



GENATSVALE

BISTRO

You are welcome to
Genatsvale Bistro!



WEBSITE



JOIN OUR
LOYALTY PROGRAM



SUCCESS
HOSPITALITY GROUP



GENATSVALE

BISTRO

*Taste
of
Georgia*

APPETIZERS



Georgian Pkhali Assortment

N VG

₹29

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

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

Satsivi

D N

₪55

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



Classic Hummus

N VG

₪29

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



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Lobio

N

VG

₹29

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 ₪45

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



Eggplant Rolls N D V ₪45

Eggplant rolls filled with walnuts, garlic oil, pomegranate, cilantro, tarragon, and spices



Eggplant with Smoked Sulguni Espuma D V ₪49

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

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SALADS



Ajapsandali

N VG

₪39

Chopped baked vegetables with aromatic herbs and spices

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Tomato & Cheese Salad with Tarragon

D V ₾55

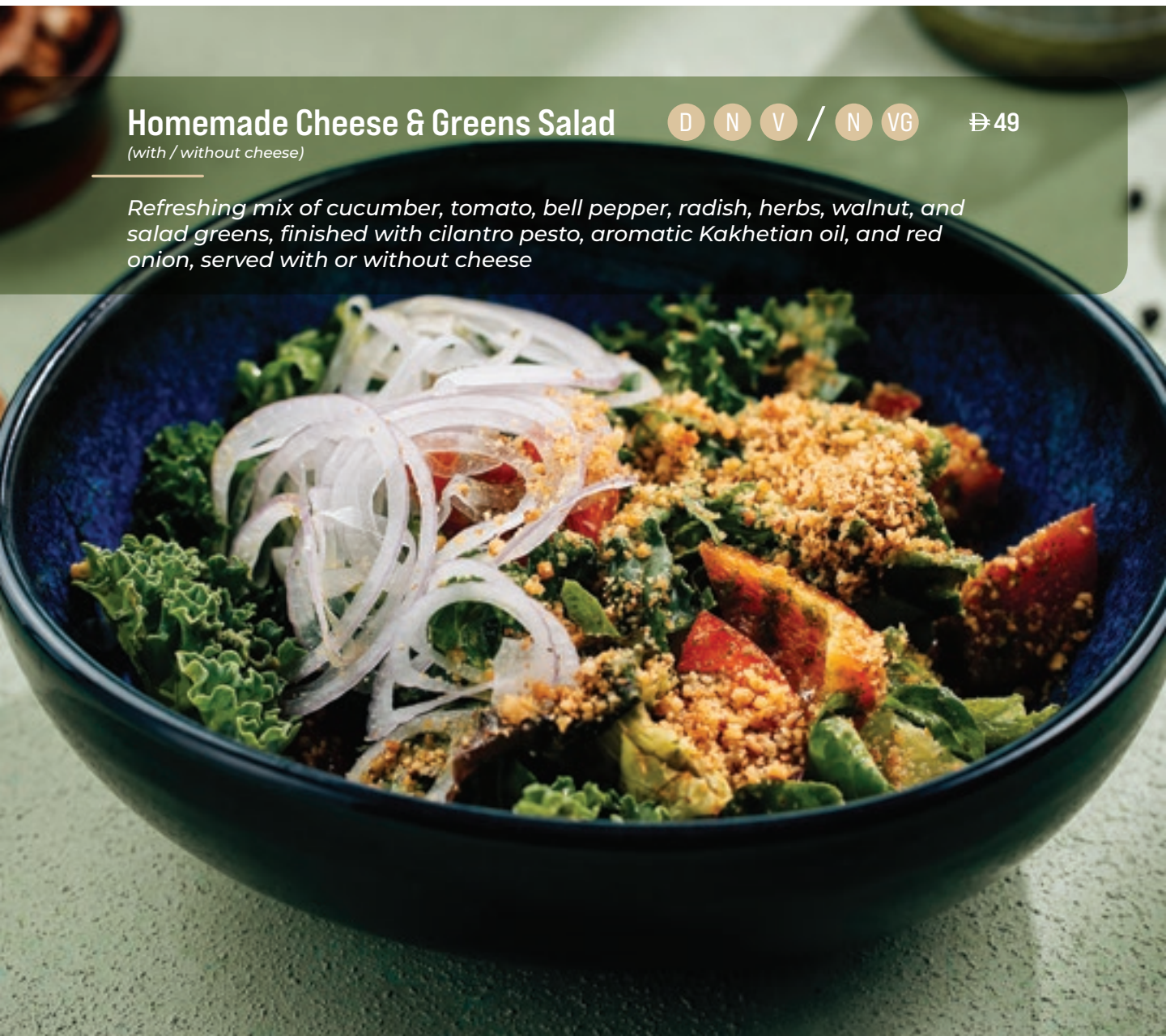
Fresh tomatoes, homemade cheese and tarragon leaves, drizzled with Kakhetian oil



Tabbouleh

VG ₾35

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 ₾49

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

SOUPS



Kharcho

₪ 39

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

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Homemade Chicken Soup

E G

₪35

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

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DOUGH



Megrelian Khachapuri D E G V ₪ 79

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

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Bread Selection G VG ₪20

Assortment of Georgian lavash, pita and thin lavash



Adjarian Khachapuri D E G V ₪65

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

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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

G

₪59

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

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Beef Shashlik

G

₪105

Tender marinated beef on soft lavash with crisp carrot and cabbage salad, pickled cucumber, French fries, pita bread, pickled onions, and flavorful Satsebeli sauce



Lamb Shashlik

G

₪85

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

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Lamb Chops with Rice

G

₪145

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

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A top-down view of a Lamb Lula Kebab dish. Two thick, cylindrical kebabs are placed on a piece of white paper. To the left is a generous portion of golden-brown french fries. To the right are several triangular pieces of pita bread. In the center, there are sliced red onions and a sprig of fresh green parsley. A small metal cup containing a red, chunky sauce (Satsebeli) is in the top left corner. The entire dish is served on a silver tray with a white paper liner that has a repeating logo.

Lamb Lula Kebab

G

₪75

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

A top-down view of a Chicken Lula Kebab dish. Two thick, cylindrical kebabs are placed on a piece of white paper. To the left is a generous portion of golden-brown french fries. To the right are several triangular pieces of pita bread. In the center, there are sliced red onions and a sprig of fresh green parsley. A small metal cup containing a red, chunky sauce (Satsebeli) is in the top left corner. The entire dish is served on a silver tray with a white paper liner that has a repeating logo.

Chicken Lula Kebab

G

₪59

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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SHAWARMA



Chicken Shawarma with French Fries



₪59

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

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Lamb Lula Shawarma with French Fries

D G

₹69

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

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SIDE DISHES



French Fries

₹25

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White Rice

₪20



Bulgur

G

₪20



Mashed Potato

D

₪20

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GRILLED VEGETABLES

Eggplant

VG

₪ 26



Baked Mushrooms

VG

₪ 24



Baked
Baby Potatoes

VG

₪ 16

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DESSERTS



Oreshki

D E G N

₪35

Crispy shortcrust pastries filled with caramelized condensed milk and chopped hazelnuts

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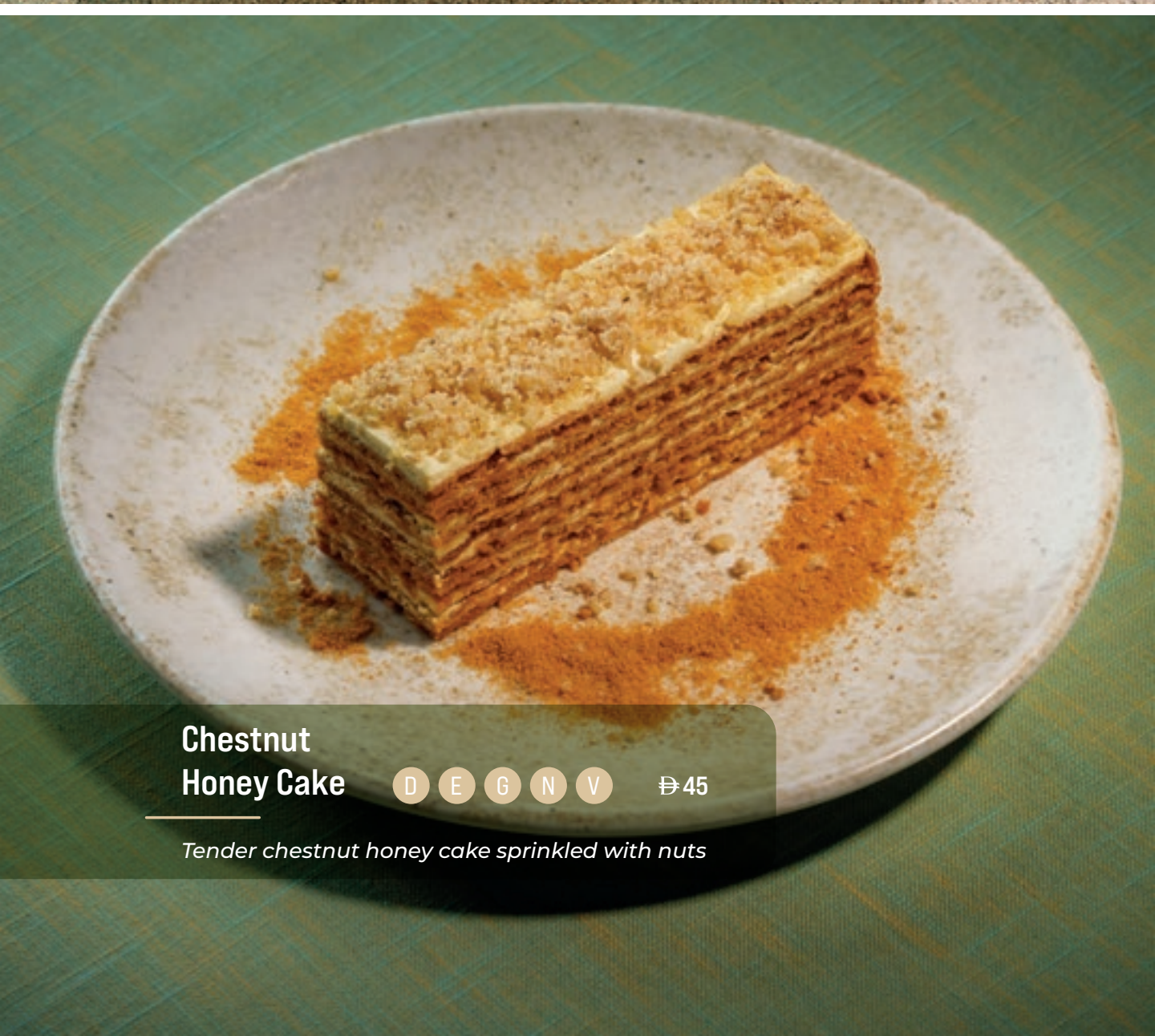
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Georgian Homemade Donuts

D E G ₾35

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



Chestnut Honey Cake

D E G N V ₾45

Tender chestnut honey cake sprinkled with nuts

Churchkhela

(from 50gr)

N ₾35

Traditional Georgian sweet made from fruit juice with walnuts



Trubochki

D E G N ₾35

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





Homemade Choco Vanilla Ice Cream

D

₹15

Homemade Chocolate Ice Cream

D

₹15

Homemade Vanilla Ice Cream

D

₹15

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SAUCES



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

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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](#)