

desserts from the chef

Shoo-cakes Tblisi-style	190
Pair of cupcakes with Abkhazian lemon	330
Napoleon — classic vanilla slice	360
Carrot roll with caramel	210
☒ Molten chocolate cake baked in mug with vanilla ice cream	350
Chocolate cake with apples and cinnamon	390
Cherry pie with almond crust	390
Medovik — honey cake	290
Matsoni with honey in a pot	160
Quince with Isabella sauce and ice cream	370
Georgian cheeses: Imeruli, Suluguni, Nadugi + honey and nuts	390
Matsoni yoghurt with honey / jam	180

for tea

Tangerine pastila	160
Homemade jams: cherry, apricot, strawberry, raspberry, blueberry	90
Jam: white cherry, fig, walnut	90
Mountain honey or tsar's white honey	240
Churchkhela — Georgian walnuts/hazelnuts dipped in thickened grape juice	190

ice cream and sorbets

Tangerine homemade ice cream	100
Sorbet with grapes Isabella	80
Orange sorbet	120
Homemade ice cream: vanilla, double chocolate, 1 scoop	90

Winter and we have persimmon, plum, pear and other grapes!

☎ prices are quoted in rubles

This concise menu is for advertising purposes only.
A full-length menu is provided upon request.

Last upd.:
14.01.2019

☒ Serving only at Chistye Prudy and Shabolovskaya

lunch combos (weekdays from 12:00 until 16:00)

and for students until 19:00 ☆

1. Salad / traditional snacks + soup	320
2. Khachapuri + salad / traditional snacks / soup	390
3. Salad / traditional snacks / soup + main dish	430
4. Salad / traditional snacks + soup + main dish	590

☆ This offer is valid at our cafe at Molodezhnaya and Shabolovka upon presentation of a valid student ID.

at Shabolovka

opens		lunch-combos	closes
Mon-Fri 10:00		Mon-Fri 12:00–16:00	Sun-Thu 23:00
Sat-Sun 11:00		...	Fri-Sat 01:00

at Tverskaya

opens	breakfast	lunch-combos	closes
Mon-Fri 10:00	Mon-Fri 10:00–12:00	Mon-Fri 12:00–16:00	Sun-Thu 23:00
Sat-Sun 11:00	Sat-Sun 11:00–14:00	...	Fri-Sat 01:00

at Kievskaya

opens	breakfast	lunch-combos	closes
Mon-Fri 10:00	Mon-Fri 10:00–12:00	Mon-Fri 12:00–16:00	all days 23:00
Sat-Sun 11:00	Sat-Sun 11:00–14:00

at Chistye prudy

opens		lunch-combos	closes
Mon-Fri 11:00		Mon-Fri 12:00–16:00	Sun-Thu 23:00
Sat-Sun 11:00		...	Fri-Sat 02:00

at Molodezhnaya

opens	breakfast	lunch-combos	closes
all days 10:00	Mon-Fri 10:00–12:00	Mon-Fri 12:00–16:00	all days 23:00
...	Sat-Sun 11:00–14:00

at Prospekt Mira

opens	breakfast	lunch-combos	closes
Mon-Fri 12:00	Sat-Sun 11:00–14:00	Mon-Fri 12:00–16:00	Sun, Thu 23:00
Sat-Sun 11:00		...	Fri-Sat 00:00

lunch bonus — if you have lunch four times in two weeks, you will receive a fifth lunch and a glass of wine or tarragon lemonade for free (for more information and for a special lunch card please ask your waiter).

- ☆ We don't serve lunch-combos on the summer terraces at all our cafes. There is no delivery or take-away service for lunch-combos.
- ☆ We take your last order for food half an hour before closing and 15 minutes before closing — for drinks.
- ☆ A 10% service charge is added to the bill for parties of 8 or more. However, they will also receive a jug of wine on the house!
- ☆ When you book a table, especially on the summer terraces, there may be some restrictions. Please don't take it personally! Details can be found on our website www.hacha.ru or you can ask a manager.

delivery

delivery@hacha.ru
+7 (495) 935 77 98



hachapuri
hachapuricafe
hachapuricafe

www.hacha.ru



menu

Download the application
and order Georgian food from your phone.

snack at the table

★ Fresh vegetables and herbs	390
Pickled Georgian vegetables: wild leek, peppers, cabbage pickled in beetroot juice, tomatoes, dzhondzholi (native Georgian herb), garlic	240
★ Georgian cheeses: Imeruli, Suluguni, Adzharian chechil, smoked Suluguni / goat cheese	450
★ Meat platter: chicken roll with apricots, boiled tongue, baked veal	780
★ Large assorted phali	840

traditional snacks

★ Spinach pkhali	330
★ Sweet pepper rolls in nut sauce	390
★ Eggplant and walnut rolls	430
Beetroot pkhali	290
Cheese pkhali in pepper with grapes inside	340
★ Eggplant pkhali	360
Adzhapsandali vegetable stew	360
Cold lobio — spicy kidney bean stew with coriander	290
Satsivi with chicken	430
Tomatoes, which have been marinated for three days	290

salads

Cheese rolls «gebjalia» with tomatoes and mint	340
Baked beetroot with sheep cheese, eggplant and corn sauce	290
★ Cucumbers in Georgian marinade with tomatoes	290
Chicken salad with tarragon, spinach and yoghurt	320
★ Vegetable salad with Kakhetian sunflower oil	390
Spinach, cheese and sweet pepper salad	360
★ Fried eggplant appetizer with tomato, pesto and pumpkin seeds	490
★ Salad made from cucumbers and tomatoes with nuts	470
★ Green salad with tongue, salted tomatoes and mustard sauce	460
★ Sweet tomatoes with goat milk cheese and tsitsmati pesto	470
★ Argo salad with beef, cheese, mushrooms with mayonnaise dressing	470
★ Green salad with roast beef and tomatoes	490
★ Green salad with chicken liver and fig dressing	380
★ Green salad with plums and nuts with / without chicken breast	460/290

★ marks menu items not available with lunch-sets

★ ***khinkali dumplings 1 pc***

Please order at least 3 pcs of the same kind

With potato and cheese	70
With beef and pork / With lamb	90
With salmon	99
With mushrooms	90
All khinkali for group and chacha	990

khachapuri cheese bread

Penovani — cheese puff pastry	160
★ Classic adjarian, topped with raw egg reg./large	320/370
★ Adjarian khachapuri with bacon reg./large	340/390
★ Adjarian khachapuri with tomatoes and spinach reg./large	330/390
Imeretian khachapuri, single cheese reg./large	220/320
Megrelian khachapuri, double cheese reg./large	320/440
Khachapuri with cheese and herbs	340
★ Khachapuri with smoked cheese	390
★ Khachapuri with spinach and coriander reg./large	330/380
★ Khachapuri with turkey and adjika	390
Khachapuri skewer	260
Lobiani rachuli — pie filled with beans and ham, topped with more ham	290
★ Kubdari — khachapuri with meat	360
★ Achma with matsoni	420
Crispy flatbread with green tomatoes, sulguni, and peppers	310
Flatbread bread with minced lamb in tkemali	350

soup

★ Pumpkin soup with smoked suluguni	360
Zucchini soup with matsoni yoghurt	290
Leek soup with meatballs	290
Thick lentil soup with smoked meat	330
★ Garlic hangover soup	370
Chikhirtma — chicken soup	320

kharcho

★ Kharcho beef soup	380
Vegetable harsho with tkemali and mushrooms	300
Fish kharcho with pepper	390

flatbread

Lavash — Georgian flat bread / Thin flat bread with salt	30
Flatbread croutons with garlic and greens	80

hot dishes

★ Grilled flounder	720
Chicken chakhokhbili with fresh tomatoes	430
★ Pork ribs in sweet tkemali	590
Chkmeruli — Georgian garlic chicken	490
★ Turkey shank baked with honey and ajika	690
Ojakhuri — fried turkey with potatoes	460
★ Abhazura with cheese - grilled pork cutlet	490
★ Grilled smoked pork belly	590
★ Batumi-style veal baked with Georgian condari spice	760
★ Oily fish in grape leaves with pomegranate	590
Lamb rib chakapuli with pickled cherry plum	670
★ Veal fillet with tomato and sweet onion	590
★ Chicken tabaka	590
★ Dolma — lamb-stuffed vineleaves with matsoni yoghurt	570
Chanakhi lamb stew with peppers and potatoes	490

garnishes and hot snacks

Veggie sarma: grape leave and pepper stuffed with rice and fresh herbs	290
★ Eggplant with tomato and coriander under cheese crust	490
Hot lobio — spicy kidney bean stew with coriander	330
Baby potatoes with green tkemali plum sauce	320
Champignon mushroom caps baked with Suluguni	390
Suluguni cheese fried with tomatoes	380
Fried suluguni balls in corn crust	270
Boiled or grilled corn, 1 pc	230

★ ***kebabs***

Grilled vegetables: eggplant, zucchini, bell peppers, tomatoes, leek	360
Chicken / Turkey	460/480
Chicken / Lamb lula kebab	330/490
Pork / Veal	420/540
Lamb meat / Lamb chop	520/980
Assorted kebabs with grilled vegetables for the company	1790

sauces

Homemade adzhika by Lia Tabatadze	100
Satsebeli (tomato-based) / Tkemali (plum-based) / Dry adjika (chilli-based-very hot)	60
Matsoni (yoghurt-based) / Bazhe (nut-based) / Narsharab (pomegranate-based)	40/70/90