



# Blackbird Food in Kardanakhi Estate

10% discount applies to the estate hotel guests and Estate Club members.

Please consider the Georgian dishes take long preparation time, some ~ 1hr.

## MENU

Service Fee 10% is added on top.  
VAT 18% is included.

Open everyday from 12 pm to 10 pm.  
Cut off time - 9 pm

### APPETIZER & SALADS

- 🍴 **Assorted Pkhali** 🌱 25  
Traditional Georgian dish of chopped and minced vegetables combined with ground walnuts and herbs.
- Cold Meat Board** 60  
Slices of beef tongue, Burvaki (pork), and chopped chicken meat.
- Cheese plate** 40  
Goat cheese, Sulguni, and aged cheese
- 🍴 **Grilled Salad** 🌱 25  
Grilled vegetables salad, veggies vary upon season.
- 🍴 **Kardenakhi Tomato Salad** 🌱 25  
Famous Kardenakhi tomatoes, with olive oil, local cheese powder and backyard herbs. No cheese option is available.

### PASTRY

- Khachapuri** 18  
Traditional Georgian dish of cheese-filled bread.
- 🍴 **Lobiani** 🌱 16  
Traditional Georgian dish of the kidney bean-filled bread.
- 🍴 **Mchadi** 🌱 3  
Corn-bread eaten with Lobio or cheese.
- Chvishtari** 6  
Corn-bread with cheese.
- 🍴 **Bread** 🌱 3  
Traditional Kakhetian Shoti bread

### LUNCH TIME ADD-ONS 12 - 2 pm.

- Pumpkin cream soup** 19
- Mushroom cream soup** 19

### DESSERTS & DRINKS

Desserts, fruits, cold and hot drinks are available. Please refer to **Desserts & Drinks Menu**.

### MAIN COURSE

- Rabbit dish** 38  
Fried rabbit meat cooked in black plum and various vegetables.
- Estate Khashlama** 60  
Boiled beef and turkey meat and vegetables with its juice for 4 persons.
- Chakapuli** 🌱 35  
Traditional Georgian stew. Beef boiled in various seasonal herbs and green plum.
- Shkmeruli** 35  
Georgian dish of chicken, fried and then cooked over low heat in garlic and milk sauce.
- Chicken Liver** 35  
Chicken liver cooked in cherry and other seasonal veggies.
- Barbeque board** 60  
Traditional Mtsvadi - barbeque. Chicken, Pork and Mushrooms with sauces and potatoes.
- Traditional sausages** 60  
Abkhazura, juicy beef and pork meatballs, fragrant with spices and herbs; Kupati from ground pork, intestines, pepper, and onion and Kababi from beef and pork. Accompanied by the selection of pickled vegetables.
- Dolma in grape leaves** 33  
Minced beef and pork with rice, herbs, a mixture of butter, and fragrant spices, served with yogurt sauce.
- Fried Trout** 33  
Fried trout with the grilled vegetables.
- 🍴 **Veggie Dolma** 🌱 27  
Seasonal vegetables e.g. eggplant, pepper filled with rice, herbs, and other minced vegetables.
- 🍴 **Lobio** 🌱 25  
Boiled young beans with onion and herbs accompanied with the selection of pickled vegetables.
- Estate special** 38  
Rabbit liver in berries. The best choice for wine & spirits pairing.
- Lamb on fire** 60  
Lamb meat prepared on fire with rise and veggies.
- Sturgeon on fire** 60  
Sturgeon meat prepared on fire with rise and veggies.

Our ingredients are sourced locally from our community partners. Occasionally, some menu items may be temporarily unavailable. Thank you for your understanding.

🍴 Vegetarian

🌱 Seasonal