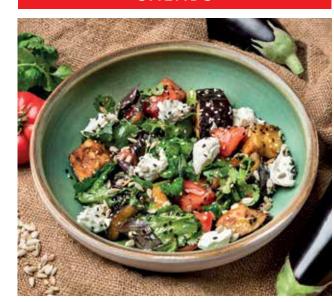
ind potato pancakes	790	with beef roast	890
ggs Benedict vith turkey	690	Oatmeal with nuts and honey	390
Draniki with bacon and tomatoes	590	Corn porridge with stracciatella and cherries	390
Pate with cherry confiture and toast spicy flatbread	490	Waffles with salted caramel, nuts and cottage cheese mousse	390

# COLD STARTERS:

Sulguni cheese Smoked sulquni	220	Seasonal vegetables and greens 690
cheese	220	Boiled beef tongue 680
Herring with potatoes	390	Basturma 700
Beetroot caviar	390	Cheese plate 1090
Eggplant caviar	490	Homemade cheese, sulguni, smoked sulguni, milk chechil
Pkhali	490	and smoked chechil
Pkhali made of runner beans	490	Assorted meat 2090 Basturma, cold boiled pork,
Spinach pkhali	490	boiled beef tongue, lori from a smokehouse
Gebdzhalia	490	Pkhaleuloba
Satsivi	490	(assorted pkhali) 490
Sotolia	490	Sweet tsitsaka pkhali 490
Cold boiled pork	610	Salmon tartare 1290
Mingrelian style fried eggplant rolls	590	Eggplant rolls in spinach sauce 630



Ayrani
Beeftartare
Tuna tartar
Assorted sa
Barrel pickl



Georgian ve with spices Georgian st salad with v

Gallic salad

Herring un

Warm salad with chicke

Vegetable with feta c

Fresh veget with green and poache Salad of fre

and boiled Warm salad sausages a potatoes

Salad with cheese and

2	50/500/1000 ml	350/700/1	400
are with Parmesan an	d toast		990
are with tonnato saud	ce		790
salo with onions and	toasts		490
kles			740

# SALADS

vegetable salad s style vegetable walnuts	490 490	Pink tomato sala with matsoni and green adjika Warm salad with chicken and smol
d	490	sulguni
nder a fur coat d	490	Tomato and Imer cheese salad
en liver	590	Quelli with tomat
salad cream	590	Warm salad with eggplants
etable salad 1s 1ed egg	590	<b>Grilled salad</b> Choice of meat: tur orl ambloin
resh vegetables I veal	590	Oriental salad with sheep chees
d of grilled and baked		Salad with smoke salmon and avoca
n veal, goat	590	Warm salad with and sulguni chee
d beetroot	590	Arugula with shr

ad 690 n grilled ked 690 retian 690 atoes 690 ı crispy 890 790 rkey thigh ese guda 790 ed cado 990 salmon 1090 ese 1290 rimp

# HOT STARTERS:

QUTABS	
with potatoes	390
with cheese	470
with cheese	
and tarragon	490
with greenery	490
with mutton meat	490
with beef	490
CHEBUREK	
with cheese	390
with mutton	450
with veal	450
Homemade pie with potat	oes
Homemade pie with potat and fried mushrooms	oes 590
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Dumplings with cherry	350
 Dumplings with potatoes and mushrooms	350
Mchadi with Imeretian cheese	490
Elardji	490
Mingrelian style lobio	490
Achma	590
Adjapsandal	590
Kharkalia lobio	690
<b>Dolma</b> Stuffing options: pork-and-beef or mutton	690
Fried sulguni cheese with tomatoes To choose from: classic or smoked	690
Kokori in Mingrelian	490
Soko on ketsi	490
 Kubdari with chopped meat Choice of meat: pork- and -beef or mutton	990
Gomi with three	
kinds of cheese	390
Adjarian style kvari	550
Mingrelian kvari with cheese	490
Lobiani	390



#### SOUPS



Pumpkin cream soup Homemade noodle sou	450 Jp	Kharcho with veal / with mutton
with chicken and mushrooms	450	Mushroom soup with pearl barley
Tomato soup with lamb dumplings	640	Vegetable cream sou with broccoli
Dushbara	490	Kufta-bozbash
Borsch with veal	490	
Salmon cream soup	490	Khashlama
Mingrelian style bean	soup	Piti
with pork ribs	590	Mingrelian style khas
Georgian fish soup	590	Meat solyanka

with mutton	590
Mushroom soup with pearl barley	590
Vegetable cream soup with broccoli	590
Kufta-bozbash	990
Khashlama	790
Piti	790
Mingrelian style khash	710
Meat solyanka	590

#### MAIN COURSE

Khinkali (per one)	190	Chkmeruli	1090
Meat of your choice: pork-and-beef mutton or vea		Beef Stroganoff with mashed potatoes	990
Chakhokhbili	690	Turkey patties	
Georgian style solyanka	690	with vegetables	750
Kuchmachi	690	Eggplant stuffed	
Petrovna's homemade cutlets with mashed		with lamb, smoked sulgu tomatoes and herbs	uni, 850
potatoes	690	Fried beef tongue with	
Chanakhi	790	mushrooms and elardji	890
Fish cakes with		Home-smoked sea bass	1290
mashed potatoes	890	Smoked mackerel	
Patara khinkali		with baby potatoes	1090
with cheeks		Lamb shoulder	1890
in pepper sauce	890	Duck breast with	
Patara khinkali		caramelized prunes	990
with shrimp and pike perch in herb sauce	890	BBQ ribs with grilled vegetables	960
Chashushuli	990	Veal cheeks	
Pilaf with mutton	890	with mashed potatoes	1190
Ojakhuri	990	Battered shrimp	890
Gallic style tsitsila	1190	Pike perch with leek	990

# CHARCOALED DISHES

Chicken lula kebab	690	Grilled sturgeon fillet	2890
Grilled calf liver		Pork lula kebab	850
with potatoes	790	Chicken leg shashlik	690
Pork shashlik	890	Vegetable shashlik Homemade grilled sausages Choice of meat:	790
Lamb lula kebab	990		
Turkey shashlik with dewberry sauce	990		1190
Veal lula kebab	990	mutton or beef	
Veal fillet shashlik		Steak flank	1890
with slices of broadtail-fat	1390	Rack of lamb (branded serving)	2890
Lamb fillet shashlik	1190	Ribeye steak	3390
Rack of lamb shashlik	1390	Tuna kebab	1290
Veal shashlik	1390		1250
Sea bass cooked on charcoal grill	1290	Beef tenderloin kebab on spicy flatbread	1390
Lamb tongues	1190	Filet mignon with Gorgonzola	1490
Grilled salmon	1690	Lamb saddle	
Grilled veal fillet	1890	on a flatbread	1290
Grilled shrimp	1490	Trout with tarragon	1490



# GARNISH

Idaho potatoes	290
Charcoal potatoes (with bacon or fat tail)	190
Mashed potatoes	290
Golden potatoes with onion	350
Corn	350
Rice	350
Grilled zucchini	350
Fried baby potatoes	390
Homemade fried potatoes with mushrooms	390
Steamed spinach	590
Baked vegetables with avocado mash	590
Buckwheat with mushrooms	490

### **BREAD & SAUCES**



Tandoor cooked lavash	170	
Thin lavash (flatbread)	170	
Homemade rye bread	220	
Homemade bread	220	
Tandoor baked fragrant lavash	290	
Sauce Tartar / satsebeli / tsitsaka / narsharab / tkemali / ginger / matsoni	110	
Blackberry / pepper / truffle	130	

# DESSERTS

Ice-cream in assortment		Napoleon cake	490	
(per one scoop)	190	Tiramisu	590	
Sorbet in assortment (per one scoop)	180	Meringue with butter cre and berry sauce	am 590	
Kada	190	Hazelnut chocolate cake	640	
Honey	350	Homemade strawberry	0.10	
Mingrelian style pelamushi	390	sour cream cake	590	
5	590	Pistachio roll	690	
Homemade jam in assortment	390	"Earl Ruins" cake	460	
Choux pastry buns	490	Stewed dried apricots	(00	T VAT
Carrot cake	470	with mascarpone	490	iding
Banana cake	550	Apple pie with ice-cream	390	incl
Zgapari	490	Eclair Optional: blueberry, passion fruit, caramel		orices are in rubles, including VAT
Honey cake	490			are ir
Fruit salad	450	Berries 100 g	990	nrices.
"The Soil of Mingrelia"	490	Seasonal fruits 2	1590	AIIA



Orange Carrot Apple Celery/pine Grapefruit Pomegranat Beet Mandarin Pear Grapes Tomato Lemon

Blueberry Strawber

Passion f Citrus Georgian

RUSSEQUELLE (sparkling / still)

SOFT DRINKS Juice Rich (200 ml) 350 Orange / apple / cherry / tomato Rich Cola / Rich Cola No Sugar / Rich Indian Tonic / Rich Bitter Lemon / Rich Bitter Pomegranate / Rich Bitter Mandarin / Rich Pink Tonic / 360 Burn Original (330 ml) 470



540/1080/2160

420/840/1680

420/840/1680

710/1420/2840

710/1420/2840

1430/2860/5720

290/580/1160

550/1100/2200

550/1100/2200

1190/2380/4760

1190/2380/4760

330/660/1320

# FRESH JUICES

#### 250/500/1000 ml

eapple		
ate		

### **LEMONADES:**

y & Mint	590/1190
ry	590/1190
fruit&Lime	590/1190
	590/1190
ı lemonades (500 ml)	380

Estragon / saperavi / cream soda / pear / feijoa

### MINERAL WATER

250/500/750 ml 300/470/590



Dear guests, we care about the quality and freshness of our dishes, for that reason delivery is carried out within 5 km from the restaurant.

> Free delivery Minimum order amount — 1500₽



#### +7 (812) 243-44-44 | +7 (812) 640-30-24 +7 (812) 952-00-46

Your feedback is very important to us: hochuharcho.manager@ginzaproject.com — We will answer all your questions.





🚾 #ginzadostavka

Service notes/table reservation: +7 (812) 640-16-16

We are looking for coordinators and couriers: hochuharcho.manager@ginzaproject.com.



The prices and assortment of dishes indicated in this menu may not coincide with the prices and assortment in the restaurant at the moment. The booklet is an advertising product. Circulation from 26.01.2024