

## desserts from the chef

Shoo-cakes Tblisi-style	190
★★ <b>Lenten chocolate cake</b>	390
Napoleon log cake	320
Soft meringue with chocolate ice cream	340
★★ <b>Lenten apple pie</b>	340
Cherry pie with almond crust	390
“Spiced walnut” cake	370
Nazuki - Georgian layered pie with pear and suluguni	390
Lemon tart with dark chocolate	390
“Pigeon’s Milk”	340
Medovik — honey cake	290
Matsoni with honey in a pot	240

## for tea

Cookies	20
★★ <b>Lenten oatmeal cookies with apples</b>	20
Jam: white cherry, fig, walnut	140
Mountain honey or tsar’s white honey	290

## ice cream and sorbets

Homemade ice cream: vanilla, double chocolate, 1 scoop	90
Mandarin ice cream with tarragon	120
Caramel apple ice cream	100
Cherry ice cream with chocolate chips	120
★ Homemade lemon sorbet	100
★ Isabella sorbet	100

★ — lenten dishes

★ — marks menu items not available with lunch-sets

**new items marked bold**



## delivery

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

Prices are quoted in rubles. This concise menu is for advertising purposes only.  
A full-length menu is provided upon request.  
Last upd.: 27.02.23

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

and for students until 19:00 ☑

1. Salad / traditional snacks + soup	380
2. Salad / traditional snacks / soup + khachapuri	460
3. Salad / traditional snacks / soup + main dish	460
4. Salad / traditional snacks / soup + shashlik	520
5. Salad / traditional snacks + soup + main dish	620

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



# hacha nypi

georgian food  
city cafe

# menu

**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](http://www.hacha.ru) or you can ask a manager.

### monday

**Not a hard but fun day.** They say that when you drink white wine you think silly things, and when you drink red wine you say silly things. Choose what you like, and we'll pour two glasses for the price of one.

### tuesday

#### Khinkali Tuesday

It's a good time to eat a hot khinkali for just 79P, from 3 pcs

### wednesday

#### Khachapuri Wednesday.

Fall in love with khachapuri! Order Adjarian, Megrelian or Imeretian khachapuri at a 20% discount!

### thursday

**Not a fish day.** The only thing better than eating kebab is having a drink and eating kebab. On Thursdays, you can have a free glass of wine or beer when ordering any meat dish.

### friday

**The best holiday is Friday!** Friday forgives all! After 6pm we pour a shot of orange chacha free of charge with any order.

\*the offer is only valid inside the café. Promo are not valid on weekends and holidays

## breakfast ☒

★ made in 20 minutes minimum

**Mon - Fri till 12:00  
Sat, Sun, holidays till 15:00**

☒ not valid at Chisty prudy and Shabolovka

★ Oatmeal porridge with apricot	<b>290</b>
★ Fried eggs with suluguni cheese and tomatoes double/triple	<b>310/330</b>
★ Chirbuli — fried eggs with saffron, nuts and tkemali	<b>290</b>
★ Scrambled eggs with pepper,	<b>390</b>
★ Three fried eggs with matsoni yogurt and sour cream	<b>290</b>
★ Lush omelet "borano" with suluguni cheese	<b>390</b>
★ Fried nadugi cheese pancakes	<b>430</b>
★ Pancakes with sour cream and jam	<b>330</b>

## snack at the table

★ Fresh vegetables and herbs	<b>570</b>
★ Pickled Georgian vegetables: wild leek, peppers, cabbage pickled in beetroot juice, tomatoes, dzhondzholi (native Georgian herb), garlic	<b>340</b>
★ Georgian cheeses: Imeruli, Suluguni, Adzharian chechil, smoked Suluguni / goat cheese	<b>640/860</b>
★ Assorted phali	<b>890</b>
★ Assorted meat with homemade adjika	<b>1190</b>

## traditional snacks

★ Eggplant appetizer with cilantro pesto	<b>490</b>
★ Spinach pkhali	<b>330</b>
★ Eggplant and walnut rolls	<b>490</b>
★ Eggplant pkhali	<b>390</b>
★ Beetroot pkhali	<b>290</b>
★ Kindzmari eggplants	<b>490</b>
★ Adzhapsandali vegetable stew	<b>470</b>
★ Squash caviar	<b>290</b>
★ Eggplant caviar with haze	<b>540</b>
★ Cold lobio — spicy kidney bean stew with coriander	<b>290</b>
★ Three day pickled tomatoes	<b>390</b>
★ Chicken satsivi	<b>470</b>
★ Turkey satsivi	<b>490</b>

## salads

Baked beetroot with goat cheese, eggplant and corn sauce	<b>450</b>
Spinach, cheese and sweet pepper salad	<b>490</b>
★ Green salad with chicken liver	<b>490</b>
Salad with chicken breast, spinach and tarragon	<b>410</b>
★ Meat salad with prunes	<b>480</b>
★ Vegetable salad with fragrant oil	<b>440</b>
★ Vegetable salad with ajika and suluguni	<b>560</b>
★ Salad made from cucumbers and tomatoes with nuts	<b>590</b>
Tomato and baked eggplant salad with soft cheese / without cheese	<b>510/470</b>
★ Sweet tomatoes with goat milk cheese and tsitsmati pesto	<b>640</b>
★ Salad with turkey roast beef	<b>540</b>

## ★ khinkali dumplings 1 pc

Please order at least 3 pcs of the same kind

★ With potatoes	<b>89</b>
★ With mushrooms	<b>99</b>
With beef and pork	<b>119</b>
With lamb	<b>129</b>
With chicken and smoked suluguni	<b>99</b>
With redfish	<b>199</b>
With potato and cheese	<b>99</b>
Fried khinkali with meat, 3 pc	<b>360</b>
All khinkali for group / with chacha	<b>1299/1399</b>

## khachapuri cheese bread

Penovani - cheese stuff pastry	<b>290</b>
Khachapuri skewer	<b>450</b>
Classic adjarian, topped with raw egg reg./large	<b>350/390</b>
Adjarian khachapuri with bacon reg./large	<b>350/470</b>
Adjarian khachapuri with tomatoes and spinach reg./large	<b>340/490</b>
Adjarian double-egg khachapuri	<b>430</b>
Imeretian khachapuri, single cheese reg./large	<b>280/460</b>
Megrelian khachapuri, double cheese reg./large	<b>470/690</b>
Khachapuri with cheese and herbs	<b>460</b>
Khachapuri with spinach and coriander reg./large	<b>330/380</b>
Kubdari — khachapuri with meat	<b>360</b>
★ Flatbread bread with minced lamb in tkemali	<b>560</b>
Crispy flatbread with green tomatoes, suluguni and peppers	<b>460</b>

## flatbread

★ Lavash — Georgian flat bread	<b>60</b>
★ Flatbread / Thin flat bread with salt	<b>60</b>

## soup

Kharcho beef soup	<b>440</b>
★ Vegetable soup with Georgian tsitsmati and spinach	<b>340</b>
★ Zucchini soup with croutons	<b>390</b>
Smoked lentil soup	<b>390</b>
Pumpkin soup with smoked suluguni / without cheese	<b>390</b>
Georgian chicken soup — Chikhirtma	<b>330</b>

## hot dishes

★ Chkmeruli — Georgian garlic chicken	<b>650</b>
Ojakhuri — fried turkey with potatoes	<b>470</b>
★ Turkey wings in sweet tkemali	<b>590</b>
Kawarma - beef stew with egg	<b>570</b>
★ Fried flounder with green tkemali	<b>520</b>
★ Oyster mushrooms with tarragon	<b>520</b>
Anchovies with red tkemali	<b>340</b>
★ Veal with tomatoes	<b>760</b>
★ Vegetable dolma	<b>460</b>
Chicken chakhokhbili with sweet tomatoes	<b>460</b>
★ Chicken tabaka	<b>790</b>
★ Batumi-style veal	<b>890</b>
★ Dolma — stuffed vineleaves with matsoni yoghurt	<b>790</b>
★ Pork ribs in sweet tkemali	<b>840</b>

## garnishes and hot snacks

★ Hot lobio — spicy kidney bean stew with coriander	<b>340</b>
★ Baby potatoes with green tkemali plum sauce	<b>330</b>
Champignon mushroom caps baked with Suluguni	<b>430</b>
Mashed potatoes with Georgian pesto	<b>340</b>
Suluguni cheese fried with tomatoes	<b>430</b>

## kebabs

★ Grilled vegetables: eggplant, zucchini, bell peppers, tomatoes, leek	<b>360</b>
★ Grilled trout with red tkemali	<b>790</b>
Chicken / Turkey	<b>470/560</b>
★ Chicken lula kebab	<b>390</b>
★ Lamb lula kebab	<b>690</b>
Pork	<b>480</b>
Lamb meat	<b>960</b>
★ Large plate of assorted kebabs with grilled vegetables	<b>2190</b>

## sauces

★ Satsebeli (tomato-based) / Tkemali (plum-based)	<b>120/110</b>
Spicy adjika red / green	<b>140</b>
★ Matsoni (yoghurt-based) / Bazhe (nut-based)	<b>60/90</b>
★ Narsharab	<b>170</b>