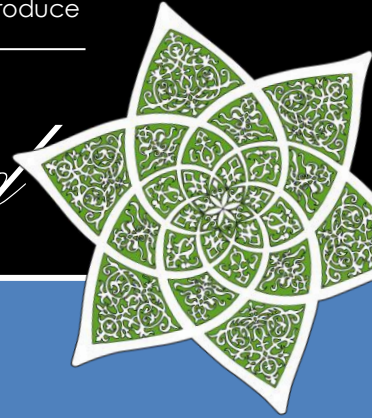


Nazy's Guest House

Delicious Georgian and Kist cuisine freshly
made from organic home-grown produce

Our Food



Beverages

Tea	<i>black, milk, green, mint, jasmine, herbal</i>
Coffee	<i>black instant, milk</i>
Milk	<i>hot, cold</i>
Juice	<i>fresh apple, pear, plum, grape, cherry (seasonal)</i>
Smoothies	<i>made with yoghurt, milk, seasonal fruit & honey</i>
Lemonade	<i>fresh homemade</i>

Bread

Toasted	<i>served with butter</i>
Toppings	<i>local honey, homemade organic jam (strawberry, raspberry, cherry, peach, fig)</i>
French Toast	<i>savoury or sweet with sugar & cinnamon</i>

Pancakes

Plain	
Lemon & Sugar	
Cinnamon & Honey	
Organic Jam	<i>strawberry, raspberry, cherry, peach, fig</i>
Seasonal Fruit Salad	

Eggs

2 Eggs	<i>boiled, poached, fried or scrambled</i>
Omelette	<i>plain or with mushroom, tomato, onion, cheese, herbs</i>

Fruit & Cereals

Fresh Seasonal Fruit Salad	
Fresh Seasonal Fruit Salad with Yoghurt & Honey	
Yoghurt	<i>plain or with honey</i>
Cheese	<i>homemade</i>
Porridge	<i>oats, rice, flour</i>

Kaldeet

Traditional Georgian Breakfast	<i>with curds, butter and corn flour</i>
---------------------------------------	--

Dear Guests. We always ensure our produce is organic, home grown or locally sourced for best quality and freshness. We offer traditional Kist, Chechen and Georgian food, and cater to European tastes. If you have specific dietary requirements please let us know. Please see the 'Menu Board' for each days specials. We also offer a packed lunch. If you require one please place your order at breakfast.

Our Food

Soups

Served with bread & butter

- Broth** *chicken carrot, rice, coriander, parsley*
- Vegetable Soup** *carrot, peas, cabbage & potato*
- Beef Soup**
- Chikhirtma** *chicken broth & eggs (Georgian)*
- Kharcho** *beef soup with rice (Georgian)*

Georgian Breads & Cheese

- Khachapuri** *flatbread with a cheese, cabbage, potato, nettle filling*
- Shoti Puri** *bread baked in a clay oven*
- Mchadi** *corn bread*
- Cheese** *homemade*

Salad & Vegetarian Dishes

- Tomato & Cucumber Salad**
- Tomato, Cucumber & Cheese Salad**
- Mixed Vegetable Salad** *carrot, peas, radish, cabbage & potato*
- Cabbage Stew** *boiled cabbage with walnuts*
- Pkhali** *boiled mixed vegetables with walnuts (Georgian)*
- Aubergine & Walnut** *roasted aubergine rolled with walnut & vinegar*
- Roasted Peppers** *stuffed with carrot, rice, butter & coriander filling*
- Ajapsandali** *stew made from aubergine, pepper, potatoes, tomatoes, onion, butter & herbs (Georgian)*
- Mushrooms** *fried with onion, butter, mint, coriander & dill*
- Green Beans** *fried in butter coriander onion, mint & basil*
- Red Kidney Bean** *boiled onion, butter, thyme, coriander & basil*
- Khinkali** *dough balls filled with cheese, potato, nettle & herbs*
- Dough Balls** *potato filling & served with yoghurt*
- Potato Scones**
- Sauces** *walnut, tomato, plum, cherry*

Packed Lunch

- Khachapuri** *cheese, cabbage, potato & nettle filling*
- Potato Scones**
- Bread**
- Cheese**
- Tomato & Cucumber**
- Fruit** *apple, pear, plum*

Our Food

Fish, Chicken & Meat

Boiled or Fried fish
Oven Roasted Chicken
Mtsvadi *lamb, veal, goat roasted over an open fire*

Main Courses

Served with bread & butter

Khinkali (meat) *dough balls filled with boiled beef (Georgian)*
Khinkali (vegetable) *dough balls filled with cabbage, potato, cheese & nettle (Kist)*
Jjig-galana *boiled beef with dough balls (Chechen)*
Tolma *beef & rice rolled in cabbage (Armenian)*
Chakapuli *beef with plums (Georgian)*
Rolled Beef with Buckwheat
Beef with sweet pepper, potatoes, carrots, tomatoes, onion, & butter
Kchakhokhbili *chicken in tomato sauce (Georgian)*
Chicken with rice *served porridge style*

European

Pizza & Omelette served with Chips & Salad

Pasta with meat sauce & tomatoes
Pasta with cheese & tomato sauce
Pasta with milk
Pizza *meat / vegetable toppings (chicken, beef / sweet corn, sweet pepper, onion, tomato, mushroom, cheese)*
Omelette *plain or with mushroom, tomato, onion, cheese, coriander, parsley*
Potato chips/ fries

Desert

Fresh seasonal fruit

Apple, pear, peach, plum, grape, strawberry, cherry, fig, watermelon

Stewed fruit

Peach, cherry, raspberries

Cake

Chocolate, cream or walnut

Beverages

Tea *black, milk, green, mint, jasmine, herbal*
Coffee *black instant, milk*
Milk *hot, cold*
Juice *fresh apple, pear, plum, grape, cherry (seasonal)*
Smoothies *made with yoghurt, milk, seasonal fruit & honey*
Lemonade *homemade*

