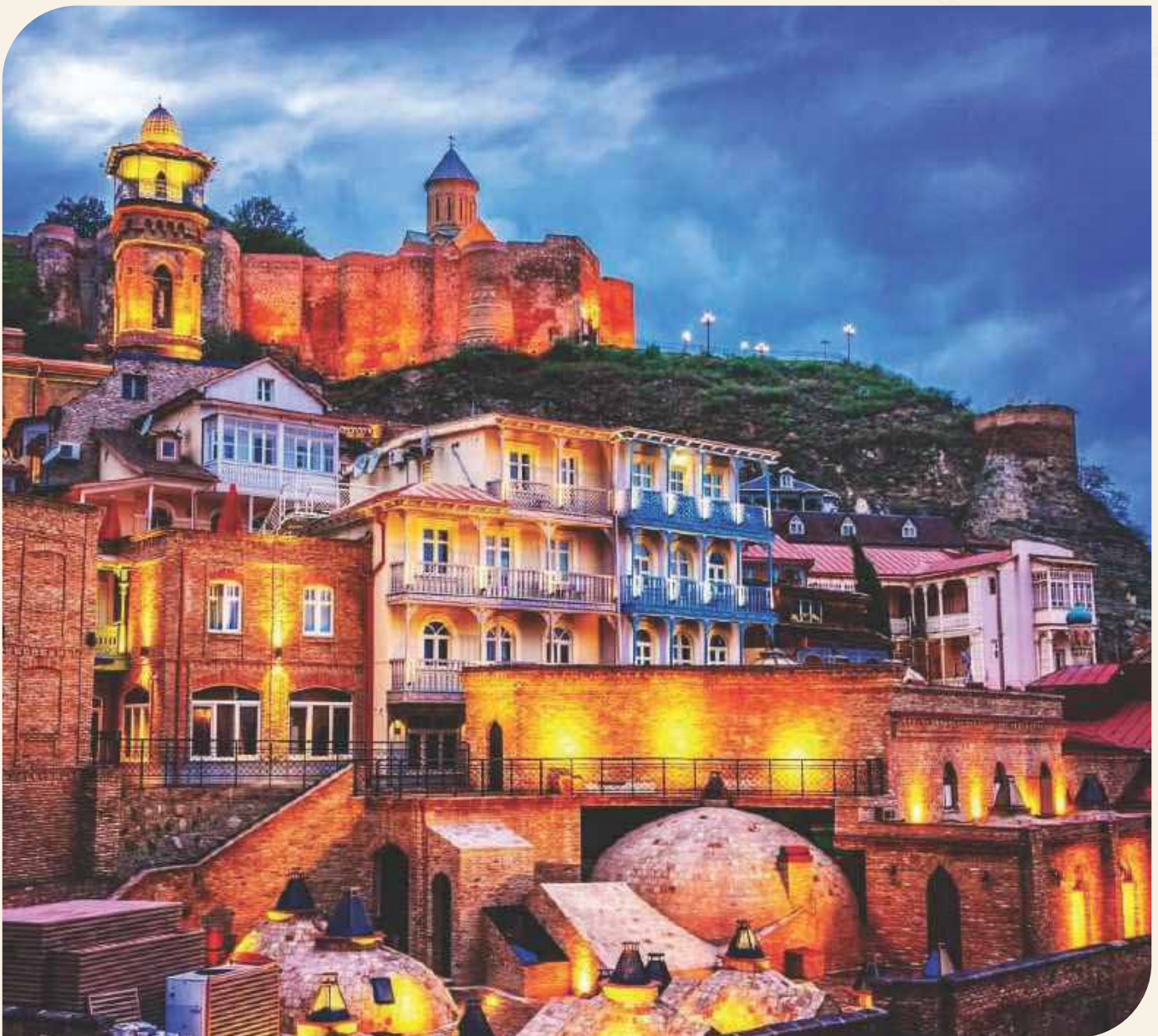


# Tiflisi



Tiflisi, a cherished family-owned restaurant, brings together authentic Georgian recipes infused with fresh, high-quality ingredients and herbs in the vibrant Beaches community.

Proudly listed in the Michelin Guide with a prestigious Bib Gourmand recognition, we celebrate the culinary diversity of Georgia's regions. At Tiflisi, every guest is embraced as family, where our warm hospitality and delicious, authentic dishes ensure you feel right at home.



## Cold Appetizers

**Assorted Pkhali** 🌿🥜 \$26.50  
Vegetable spreads with walnuts inside

**Badrijani** 🌿🥜 \$22.00  
Roasted eggplant rolls with walnut sauce

**Imereti** 🌿🥜 \$24.50  
Roasted bell pepper with walnut sauce

**Saocari** 🌿🥜 \$22.80  
Roasted eggplant with cheesy garlic filling

**Atsetsili** 🌿🥜🆕 \$23.00  
Pulled eggplant salad with walnuts

**Georgian Cheese Platter** 🥜🆕 \$25.00  
Mix of cheeses served with corn bread on the side

**Mcnilis Assortment** 🌿🥜 \$21.50  
Platter of pickled veggies

**Baje** 🥜 \$26.00  
Pan-fried chicken covered in walnut sauce

**Kuchmachi** 🥜 \$23.00  
Chicken gizzard with walnuts, fresh herbs and pomegranate

## Salads

**Tiflisi Salad** 🥜 \$24.50  
Spring mix, pulled beef, grilled vegetables covered with Tiflisi dressing

**Tavadi Salad** 🥜 \$25.00  
Roasted duck breast, in-house raspberry sauce, spring mix, Georgian cheese

**Georgian Salad** 🌿🥜 (Without walnuts) \$20.50  
Fresh tomatoes, cucumbers, jalapeno peppers, red onions  
(With walnuts) \$22.00

**Greek Salad** 🌿 \$22.50

**Smoked Georgian Salad** 🥜 \$23.00  
Spring mix, smoked deli turkey, mayo and hard cheese

**Caesar Salad** 🌿 (Vegetarian) \$19.00  
(With chicken) \$23.50



## Hot Appertizers

**Dolma** 🍷 \$23.50

Rolled grape leaves with ground beef

**Ajapsandali** 🌱🍷 \$23.50

Mix of roasted vegetables seasoned with fresh herbs and Georgian spices

**Lobio** 🌱🍷 \$24.00

Boiled black beans seasoned with fresh herbs and Georgian spices

**Soko Sulgunshi** 🌱🍷 \$25.50

Baked mushrooms with Georgian cheeses

**Kupati Imeruli** 🍷 \$22.50

Stewed beef & pork organ meats with Georgian spices

**Rachuli Odjakhuri** 🌱🍷 \$24.50

Sautees potatoes and mushrooms with Georgian spices

## Soups

Served with Georgian Bread

**Kharcho** 🍷 \$18.50

Traditional Georgian beef soup

**Megruli Kharcho** 🍷 🆕 \$20.00

Kharcho with walnuts

**Chicken Noodle Soup** 🍷 \$17.00

**Solianka** 🍷 \$18.00

Smoked sausages, olives and pickles

**Borscht** 🌱🍷 \$17.50

## Khinkali

**Traditional Khinkali** \$22.50

Traditional Georgian soup dumplings with beef & pork filling

**Lamb Khinkali** \$23.50

With lamb filling

**Cheese Khinkali** 🌱 \$25.00

With Georgian cheeses

**Spinach Khinkali** 🌱 \$24.00

With spinach and mushrooms filling



# Khachapuri and Bread

<b>Royal</b>  	<b>\$32.00</b>
Royal version with 4 different cheeses	
<b>Acharuli</b> 	<b>\$27.50</b>
Cheese boat with egg yolk in the middle	
<b>Megruli</b> 	<b>\$26.00</b>
With mix of Georgian cheeses on top and inside	
<b>Lobiani</b>  	<b>\$24.50</b>
Baked bread with beans filling	
<b>Imeruli</b> 	<b>\$25.50</b>
With a mix of Georgian cheeses inside	
<b>Tbilisuri</b> 	<b>\$28.00</b>
Boat-shaped bread with spinach, tomatoes and cheese	
<b>Penovani</b> 	<b>\$25.50</b>
Puff pastry with Georgian cheeses inside	



# Khachapuri and Bread

**Chef's** \$30.00  
Boat-shaped bread with chef's plate filling

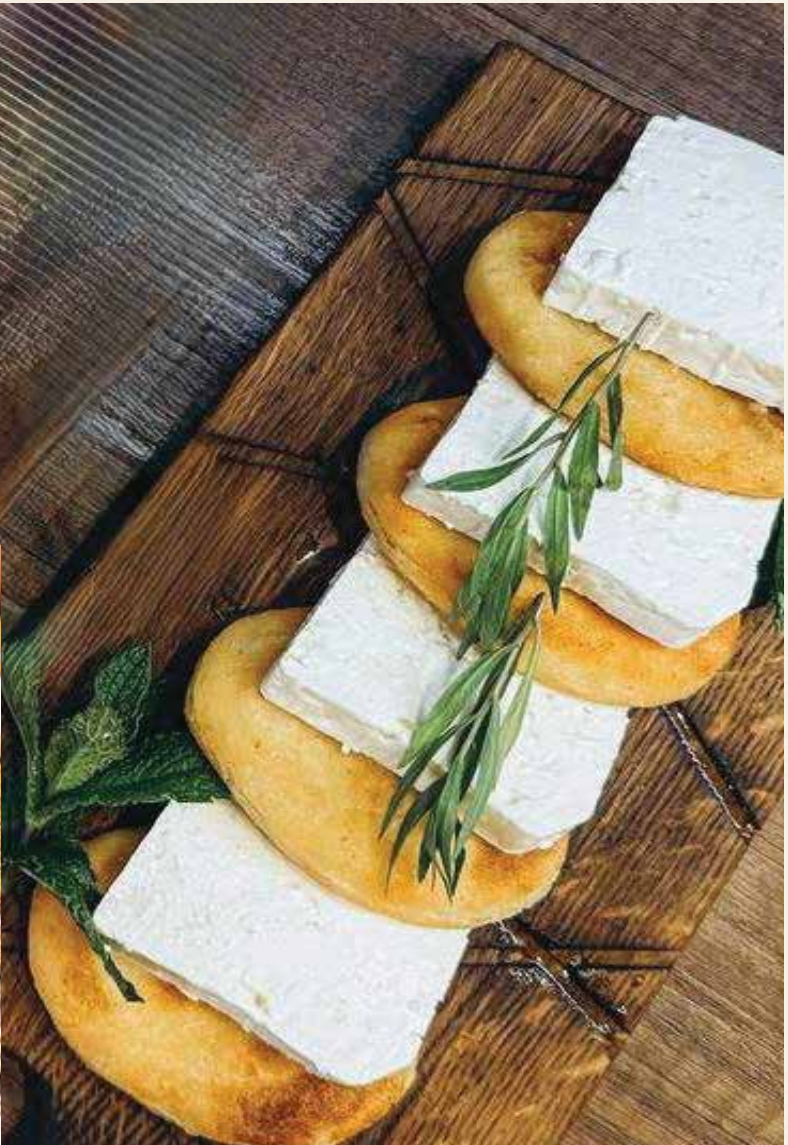
**Kalakuri** \$27.50  
Boat-shaped bread with beef stew filling

**Kubdari with Pork** \$29.00  
With minced pork

**Kubdari with Lamb** NEW \$30.00  
With minced lamb

**Mchadi** 🌱 🌱 \$24.00  
Traditional Georgian corn bread

**Shoti-Puri** 🌱 \$6.20  
Freshly baked traditional Georgian bread



# Georgian Specialties

## Chakhokhbili 🍷 \$36.00

Stewed duck covered in a rich walnut sauce with tomatoes, served with rice on the side

## Chkmeruli 🍷 \$32.00

Roasted chicken covered in a creamy garlic sauce

## Imeruli Tsitsila 🍷 NEW \$31.00

Pan-fried cornish hen covered with a choice of sauces: Garlic or Blackberry sauces

## Chef's Plate 🍷 \$29.50

Sautees beef strips and mushrooms with cream baked with Georgian cheese

## Chashushuli 🍷 \$28.00

Traditional georgian beef stew, served with rice on the side

## Chanakhi 🍷 \$35.00

Stewed lamb with variety of vegetables and rich aroma of Georgian spices

## Hevsuruli 🍷 NEW \$32.00

Stewed lamb with carrots, mushrooms and mint, served with rice on the side

## Chakapuli 🍷 \$27.00

Aromatic lamb soup with tarragon, cilantro and wild plums, served with Georgian bread

## Odjakhuri 🍷 (With Pork Ribs) \$34.00

Sautees potatoes and grilled meat with Georgian spices and fresh herbs (With Pork Shashlik) \$33.00

## Side Dishes

Fried Potatoes in Ukrainian Style 🍷🍷	\$16.00
Mashed Potatoes 🍷🍷	\$15.00
Grilled Vegetables 🍷🍷	\$24.00



# From the Grill

## Platters for sharing

**Kebab Platter** (for 3-4 people) 🍷 \$100.00

Mix of kebabs, multiple sides

**Pork Mixed Platter** (for 5 and more) 🍷 \$190.00

Mix of pork and chicken mtsvadi and kebabs, multiple sides

**Lamb Mixed Platter** (for 5 and more) 🍷 \$210.00

Mix of lamb and chicken mtsvadi and kebabs, multiple sides

**Samefo Grill** (for 7 and more) 🍷 **NEW** \$250.00

Mix of mtsvadi, multiple sides

## Sauces

Adjika 🌿🍷	\$4.00
Sacebeli 🌿🍷	\$4.00
Tkemali 🌿🍷	\$4.00
Baje Sauce 🌿🍷	\$8.00
Kindzmari 🌿🍷 <b>NEW</b>	\$7.00

## Individual platters

**Mtsvadi** 🍷 (Pork rice/potatoes) \$30.00/\$31.00

Grilled pieces of meat with two sides (Chicken rice/potatoes) \$31.00/\$32.00

(Lamb rice/potatoes) \$32.00/\$33.00

**Georgian Style Kebab** 🍷 (Chicken) \$26.50

Skewer of minced meat with fresh herbs and Georgian spices

(Beef & Pork) \$25.00

(Lamb) \$27.50

**Pork Ribs** 🍷 \$34.00

comes with pickled veggies

**Lamb Chops** 🍷 \$35.00

comes with mashed potatoes

**Steak** 🍷 \$31.00

comes with fresh vegetables

**Grilled Salmon Steak** 🍷 \$40.50

comes with mashed potatoes

**Grilled Sea Bass** 🍷 \$42.00

comes with grilled veggies



## Desserts

### Strudel Pie

baked in house, with apples and cinnamon, served with ice cream

\$12.00

### Cake Napoleon

baked in house, flakey cake with custard

\$13.50

### Pelamushi

rich mousse made from grape juice

\$10.00

## Non-Alcoholic Beverages

### Limonati

Carbonated Georgian soda, choice of flavours: Pear or Tarragon

\$7.00

### Georgian Sparkling Water

Sairme, Borjomi, Nabeglavi

\$7.00

### Perrier

\$5.00

### Compote

Georgian fruit juice, choice of flavours: Feijoa, Peach, Strawberry, Cornel, Pear, Cherry, Plum

\$10.00

### Coke

Regular, Diet, Zero

\$3.00

### Pepsi

Regular, Diet, Zero

\$3.00

### Other Pops

Gingerale, Nestea

\$3.00

### Turkish Coffee

\$4.00

### Black Tea

(Small)

\$8.00

(Large)

\$9.00

### Green Tea

(Small)

\$8.00

(Large)

\$9.00

# Wines

## Qvevri

*Qvevri wine is aged in large clay vessels,  
wine making method that dates back eight thousands years ago*



**Saperavi**

**\$70.00**

**Kakhuri**

**\$70.00**



## Georgian Wines

### Red Wines

**Bottle/150ml**

**Mukuzani**

**\$58 / \$12.50**

**Saperavi**

**\$58 / \$12.50**

**Pirosmani**

**\$60 / \$13**

**Kindzmarauli**

**\$60 / \$13**

**Alazani Valley**

**\$58 / \$12.50**

**Khvanchkara**

**\$70.00**

### White Wine

**Bottle/150ml**

**Tsolikouri**

**\$60 / \$13**

**Rkatsiteli**

**\$58 / \$12.50**

**Kakhuri**

**\$15.00**

**Tvishi**

**\$60 / \$13**

**Alazani Valley**

**\$58 / \$12.50**

## Wines from Other Regions

### Red Wines

**Bottle/150ml**

**Cabernet Sauvignon Chateau  
Haut Rigal (France)**

**\$60 / \$13**

**"Coucou" Shiraz (France)**

**\$60 / \$13**

**Pinot Noir (France)**

**\$65 / \$13.50**

**"Nonni" Malbec (Argentina)**

**\$65 / \$13.50**

### White Wine

**Bottle/150ml**

**"Les Gardes" Chardonnay (France)**

**\$60 / \$13**

**"Nonni" Sauvignon Blanc (Argentina)**

**\$60 / \$13**

**"LaLot" Pinot Grigio (Italy)**

**\$58 / \$12.50**

# Beers

## Imported

<b>Heineken</b>	<b>\$8.00</b>
<b>Stella Artois</b>	<b>\$9.00</b>
<b>Corona</b>	<b>\$8.00</b>

## Local Canadian / Mascot

<b>Light Lager</b>	<b>\$8.50</b>
<b>Amber Lager</b>	<b>\$8.50</b>
<b>Hazy IPA</b>	<b>\$8.70</b>
<b>Tropical IPA</b>	<b>\$8.70</b>
<b>Red Ale</b>	<b>\$9.00</b>
<b>Pilsner</b>	<b>\$8.50</b>

# Spirits

<b>Vodka</b>	<b>50ml</b>
<b>Absolut</b>	<b>\$8.00</b>
<b>Grey Goose</b>	<b>\$9.00</b>
<b>Chacha</b>	<b>\$8.00</b>

<b>Cognac</b>	<b>50ml</b>
<b>Old Marani</b>	<b>\$11.00</b>
<b>Hennessy VS</b>	<b>\$14.00</b>
<b>St.Remy VSOP</b>	<b>\$15.00</b>

# Whiskey

	<b>50ml</b>
<b>Jameson</b>	<b>\$10.00</b>
<b>Raynal Napoleon VSOP</b>	<b>\$11.00</b>