



KACHKA

Georgian Supra



\$82 PER GUEST

inspired by our trips to georgia and experiences from the greater caucas region, we invite you to experience our version of a **GEORGIAN SUPRA**

everything will be served family style and dessert is included. the following menu was curated to reflect our suggested offerings, however, we're happy to customize the menu to accomodate dietary restrictions when possible. please speak to the event coordinator about customizing your menu. menu subject to change based on availability of product.

ASSORTED PICKLES

BREAD & BUTTER

two styles of house-made breads served with our house cultured butter.

PUMPKIN PKHALI

a traditional and seasonal dish made of finely miced vegetables. fall calls for pumpkin, tamarind tkemali, pickled beet, walnut and pumpkin seed oil.

LOBIOS

the quintessential georgian salad. runner beans studded with marinated red peppers and dressed with a satsivi-inspired walnut sauce.

NADUGI

freshly made georgian-style ricotta wrapped in a thin sheet of mozzarella. mulberry molasses. pickled plum. mint.

KUCHMACHI

a chopped salad composed of beef heart, onion, cilantro, dill, pomegranate and walnuts dressed with wine vinegar and heart demi.

ADJARULI KHACHAPURI

the national dish of georgia and for good reason. eye-shaped, sulguni-cheese stuffed bread from the adjara region of georgia. baked to order and finished with an egg yolk and zaprana butter.

GOMI

cheesy polenta-like goodness with smetana and porcini powder.

CHAKAPULI

lamb shoulder braised in a mess of tarragon, cilantro, and sour plums.

suggested add-ons (price listed per guest)

KHINKALI 5

purse-like dumplings filled with pork, potato. onion and dried summer savory.

PORK NECK SHASHLIK 9

cherry kvas marinated. cherry narsharab. lepyoshka, dacha salat