




TIFLISI

Authentic Georgian Food Experience in Downtown Toronto

At Tiflisi, which is a family-owned business, we have spent years collecting the recipes of these authentic dishes and have combined them all together at one place, in the wonderful Beaches community, to celebrate the culinary diversity of the Georgian regions.

As each guest for us, Georgians, is like a family member, we welcome you to Tiflisi, where you will be served with the most delicious and authentic dishes and where we will make you feel like at home with our amazingly welcoming hospitality.

 @restaurant.tiflisi



Appetizers



1. Imereti \$16.20

Fried eggplants and red bell peppers covered with a delicate walnut sauce



2. Pkhali

Boiled minced and chopped vegetables with a walnut sauce

- With Beets \$13.30
- With Spinach \$14.50
- With Leek \$14.70
- With Beans \$14.20
- Eggplant \$14.70



3. Assorted Pkhali \$23.50

Boiled beet, spinach, leek, beans and eggplant with georgian spices and cilantro 5pc



4. Badrijani \$15.80

Fried eggplant with a walnut sauce



5. Saocari \$16.00

Wrapped fried eggplants with cream and garlic sauce, pickles and sliced tomatoes



6. Baje \$17.50

Tender pan-fried chicken covered in a walnut sauce



7. Kuchmachi \$16.30

Boiled chicken gizzard mixed with walnuts and cilantro



8. Marinated Vegetables \$14.80

Marinated Cabbage, Tomatoes, Garlic, Jonjoli, Pickles



Salads



1. Salad "Tiflisi"

\$17.80

Spring mix, fried beef and vegetables with a mayo and adjika dressing



4. Salad "Iveria"

\$17.50

Fried chicken liver, tomatoes, cucumbers, feta cheese, lettuce salad mix and dressing "Iveria"



2. Georgian Salad

Fresh Tomatoes, Cucumbers, Jalapeno Pepper, Onions.

without walnuts \$15.50,
with walnuts \$16.50.



5. Smoked Turkey Salad

\$17.50

Spring mix, smoked deli turkey, mayo dressing and hard cheese



3. Greek Salad

\$16.00



6. Vegetarian Caesar Salad

\$15.00

Hot Appetizers



1. "Dolma" \$16.00 / 6 pc

Rolled grape leaves with mixed ground beef



2. "Kupati Imeruli" *spicy \$16.50

Stewed beef & pork variety meats seasoned with Georgian spices



3. "Rachuli Odjakhuri" \$16.00

Sautees potatoes and mushrooms seasoned with Georgian spices



4. "Lobio" in Georgian Style \$17.50

Boiled beans with Georgian spices served with marinated vegetables and Mchadi



5. Vegetable Stew \$16.50



6. Fried Mushrooms with Cheese \$16.50

Soups

Served With Georgian Bread



1. Kharcho *spicy

Boiled beef tomato soup seasoned with Georgian spices

without walnuts \$13.50,
with walnuts \$14.80



2. "Solianka" \$13.50

Four different sausages, potatoes and marinated cucumbers



3. Chicken Noodle Soup \$13.00



4. Borscht \$13.00

Khachapuri & Bread



1. Khachapuri Megruli

\$19.00

Delicious cheese pie with double cheese on top



2. Khachapuri "Imeruli"

\$18.00

Delicious cheese pie filled with four different cheeses



3. Khachapuri "Kubdari"

\$21.50

Delicious meat pie with minced pork seasoned with Georgian spices



4. Khachapuri "Acharuli"

\$20.50

Delicious cheese-boat with egg yolk



5. Khachapuri Rachuli

\$18.50

Delicious baked bread boat with boiled beans inside



6. Khachapuri "Kalakuri"

\$21.00

Delicious baked bread boat with beef stew inside



7. Chef's Khachapuri

\$21.00

Delicious baked bread boat with chef's Plate dish inside



8. Penovani \$17.50

Puff pastry with cheese inside



9. Georgian Bread

\$4.30



10. Mchadi \$17.50 (4 pieces)

Georgian traditional fried corn bread served with cheese



Khinkali



1. Traditional Style "Khinkali" \$17.50

Soup dumplings with beef & pork filling



2. Lamb "Khinkali" *spicy \$18.50

Soup dumplings with lamb filling



3. Cheese Khinkali \$19.00

Dumplings with cheese, tarragon and mint



4. Spinach Khinkali \$19.00

Dumplings with spinach and mushrooms

Main Dishes



1. Chef's Plate \$20.50

Fried beef, mushrooms and onions mixed with cream sauce, with cheese topping



2. "Chashushuli" \$20.50

Georgian beef stew served with rice on a side



3. "Chkmeruli" \$21.50

Fried chicken covered in a cream sauce with garlic



4. "Chanakhi" \$23.50

Stewed lamb and vegetables seasoned with Georgian spices



5. "Odjakhuri" \$22.50

Fried potatoes and ribs seasoned with Georgian spices



6. "Chakapuli" \$22.00

Georgian lamb stew with tarragon served with bread on a side



7. "Chakhobili" \$23.00

Georgian duck stew with walnuts served with rice on a side

Barbecue Platters



1. BBQ with vegetables

5 meat pieces, rice and a sauce

Chicken: \$21.50
Pork: \$21
Lamb: \$23.50



2. Kebab Platter \$58.00

Chicken, pork and lamb kebabs, potatoes in Ukrainian style and white rice



3. BBQ "Kebab"

(Mix of beef and pork/chicken/lamb-1pc)
Fried potatoes, and a sauce

Chicken: \$20
Beef/Pork: \$19.50
Lamb: \$21.00



4. Pork Ribs

(served on clay plate) \$22.00

Served with sauce



5. Lamb Chops \$25.50

Comes with mashed potatoes.



6. Mixed Plate

(for 4 people)

Comes with fried potatoes, marinated vegetables and rice

With Pork: \$99.00
With Lamb: \$115



7. Grilled Salmon Steak \$29.50

Choice of rice/mashed potatoes



8. Georgian Style Steak \$26.00

Fresh vegetables plus asparagus



9. Grilled Sea Bass \$31.50

Whole grilled sea bass stuffed with mushrooms and tarragon



10. Grilled Mackerel \$27.50

Served with asparagus

Side Dishes



1. Rice with Vegetables
\$7.50



2. Fried Potatoes in
Ukrainian Style \$8.50



3. French Fries \$6.50



4. Mashed Potatoes
\$9.00



5. Grilled Vegetables
\$11.50

Sauces



- | | |
|---------------------------|--------|
| 1. Plum Sauce (Green/Red) | \$3.50 |
| 2. Georgian Sauce-Adjika | \$3.00 |
| 3. Georgian Ketchup | \$3.00 |

Desserts



1. Strudel Pie \$9.50



2. Cake "Napoleon" \$10.50



3. Pelamushi \$8.00

Kid's Menu

1. Gem-Riely - \$16.99

Chicken bbq+French fries

2. Wrap it up - \$15.99

Chicken kebab+mashed potatoes

Non-Alcoholic Beverage



1. Georgian Lemonade ----- \$6.50

(Tarragon, Pear, Lemon, Feijoa, Vanilla, Grapes)

2. Georgian Mineral Water

Kobi- \$3, Borjomi- \$7.50, Nabeglavi- \$7.50

3. Soft Drinks ----- \$2.00

1. Pepsi (Regular, Diet) 2. Coke (Regular, Diet, Coke Zero)

4. Kompot (Bottle) ----- \$10.50

1. Feijoa 3. Strawberry
2. Quince 4. Cherry

5. Coffee ----- \$3.50

6. Tea ----- \$5.00

Drinks

Wines (Georgian)

Red Wines

Semi-sweet:	(Bottle)	(Glass)
Kindzmarauli	\$50.00	\$10.50
Alazani Valley	\$49.00	\$10.00

Dry Wines :

Mukuzani	\$49.00	\$10.00
Napareuli	\$50.00	\$10.50
Saperavi	\$48.00	\$10.00

White Wines

Dry:	(Bottle)	(Glass)
Mtsvane	\$48.00	\$10.00
Tsinandali	\$49.00	\$10.50

Semi-sweet:

Alazani Valley	\$49.00	\$10.00
----------------	---------	---------

Qvevri Wines (by bottle only)

(The wine is aged in traditional way by storing it in "churi")

Qvevri Saperavi (Red, Dry)	\$52.00
Rkatsiteli Qvevri (Orange, Dry)	\$51.00

Kisi Qvevri (Orange, Dry)	\$53.00
---------------------------	---------

Beer

Czech Pilsner	\$8.10
Hawaiian Style Pale Ale	\$8.10
New England IPA	\$8.50
Swiss Chocolate Raspberry Porter	\$8.10
Wheat Beer	\$7.90
Carlsberg	\$8.30
Heineken	\$8.30
Corona	\$8.70
Stella Artois	\$8.90
Golden Eye Cider	\$8.15
Birra Moretti	\$8.70
Cider	\$8.50

Vodka

	Shot
Absolut Grapefruit	\$7.80
Chacha (Georgian sprit)	\$7.60
Grey Goose	\$8.00

Tequilla

	Shot
Herradura Reposado	\$8.20
Agumiel Agave	\$7.10

Brandy

	Shot
Shabo	\$8.10
Sarajisvili 5 star	\$8.50
Sarajishvili VS	\$8.80