

DeDa khinkali

DELICIOUS LIKE AT MOM'S

დედა



white-group.ru



KHINKALI

辛加利

With ajapsandal
配阿贾普桑达利

90 ₪

110 g / 克

With chicken
鸡肉的

90 ₪

110 g / 克

With pork and beef
猪肉和牛肉的

110 ₪

110 g / 克

With lamb
羊肉的

120 ₪

110 g / 克

The price is for 1 piece
每份价格

BETTER WITH SAUCE
配上酱汁更好吃



Tiflis style khinkali
with pork and beef
梯弗里斯式猪牛肉卡里饺

150 ₪

140 g / 克

Tiflis style khinkali
with lamb
梯弗里斯式羊肉卡里饺

190 ₪

140 g / 克

The price is for 1 piece
每份价格



Vegetarian dishes
素菜



Spicy dishes
辣菜

Visual appearance of the dishes may vary from the photo.
菜品实物与菜单照片可能略有差别

Tshavi khinkali

Khinkali stuffed with mushrooms, tomatoes, onion and cream

夏维卡里饺

炸蘑菇、西红柿、洋葱与奶油馅卡里饺

130 ₪

110 g / 克

The price is for 1 piece
每份价格



Tsiteli khinkali

Khinkali stuffed with suluguni cheese, tomatoes and cream

齐泰利卡里饺

苏尔古尼奶酪、西红柿与奶油馅卡里饺

150 ₪

110 g / 克

The price is for 1 piece
每份价格



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亲爱的客人，如果您对某些产品过敏，请事先通知服务员。



Fried mini lamb khinkali with
special DeDa sauce

香炸迷你羊肉卡里饺配特色妈妈浇汁

450 ₺

250/40 g / 克

The price is for 5 pieces
价格为5个




Shrimp and cheese khinkali
with Tom Yum sauce

虾、奶酪、冬阴酱格鲁吉亚卡里饺

490 ₺

210/5 g / 克



Smoked suluguni khinkali
with pork and beef with
creamy sause

烟熏苏鲁古尼干酪奶油酱中的辛加利 (5个)

430 ₺

300 g / 克



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COLD SNACKS

冷零食

Assorted pkhali 普哈利什锦

🌿 490 ₪

225 g / 克

Green beans pkhali

Green beans, cilantro, onions and walnuts with adjika and spices

🌿 190 ₪

豆角普哈利

豆角、香菜、洋葱和核桃配香辣酱和香料

70 g / 克

Beetroot pkhali

Beetroot, cilantro, onions and walnuts with adjika and spices

🌿 190 ₪

甜菜根普哈利

甜菜、香菜、洋葱和核桃配香辣酱和香料

70 g / 克

Spinach pkhali

Spinach, cilantro, onions and walnuts with adjika and spices

🌿 190 ₪

菠菜普哈利

菠菜、香菜、洋葱和核桃配香辣酱和香料

70 g / 克

Pumpkin pkhali

Baked pumpkin, cilantro, onion and walnut with adjika and spices

🌿 190 ₪

南瓜格鲁吉亚菜

烤南瓜、香菜、洋葱和核桃，配以香辣酱和调味香料

70 g / 克

Chicken pkhali

Chicken fillet, cream, cilantro, onion and walnut with adjika and spices

190 ₪

鸡肉格鲁吉亚菜

鸡柳、奶油、香菜、洋葱和核桃，配以香辣酱和调味香料

70 g / 克

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Assorted pkhali per 1 person

Green beans pkhali, beetroot pkhali, spinach pkhali, fried aubergines and paprika rolls with spicy nut paste

单人什锦普哈利

豆角普哈利、红菜头普哈利、菠菜普哈利、辣坚果酱馅火爆茄子菜椒卷

 **450 ₺**

175 g / 克

Assorted pkhali «Introduction»

Green beans pkhali, beetroot pkhali, spinach pkhali, chicken pkhali, pumpkin pkhali

什锦普哈利"相识"

豆角普哈利、红菜头普哈利、菠菜普哈利、鸡肉普哈利、南瓜普哈利

 **450 ₺**

190 g / 克

Fried aubergines rolls

stuffed with spicy walnut paste with pomegranate seeds

塞满辣坚果酱的炒茄子卷、石榴籽

 **480 ₺**

140 g / 克



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Ajapsandal

Baked aubergine, tomatoes, sweet pepper, onion with greens. Can be served cold or hot

阿贾普桑达尔

被烘烤的茄子、成熟西红柿、甜椒和芳香草的沙拉。可以选择冷或热。

 **450 ₺**


260 g / 克



Georgian grilled sweet pepper with nuts

Baked paprika rolls with spicy nut stuffing and herbs

格鲁吉亚样式烤辣椒粉
烤甜椒卷塞满热核桃酱和香草 (3-4个)

 **480 ₺**

140 g / 克



Seasonal vegetables

时令蔬菜

 **390 ₺**

250 g / 克

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Matsoni
Refreshing sour milk beverage

酸牛奶凝乳

 **140 P**


200 g / 克



**Matsoni georgian hangover
remedy**

Sour milk beverage with soda,
Georgian spices and herbs

酸牛奶凝乳为宿醉

 **140 P**

200 g / 克



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ASSORTED CAUCASIAN CHEESES

什锦高加索奶酪

Goat's milk cheese, smoked goat's milk cheese, homemade suluguni, smoked suluguni, imeretian cheese, grape, honey


乳制熏奶酪、熏烤奶酪条、制作苏鲁古尼奶酪、熏烤苏鲁古尼奶酪、伊梅列季亚奶酪、葡萄、蜂蜜

 **450 P**

200 g / 克

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A wooden tray containing a small black bowl of chicken pate garnished with a green herb, a small orange bowl of cherry sauce, and several round wheat toasts.

Chicken pate with cherry sauce and wheat toasts

鸡肉泥配干炸面包片和樱桃酱

390 ₪

185 g / 克


A large, shallow, light-brown ceramic bowl filled with a creamy chicken satsivi sauce, garnished with pomegranate seeds and a drizzle of orange oil.

Satsivi with chicken

Fragrant spicy sauce made of young walnuts and Caucasian spices with hot oil and pieces of boneless chicken meat

“萨措维”炖鸡肉

新核桃香辣酱和热白种人香料与鸡肉片

 **490 ₪**

200 g / 克



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PICKLES

什锦咸菜

Marinated bell pepper, pickled red sour cabbage, marinated garlic, salted tomatoes, salted cucumbers, leek

腌辣椒、出桶红甘蓝、腌大蒜、腌西红柿、腌黄瓜、熊葱

🍷 440 ₺

285 g / 克

Pickled mushrooms

with red onion and fragrant oil

醋渍的蘑菇配红圆葱与清香油

🍷 370 ₺

150 g / 克

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Slightly salted salmon rolls with cream cheese, grapefruit and sour cream and berry sauce

奶油奶酪、葡萄柚片于酸奶油浆果酱轻腌大西洋鲑卷

690 ₺

175 g / 克

Picked herring with boiled potato and pickled onion

新马铃薯和腌洋葱鲱鱼

410 ₺

255 g / 克



Ham rolls with cheese, garlic and greens

奶酪、大蒜和香草火腿卷

390 ₺

135 g / 克



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Assorted lard

Served with rye bread, spring onion, mustard and horseradish

什锦猪油

配黑麦面包、嫩葱、辣根、芥末

460 ₺

200 g / 克



Assorted meat plate

Homemade baked ham, dried beef, pastrami, sudzhuk, served with horseradish

肉拼盘

自制火腿、牛肉干、帕斯雀牛肉、苏朱克、佐以辣根

850 ₺

170/45 g / 克



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Homemade backed ham

Ham baked with garlic and mustard, served with horseradish

家煮猪肉

用大蒜和芥末烤制的猪肉配辣根

360 ₺

70/25 g / 克




Basturma

Dried beef in spices

帕斯雀牛肉

香料牛肉干

430 ₺

 50 g / 克



Sudzhuk

Smoked beef

苏朱克肠

生熏肠

430 ₺

50 g / 克



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SALADS

沙拉



Fragrant tomatoes

with salad mix ,red onion, green oil and sour cream

香西红柿
配洋葱、龙蒿酱和酸奶油

🍴 **490 ₪**
210 g / 克



Crispy aubergine salad

Crispy aubergine, tomatoes, cream cheese, salad mix with sweet chili and ginger seasoning

香脆茄子沙拉
香脆茄子、西红柿、奶油芝士、甜辣椒生姜调料生菜混合

🍴 **490 ₪**
185 g / 克



Beef tongue salad with fried mushrooms and potatoes

Boiled beef tongue, cucumber, crispy gherkins, fried mushrooms, potatoes and homemade mayo with greens

牛舌、炸洋菇与炸土豆丝沙拉
水煮牛舌、鲜黄瓜、炸洋菇、自制香料蛋黄酱

490 ₪
200 g / 克

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Slightly salted salmon salad

with quail eggs, tomatoes, green beans,
potato and honey-mustard dressing

盐腌三文鱼、鹌鹑蛋、绿豆和土豆的
沙蜜芥调味品

670 ₺

200 g / 克



Hatusin

Slices of smoked chicken, ripe tomatoes, cheese, red onions,
hot peppers, homemade sour cream, herbs

哈图辛

熏鸡切片、成熟的西红柿、牛奶奶酪、红洋葱、辣椒、自制酸奶油、
青菜

500 ₺

210 g / 克



Baked aubergine salad with tomatoes and walnut

Baked aubergine, pink tomatoes, pomegranate seeds,
herbs, walnut and spices dressing

烤茄子、西红柿、核桃沙拉

烤茄子、粉色西红柿、石榴子、青菜、配以辣椒和香料的核桃酱

450 ₺

160 g / 克



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Baked vegetables and chicken salad

Baked sweet pepper and aubergine, fried chicken breast, onion, pomegranate seeds, dressing made of sotsibeli sauce and walnut with garlic

烤蔬菜 and 鸡胸肉、核桃格鲁吉亚番茄酱沙拉
烤彩椒、烤茄子、炸鸡胸肉、洋葱、石榴子、夹大蒜的核桃格鲁吉亚番茄酱

490 ₪

180 g / 克



White bean salad with chicken and pickled mushrooms

White beans, fried chicken breast, pickled mushrooms, small cucumbers, red onion, homemade mayo

白豆、鸡胸肉、醋渍的蘑菇、自制蛋黄酱沙拉
白豆、炸鸡胸肉、醋渍的蘑菇、酥脆小黄瓜、红洋葱、自制蛋黄酱

460 ₪

200 g / 克



Baked pumpkin salad with cream cheese and sea-buckthorn dressing

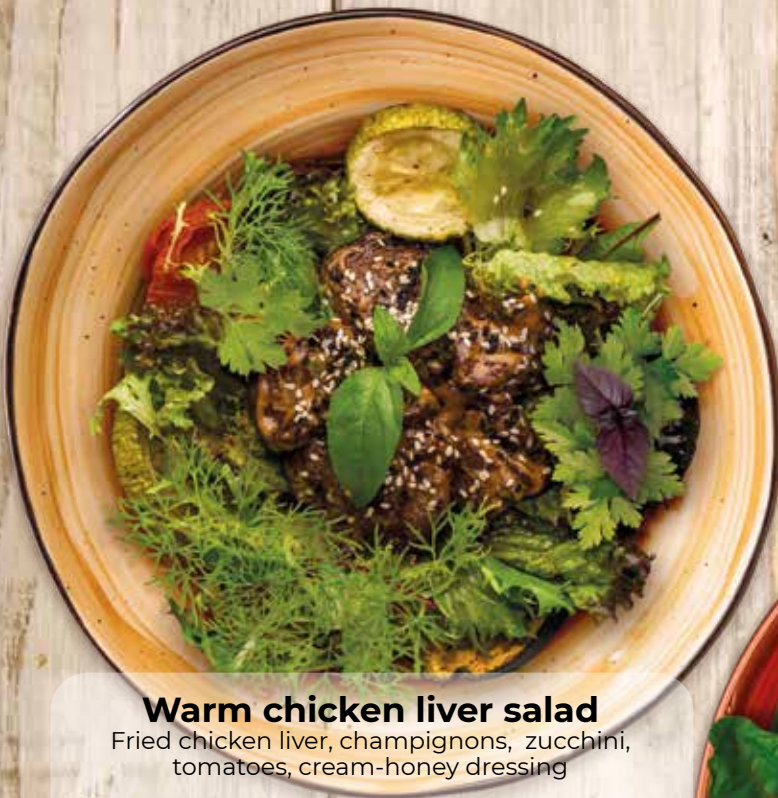
Baked pumpkin, cream cheese dumplings with sesame seeds, salad mix, sea-buckthorn dressing

烤南瓜、奶油奶酪、沙棘酱沙拉
焦糖烤南瓜、芝麻奶油奶酪可内乐、莴苣混合、沙棘酱沙拉

 **400 ₪**

160 g / 克

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Warm chicken liver salad

Fried chicken liver, champignons, zucchini, tomatoes, cream-honey dressing

鸡肝蔬菜暖沙拉

540 ₺

225 g / 克



Aul

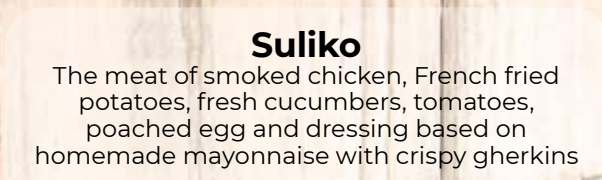
A lot of herbs, fragrant tomatoes and cucumbers with slices of imeretian cheese and poached egg

山村沙拉

多绿色蔬菜、香西红柿和黄瓜配苏尔古尼切片和荷包蛋

490 ₺

210 g / 克



Suliko

The meat of smoked chicken, French fried potatoes, fresh cucumbers, tomatoes, poached egg and dressing based on homemade mayonnaise with crispy gherkins

苏利科

烟熏鸡肉、薯片、鲜黄瓜、成熟的西红柿、荷包蛋和调味品配家常蛋黄酱和小黄瓜调料

440 ₺

200 g / 克



Glekhurad

Cucumbers, tomatoes, salad leaves, red onion with dressing made of walnut, garlic, cilantro and green oil

格列胡拉德

黄瓜、西红柿、生菜、红洋葱配核桃、大蒜和香菜调料

490 ₺

200 g / 克



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HOT APPETIZERS

热小吃



Dolma

Minced beef, wrapped in beet leaves, stewed in its own juice. Served with garlic sauce on matzoni

叶羊肉卷

用甜菜叶包裹的碎肉，在汁炖焖的。在酸牛奶凝乳上配蒜酱端上的。

520 ₪

250 g / 克

Shredded potato pancakes with creamy mushroom sauce

马铃薯饼配奶油蘑菇酱汁

350 ₪

185/50 g / 克



Baked aubergine with tomatoes and sulguni cheese


西红柿与苏尔古尼奶酪烤茄子

380 ₪

180 g / 克



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**Baked suluguni
with tomatoes**

西红柿烤苏鲁古尼奶酪

 **420 ₪**

220 g / 克



**Baked mushrooms
with suluguni cheese**

苏尔古尼奶酪烤洋菇

 **360 ₪**

165 g / 克



Lobio

Traditional georgian dish made of boiled
beans with spices

洛比奥

豆传统格鲁吉亚盘与青菜和辣香料

  **330 ₪**

350 g / 克



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SOUPS

汤



Tbilisi soup with mini khinkali

Chicken broth with mini khinkali, vegetables and Georgian spices

迷你辛加利第比利斯样式汤
在鸡汤的迷你辛加利蔬菜和格鲁吉亚香料

380 ₪

330 g / 克

Hashlama cooked according to Svetlana Alavidze's recipe

Calf brisket in fragrant broth with vegetables, coriander and garlic

来自斯韦特拉纳·阿拉维泽作法的哈什拉马

在与蔬菜、香菜和大蒜汤中的小牛的乳房

500 ₪

350 g / 克



Nut kharcho soup in megrelian style with beef

梅格列利亚式坚果牛肉汤

牛肉、核桃、香料格鲁吉亚式浓汤

 **490 ₪**

350 g / 克



Solyanka in georgian style

格鲁吉亚风格的索良卡

 **490 ₪**

350 g / 克



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**Chicken broth with meatballs,
homemade noodles and mushrooms**

鸡肉汤配肉丸、家常面条和蘑菇

350 ₪

350 g / 克



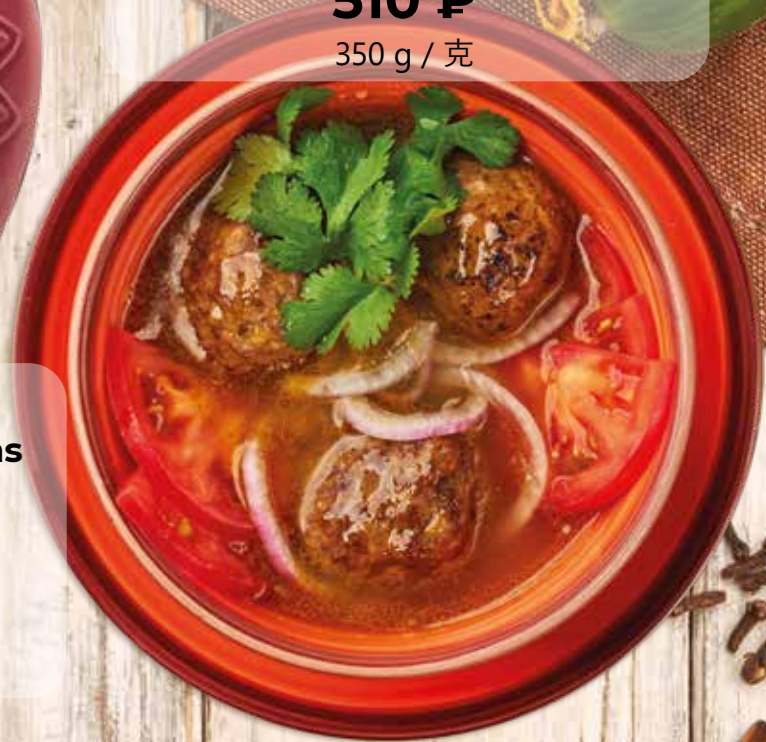
Mutton meatballs soup

with bulgur, tomatoes and red onion

羊肉丸、布格麦、番茄、红葱稀汤

510 ₪

350 g / 克



**Borsch with beef,
wheat bread and sour cream**

牛肉红甜菜汤配酸奶油与白面包

450 ₪

320/80 g / 克



**Fish broth with
salmon and vegetables**

三文鱼和蔬菜的鱼汤

490 ₪

350 g / 克



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HOT DISHES

热菜




Chicken «Tapaka»

Chicken fried on a special pan under pressure

烤雏鸡

在特别重压下煎锅煎的鸡肉

 **720 P**

400 g / 克

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Chkmeruli

Chicken, baked in savory cream sauce with white wine, svan salt, served with walnuts

配辣奶油沙司的奇克梅鲁利
配核桃和斯万盐的奶油中烤制鸡肉。

510 ₪

300 g / 克



Chakhobilli

Chicken baked with tomato sauce, paprika, tomatoes, onion, garlic and Georgian savory salt

鸡肉查科比利

番茄酱的中烤鸡肉，配菜椒、西红柿、洋葱、大蒜和斯万盐。

 **550 ₪**

300 g / 克

Pork ribs with georgian style marinade

On a thin pita bread with pickled red onion and red gurian cabbage

格鲁吉亚腌制排骨

在薄皮塔饼面包上，加上腌制的红洋葱、红古里亚白菜和沙拉混合

780 ₪

250/110 g / 克



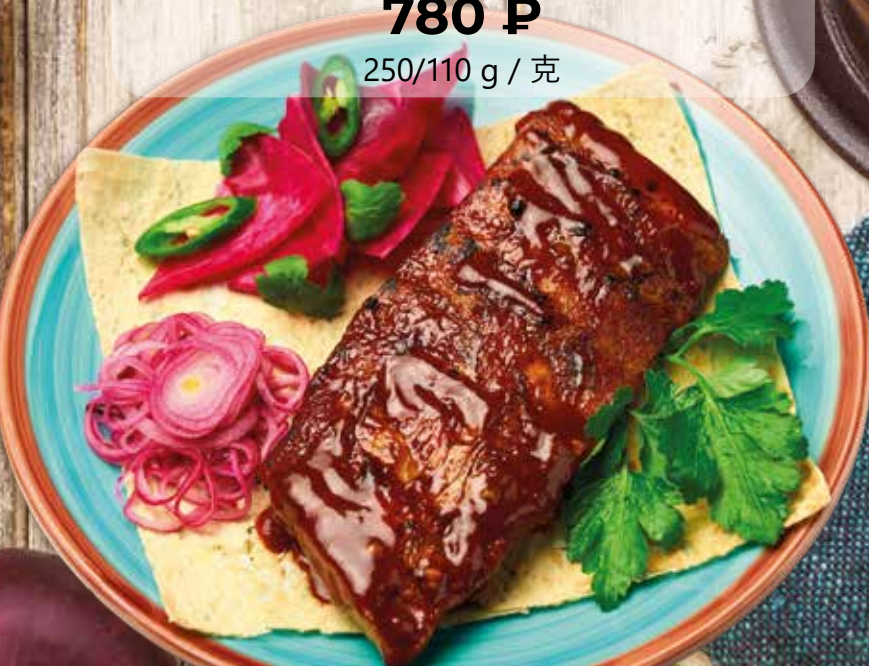
Veal cheek

with mashed potatoes, chickpeas and tomatoes, based on sotsibeli sauce

牛颊肉配土豆泥、鹰嘴豆、番茄、格鲁吉亚番茄辣酱

840 ₪

350 g / 克



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Odzhakhuri with chicken

Chicken and potatoes baked with fresh greens, sweet pepper, aubergine, tomatoes, adjika and Georgian spices

鸡肉奥贾胡里

烤鸡肉和土豆配以新鲜药草、青椒、茄子、西红柿、香辣酱和斯万盐。

 **610 ₺**

300 g / 克



Odzhakhuri with pork

Pork and potatoes baked with fresh greens, suluguni, sweet pepper, aubergine, tomatoes, adjika and Georgian spices

猪肉奥贾胡里

用新鲜的香草、苏尔古尼奶酪、甜椒、西红柿、香辣酱、香料和斯瓦尼盐烤的猪肉和土豆。

 **630 ₺**

300 g / 克



Lamb stewed with vegetables

Stewed mutton and potatoes with herbs, paprika, aubergine, tomatoes and spices

炖羊肉配蔬菜和香辣酱

 **770 ₺**

300 g / 克

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Roast beef with vegetables
and pomegranate sauce

与蔬菜的烤牛肉配石榴酱

770 ₪

300 g / 克



Fried potato with mushrooms

蘑菇煎马铃薯

 **400 ₪**

250 g / 克



Chicken wrap by Deda

“杰达”鸡中亚烤肉卷饼肉

450 ₪

290 g / 克



Vegetarian dishes
素菜



Spicy dishes
辣菜

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菜品实物与菜单照片可能略有差别




**Baked with vegetables and suluguni
cheese pike perch**

蔬菜与苏尔古尼奶酪烤梭鲈鱼

690 ₺

270 g / 克



**Trout steak with grilled
lemon and herbs**

烤三文鱼排

1100 ₺

160/40 g / 克



Pike perch cutlets

with mashed potatoes and pickled cucumber, served
with garlic matsoni sause

梭鲈肉饼

梭鲈肉饼配土豆泥和腌得不很咸的黄瓜

650 ₺

300/30 g / 克

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CHARCOAL GRILL

烧烤

Assorted barbecue

Chicken and pork shashlik, luleh kebab made of lamb and luleh kebab made of chicken on a thin pita with pickled vegetables

烧烤什锦

薄层烤饼上的鸡肉大腿串、猪肉串、羊肉串、鸡肉卢拉烤肉串配腌红洋葱

2200 P

600/300 g / 克




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Luleh kebab made of lamb
on a thin pita bread with pickled red onion
and red gurian cabbage

薄层烤饼上的羊肉串配腌红洋葱

780 ₪

280 g / 克



Luleh kebab made of beef
on a thin pita bread with pickled red onion
and red gurian cabbage

牛肉串

薄皮格鲁吉亚面包上的牛肉串配腌红洋葱与格鲁吉亚式红卷心菜

650 ₪

280 g / 克



Luleh kebab made of chicken
on a thin pita bread with pickled red onion
and red gurian cabbage

薄层烤饼上的鸡肉卢拉烤肉串配腌红洋葱

550 ₪

280 g / 克

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Pork shashlik

on a thin pita with pickled red onion
and red gurian cabbage

薄层烤饼上的猪肉串配腌红洋葱

570 ₺

270 g / 克



Lamb shashlik

on a thin pita with pickled red onion
and red gurian cabbage

薄层烤饼上的羊肉串配腌红洋葱

910 ₺

270 g / 克



Chicken shashlik

on a thin pita with pickled red onion
and red gurian cabbage

薄层烤饼上的鸡大腿串配腌红洋葱

520 ₺

270 g / 克



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SOURCES

酱

Matsoni with herbs and garlic

青菜和大蒜的酸牛奶凝乳

90 ₺

40 g / 克

Tkemali

特克马利

120 ₺

40 g / 克

Adjika

香辣酱

100 ₺

40 g / 克

Bazha

巴扎

140 ₺

85 g / 克

Sotsibeli

萨采别利

90 ₺

40 g / 克

Tsakhton

察赫通

90 ₺

40 g / 克

Sour cream

酸奶油

90 ₺

40 g / 克

Narsharab

纳尔沙拉布

90 ₺

30 g / 克

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GARNISHES

配菜

Potato fried in georgian style

格鲁吉亚的炸土豆

 **220 ₺**

180 g / 克

Baby potatoes
with dill and homemade butter

新煮土豆配莳萝和自创黄油

 **220 ₺**

180 g / 克

Grilled vegetables

Zucchini, eggplant, grilled paprika
with aromatic spices

烤蔬菜

西葫芦、茄子、烤辣椒和香料

 **350 ₺**

170 g / 克

Baked pumpkin

烤南瓜

 **240 ₺**

190 g / 克

French fries

土豆条

 **220 ₺**

100 g / 克

Mashed potatoes

土豆泥

 **220 ₺**

150 g / 克

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HOMEMADE BREAD

制作面包

Assorted bread

Rye bun, wheat bun, thin pita bread, spiced butter

面包篮

黑麦面饼、小麦面饼、亚美尼亚式面包、辛香油

310 ₪

180 / 30 g / 克

Wheat pita bread

家常胡饼

120 ₪

120 g / 克

Rye pita bread

黑麦格鲁吉亚面包

120 ₪

120 g / 克

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KVARI · SAMSA · ACHMA

格鲁吉亚饺子 · 烤包子 ·



Achma

A layer pie with suluguni cheese and butter, served with matsoni

阿奇玛卡查普里

苏鲁古尼奶酪乳油酥饼、配酸牛奶

450 ₪

230/40 g / 克



Kvari

Traditional georgian dumplings with cheese

克瓦里

传统的格鲁吉亚奶酪饺子

250 ₪

150 g / 克

The price is for 2 pieces
价格为2个



Samsa with lamb and beef

羊肉和牛肉的烤包子

210 ₪

150 g / 克

The price is for 1 piece
每份价格



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CHEBUREKS · KUTABY

羊肉大馅饼 · 馅饼

**Mega cheburek
with pork and beef**
超大猪牛肉大馅饼

 **340 ₺**
250 g / 克

**Mega cheburek
with lamb**
超大羊肉大馅饼

 **400 ₺**
250 g / 克



KUTABY 库塔布

With herbs  **150 ₺**
青菜库塔布 70 g / 克

With cheese  **160 ₺**
奶酪库塔布 90 g / 克

With lamb  **210 ₺**
羊肉的 90 g / 克

The price is for 1 piece
每份价格

CHEBUREKS

**With pork
and beef**  **190 ₺**
猪肉和牛肉的 100 g / 克

With cheese  **190 ₺**
奶酪库塔布 100 g / 克

With lamb  **210 ₺**
羊肉的 100 g / 克

The price is for 1 piece
每份价格



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KHACHAPURI

恰恰普哩

In megrelian style

梅格列尔风格

690 ₺

500 g / 克



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In imeretian style

伊梅列京风格

660 ₪

490 g / 克



**Megrelian style khachapuri on a rye
dough with sunflower and pumpkin seeds**

与日葵和南瓜种子裸麦面团的梅格列利亚卡查普里

690 ₪

500 g / 克



Khachapuri on a skewer

串烤卡查普里

410 ₪

220 g / 克

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In adzharian style

阿查拉风格的

490 ₺

300 g / 克



In adzharian style
with spinach and egg

阿查拉风格的配菠菜和鸡蛋

490 ₺

300 g / 克



Khachapuri Tom yum with shrimps,
cheese and cherry tomatoes

虾、奶酪、樱桃番茄冬阴酱卡查普里

690 ₺

370 g / 克



Khachapuri with pike perch and
vegetables,
cheese and lingonberry

梭鲈、蔬菜、奶酪、越橘卡查普里

690 ₺

350 g / 克



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JAM

自制果酱



190 ₪

100 g / 克

**Assortment
at the waiter**

请与服务员确认饭菜品种齐全

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DESSERTS

甜点类



Sweet cherry-pistachio roll

阿月浑子樱桃馅甜卷

410 ₪

120 g / 克

Seasonal fruits*

时令水果*

840 / 1420 ₪

500/1000 g / 克

* Ask the waiter

* 问服务员



Baklava

果仁蜜饼

360 ₪

130 g / 克

The price is for 2 pieces

价格为2个



Assorted ice cream

冰淇淋花色

150 / 430 ₪

50 / 150 g / 克

The price is for 1/3 balls

价格为1/3球



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Mango cake

芒果蛋糕

360 ₪

120 g / 克

“Nut” cookie with condensed milk

甜炼乳坚果

220 ₪

130 g / 克

The price is for 7 pieces
价格为7个



Vanilis moussies

Homemade vanilla mousse

瓦尼利斯·穆斯西

自制香草慕斯

310 ₪

145 g / 克



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**Apple pie
with vanilla ice cream**

香草冰淇淋苹果派

320 ₪

120/40 g / 克

Zgapari cake

Traditional Georgian cake with chocolate
sponge with honey and blueberry cream

“兹加帕里”蛋糕

在巧克力软饼基础上的蜂蜜、奶油和蓝莓奶油的传统格鲁吉亚蛋糕。

340 ₪

120 g / 克



Napoleon

法式千层酥

340 ₪

170 g / 克



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Zgapari cake

“兹加帕里”蛋糕

2230 ₺

1500 g / 克



Napoleon

法式千层酥

1950 ₺

1000 g / 克

* Pre-order only, ask a manager for details.

*只初步订单。从餐厅经理了解信息。

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