



GENATSVALE

BISTRO

You are welcome to
Genatsvale Bistro!



@ genatsvalebistrodx



by



SUCCESS
HOSPITALITY GROUP



GENATSVALE

BISTRO

*Taste
of
Georgia*

APPETIZERS



Classic Hummus

N VG

₪25

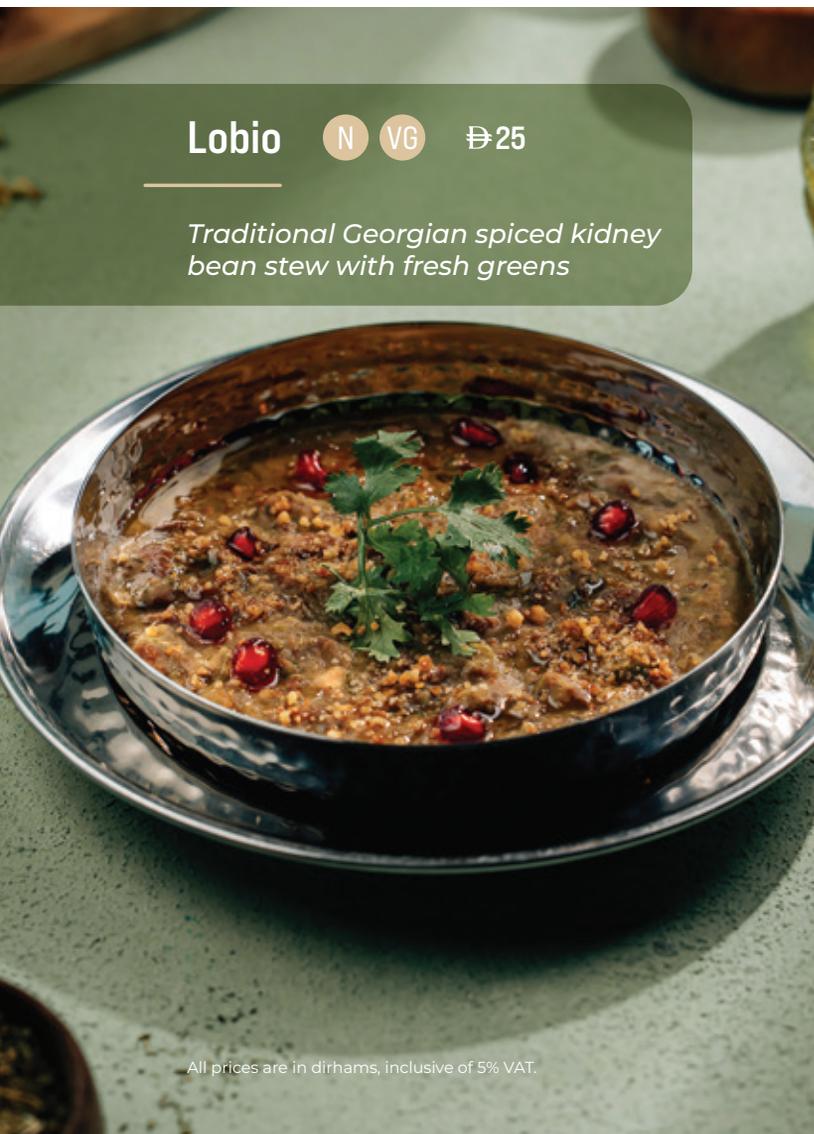
Flavorful chickpea blend with lemon juice and tahini, served with sweet paprika, olive oil, cilantro, and boiled chickpeas

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Georgian Pkhali Assortment N VG ₪25

Vibrant mix of roasted beets, spinach, beans, spices, walnuts, garlic, herbs, and pomegranate



Lobio N VG ₪25

Traditional Georgian spiced kidney bean stew with fresh greens



Tzatziki with Pita D G V ₪25

Homemade matsoni with spices and herbs, served with aromatic pita bread



Pickled Assortment

VG

₹ 35

Tangy Georgian-style selection of pickled white cabbage, kimchi, tomatoes, cucumbers, and pickled berries



Eggplant with Smoked Sulguni Espuma

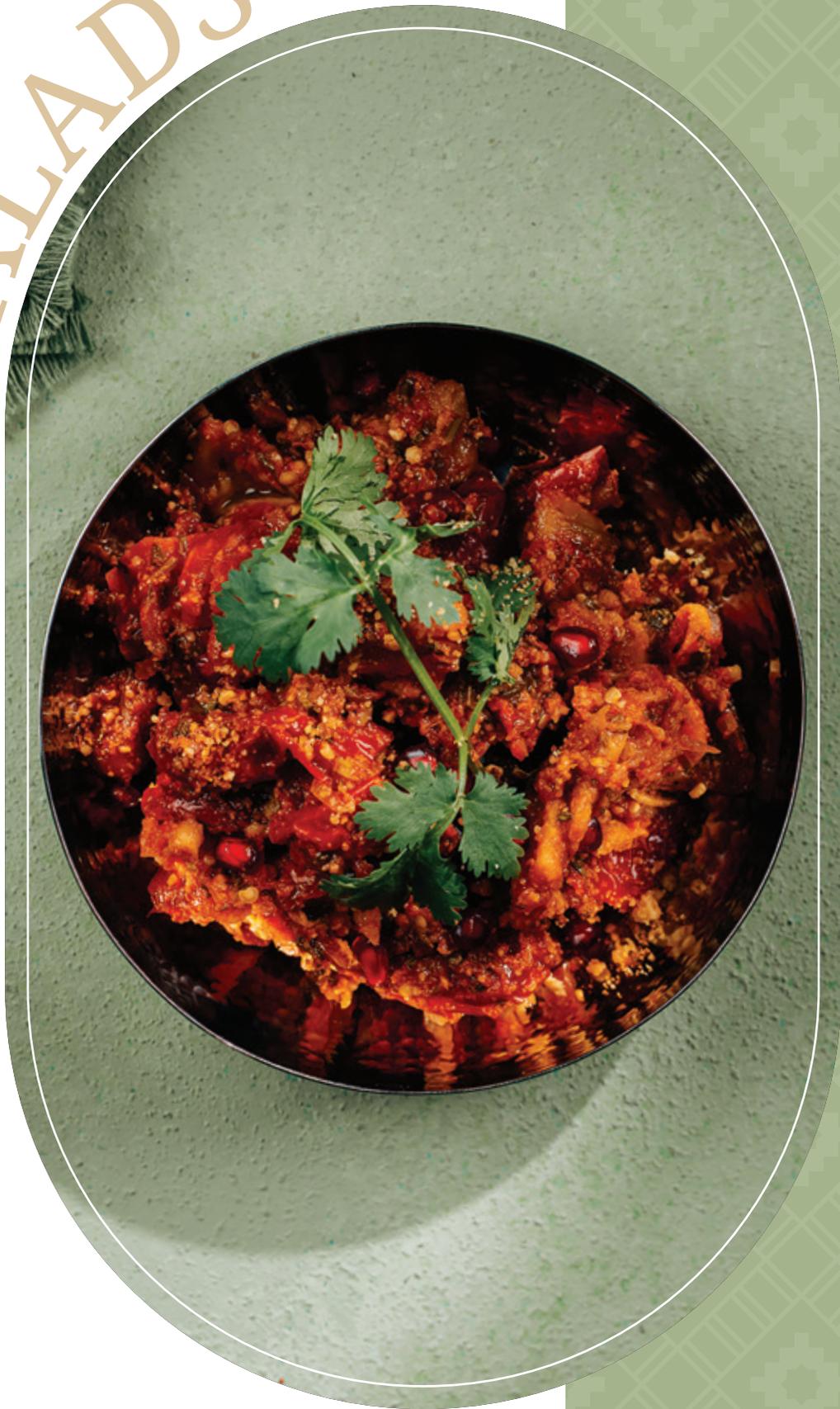
D V

₹ 45

Baked eggplant with Georgian spices, garlic oil, and pomegranate, topped with a smoky sulguni cheese mousse

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SALADS



Ajapsandali

N VG

₪ 35

Chopped baked vegetables with aromatic herbs and spices

Tabbouleh

VG

₪30

Refreshing salad of finely chopped parsley, ripe tomatoes, red onion, and bulgur, tossed with olive oil and a splash of lemon juice



Homemade Cheese & Greens Salad

(with / without cheese)

D

N

V

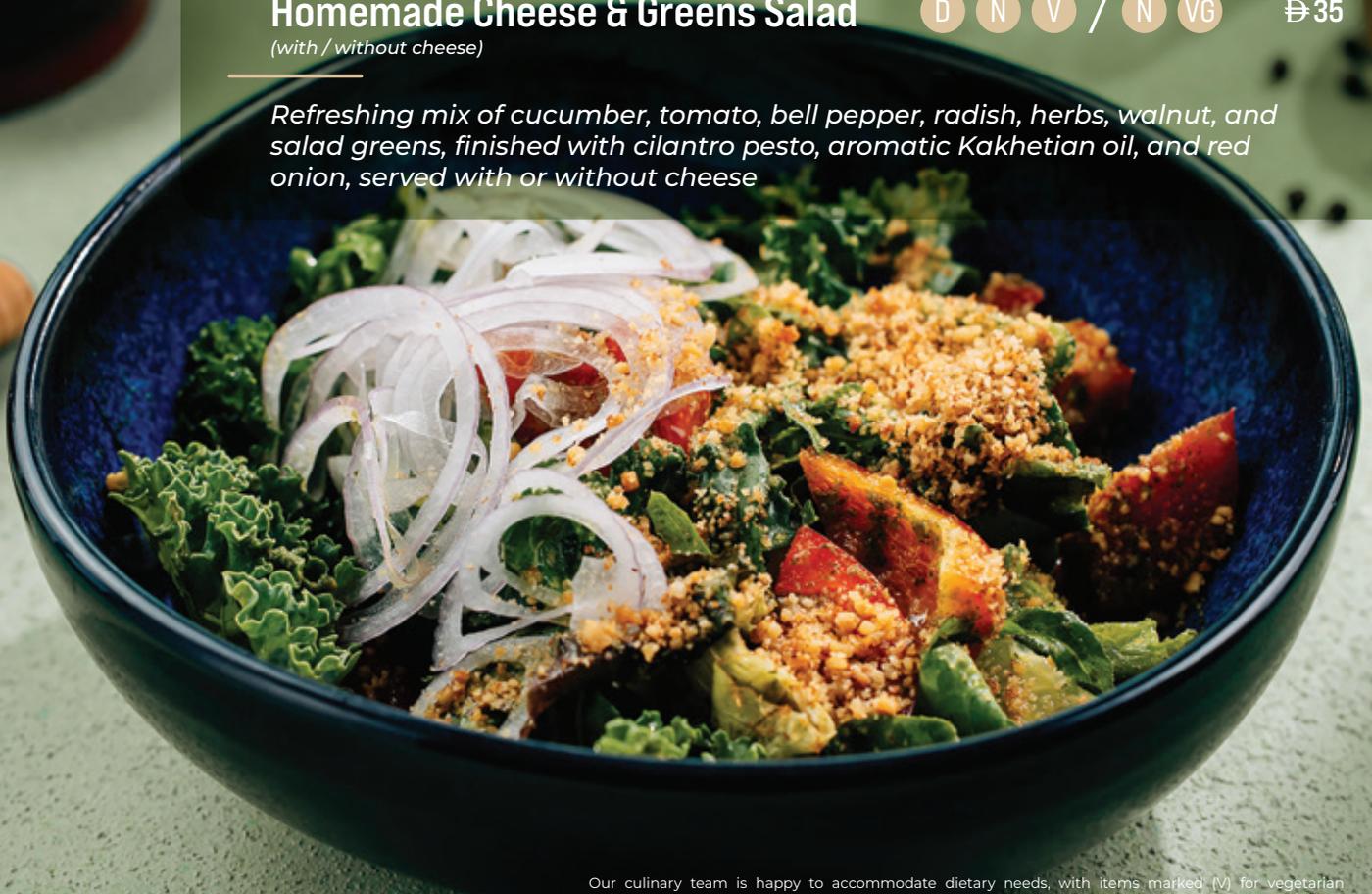
/

N

VG

₪35

Refreshing mix of cucumber, tomato, bell pepper, radish, herbs, walnut, and salad greens, finished with cilantro pesto, aromatic Kakhnetian oil, and red onion, served with or without cheese



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SOUPS



Kharcho

₪ 35

Hearty veal broth with rice, vegetables, Georgian spices, and herbs



Homemade Chicken Soup



₹ 30

Rich chicken broth with tender noodles, egg and flavorful chicken meatballs

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DOUGH



Megrelian Khachapuri

D E G V

₪ 65

Traditional closed Georgian pastry generously filled with rich, creamy suluguni cheese



Bread Selection

G VG

฿ 20

Assortment of Georgian lavash, pita and thin lavash



Adjarian Khachapuri

D E G V

฿ 45

Boat-baked Georgian pastry filled with homemade suluguni cheese, topped with a dollop of butter and a golden egg yolk

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PIROZHKI ASSORTMENT

(minimum 3-piece set, price per piece)

Meat

D E G ₪8

Warm, hand-crafted, triangular-shaped pastry with a savory beef filling

Cabbage

D E G V ₪8

Lightly baked, hand-crafted, round-shaped pastry with a flavorful stewed cabbage filling

Potato

D E G V ₪8

Golden, hand-crafted boat-shaped pastry with a tasty potato filling

KHINKALI

(Minimum 3-piece set, price per piece)

Cheese

D G V

₹17

Soft dough pockets stuffed with a rich blend of Suluguni and mozzarella cheeses, cream, and spices

Lamb

D G

₹17

Traditional hand-made dough pockets filled with tender lamb and aromatic spices, served with refreshing Matsoni sauce

Beef

D G

₹17

Hand-made dough pockets filled with succulent beef and aromatic spices, served with refreshing Matsoni sauce

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FROM THE GRILL



Chicken Shashlik

6

₪40

Marinated chicken shashlik served on lavash with fresh carrot and cabbage salad, pickled cucumber, French fries, pita bread, pickled onions, and rich Satsebeli sauce

All prices are in dirhams, inclusive of 5% VAT.



Lamb Shashlik

G

₹65

Fire-grilled marinated lambkin served on soft lavash with crisp carrot and cabbage salad, pickled cucumber, French fries, pita bread, pickled onions, and flavorful Satsebeli sauce



Chicken Lula Kebab

G

₹45

Juicy minced chicken seasoned with spices, flame-grilled and served on lavash with salad, pickled cucumber, French fries, pita bread, marinated onions, and Satsebeli sauce

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Lamb Lula Kebab

G

₹60

Tender minced lambkin blended with herbs and spices, grilled to perfection and served on lavash with salad, pickles, French fries, pita bread, marinated onions, and Satsebeli sauce



Lamb Chops with Rice

G

₹115

Fire-grilled lamb chops served with fragrant rice, warm lavash, and a side of Satsebeli sauce



SHAWARMA



Chicken Shawarma

D G

₪40

Juicy chicken wrapped in thin lavash with Chinese cabbage, Korean carrots, fresh tomato, cucumber, red onion, garlic sauce, and served with Matsoni sauce

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Lamb Lula Shawarma



₹50

Tender lamb lula wrapped in thin lavash with Chinese cabbage, kimchi, fresh tomato, cucumber, red onion, garlic sauce, and served with Matsoni sauce

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SIDE DISHES



French Fries

₪20

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White Rice ₪20



Bulgur **G** ₪20



Mashed Potato **D** ₪20

GRILLED VEGETABLES



Tomato

VG

฿ 16

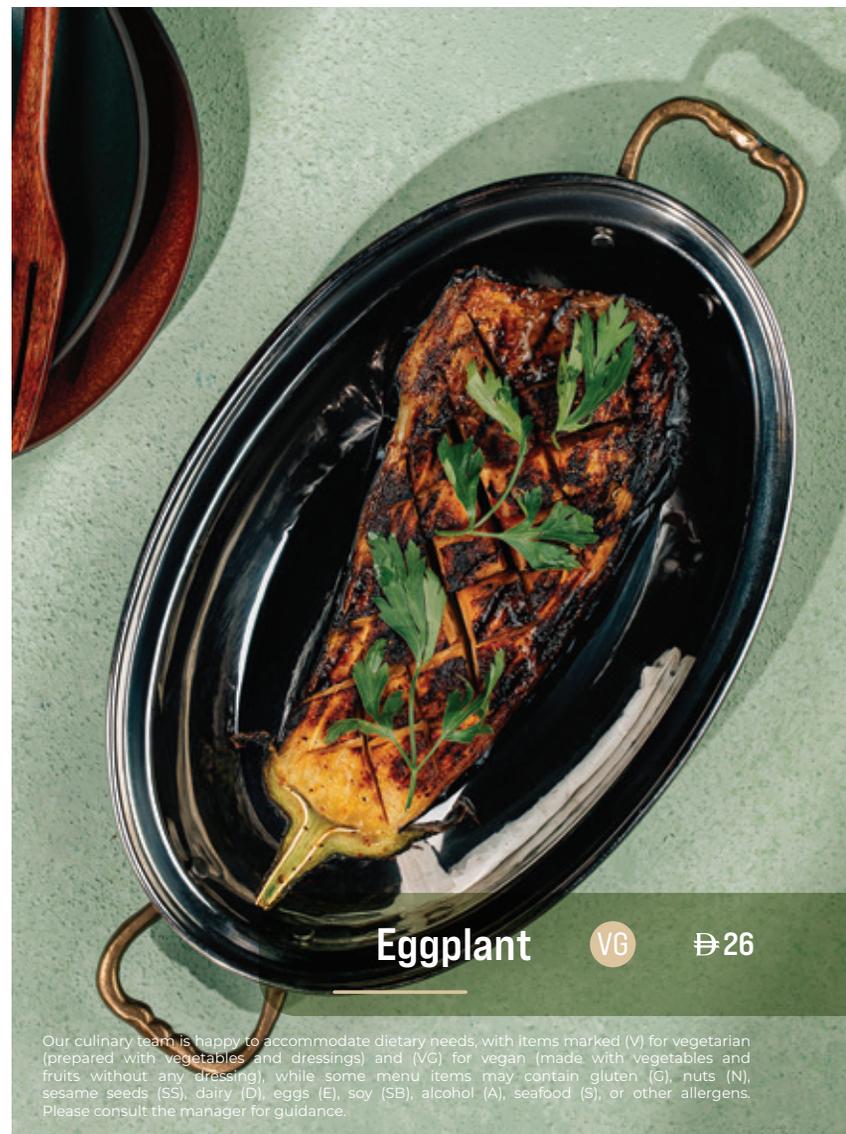


VG

Green Zucchini

VG

฿ 20



Eggplant

VG

฿ 26

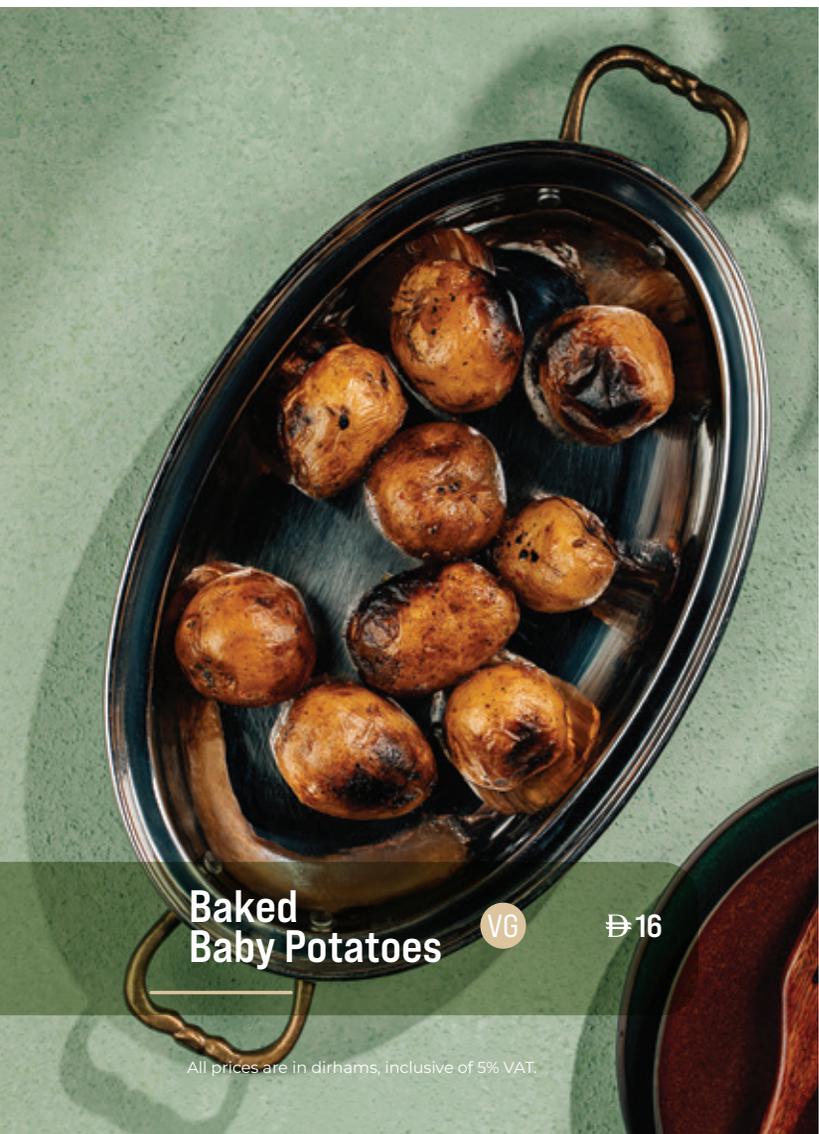
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Capsicum

VG

₹ 16



Baked
Baby Potatoes

VG

₹ 16



Baked Mushrooms

VG

₹ 24

DESSERTS



Vanilla Milk Cake

D E G N

₪30

Light vanilla sponge soaked in milk sherbet, layered with mascarpone cream, and topped with fresh raspberries, blueberries, and almond petals

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Pistachio Milk Cake

D E G N

₹35

Delicate pistachio sponge soaked in milk sherbet, layered with mascarpone cream, and finished with sliced pistachios

Oreshki

D E G N

₹25

Crispy shortcrust pastries filled with caramelized condensed milk and chopped hazelnuts



Trubochki

D E G N

₹25

Thin, crunchy waffle rolls filled with silky cream flavored with caramelized condensed milk and walnuts





Churchkhela
(from 50gr)

N

₾25

Traditional Georgian sweet made from fruit juice with walnuts



Georgian Homemade Donuts

D E G

₾25

Golden, fluffy donuts filled with a light cream of caramelized condensed milk, dusted with fragrant vanilla cinnamon sugar

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SAUCES



Adjika

₪8

Sour Cream

D

₪8

Ketchup

₪8

Satsebeli

₪8

Cheese Sauce

D

₪8

Matsoni

D

₪8



KIDS'
MENU

CHILDREN'S SET 1

₹45

Mashed Potato D

Creamy mashed potatoes with butter and cream

Chicken Cutlet

Minced chicken with onion and a touch of seasoning, shaped and lightly cooked

Vegetable Salad VG / D V

(oil /sour cream)

Fresh tomato and cucumber salad, dressed with a choice of oil or sour cream

Ketchup

Donut D E G

Juice
(Orange / Apple)

GOOD WITH YOU

GIVE

SUCCESS

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CHILDREN'S SET 2

₪45

Vegetable Sticks

E V

Sticks of fresh carrot, celery, cucumber, and bell pepper, served with ginger sauce

Pasta

D G

Boiled spaghetti, served with butter

Chicken Balls

D

Minced chicken seasoned with salt, shaped into balls with a mozzarella cheese filling

Ketchup

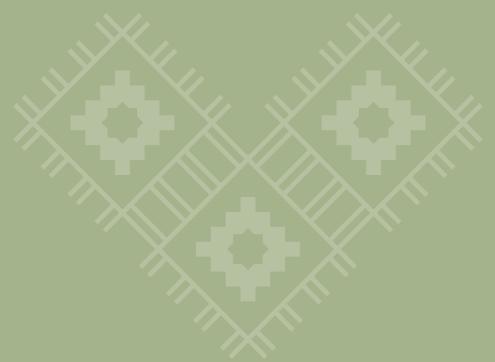
Donut

D E G

Juice

(Orange / Apple)





BAR
MENU

SIGNATURES



**Espresso Tonic
with Red Sour Berries**

320ml

₹30

Lavender & Coconut Raff
(Hot / Iced)

₹50

Tropical Iced Matcha Latte

₹40

**0% ABV Pomegranate
Iced Wine**

₹55

All prices are in dirhams, inclusive of 5% VAT.

MILKSHAKES

Sweet & Sour Cherry with Chocolate
Cranberry & Cinnamon with Vanilla
Matsoni with Feijoa, Fig & Vanilla
Non-Dairy Milk Selection

360ml

₪ 50

₪ 50

₪ 45

+ ₪ 5



COMPOSTES



Red Cherry

^{7L}
₪75

Peach

₪75

Homemade Cranberry Mors

₪75

HOMEMADE FRESH JUICES

	<i>360ml</i>
Orange	₪25
Green Apple	₪25
Grapefruit	₪25
Carrot	₪25



COFFEE



Espresso	₪ 17
Double Espresso	₪ 22
Americano	₪ 22
Cappuccino	₪ 25
Latte/Iced Latte	₪ 25
Classic Matcha Latte/ Iced Matcha Latte	₪ 30
Decaf Coffee	₪ 20
Non-Dairy Milk Selection/ Flavoured Syrup	+₪ 5/3



SOFT DRINKS

Coca-Cola 290ml ₪18
(Original/Zero)

Corona Cero 0.0% 330ml ₪55

Natakhtari Lemonade 500ml ₪40
(Duchess / Cream Soda / Tarkhun)

Red Bull 250ml ₪50
(Original/Sugar-Free)

TEA

Classic Sencha ₪25

Jasmine Downy Pearls ₪25

Milky Oolong ₪25

Royal Breakfast ₪25

Earl Grey ₪25

Chamomile Breeze ₪25

WATER

San Pellegrino S/L ₪17/27

Acqua Panna S/L ₪17/27

Borjomi 500ml ₪50



We are a family of destinations, each born from culture, memories and the joy of gathering around a table.

 [successhospitality](#)



GENATSVALE
GEORGIAN CUISINE

The first licensed Georgian restaurant in the UAE, a hidden treasure on Palm Jumeirah. With marina views, soulful cuisine and heartfelt hospitality, it welcomes families, romantic dinners and heartfelt celebrations.

 [genatsvaledxb](#)



Uzbek roots infused with Mediterranean and Eastern European flavors, located on Palm Jumeirah and Bluewaters. A vibrant setting of cuisine, live music, shisha, and entertainment, framed by Dubai's most iconic views.

 [@grandzordxb](#)



GENATSVALE
BISTRO

A well-known Genatsvale brand, now reimagined as a bistro on Bluewaters Island, relaxed in spirit, rich in flavor, serving familiar Georgian comfort with true Georgian soul.

 [@genatsvalebistrodxb](#)



Located within Grand ZOR Bluewaters, The Room is a two-storey lounge and karaoke concept with high-energy sound, live entertainment and unforgettable nights.

 [@theroomdxb](#)