



# GENATSVALE

GEORGIAN CUISINE

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!**



**JOIN OUR  
LOYALTY PROGRAM**



**SUCCESS**  
HOSPITALITY GROUP

# APPETIZERS



## Assorted Cheese Platter D N V

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

迪165



## Lobio

VG N

Traditional Georgian stew of kidney beans,  
seasoned with aromatic herbs and spices

₾35

## Assorted Pickles

VG

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

₾85

## APPETIZERS



### Veggie Platter

VG E

Fresh assortment of cucumbers, tomatoes, bell peppers, radishes, zucchini, carrots, celery, dill, cilantro, tarragon, and spring onions

迪60

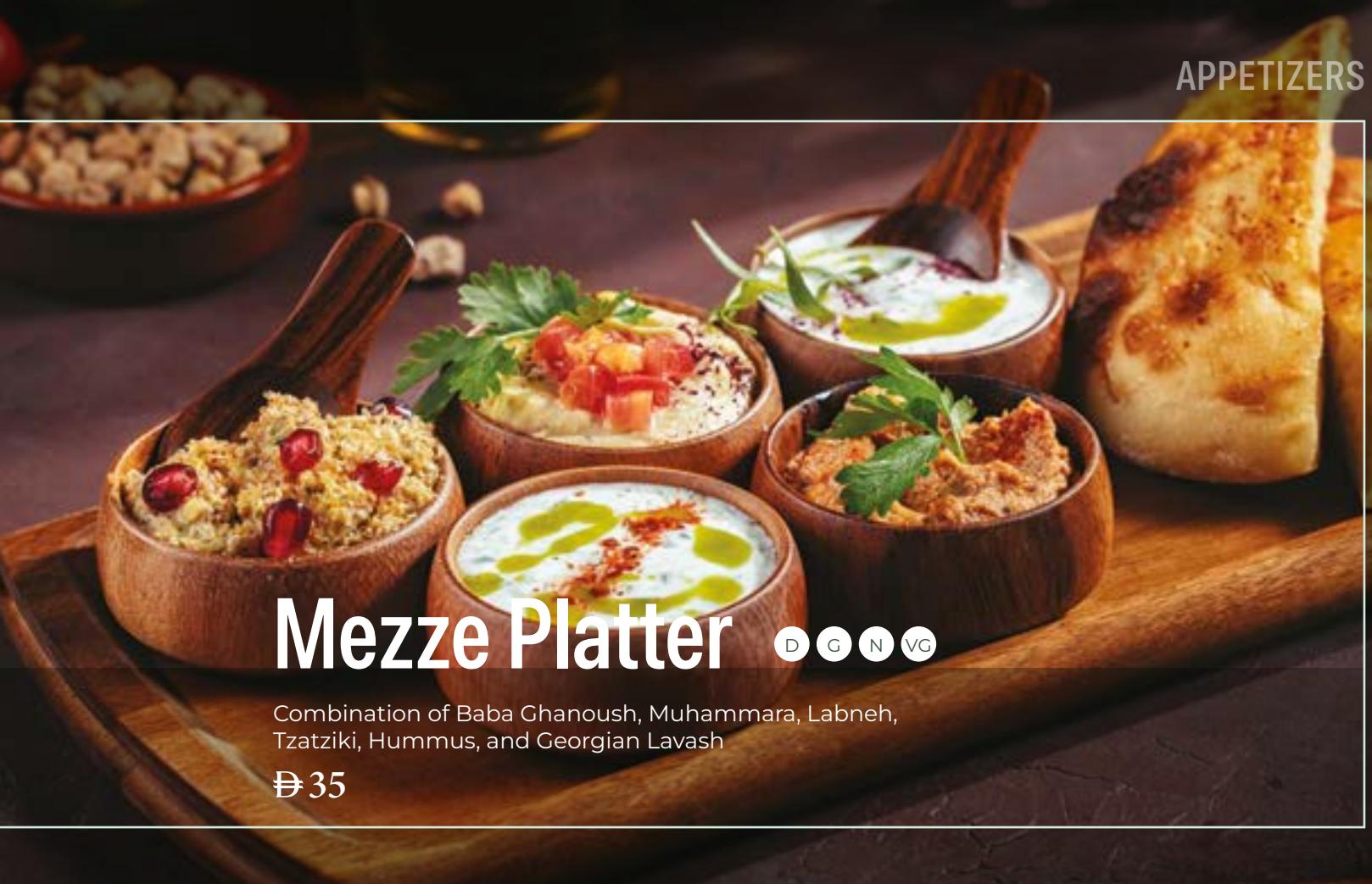
### Assorted Meat Platter

Selection of basturma, turkey roll and beef tongue, served with mustard

迪150



All prices are in dirhams, inclusive of 5% VAT.



## Mezze Platter

D G N VG

Combination of Baba Ghanoush, Muhammara, Labneh,  
Tzatziki, Hummus, and Georgian Lavash

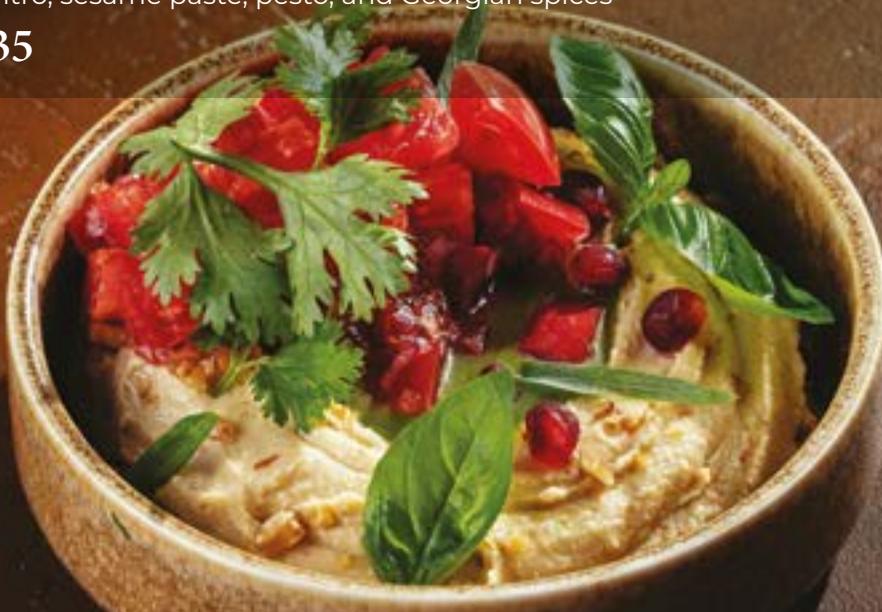
₼ 35

## Hummus with Eggplant

VG N

Blend of chickpeas, roasted eggplant, tomatoes, red onions,  
cilantro, sesame paste, pesto, and Georgian spices

₼ 35



APPETIZERS

## Chicken & Tomato Chakhokhbili • N

Crispy baby chicken in a hearty tomato stew with vegetables, garnished with fresh cilantro

迪60

## Assorted Pkhali • N • VG

Fresh mix of roasted beets, spinach, beans, walnuts, mixed with garlic, herbs, spices, and pomegranate

迪35



## Eggplant Rolls

D N V

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

₹50



## Chicken Shkmeruli

Crispy baby chicken served in a creamy garlic sauce, topped with cilantro

₹60

## APPETIZERS

### Satsivi DN

Chicken in a rich walnut and herb sauce, served hot or cold upon request

迪 55

### Eggplant Stuffed with Sulguni DV

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

迪 65



## Mushrooms Stuffed with Sulguni D V

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

₺60



## Tarragon Tzatziki with Pita ○○V

Homemade matsoni with fresh tarragon and spices, served with warm pita bread

₺35

## APPETIZERS



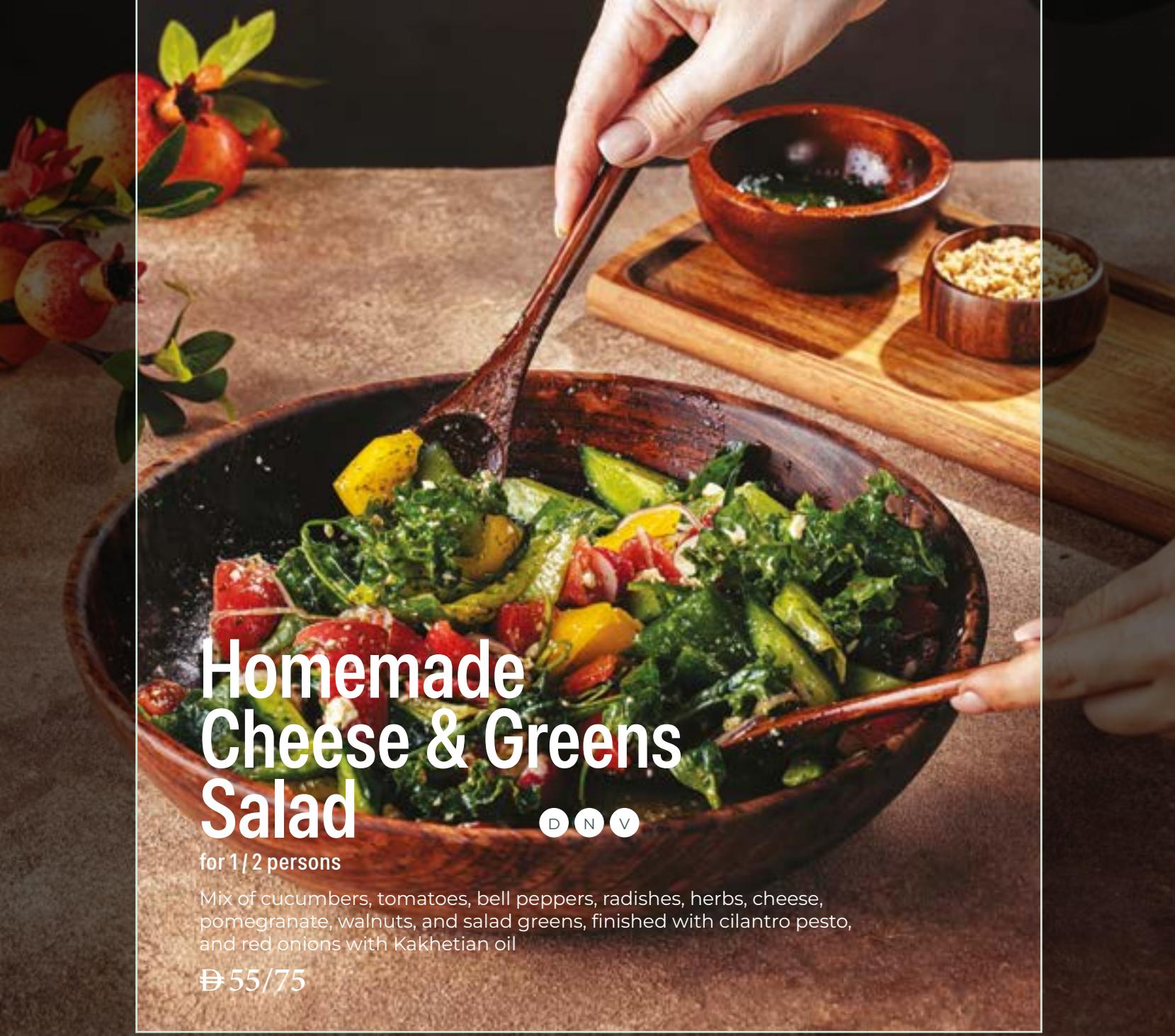
# Lamb Dolma



Grape leaves stuffed with lamb, rice, and Georgian spices

د 70

# SALADS



## Homemade Cheese & Greens Salad

D N V

for 1/2 persons

Mix of cucumbers, tomatoes, bell peppers, radishes, herbs, cheese, pomegranate, walnuts, and salad greens, finished with cilantro pesto, and red onions with Kakhetian oil

₾ 55/75

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## SALADS

### Walnut Tomato Salad

Refreshing mix of tomatoes, red onions, cilantro, and crispy bread in a walnut dressing

د 65

### Ajapsandali

Baked vegetables with Georgian herbs and spices

د 45

# Fried Eggplant

VG N

Crispy fried eggplant with tomatoes and cilantro

₹65

# Salmon Salad

D S

Salmon with mixed greens, tomatoes, cucumbers, radishes, black truffle, and pineapple dressing

₹65

## SALADS

### Tomato & Cheese Salad with Tarragon • D V

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

迪 60

### Green Salad • VG

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

迪 45

# SOUPS



## Spicy Beef Kharcho

Veal broth with rice, vegetables, Georgian spices, and herbs

€60

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SOUPS

## Chicken Noodle Soup ••

Clear chicken broth with noodles, egg and tender chicken meatballs

迪45

E G

## Georgian Borscht •••

Beef broth with vegetables, red beans, walnuts, and prunes

迪60

D N G

# Lamb Chickpea Shurpa

Lamb broth with chickpeas, vegetables, bell peppers, Georgian spices, and herbs

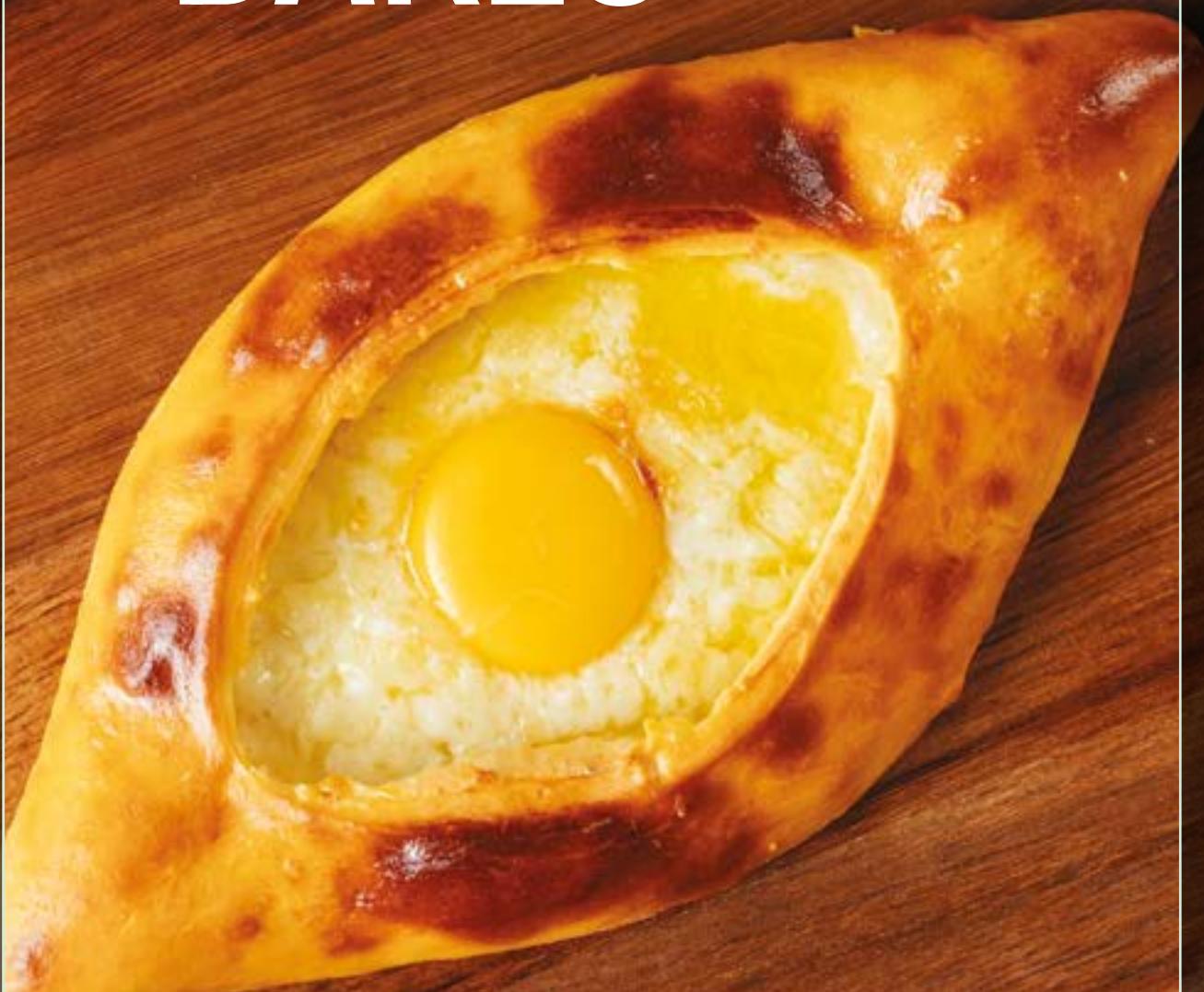
ብ 60

# Coconut Pumpkin Soup

Creamy pumpkin soup enriched with coconut milk

ብ 50

# SIGNATURE BAKES



## Adjarian Khachapuri DEGV

Oven-baked dough filled with Sulguni cheese,  
butter and egg yolk

د 75

# Pirozhki

Price Per Piece, Minimum Set of 3 Pieces of One Filling)

## ● Cabbage Pirozhok

D E G V

₽ 10

Round-shaped, yeast-leavened bun,  
filled with savory stewed cabbage

## ● Potato Pirozhok

D E G V

₽ 10

Oval-shaped, yeast-leavened bun,  
filled with potato

## ▲ Beef Pirozhok

D E G

₽ 10

Triangular-shaped, yeast-leavened bun,  
filled with flavorful seasoned beef



## SIGNATURE BAKES

### Homemade Bread Basket

D G

Assorted homemade breads with garlic butter and spices,  
featuring highlights like pita and Georgian lavash

迪 30

### Megrelian Khachapuri

D E G V

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

迪 90

All prices are in dirhams, inclusive of 5% VAT.

## Imeretian Khachapuri

D E G V

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

₮ 85

## Khycin Assortment

D G V

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

₮ 60

## SIGNATURE BAKES

### Greens Pie D E G V

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

Db 60

### Beef & Greens Pie D G E

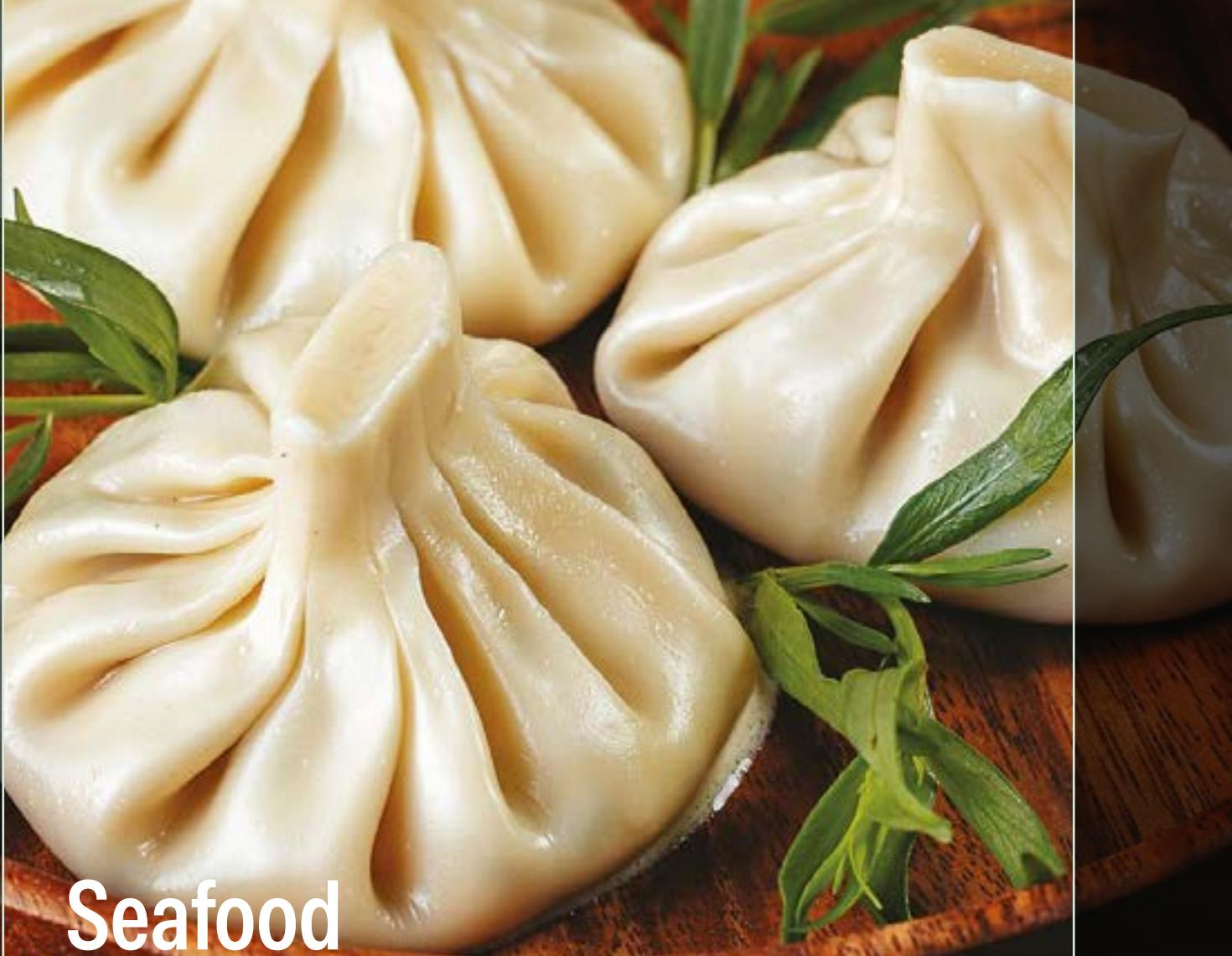
Delicious pie filled with flavorful beef, fresh greens, and onions, baked to perfection and served with a side of sour cream

Db 70

All prices are in dirhams, inclusive of 5% VAT.

# KHINKALI

Minimum Order of 3 Boiled Pieces of One Filling  
(Price per Piece)



## Seafood Khinkali

● ● ●

Dough pockets filled with shrimp and squid, complemented  
by a creamy basil sauce and Georgian spices

₮ 20

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## Khinkali with Chopped Beef

Delicate dough pockets filled with a savory blend of chopped beef, cilantro, celery, and onions, served with a refreshing matsoni sauce

دhs 20

## Lamb Khinkali

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

دhs 20

# Beef Khinkali

Tender dough pockets filled with beef and Georgian spices  
and served with a refreshing matsoni sauce

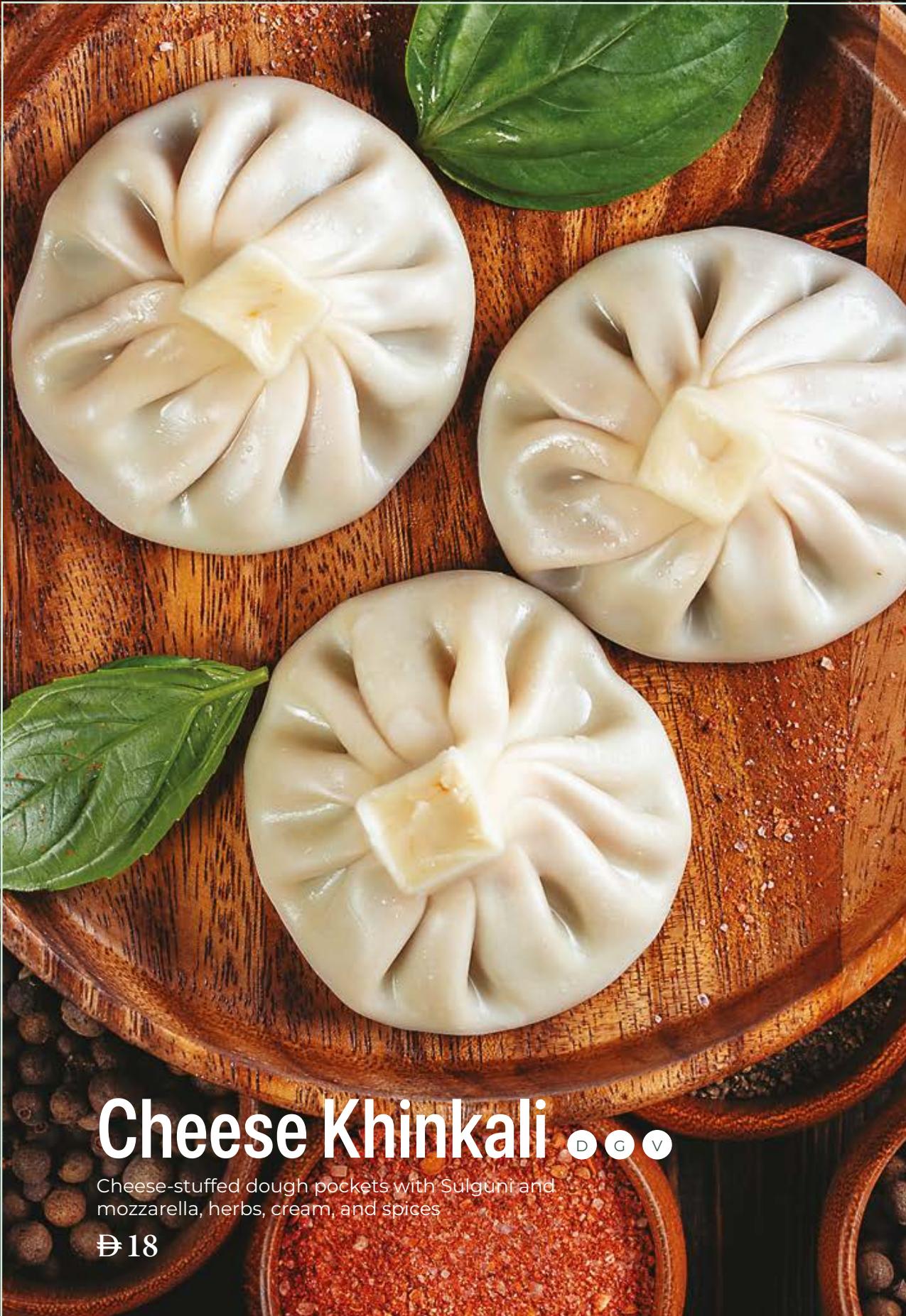
₮ 20

# Mushroom Khinkali

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

₮ 15

KHINKALI



# Cheese Khinkali ☺•••

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

迪 18

All prices are in dirhams, inclusive of 5% VAT.

# GRILLED SELECTIONS

## Chicken Shashlik G

Marinated chicken, served on lavash with pickled onions and Satsebeli sauce

₮ 70

## Lamb Shashlik G

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

₮ 95

## Chicken Lula-Kebab G

Minced chicken seasoned with Georgian spices, served on lavash with marinated onions and Satsebeli sauce

₮ 65

## Lamb Lula-Kebab G

Minced lambkin mixed with Georgian spices and herbs and served on lavash with marinated onions and Satsebeli sauce

₮ 85

## Beef Shashlik G

Tender marinated beef, served on lavash with pickled onions and Satsebeli sauce

₮ 115

## Lamb Chops G

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

₮ 175

GRILLED SELECTIONS



# Grilled Chicken

Grilled chicken served with red Satsebeli sauce

迪 90

All prices are in dirhams, inclusive of 5% VAT.



**Grilled Vegetables •**

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

₺ 45



**Beef Tongue Shashlik •**

Tender, marinated, and smoked beef tongue served on lavash with pickled onions and pepper sauce

₺ 70

## Baby Baked Potatoes • V

Oven-baked baby potatoes tossed in aromatic creamy butter

د 40

## Baked Mushrooms • V

Fire-baked mushrooms

د 40

# Grilled Sea Bass •

Whole sea bass marinated in herbs and spices, grilled until perfectly crisp

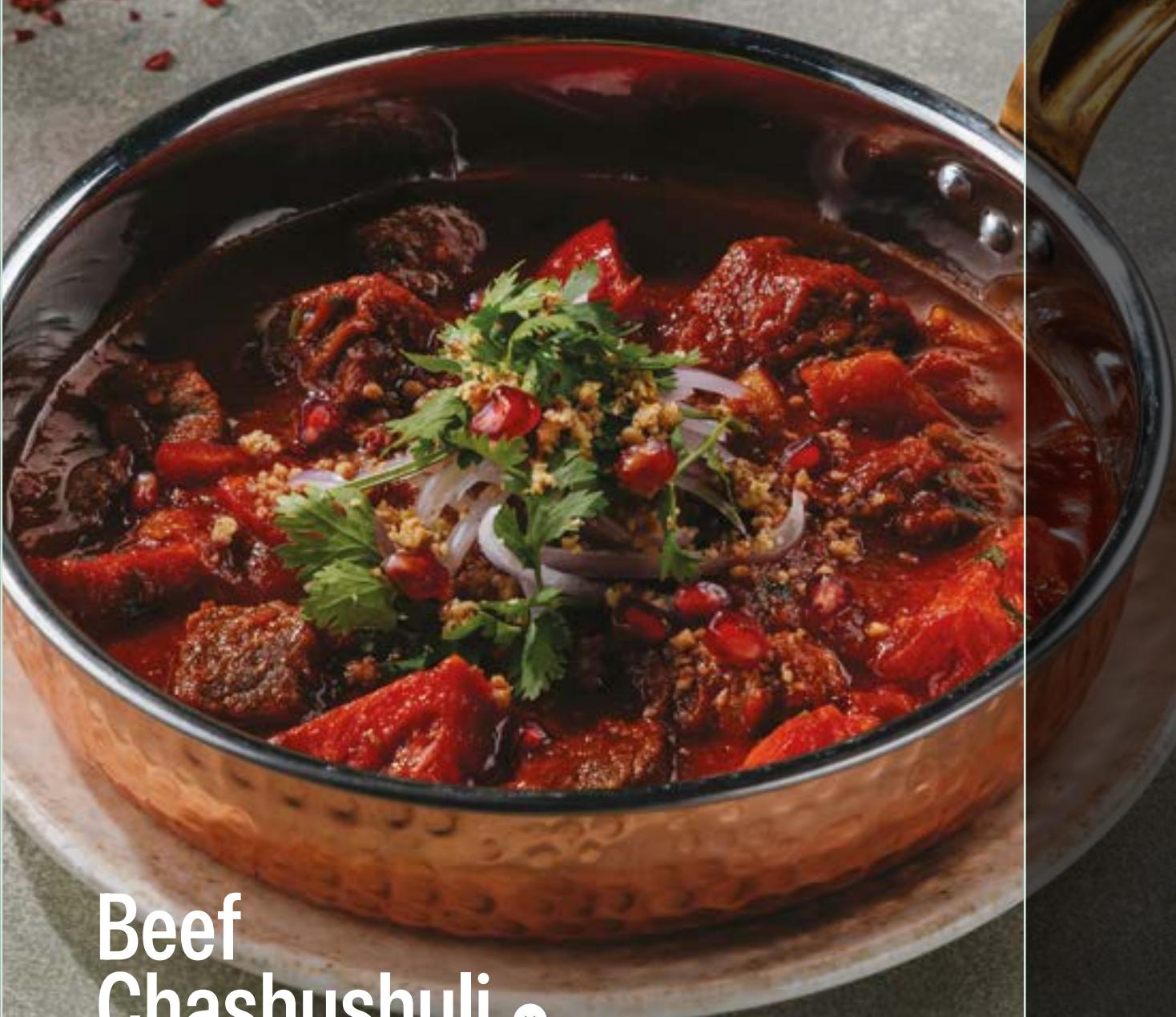
฿110

# Salmon Skewers ••

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

฿105

# MAIN COURSE



## Beef Chashushuli

Tender veal slow-cooked in herbs and spices with vegetables and greens

迪110

# Lamb Shank & Mint Bulgur G

Slow-cooked lamb shank in rich beef demi-glace, served with mint-infused bulgur and smoky tomato-red onion salsa

฿120

# Sea Bass Fillet D S

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

฿85

MAIN COURSE



**Salmon & Broccoli** G S

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

迪 110

# SIDE DISHES

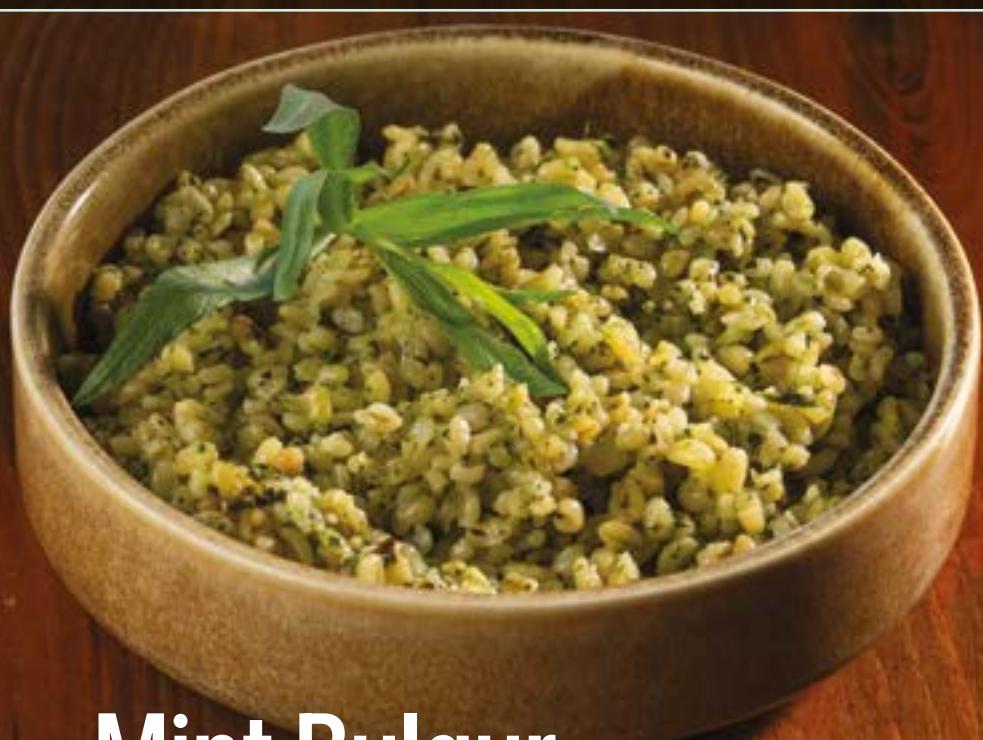


Mashed Potatoes D V ₩30

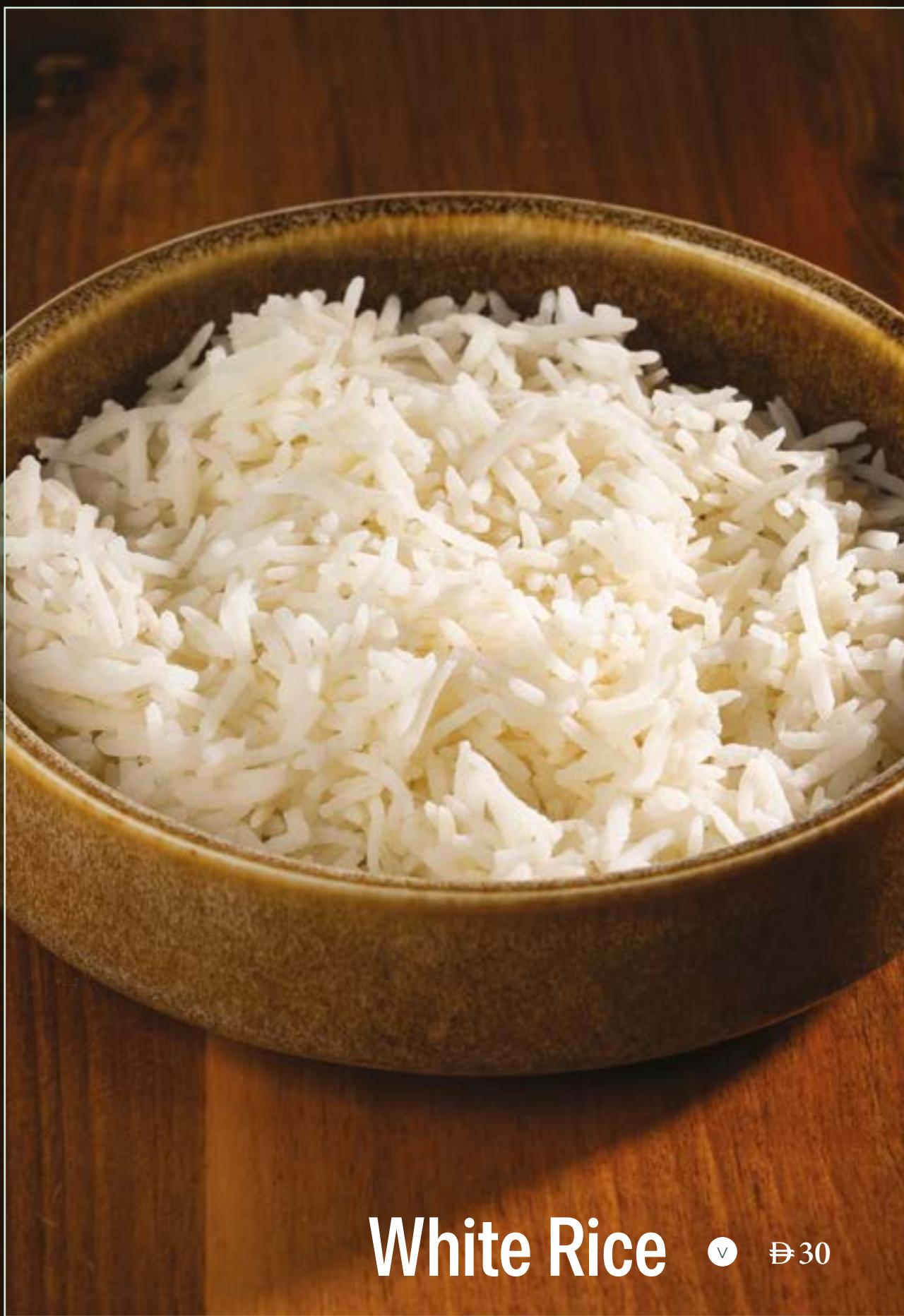
SIDE DISHES



French Fries د. 30



Mint Bulgur • G V د. 30



# White Rice



฿30

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# DESSERTS

## Truffle Profiteroles ●●●●●

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

DH 55



# Choco Tower by Genatsvale

D G E N V

Mousse of white, milk, and dark chocolate on a chocolate biscuit, served with cotton candy and chocolate sauce

฿65

# Blueberry Tart

D G E V

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

฿65

# Millefeuille D G E V

Classic layered pastry filled with smooth vanilla cream

迪70



# Seasonal Fruit Cheesecake Mousse D G E N V

Light vanilla mousse topped with fresh seasonal fruits, chocolate crumble and a winter cherry garnish

迪70





## Sweet Delights

D G E N V

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

₹90

## Chestnut Honey Cake

D G E N V

Tender chestnut honey cake served with vanilla ice cream and sprinkled with nuts

₹50



## Pistachio & Raspberry Swiss Roll VG

Soft sponge cake roll filled with pistachio praline and fresh raspberries

迪60



## Fruit Platter VG

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

迪180

# SAUCES

**Garlic Sauce**   ₩10

**Adjika**  ₩10

**Spicy Adjika**  ₩10

**Walnut Jam**   ₩15

**Matsoni**   ₩10

**Ketchup**  ₩10

**Sour Cream**   ₩10

**Satsebeli**  ₩10



SUCCESS  
HOSPITALITY GROUP

We are a family of destinations, each born from culture, memories  
and the joy of gathering around a table.

 [@successhospitality](https://www.instagram.com/successhospitality)



GENATSVALE  
GEORGIAN CUISINE

The first licensed Georgian restaurant in the UAE, a hidden treasure on Palm Jumeirah. With marina views, soulful cuisine and heartfelt hospitality, it welcomes families, romantic dinners and heartfelt celebrations.

 [@genatsvaledxb](https://www.instagram.com/genatsvaledxb)



Uzbek roots infused with Mediterranean and Eastern European flavors, located on Palm Jumeirah and Bluewaters. A vibrant setting of cuisine, live music, shisha, and entertainment, framed by Dubai's most iconic views.

 [@grandzordxb](https://www.instagram.com/@grandzordxb)



GENATSVALE  
BISTRO

A well-known Genatsvale brand, now reimagined as a bistro on Bluewaters Island, relaxed in spirit, rich in flavor, serving familiar Georgian comfort with true Georgian soul.

 [@genatsvalebistrodxb](https://www.instagram.com/genatsvalebistrodxb)



Located within Grand ZOR Bluewaters, The Room is a two-storey lounge and karaoke concept with high-energy sound, live entertainment and unforgettable nights.

 [@theroomdxb](https://www.instagram.com/@theroomdxb)