



# GENATSVALE

GEORGIAN CUISINE







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Once upon a time in the heart of Georgia, families gathered around tables filled with laughter, stories, and lovingly prepared food. This tradition of togetherness inspired Genatsvale, where we bring the warmth and authentic flavors of Georgia to Palm Views. Our chefs craft each dish with care, preserving the essence of those cherished moments. As you dine among hand-painted walls and traditional decor, you'll experience a taste of Georgia's rich heritage, where every meal feels like a welcome home.

**You are welcome to Genatsvale!**



**SUCCESS**  
HOSPITALITY GROUP

# APPETIZERS



## Cheese Platter

Delicious selection of soft goat cheese, Brynza cheese, and smoked Sulguni cheese, served with nuts and jam

165

DNV

Our culinary team is happy to accommodate dietary needs. Some menu items may contain: gluten (G), nuts (N), seeds (S), dairy (D), eggs (E), soy (SB), fish (F), vegetarian (V) or other allergens. Please consult the manager for guidance





**Lobio**

Traditional Georgian dish made primarily from stewed kidney beans, seasoned with a mix of spices and fresh greens

35

N V



**Assorted Pickles**

Delightful mix of Georgian-style pickled cabbage, garlic, whole and cherry tomatoes, cucumbers, and spicy kimchi cabbage

85

V





### Veggie Platter

Fresh assortment of cucumber, tomato, bell pepper, radish, zucchini, carrot, celery, dill, cilantro, tarragon, and spring onion

60

| EV



### Assorted Meat Platter

Savory selection of beef roulade, basturma, chicken roulade, beef tongue, and mustard

155





**Mezze Platter**

Flavorful variety featuring Baba Ghanoush, Muhammara, Labneh, Tzatziki, Hummus, and Georgian Lavash

35

D G N V



**Hummus With Eggplant**

Flavorful blend of chickpeas, roasted eggplant, tomatoes, red onion, cilantro, sesame paste, pesto, and Georgian spices

35

N V





**Chicken & Tomato  
Chakhokhbili**

Crispy baby chicken served with a hearty tomato-based vegetable stew, garnished with fresh cilantro

60

N



**Assorted Pkhali**

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

35

N V

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### Eggplant Rolls

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

45

D N V



### Chicken Shkmeruli

Crispy baby chicken served with a rich and creamy garlic sauce, garnished with fresh cilantro

60

D





## Satsivi

Chicken in a rich walnut and herb sauce, served hot or cold to your preference

55

D N

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**Eggplant Stuffed  
with Sulguni Cheese**

Eggplant stuffed with Georgian spices, garlic oil, pomegranate, and topped with a smoked cheese sauce

55

D V



**Mushrooms Stuffed  
with Sulguni Cheese**

Mushrooms filled with Sulguni cheese, topped with green sauce and cheese sauce, garnished with cilantro

55

D V





**Tarragon Tzatziki  
with Pita**

Homemade matsoni with fresh tarragon and spices,  
served with pita

35

D G V



**Lamb Dolma**

Grape leaves stuffed with tender lamb, rice, and spices

70

D

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# SALADS



**Homemade Cheese &  
Greens Veggie Salad**  
for 1/2 persons

Fresh mix of cucumber, tomato, bell pepper, radish, herbs, cheese, vinegar, pomegranate, walnut, and salad greens, finished with cilantro pesto, aromatic Kakhethian oil, and red onion

50/70

DNV





## Walnut Tomato Salad

Refreshing mix of tomatoes, red onion, cilantro, and crispy bread, all tossed in a rich walnut-based dressing

65

G N V



## Ajapsandali

Chopped baked vegetables with herbs and spices

45

N V





Fried Eggplant

Deep-fried eggplant served with tomatoes and cilantro

65

N V



Salmon Salad

Salmon with mixed greens, tomatoes, cucumber, radish, black truffle, and pineapple dressing

65

D F





## Tomato & Cheese Salad with Tarragon

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

60

D V



## Green Salad

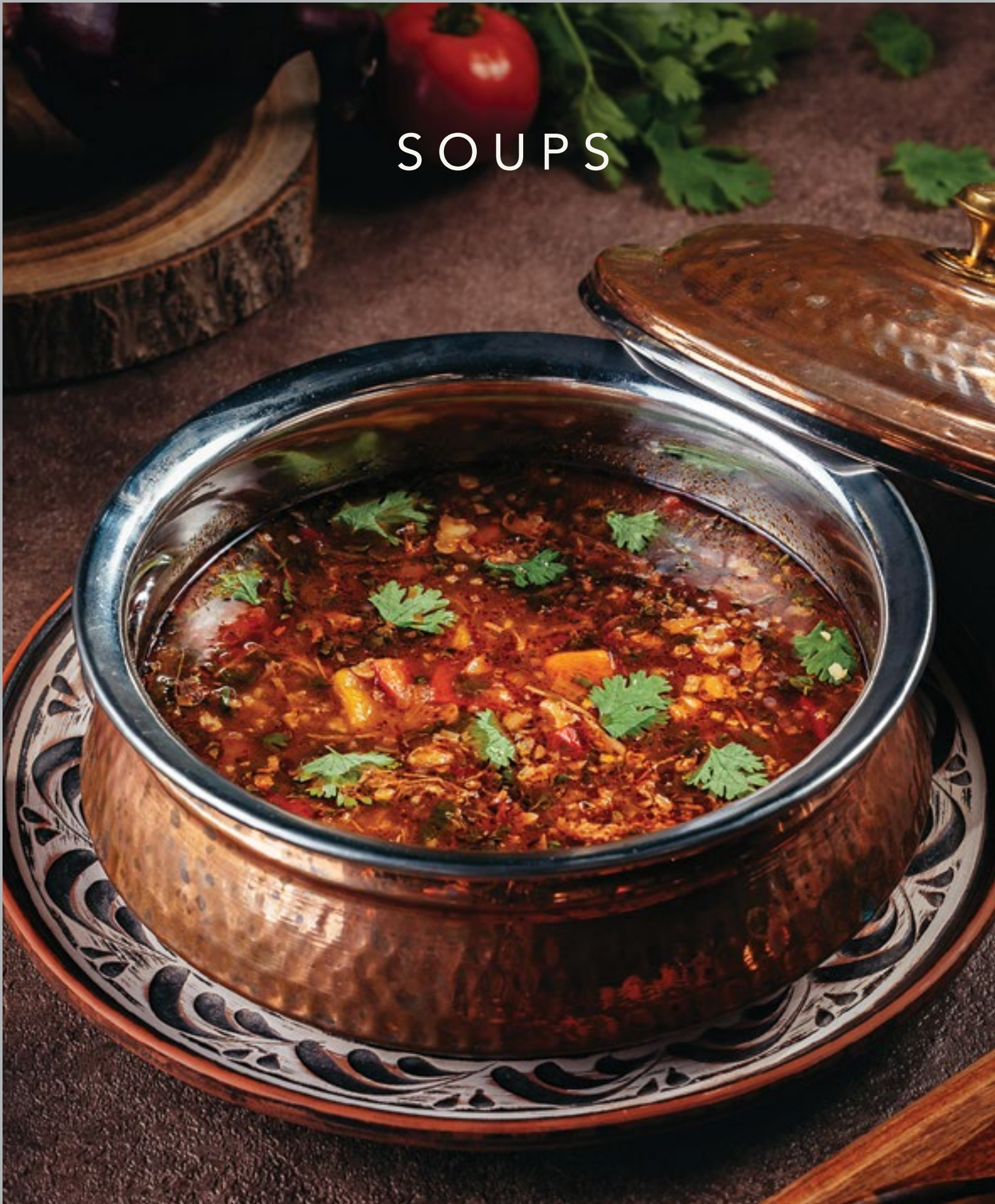
Mixed greens with avocado, beans, parsley, zucchini, broccoli, and lemon dressing

45

V



# SOUPS



## Spicy Beef Kharcho

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

60





## Chicken Noodle Soup

Chicken broth soup with tender noodles, egg, and flavorful chicken meatballs

45

E G



## Georgian Style Borscht

Rich beef broth infused with vegetables, red beans, walnuts, and prunes

60

D N G





Lamb Chickpea  
Shurpa

Hearty lamb broth with vegetables, chickpeas,  
bell pepper, spices, and herbs

60



Coconut  
Pumpkin Soup

Creamy pumpkin soup enriched with the smooth  
flavor of coconut milk

50

v



# TRADITIONAL BREADS



Adjarian Khachapuri

Oven-baked dough filled with homemade Sulguni cheese, served with a dollop of butter and a golden egg yolk

75




DEGV

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# PIROZHKI

Price Per Piece, Minimum Set of 3 Pirozhki

- |   |                         |   |           |      |
|---|-------------------------|---|-----------|------|
|  | <b>Cabbage Pirozhok</b> | Baked, yeast-leavened, boat-shaped bun with a central ridge, filled with savory stewed cabbage                                    | <b>10</b> | DEGV |
|  | <b>Potato Pirozhok</b>  | Baked, yeast-leavened, boat-shaped bun with a smooth, uniform top, filled with savory potato                                      | <b>10</b> | DEGV |
|  | <b>Beef Pirozhok</b>    | Baked, yeast-leavened, boat-shaped bun with an elongated triangular pattern and decorative, uneven lines, filled with savory beef | <b>10</b> | DEG  |







### Homemade Bread Basket

Assorted homemade breads with garlic butter and spices, including pita and Georgian lavash

30

D G



### Megrelian Khachapuri

Classic khachapuri generously filled with a double portion of Sulguni and Bryndza cheese, melted inside and layered on top

90

D E G V

### Imeretian Khachapuri

Closed pie filled with a rich blend of Sulguni and Bryndza cheeses

85

D E G V

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**Khychin Assortment**

Traditional flatbread in two varieties: classic, and with cottage cheese, greens, and herbs, served with rich sour cream

60 | D G V



**Greens Pie**

Baked pie filled with a savory mix of fresh greens and homemade cheese

60 | D E G





## Beef & Greens Pie

Delectable pie filled with flavorful beef, fresh greens, and onions, baked to perfection and served with a side of sour cream

70

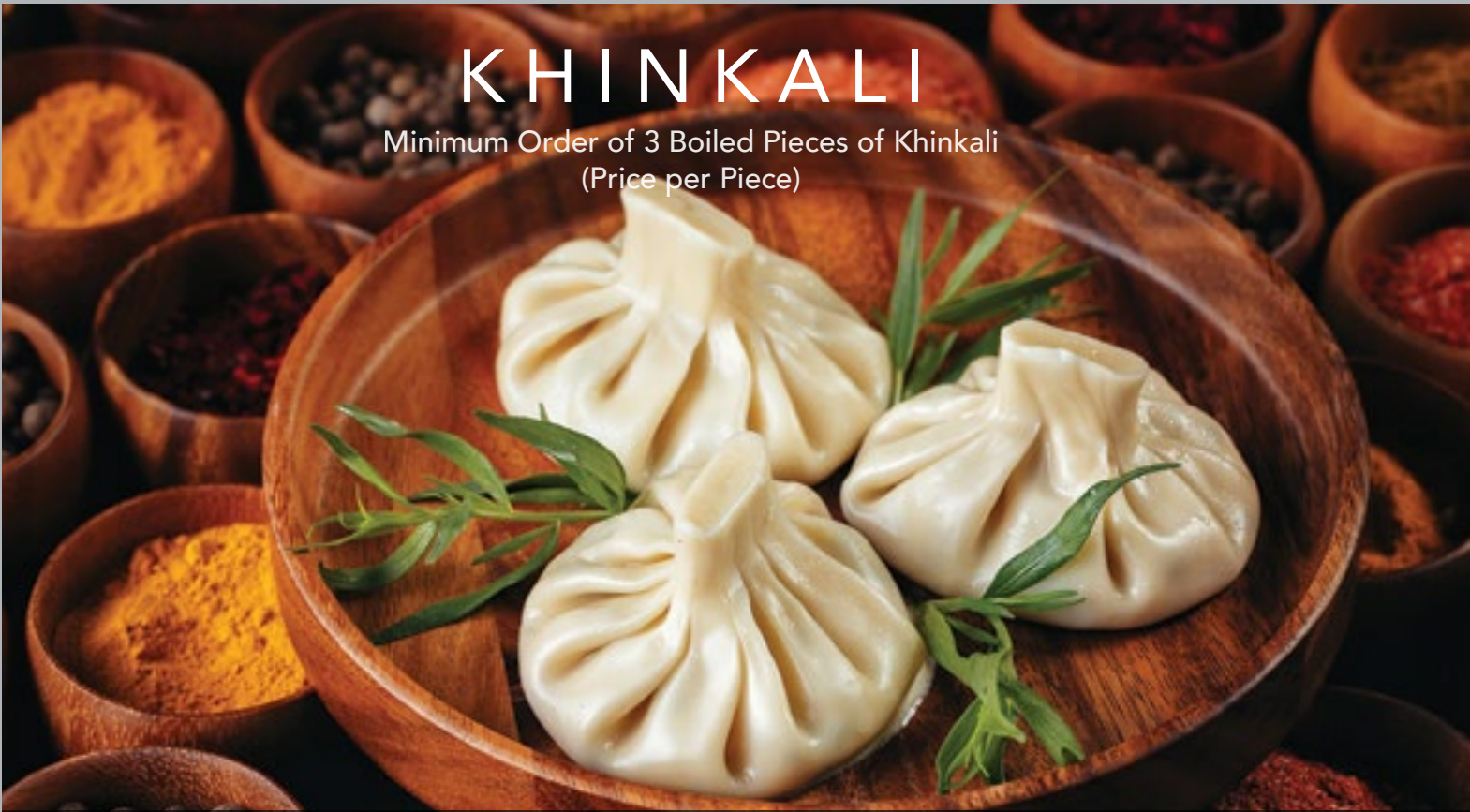
DGE

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# KHINKALI

Minimum Order of 3 Boiled Pieces of Khinkali  
(Price per Piece)



## Seafood Khinkali

Seafood-stuffed dough pockets filled with shrimp and squid, complemented by a creamy basil sauce and exotic spices

19

DFG



## Khinkali with Minced Beef

Exquisite dough pockets filled with a savory blend of minced beef, cilantro, celery, and onion, served with a refreshing matsoni sauce

20

DG





## Lamb Khinkali

Traditional dough pockets filled with a flavorful mixture of tender lamb and exotic spices, served with a refreshing matsoni sauce

18

DG



## Beef Khinkali

Exquisite dough pockets filled with succulent beef and exotic spices, served with a refreshing matsoni sauce

20

DG





**Mushroom Khinkali**

Traditional Georgian twisted knob dumplings filled with champignons, onions, herbs, cream, and spices

15

D G V



**Cheese Khinkali**

Cheese-stuffed dough pockets including Sulguni and mozzarella, herbs, cream, and spices

16

D G V



# GRILLED SELECTIONS

## Chicken Shashlik

Marinated chicken shashlik, elegantly presented on lavash, accompanied by pickled onions and a rich Satsebeli sauce

70 | G

## Lamb Shashlik

Fire-grilled marinated lambkin served on soft lavash with pickled onions and rich Satsebeli sauce

95 | G

## Chicken Lula-Kebab

Flame-grilled minced chicken seasoned with exotic spices, served on lavash with marinated onions and a side of Satsebeli sauce

65 | G

## Lamb Lula-Kebab

Minced lambkin blended with exotic spices and herbs, grilled to perfection, and served on lavash with marinated onions and a flavorful Satsebeli sauce

85 | G

## Beef Shashlik

Delicately marinated beef shashlik, served on lavash, complemented by pickled onions and a savory Satsebeli sauce

115 | G

## Lamb Chops

Fire-grilled marinated lamb chops, served on warm lavash with a side of Satsebeli sauce

175 | G

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**Grilled Chicken**

Chicken marinated in spices and pomegranate juice, wood-grilled to perfection, and served with a rich Satsebeli sauce

85

G



**Grilled Vegetables**

Vibrant mix of fire-grilled zucchini, eggplant, cherry tomatoes, and mini bell peppers

45

V





## Beef Tongue Shashlik

Tender, marinated, and smoked beef tongue shashlik served on lavash, garnished with pickled onions, and accompanied by a pepper sauce

70

G

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**Baby Baked Potato**

Oven-baked baby potatoes tossed in aromatic creamy butter

40

DV



**Baked Mushrooms**

Fire-baked mushrooms, cooked to perfection

40

V





## Grilled Sea Bass

Whole sea bass marinated in a blend of herbs and spices

110

F



## Salmon Skewers

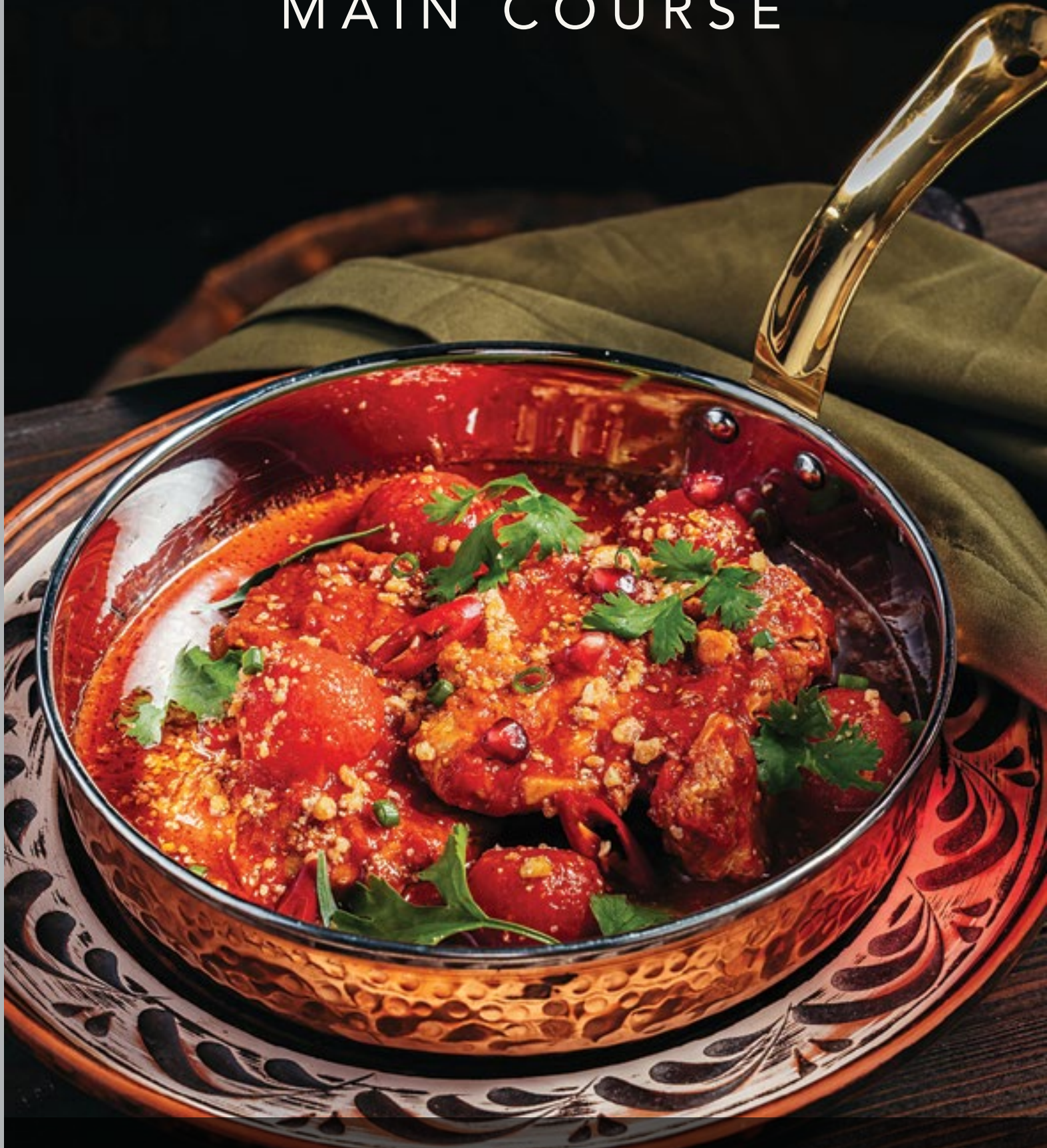
Fire-grilled salmon marinated in pomegranate, served with a fresh salad

105

F G



# MAIN COURSE



**Beef Chashushuli**

Tender beef marinated in herbs, slowly stewed with a mix of fresh vegetables and greens

110

N





## Lamb Shank & Mint Bulgur

Tender lamb shank slow-cooked with a rich beef demi-glace, served with mint-infused bulgur and smoky tomato-red onion salsa, finished with a hint of smoky flavor

120

G

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**Sea Bass Fillet**

Confit sea bass fillet served with green beans, tomatoes, artichokes, and olives

85

DF



**Salmon & Broccoli**

Pan-seared salmon fillet paired with broccoli and a rich cheese sauce, served alongside orzo pasta

110

DFG



# DESSERTS



## Truffle Profiteroles

Classic profiteroles drizzled with salted caramel sauce and infused with the rich aroma of black truffle

55

DEGNV

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**Blueberry Tart**

Buttery shortbread crust filled with vanilla cream and topped with fresh blueberries

65

DEGV



**Raspberry Tart**

Buttery shortbread crust filled with vanilla cream and topped with fresh raspberries

70

DEGV





### Fig Tart

Buttery shortbread crust filled with vanilla cream and topped with fresh figs 70

DEGV



### Millefeuille

Classic layered pastry filled with rich vanilla cream

70

DEGV

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**Seasonal Fruit  
Cheesecake Mousse**

Silky vanilla mousse adorned with fresh seasonal fruits, a sprinkle of chocolate crumble, and finished with a winter cherry garnish

70

DEGNV



**Sweet Delights**

Delightful selection of homemade sweets featuring condensed milk, nuts, and vanilla cream, including Oreshki, Mom's Cream Horn, Pakhlava, Churchkhela, and Angel Wings

90

DEGNV





**Chestnut  
Honey Cake**

Delicate chestnut honey cake served with vanilla ice cream and a sprinkle of nuts

50

DEGNV



**Pistachio &  
Raspberry Swiss Roll**

Light and fluffy sponge cake roll filled with pistachio praline and fresh raspberry

60

DEGNV



**Fruit Platter**

Vibrant assortment of pineapple, pomegranate, watermelon, persimmon, figs, grapes, feijoa, and seasonal berries

180

V



# SAUCES



Garlic Sauce	10		D	Matsoni	10		D
Adjika	10			Ketchup	10		
Spicy Adjika	10			Sour Cream	10		D
Walnut Jam	15		N	Satsebeli	10		





# SIDE DISHES

Mashed Potatoes	30	D
French Fries	30	
Mint Bulgur	30	G
White Rice	30	





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