



GENATSVALE

BISTRO

You are welcome to
Genatsvale Bistro!



@ genatsvalebistrodx



by



SUCCESS
HOSPITALITY GROUP



GENATSVALE

BISTRO

*Taste
of
Georgia*

APPETIZERS



Georgian Pkhali Assortment

N VG

₪25

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

Our culinary team is happy to accommodate dietary needs, with items marked (V) for vegetarian (prepared with vegetables and dressings) and (VG) for vegan (made with vegetables and fruits without any dressing), while some menu items may contain gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), or other allergens. Please consult the manager for guidance.

Satsivi

D N ₪55

Tender chicken in a rich walnut and herb sauce, served chilled



Classic Hummus

N VG ₪25

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



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

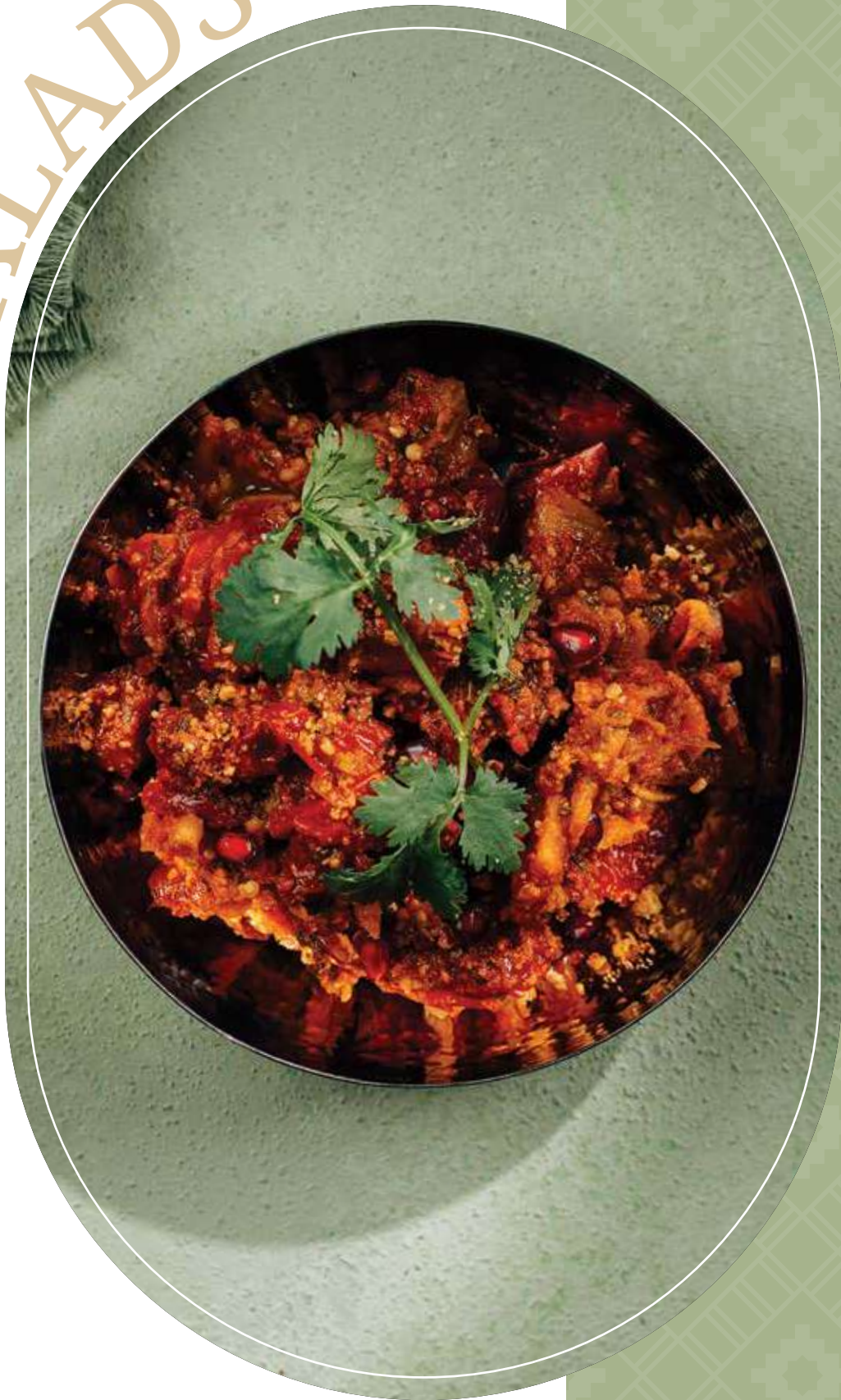
V

₹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

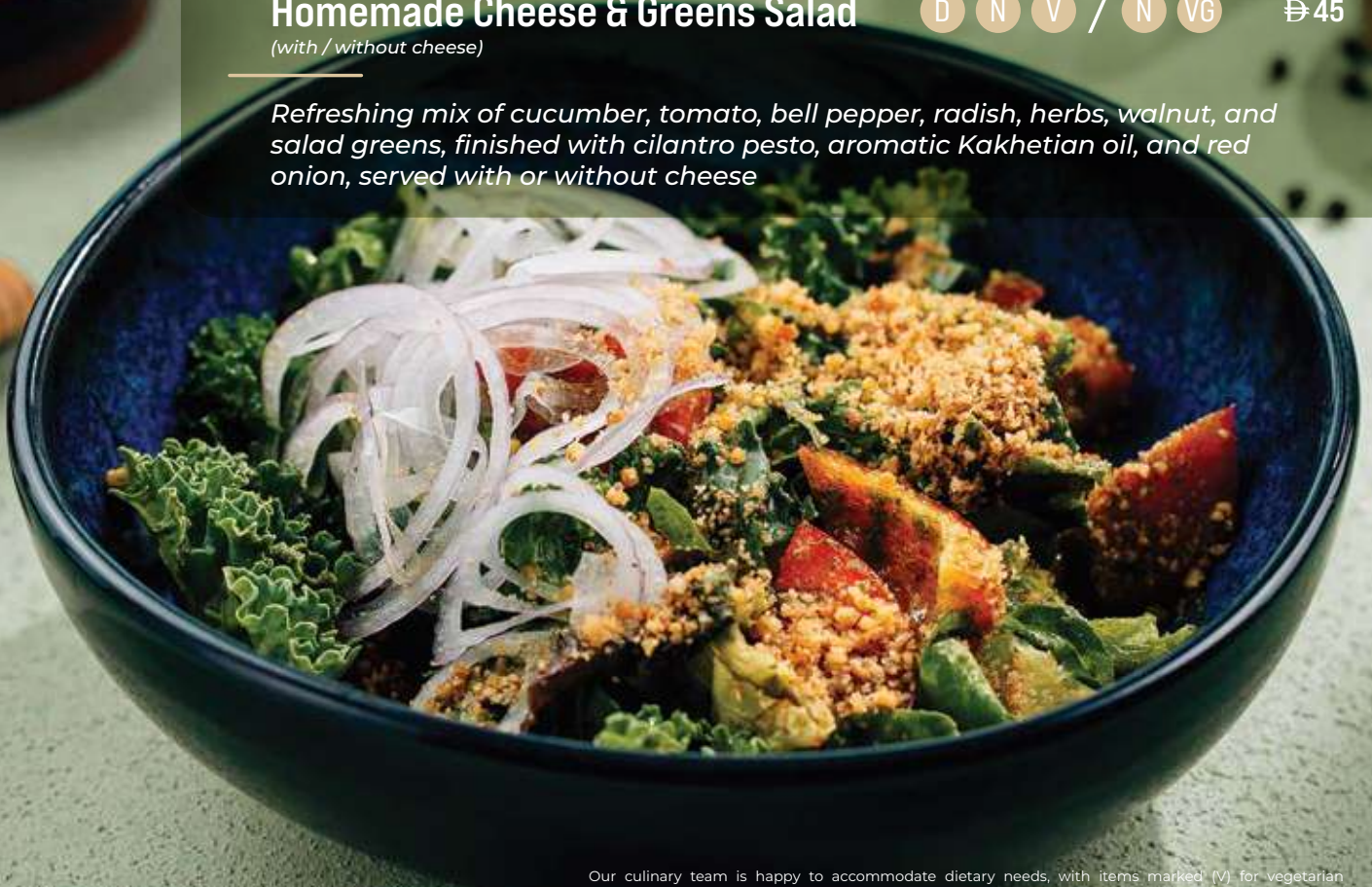
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N

VG

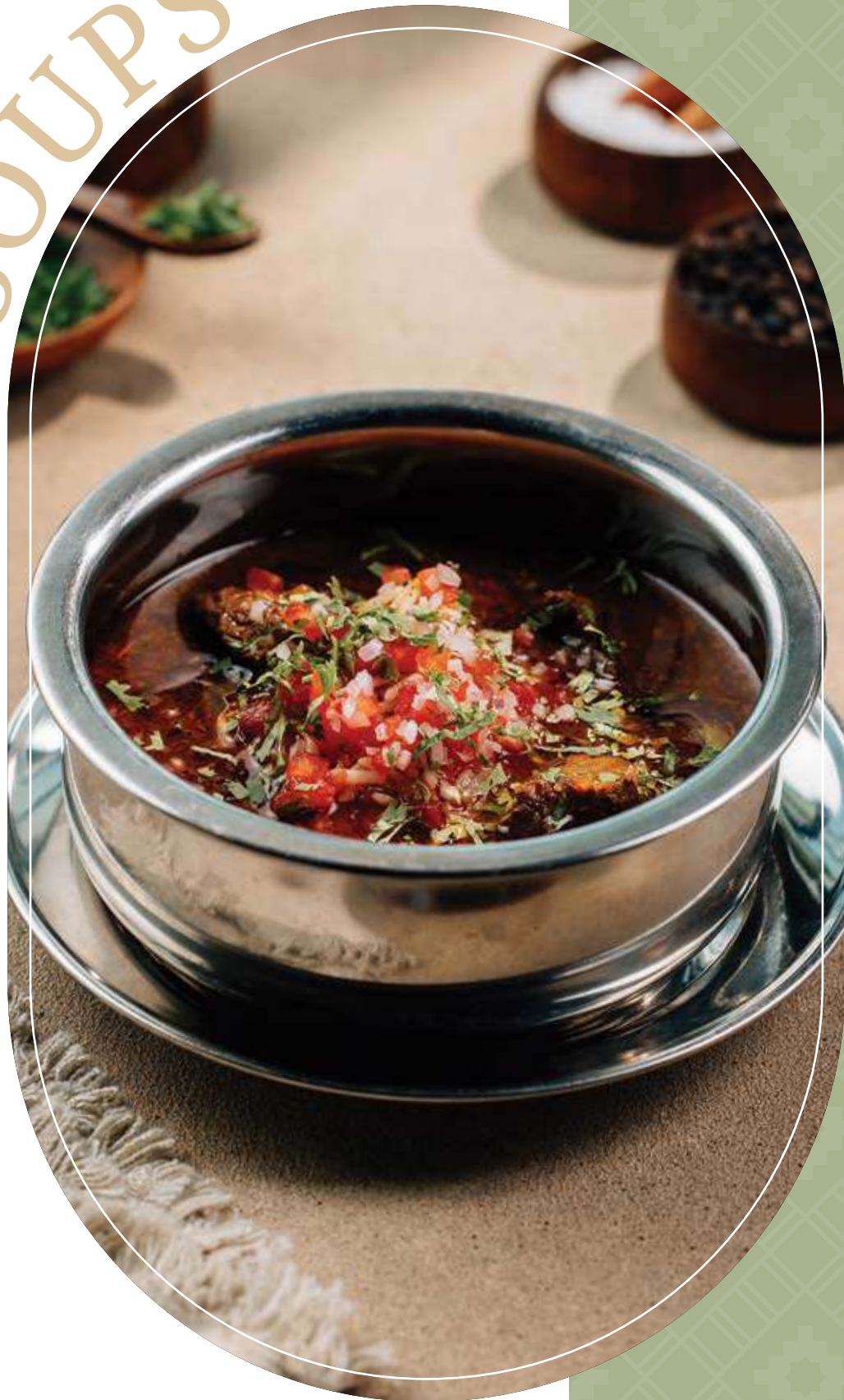
₪45

Refreshing mix of cucumber, tomato, bell pepper, radish, herbs, walnut, and salad greens, finished with cilantro pesto, aromatic Kakhetian 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

E G

₹30

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

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DOUGH



Megrelian Khachapuri

D E G V

₪ 69

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

฿ 55

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

₹10

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

Cabbage

D E G V

₹10

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

Potato

D E G V

₹10

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

KHINKALI

(Minimum 3-piece set, price per piece)

Cheese

D G V

₹18

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

Lamb

D G

₹19

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

Beef

D G

₹19

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

₪49

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

₹69

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

₹49

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

₹65

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

₹125

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



SHAWARMA



Chicken Shawarma

D G

₪49

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



₹59

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

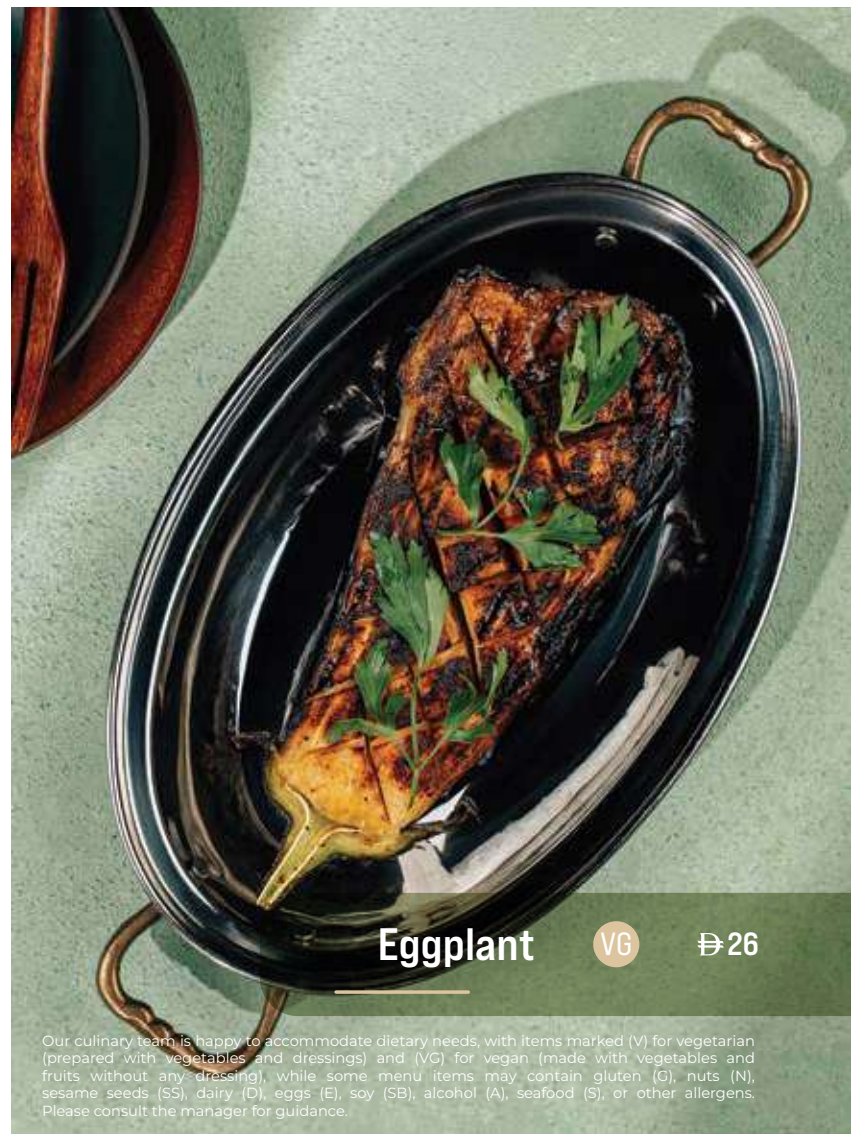


VG

Green Zucchini

VG

฿ 20



Eggplant

VG

฿ 26

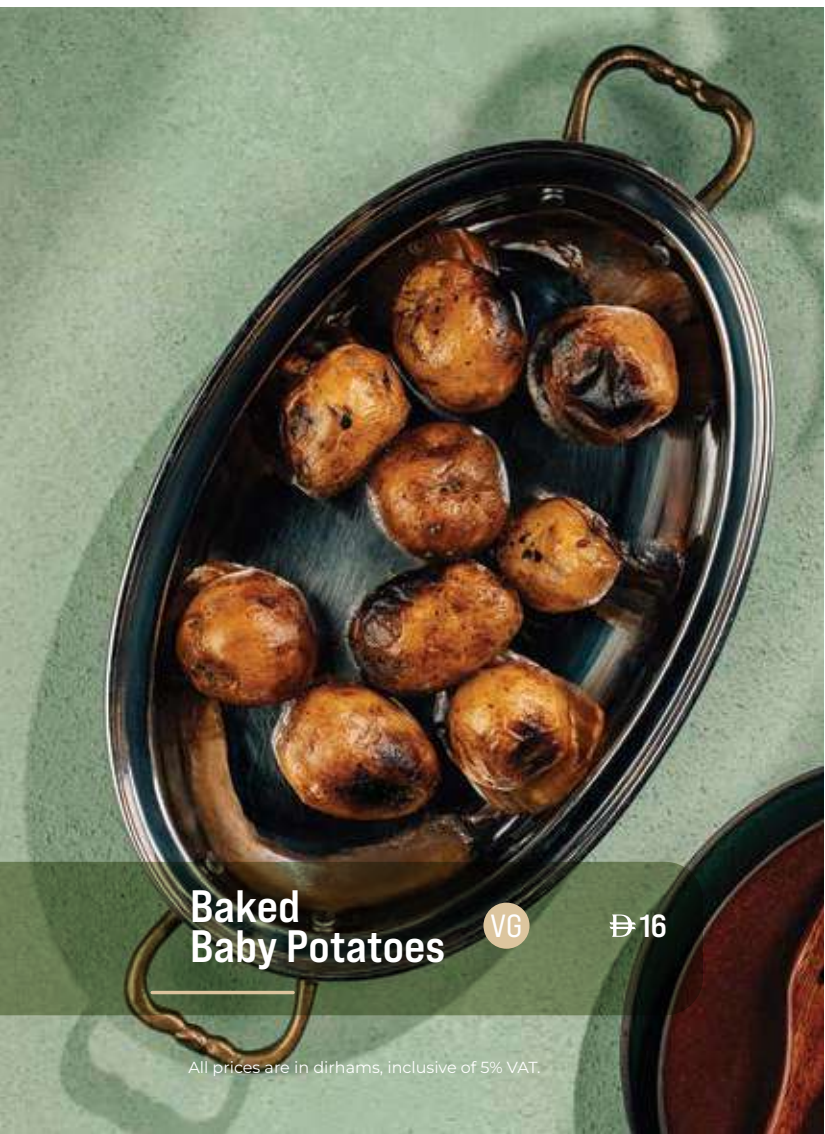
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Capsicum

VG

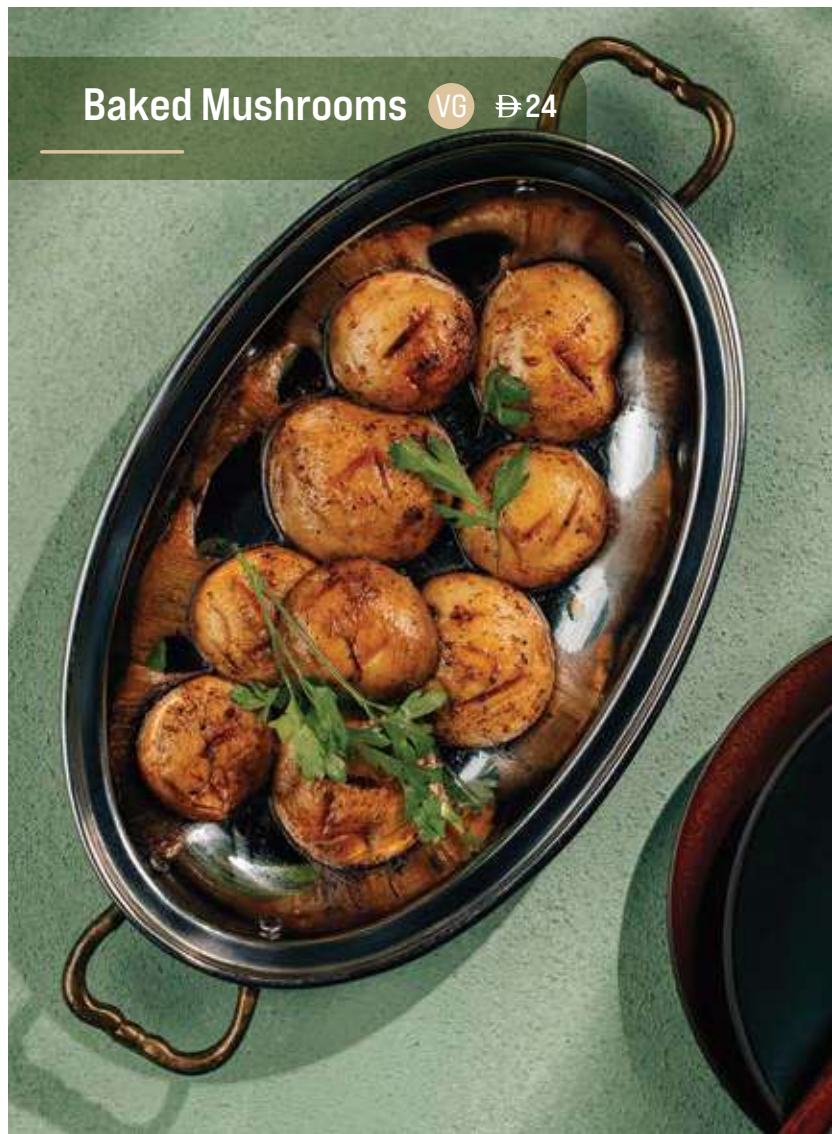
₹ 16



**Baked
Baby Potatoes**

VG

₹ 16



Baked Mushrooms

VG

₹ 24

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

DESSERTS



Oreshki

D E G N

₪25

Crispy shortcrust pastries filled with caramelized condensed milk and chopped hazelnuts

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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



Churchkhela (from 50gr)

N ₹25

Traditional Georgian sweet made from fruit juice with walnuts



Trubochki

D E G N

₹25

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



Homemade Choco Vanilla Ice Cream



₹ 15

**Homemade
Chocolate Ice Cream**



**Homemade
Vanilla Ice Cream**



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SAUCES



Adjika	₪8	Sour Cream	D	₪8
Ketchup	₪8	Satsebeli		₪8
Cheese Sauce	D	Matsoni	D	₪8