



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
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APPETIZERS



Assorted Cheese Platter D N V

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

₪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

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APPETIZERS



Veggie Platter

VG E

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

₪ 60



Assorted Meat Platter

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

₪ 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

₪ 60



Assorted Pkhali N VG

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

₪ 35

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

A white ceramic bowl filled with eggplant rolls, rice, and garnishes. The eggplant rolls are sliced lengthwise, revealing a filling of walnuts, garlic oil, pomegranate, cilantro, tarragon, and spices. The dish is garnished with fresh cilantro leaves and pomegranate seeds. A small portion of a blue cheese dip is visible in the background.

Eggplant Rolls D N V

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

฿ 50

A silver oval serving dish with gold handles containing chicken shkmeruli. The dish features several pieces of crispy, golden-brown fried chicken wings or thighs served in a creamy garlic sauce. It is garnished with fresh cilantro leaves and pomegranate seeds.

Chicken Shkmeruli D

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

฿ 60

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APPETIZERS



Satsivi D N

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

₪55



Eggplant Stuffed with Sulguni D V

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

₪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

D G 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

₪ 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

A white ceramic bowl filled with a vibrant salad. It contains chunks of red tomatoes, pieces of golden-brown fried bread, and is garnished with fresh green cilantro leaves. The salad is coated in a dark, rich walnut dressing.

Walnut Tomato Salad ● G ● N ● VG

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

₪65

A terracotta-colored ceramic bowl filled with a hearty vegetable salad. The salad includes roasted vegetables like eggplant and tomatoes, mixed with fresh green herbs and a sprinkle of white cheese. It is garnished with fresh cilantro leaves.

Ajapsandali ● N ● VG

Baked vegetables with Georgian herbs and spices

₪45

A top-down view of a white ceramic bowl filled with a salad. The salad consists of golden-brown fried eggplant cubes, fresh green lettuce leaves, and sliced red tomatoes. The bowl is set on a rustic, textured brown surface. To the left of the bowl is a whole walnut, and to the right is a small wooden bowl containing a white dressing topped with green herbs.

Fried Eggplant VG N

Crispy fried eggplant with tomatoes and cilantro

฿ 65

A top-down view of a white ceramic bowl filled with a salad. The salad includes chunks of salmon, mixed green herbs, sliced red tomatoes, cucumber ribbons, and thin slices of pink radishes. The bowl is placed on a decorative patterned plate. In the background, there is a small terracotta pot, a white ceramic pitcher, and a silver pepper mill.

Salmon Salad D S

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

฿ 65

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SALADS

A white ceramic bowl filled with a vibrant salad. It features large, juicy red tomato wedges, crumbled white cheese, and fresh green tarragon leaves. The salad is drizzled with a light-colored dressing.

Tomato & Cheese Salad with Tarragon

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

₪60

A white ceramic bowl filled with a green salad. It includes mixed green leafy vegetables, sliced cucumbers, lemon wedges, and other fresh vegetables. The salad is drizzled with a light-colored dressing.

Green Salad

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

₪45

SOUPS

Spicy Beef Kharcho

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

₪ 60

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SOUPS

Chicken Noodle Soup

E G

Clear chicken broth with noodles, egg and tender chicken meatballs

₪45

Georgian Borscht

D N G

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

₪60

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



Lamb Chickpea Shurpa

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

₹ 60



Coconut Pumpkin Soup VG

Creamy pumpkin soup enriched with coconut milk

₹ 50

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SIGNATURE BAKES



Adjarian Khachapuri

D E G V

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

₪ 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



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SIGNATURE BAKES

Homemade Bread Basket

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

₪ 30

Megrelian Khachapuri

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

₪ 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

Khychin Assortment

D G V

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

₹ 60

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SIGNATURE BAKES

Greens Pie D E G V

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

₪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

₪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

D G S

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

₾ 20

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KHINKALI

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

₪ 20

Lamb Khinkali

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

₪ 20

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

Beef Khinkali D G

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

₾ 20

Mushroom Khinkali D G V

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

₾ 15

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KHINKALI



Cheese Khinkali

D G V

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

₪ 18

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

GRILLED SELECTIONS

Chicken Shashlik

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

₹ 70

Lamb Shashlik

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

₹ 95

Chicken Lula-Kebab

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

₹ 65

Lamb Lula-Kebab

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

₹ 85

Beef Shashlik

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

₹ 115

Lamb Chops

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

₹ 175

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GRILLED SELECTIONS



Grilled Chicken

Grilled chicken served with red Satsebeli sauce

₪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 D V

Oven-baked baby potatoes tossed in aromatic creamy butter

₪ 40



Baked Mushrooms V

Fire-baked mushrooms

₪ 40

Grilled Sea Bass • S

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

฿ 110

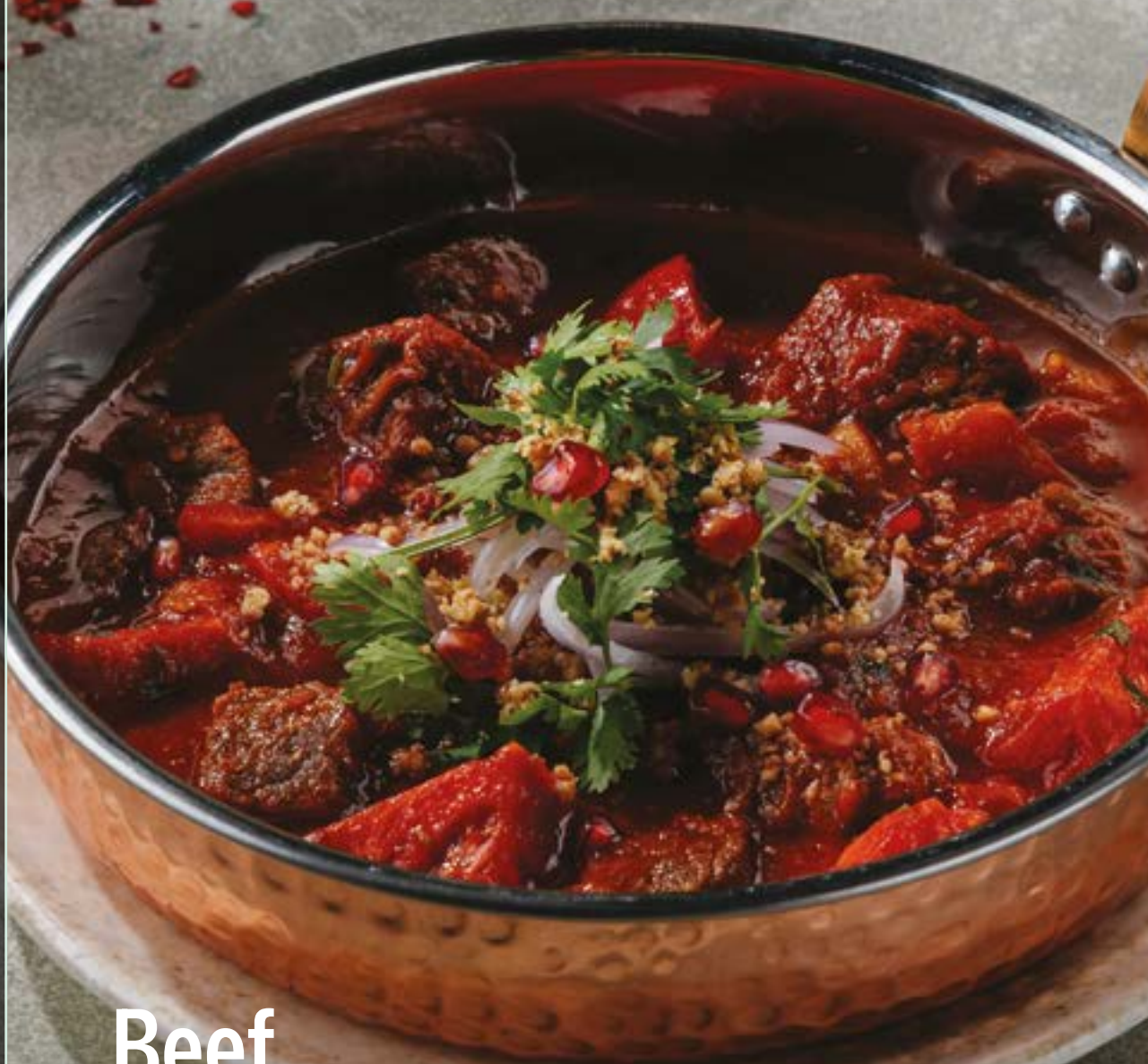
Salmon Skewers • G • S

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

฿ 105

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MAIN COURSE



Beef Chashushuli ^N

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

₪ 110

A close-up photograph of a lamb shank served in a copper pot. The shank is covered in a rich, dark sauce and garnished with fresh green herbs and small red chili peppers. The pot sits on a light-colored surface.

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

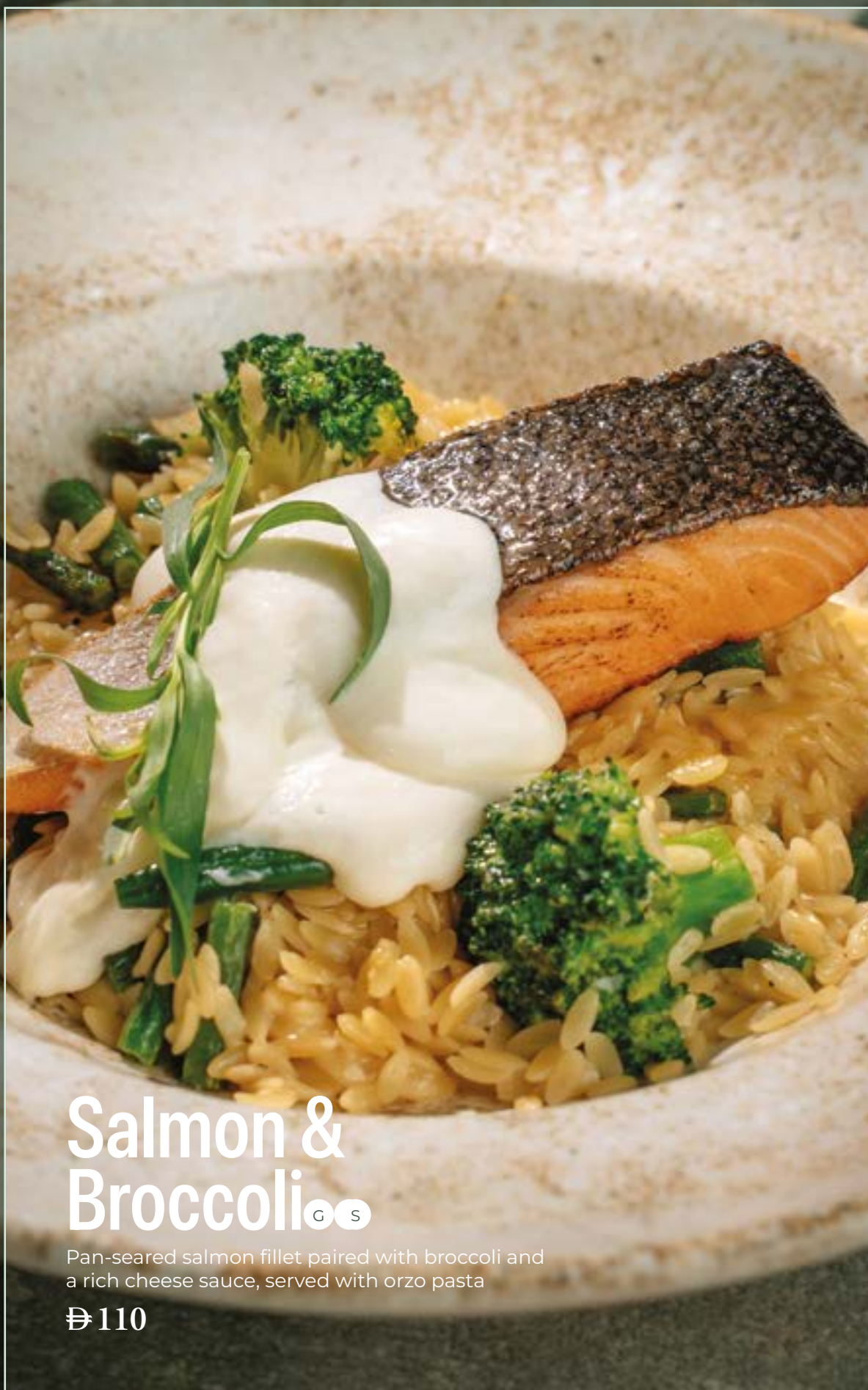
A photograph of a sea bass fillet served on a white, rustic-style plate. The fillet is garnished with green beans, cherry tomatoes, artichokes, and olives. The plate is set on a dark wooden table.

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

₪ 110

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

SIDE DISHES



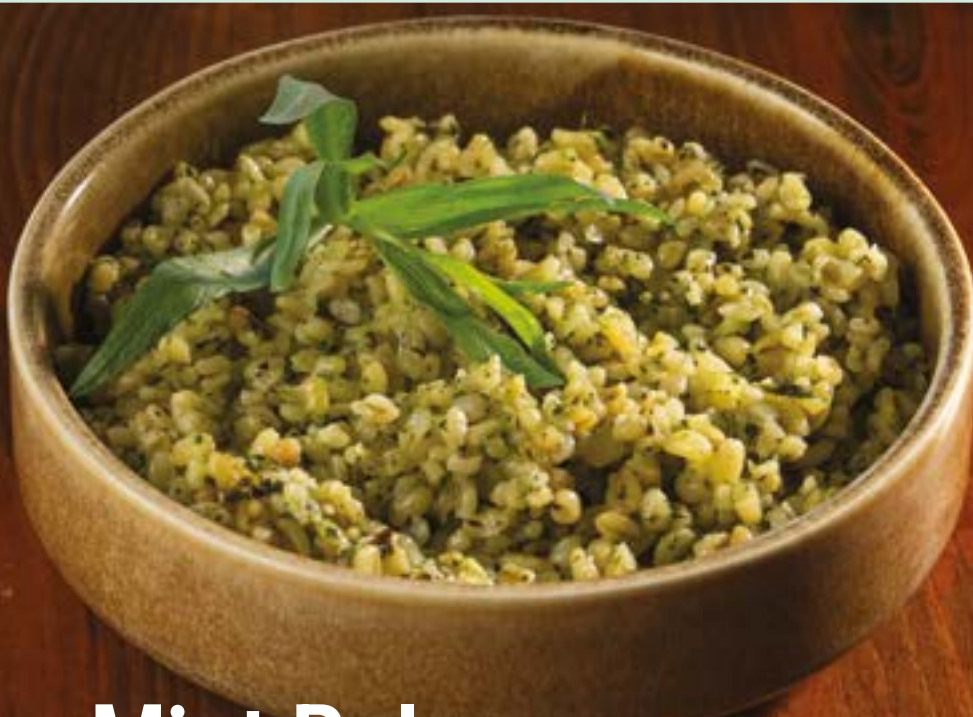
Mashed Potatoes   ₪ 30

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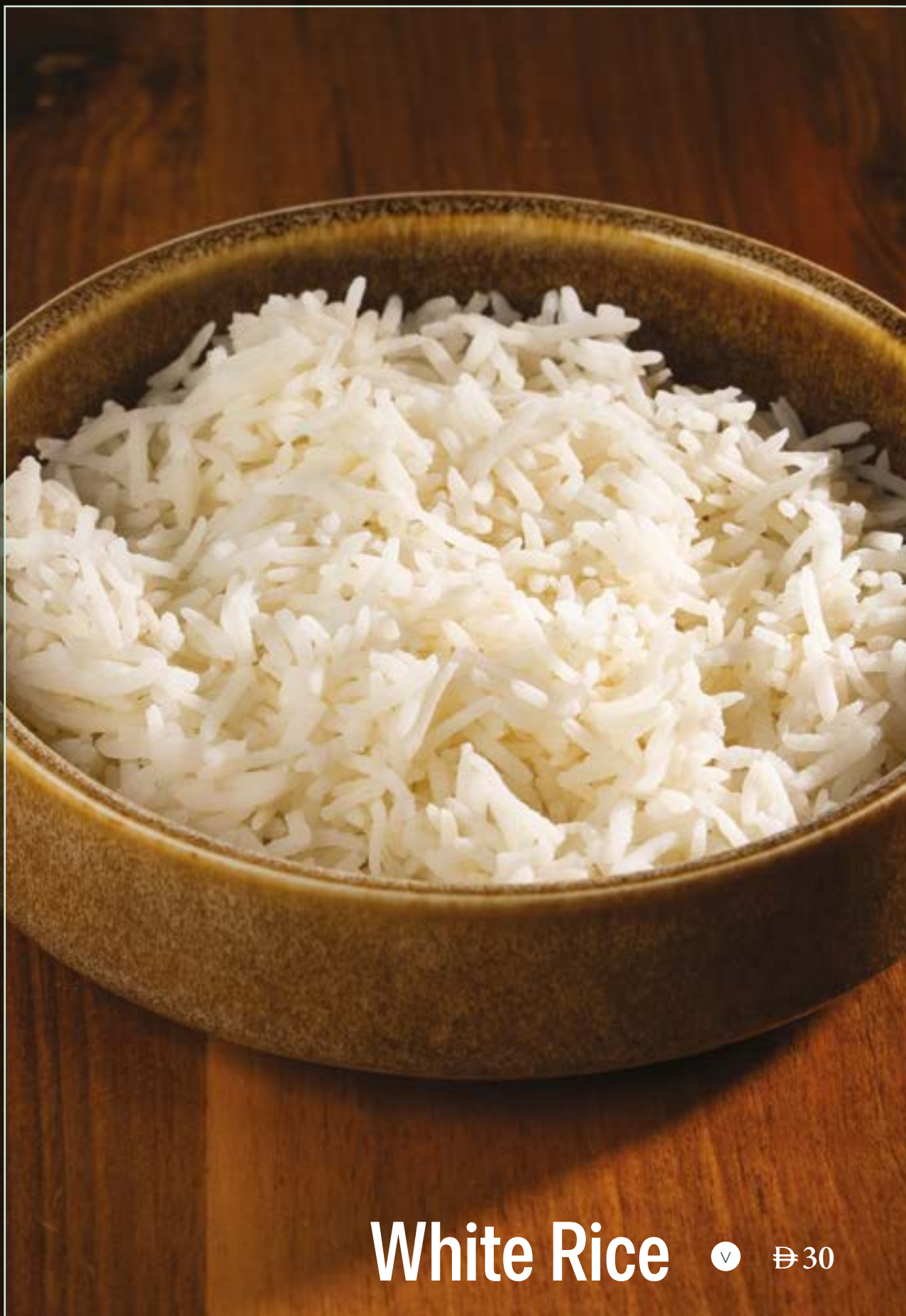
SIDE DISHES



French Fries ₪ 30



Mint Bulgur   ₪ 30



White Rice



₪ 30

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DESSERTS

Truffle Profiteroles

D G E N V

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

₪ 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

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Millefeuille D G E V

Classic layered pastry filled with smooth vanilla cream

₪ 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

₪ 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

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Pistachio & Raspberry Swiss Roll D G E N V

Soft sponge cake roll filled with pistachio praline and fresh raspberries

₪ 60



Fruit Platter VG

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

₪ 180

SAUCES

Garlic Sauce (D) (V) ₪10

Adjika (VG) ₪10

Spicy Adjika (VG) ₪10

Walnut Jam (N) (VG) ₪15

Matsoni (D) (V) ₪10

Ketchup (V) ₪10

Sour Cream (D) (V) ₪10


Satsebeli (VG) ₪10

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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)



KARAOKE AND LOUNGE

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)