GENATSVALE

GEORGIAN CUISINE

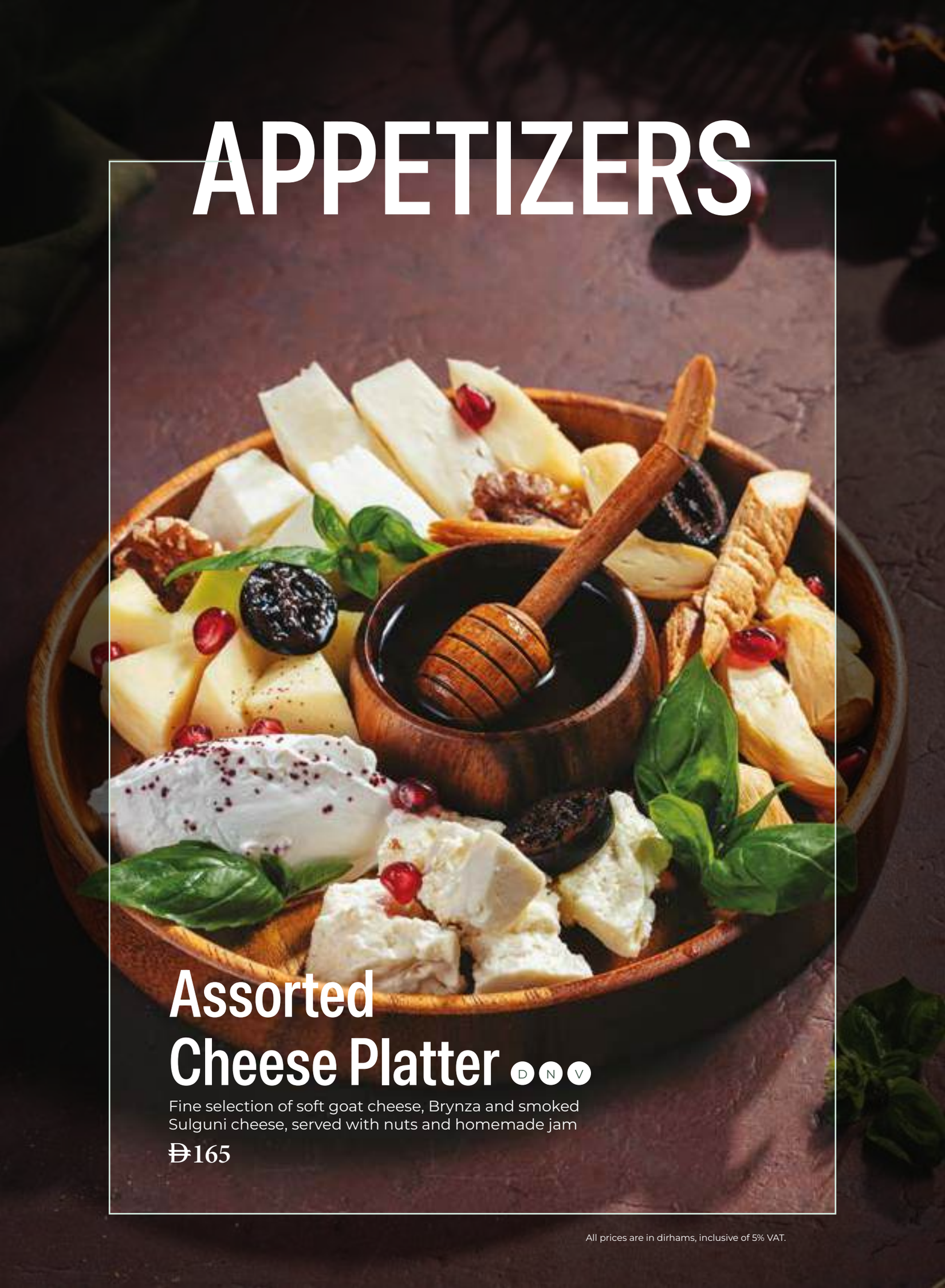
Once upon a time in the heart of Georgia, families gathered around tables filled with laughter, stories, and lovingly prepared food. This tradition of togetherness inspired Genatsvale, where we bring the warmth and authentic flavors of Georgia to Palm Views. Our chefs craft each dish with care, preserving 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

by 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

~~Đ~~165

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



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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Veggie Platter VG E

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

Đ 60

Assorted Meat Platter

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

Đ 150



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Mezze Platter D G N VG

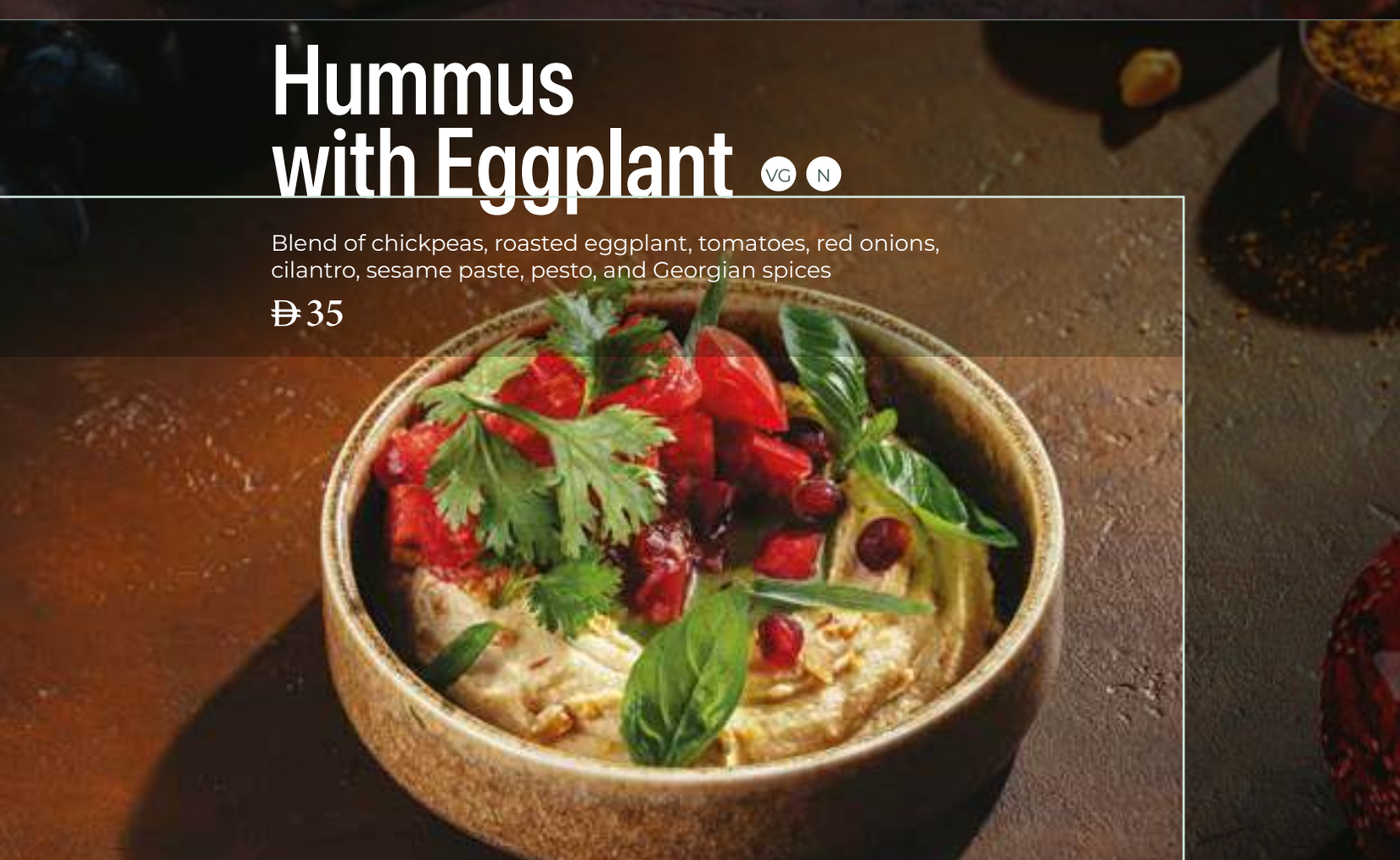
Combination of Baba Ghanoush, Muhammara, Labneh, Tzatziki, Hummus, and Georgian Lavash

₾35

Hummus with Eggplant VG N

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

₾35



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Chicken& Tomato Chakhokhbili (N)

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

Đ 60



Assorted Pkhali (N) (VG)

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

Đ 35

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



Eggplant Rolls (D) (N) (V)

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

₾50



Chicken Shkmeruli (D)

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

₾60

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Satsivi D N

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

Đ 55

Eggplant Stuffed with Sulguni D V

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

Đ 65



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Mushrooms Stuffed with Sulguni D V

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

₾60

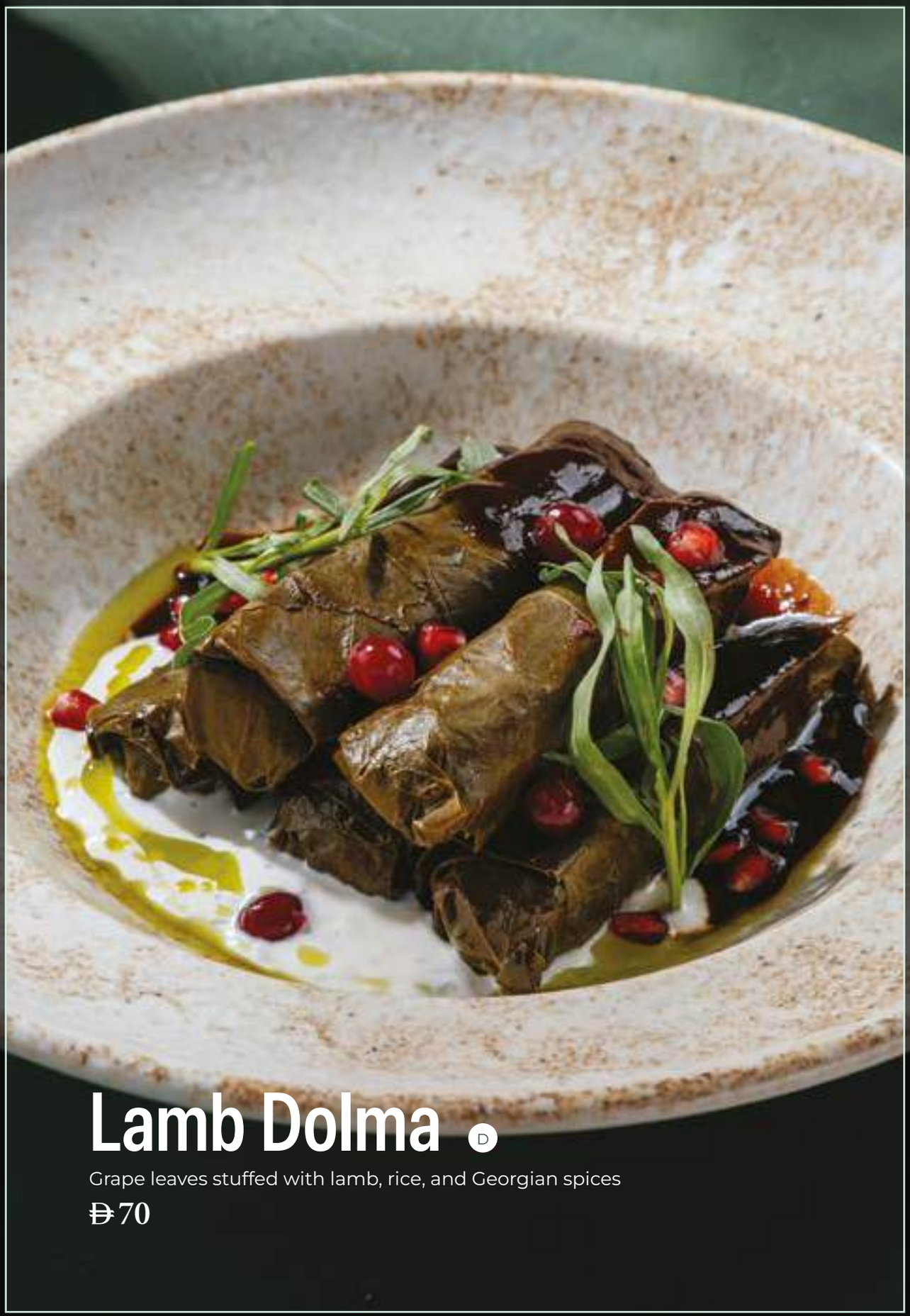


Tarragon Tzatziki with Pita D G V

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

₾35

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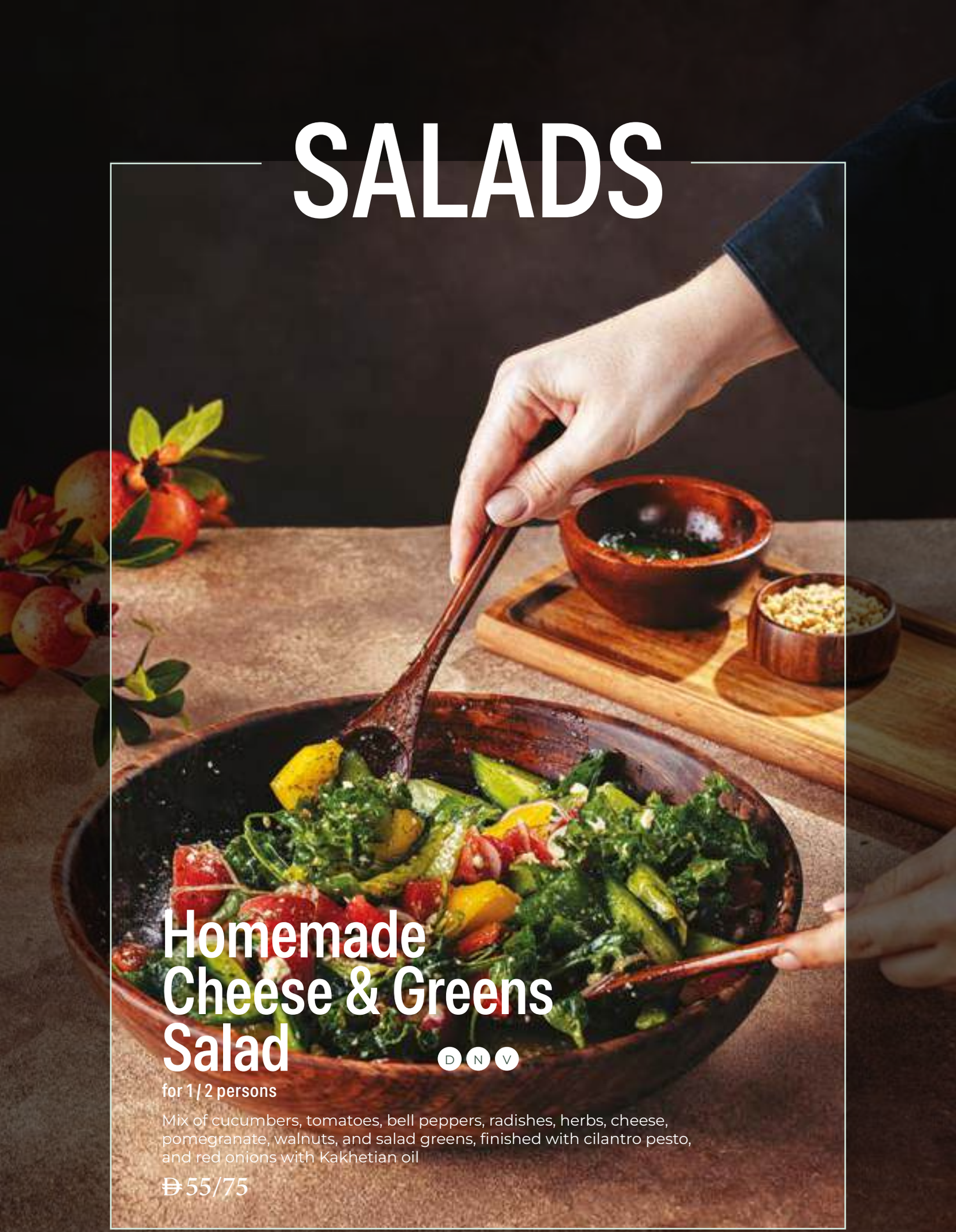
Lamb Dolma D

Grape leaves stuffed with lamb, rice, and Georgian spices

~~Đ~~ 70

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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

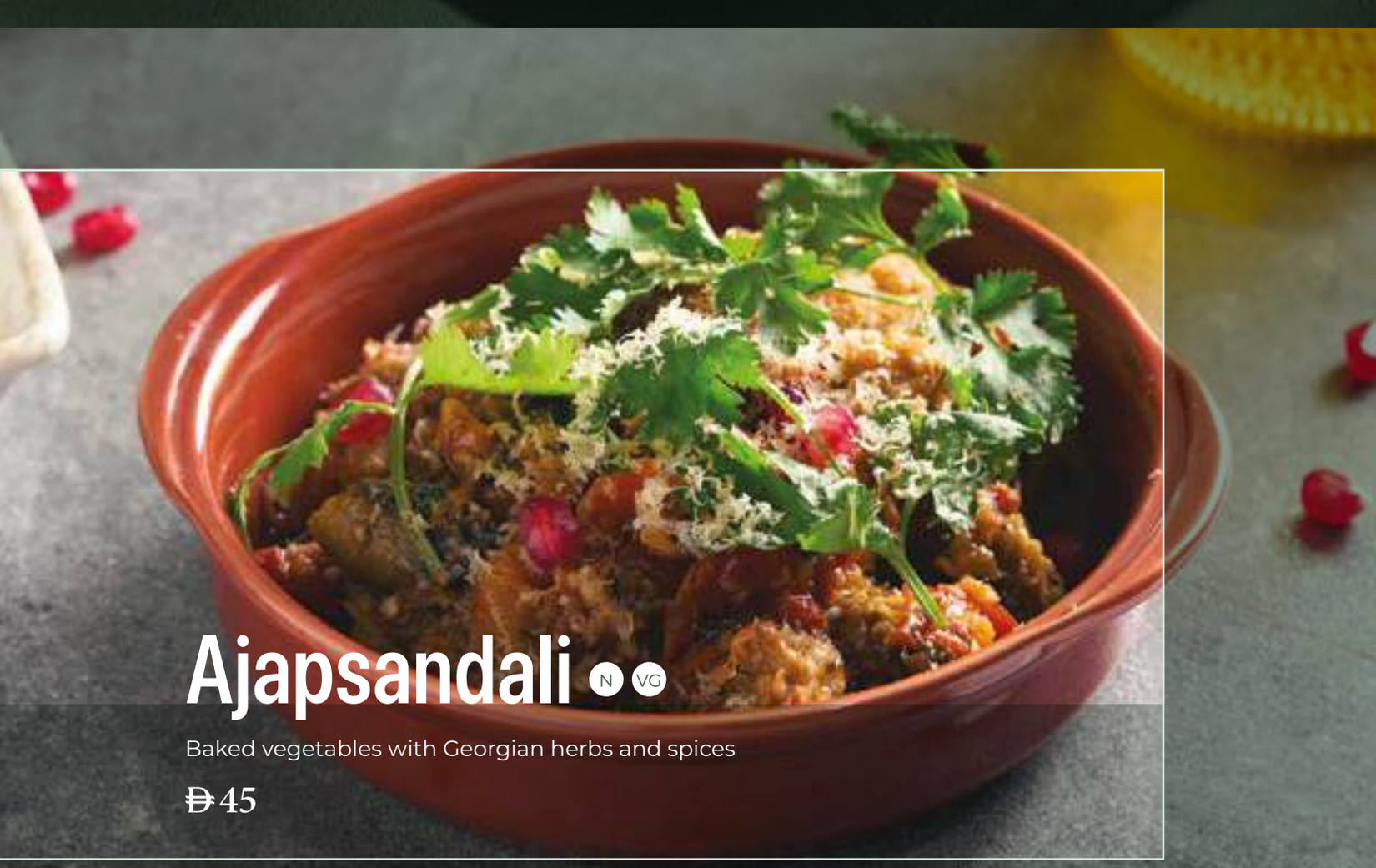
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Walnut Tomato Salad G N VG

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

₾65

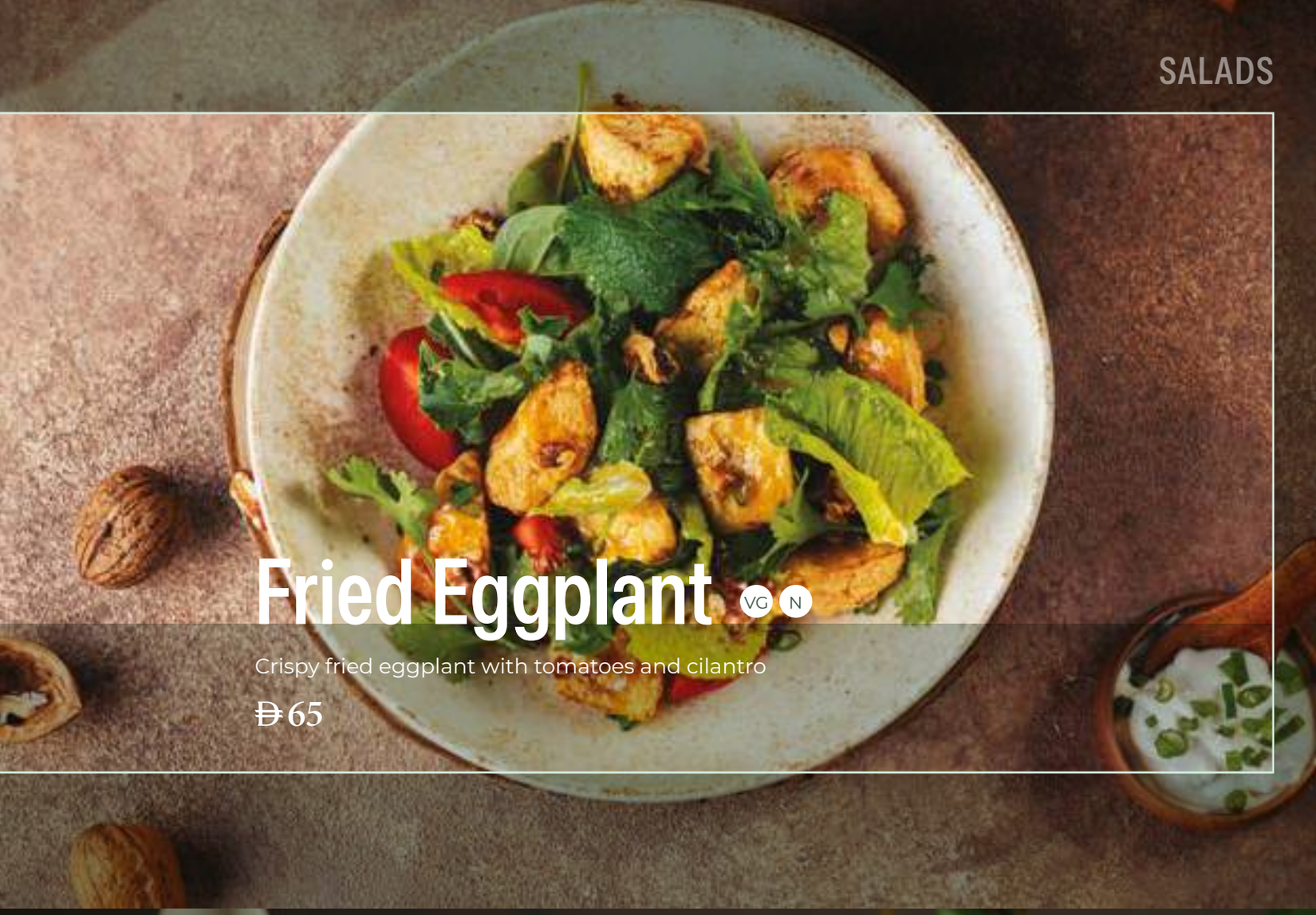


Ajapsandali N VG

Baked vegetables with Georgian herbs and spices

₾45

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Fried Eggplant VG N

Crispy fried eggplant with tomatoes and cilantro

Đ65



Salmon Salad D S

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

Đ65

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Tomato & Cheese Salad with Tarragon D V

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

Đ 60



Green Salad VG

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

Đ 45

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SOUPS



Spicy Beef Kharcho

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

₾60

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Chicken Noodle Soup E G

Clear chicken broth with noodles, egg and tender chicken meatballs

AED 45

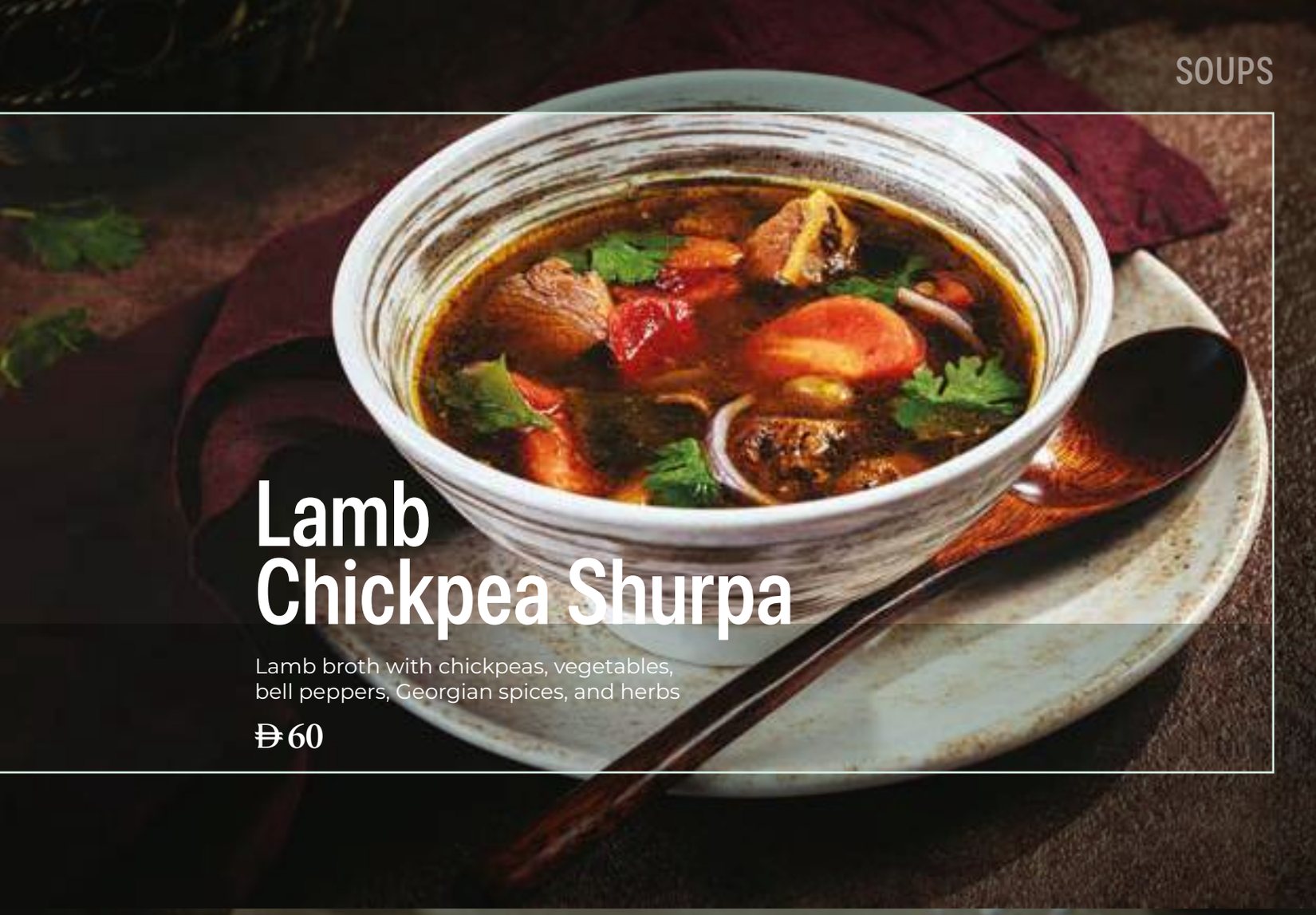


Georgian Borscht D N G

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

AED 60

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Lamb Chickpea Shurpa

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

₾60



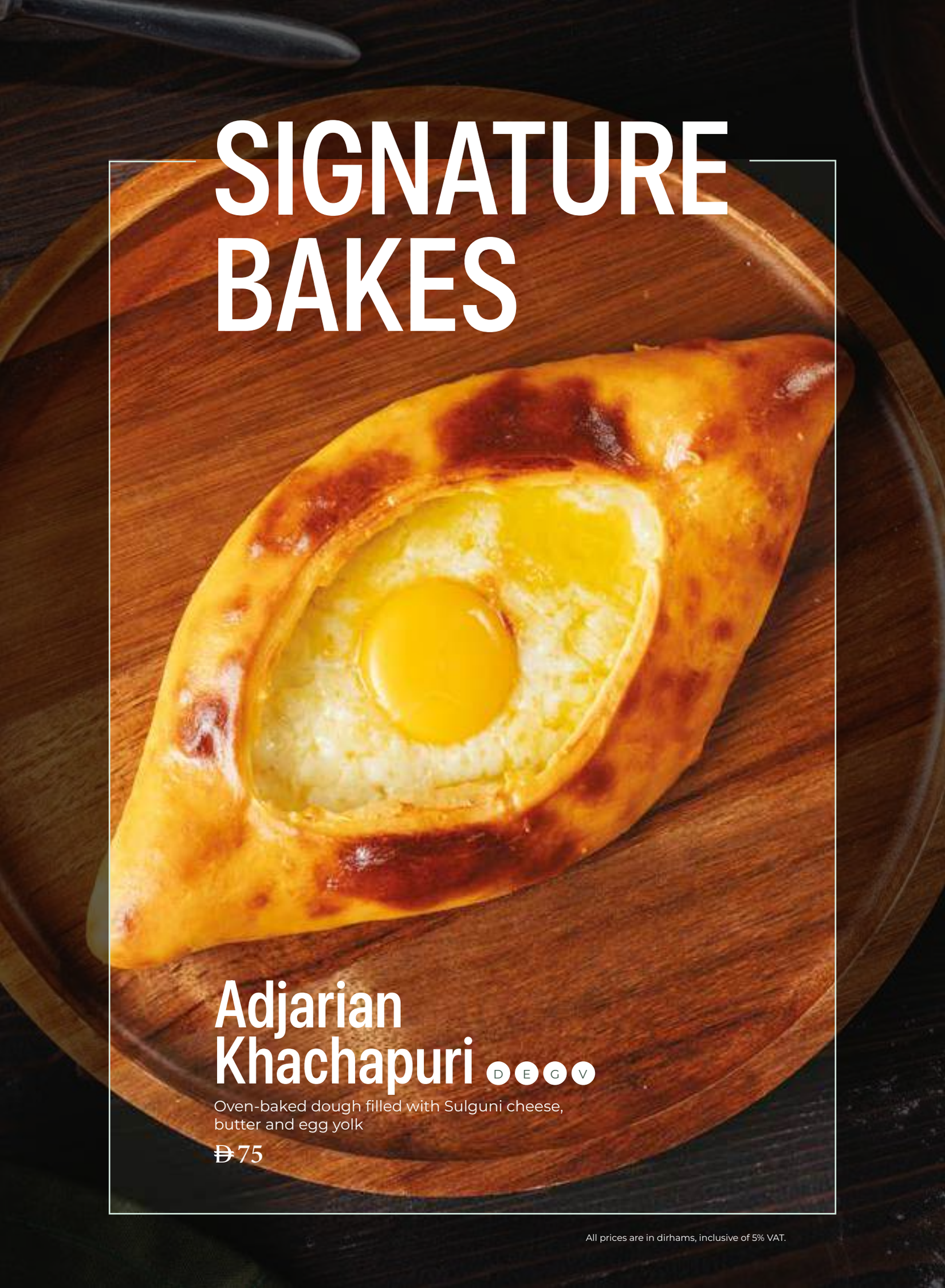
Coconut Pumpkin Soup VG

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

Đ 75

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

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

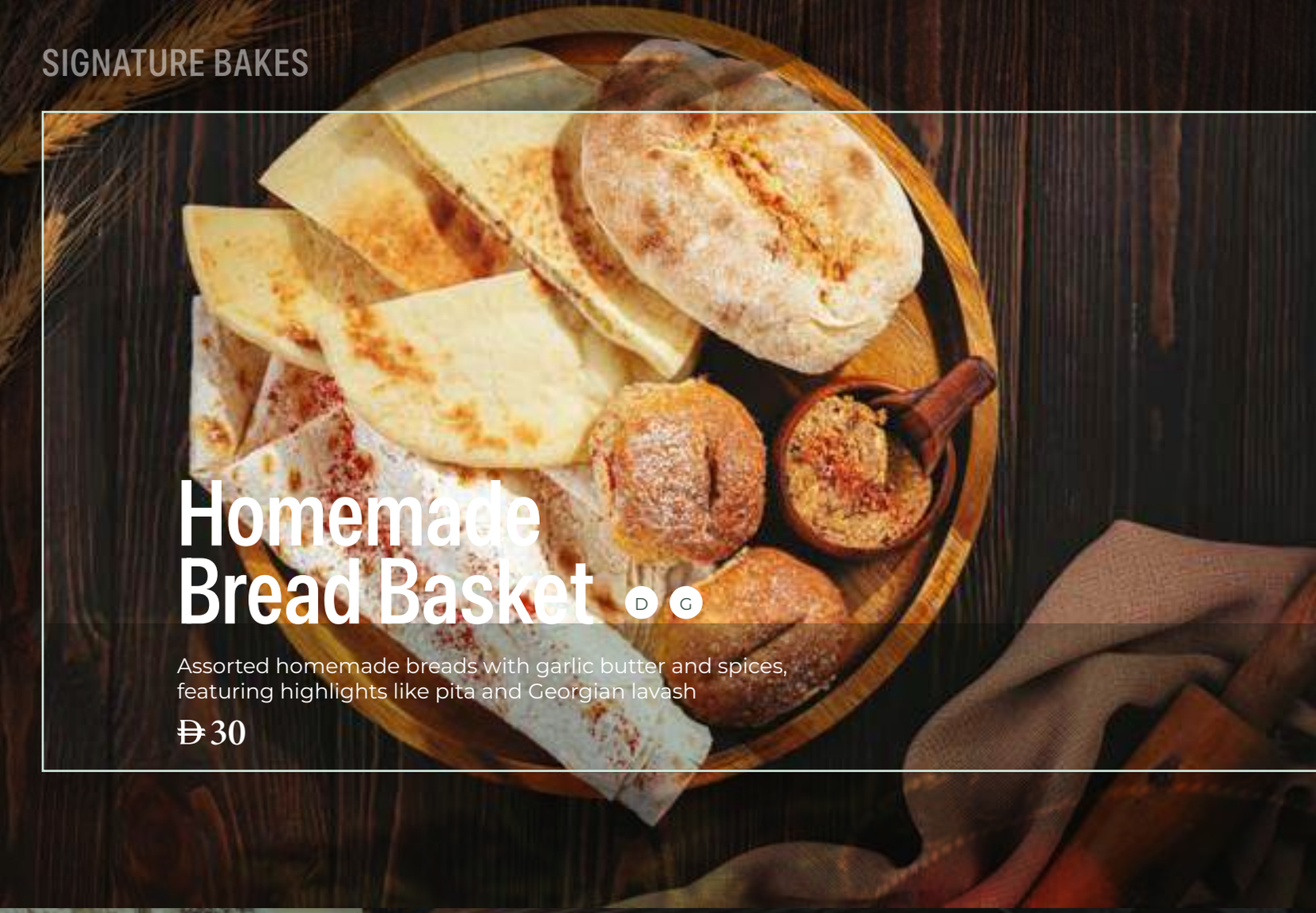
Beef Pirozhok

D E G ₴10

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



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Homemade Bread Basket D G

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

Đ 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

Đ 90

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Imeretian Khachapuri D E G V

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

₾85

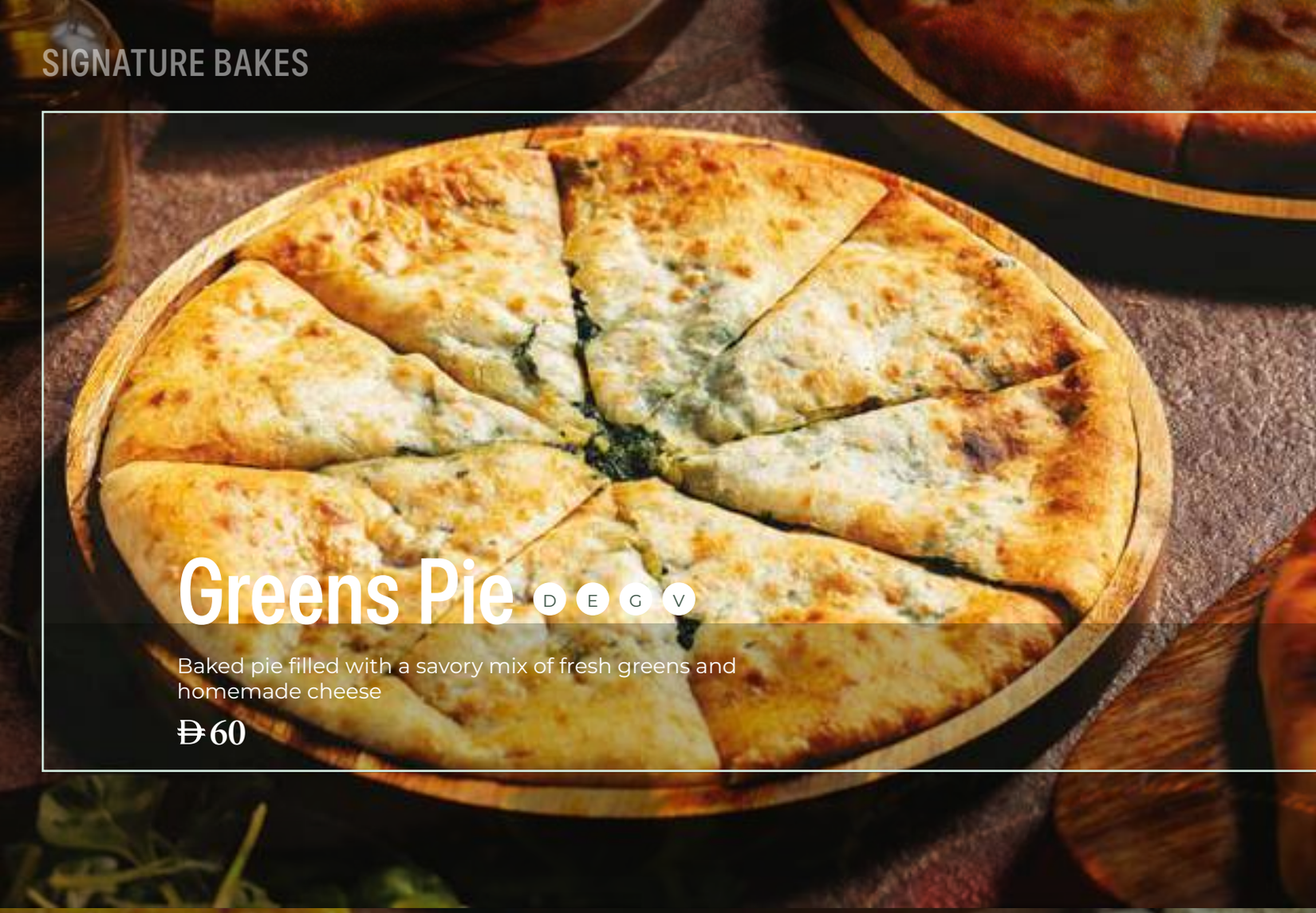


Khychin Assortment D G V

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

₾60

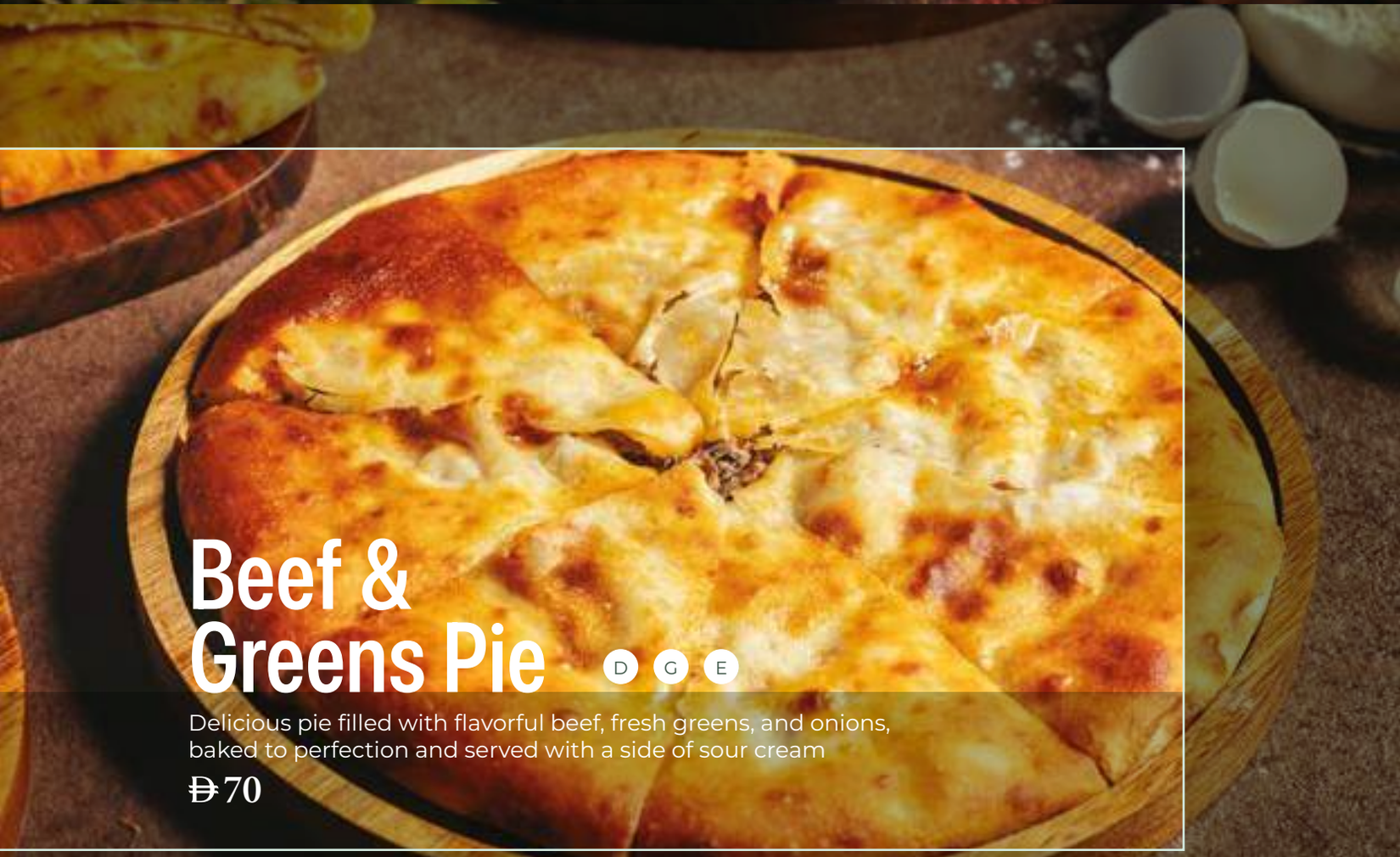
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Greens Pie D E G V

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

Đ 60



Beef & Greens Pie D G E

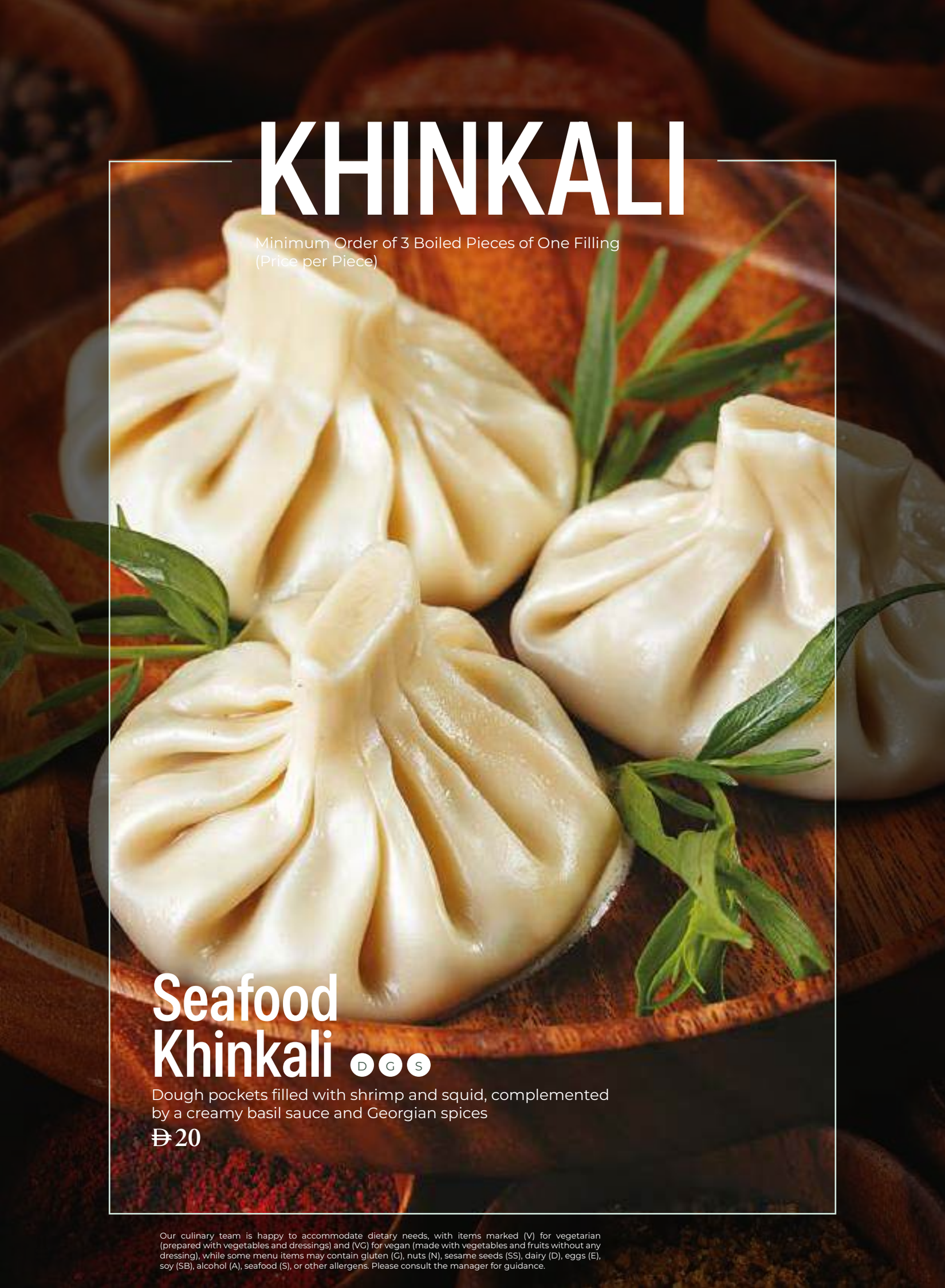
Delicious pie filled with flavorful beef, fresh greens, and onions, baked to perfection and served with a side of sour cream

Đ 70

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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 with Chopped Beef D G

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

₾ 20

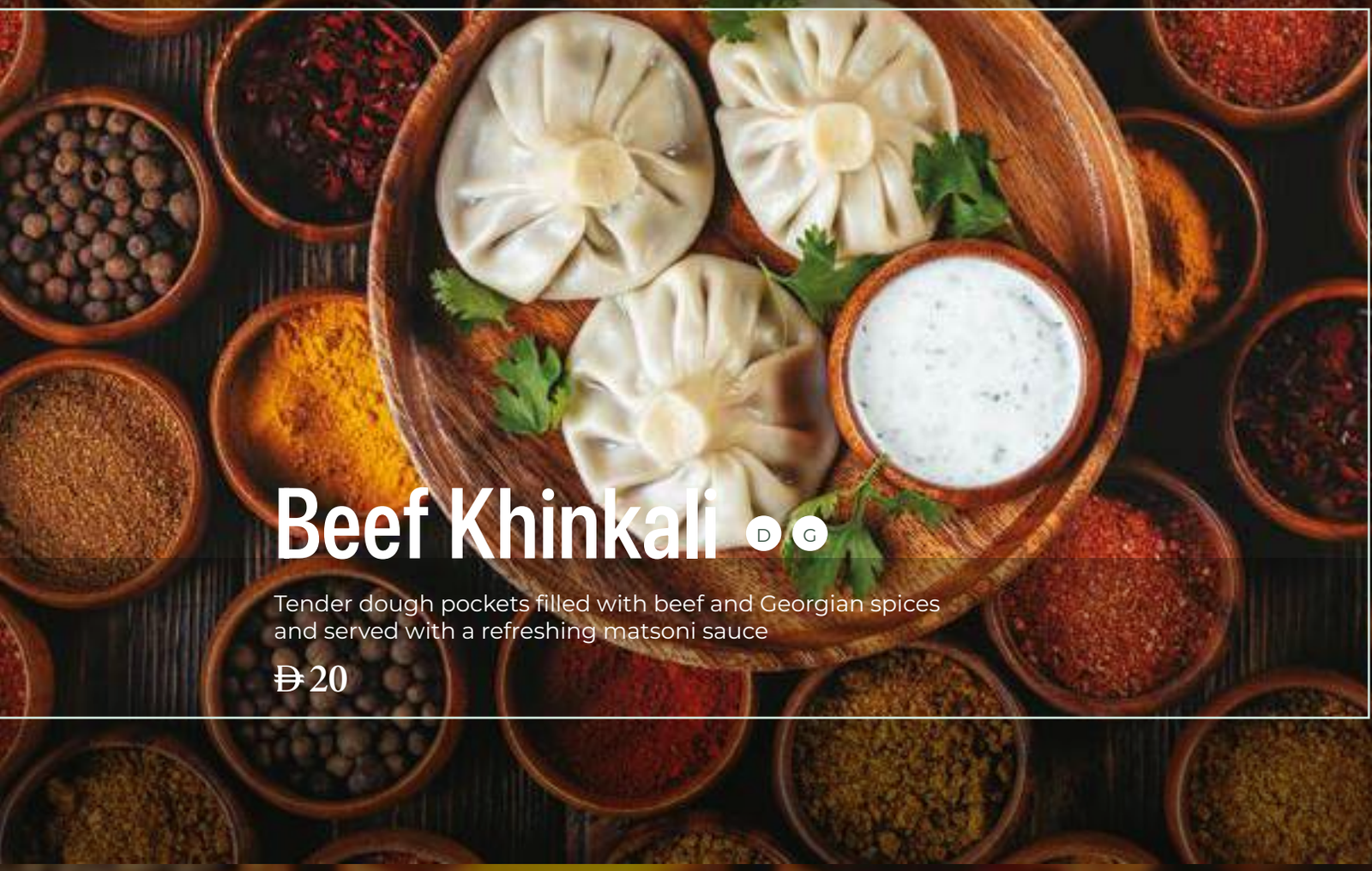


Lamb Khinkali D G

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

₾ 20

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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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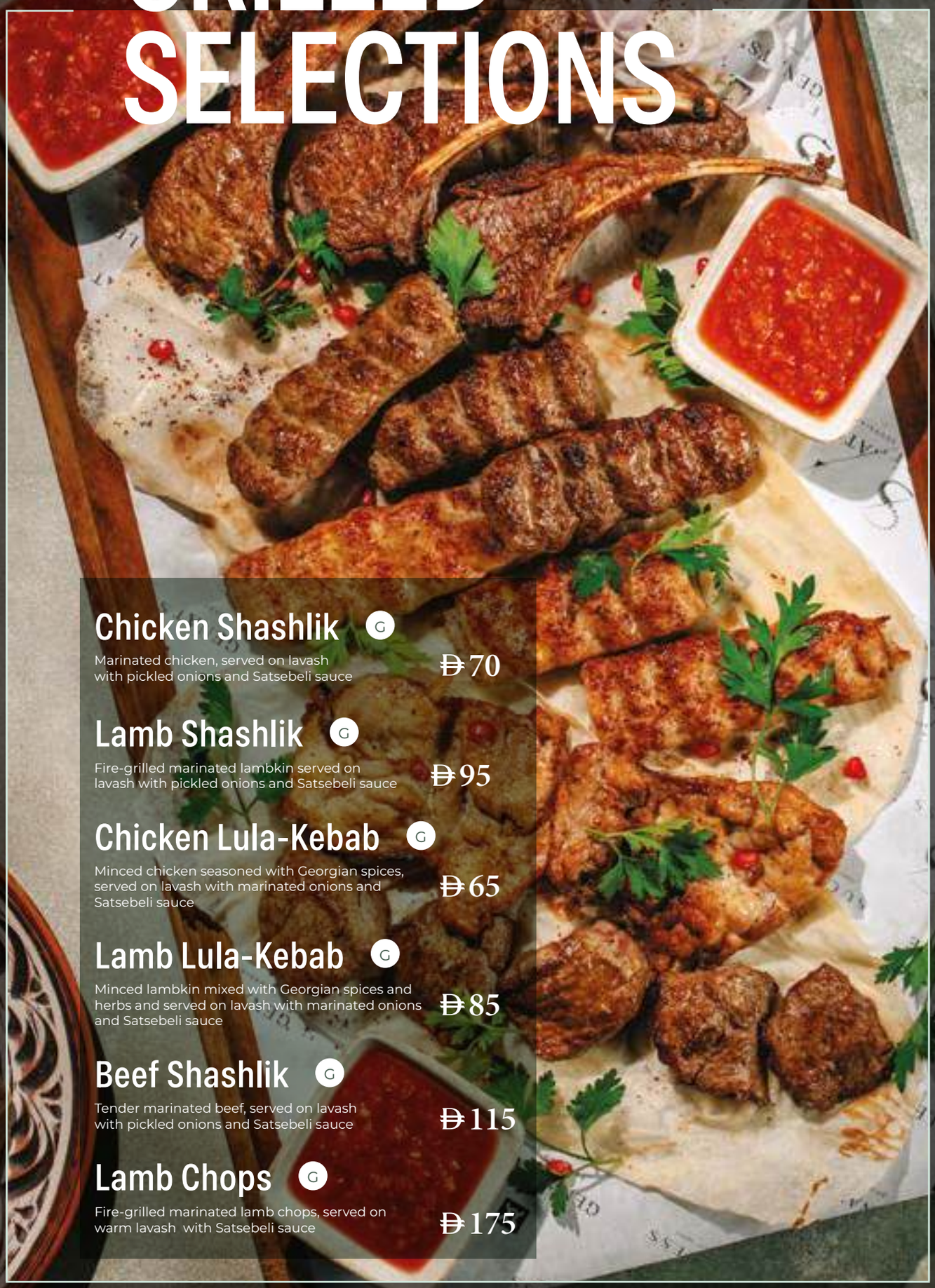
Cheese Khinkali (D) (G) (V)

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

Đ 18

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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

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Grilled Chicken

Grilled chicken served with red Satsebeli sauce

~~Đ 90~~

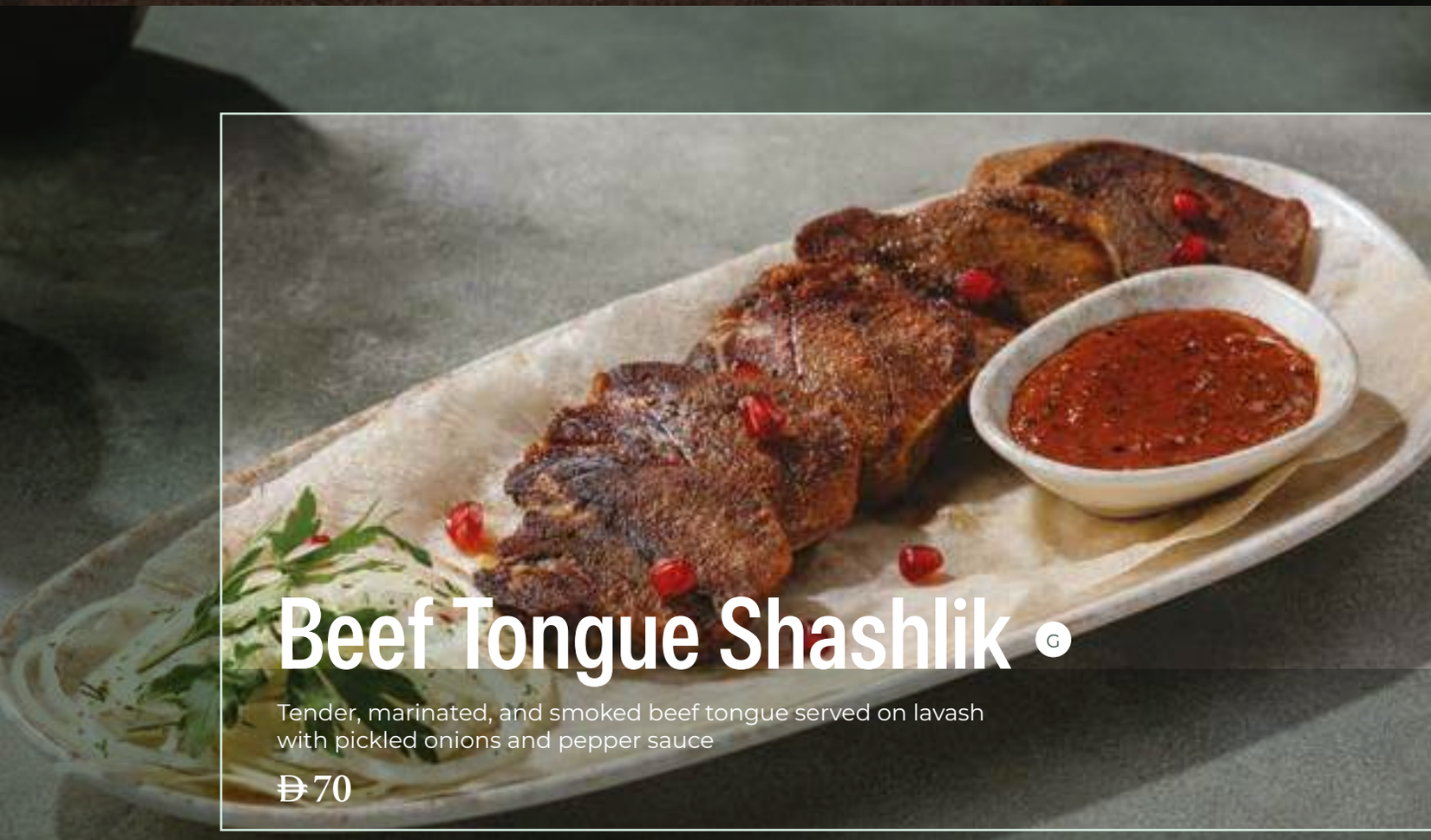
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Grilled Vegetables VG

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

~~Đ~~ 45

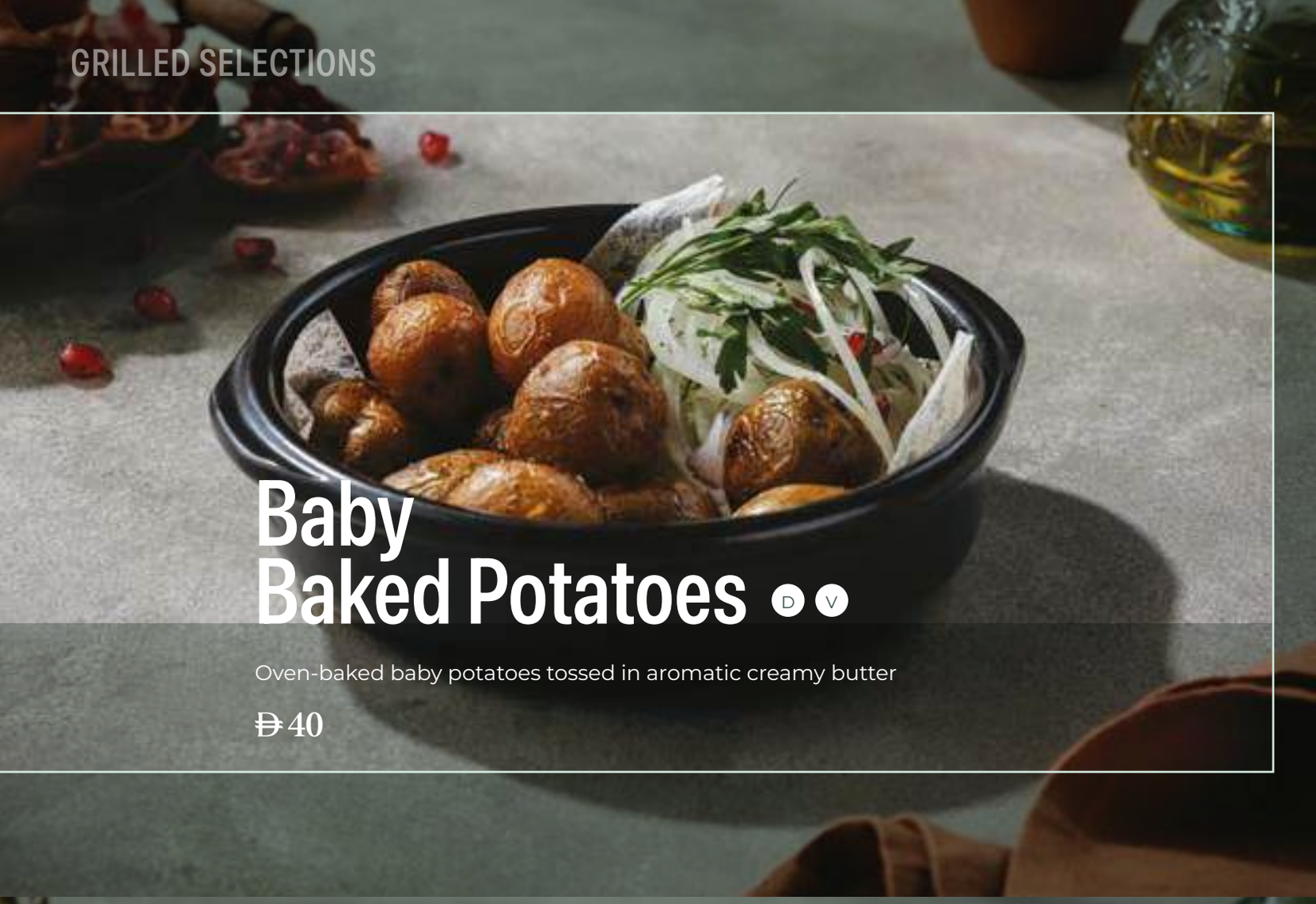


Beef Tongue Shashlik G

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

~~Đ~~ 70

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Baby Baked Potatoes (D) (V)

Oven-baked baby potatoes tossed in aromatic creamy butter

Đ 40

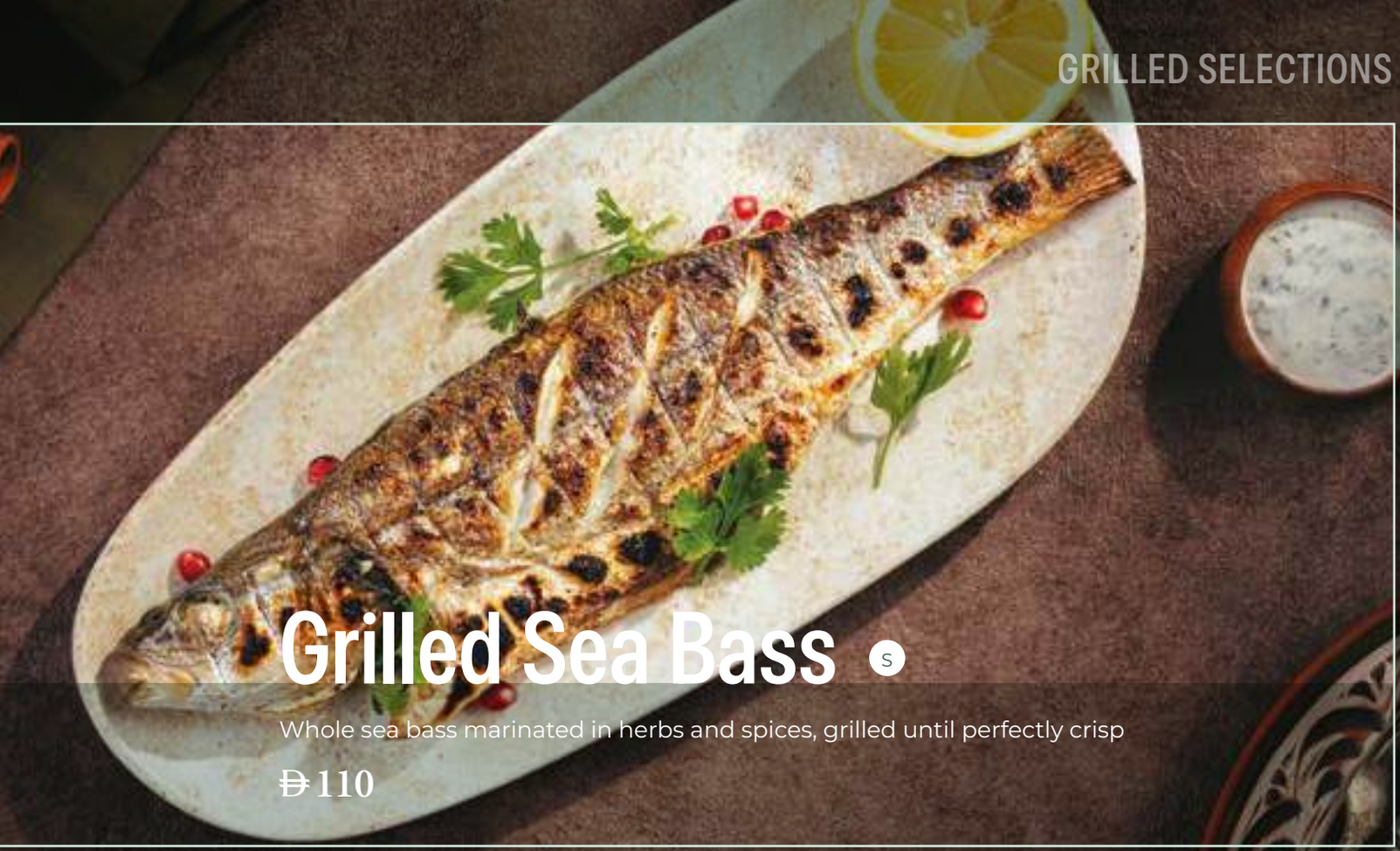


Baked Mushrooms (V)

Fire-baked mushrooms

Đ 40

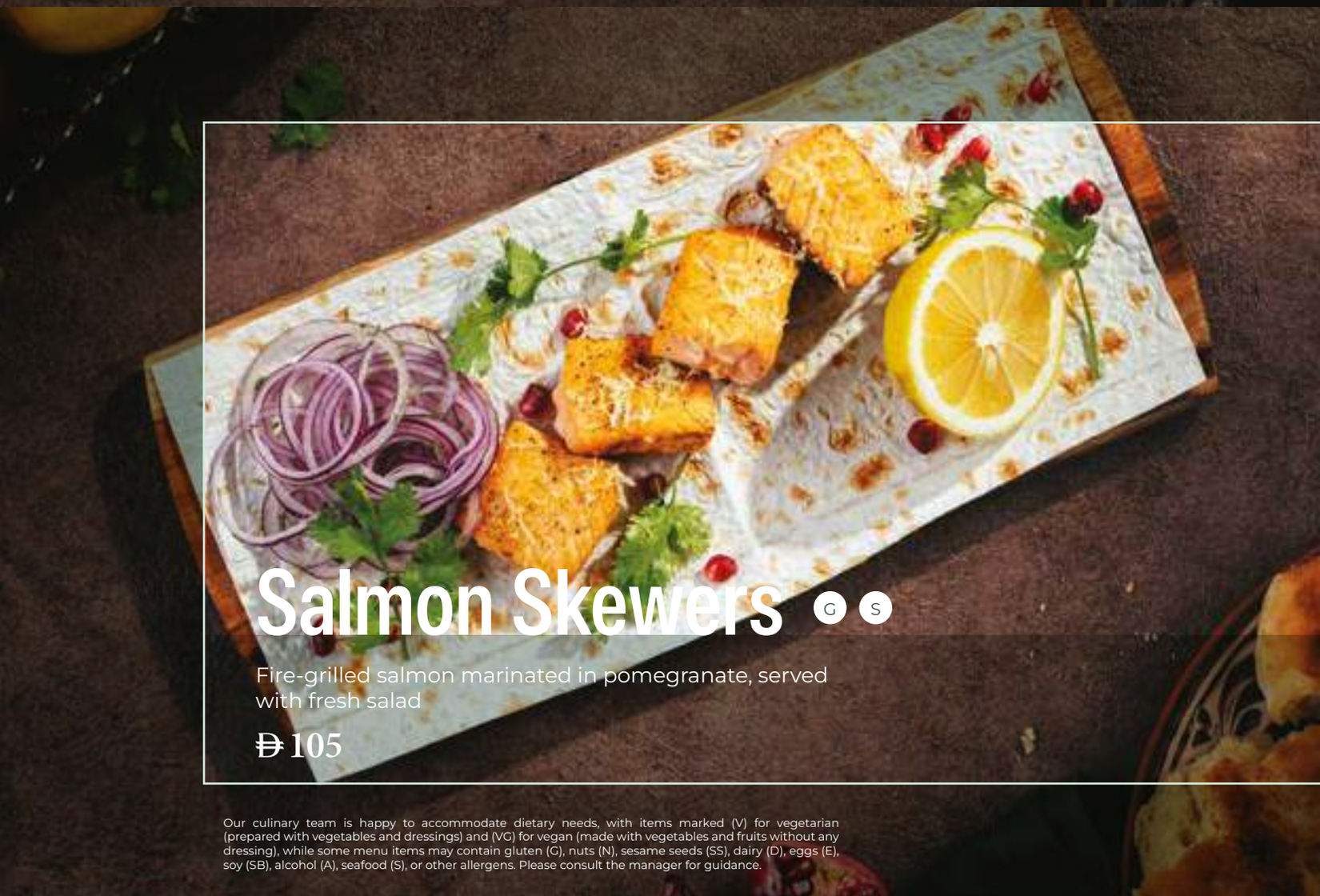
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Grilled Sea Bass (S)

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

Đ 110



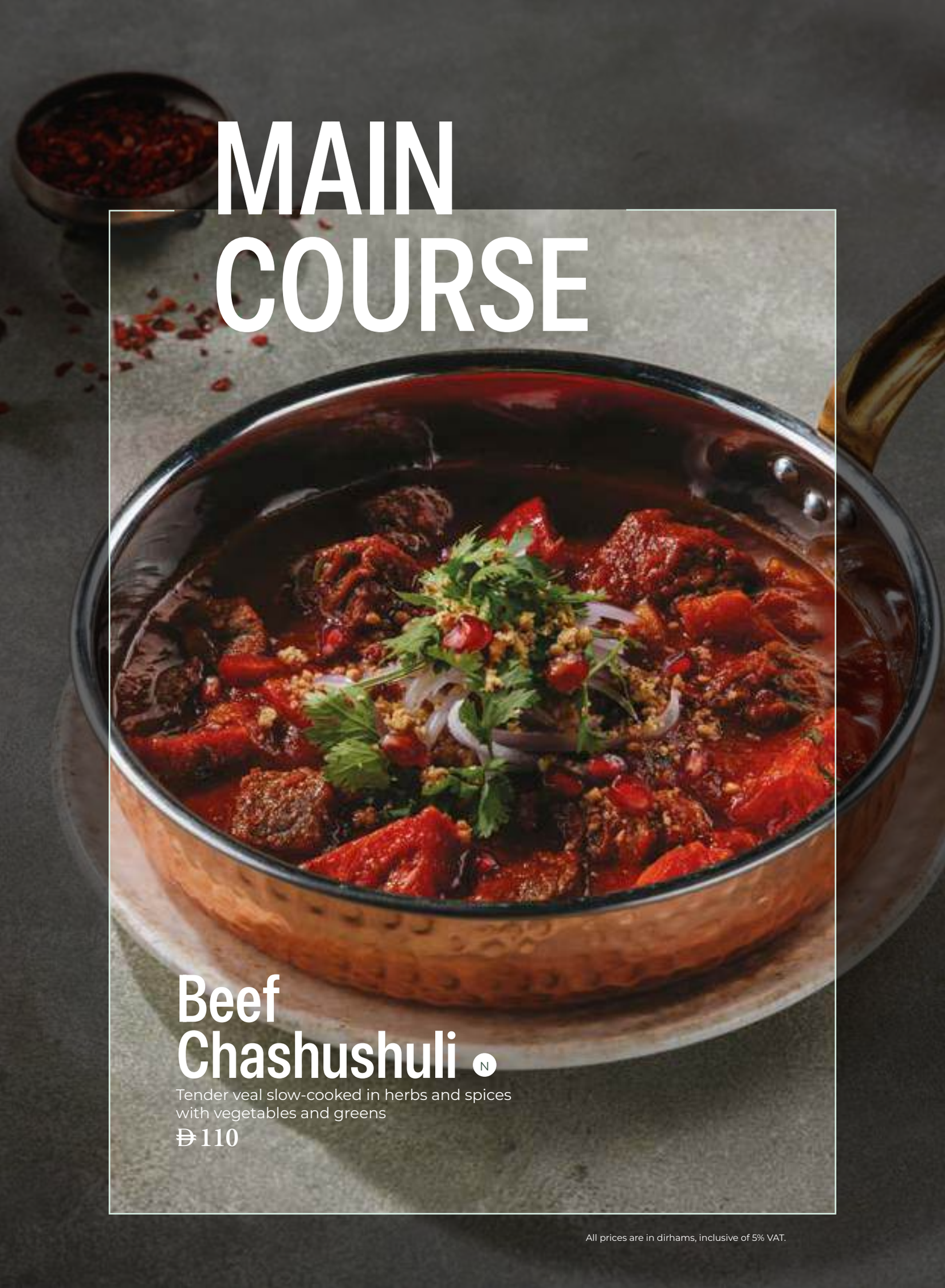
Salmon Skewers (G) (S)

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

Đ 105

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MAIN COURSE



Beef Chashushuli N

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

Đ 110

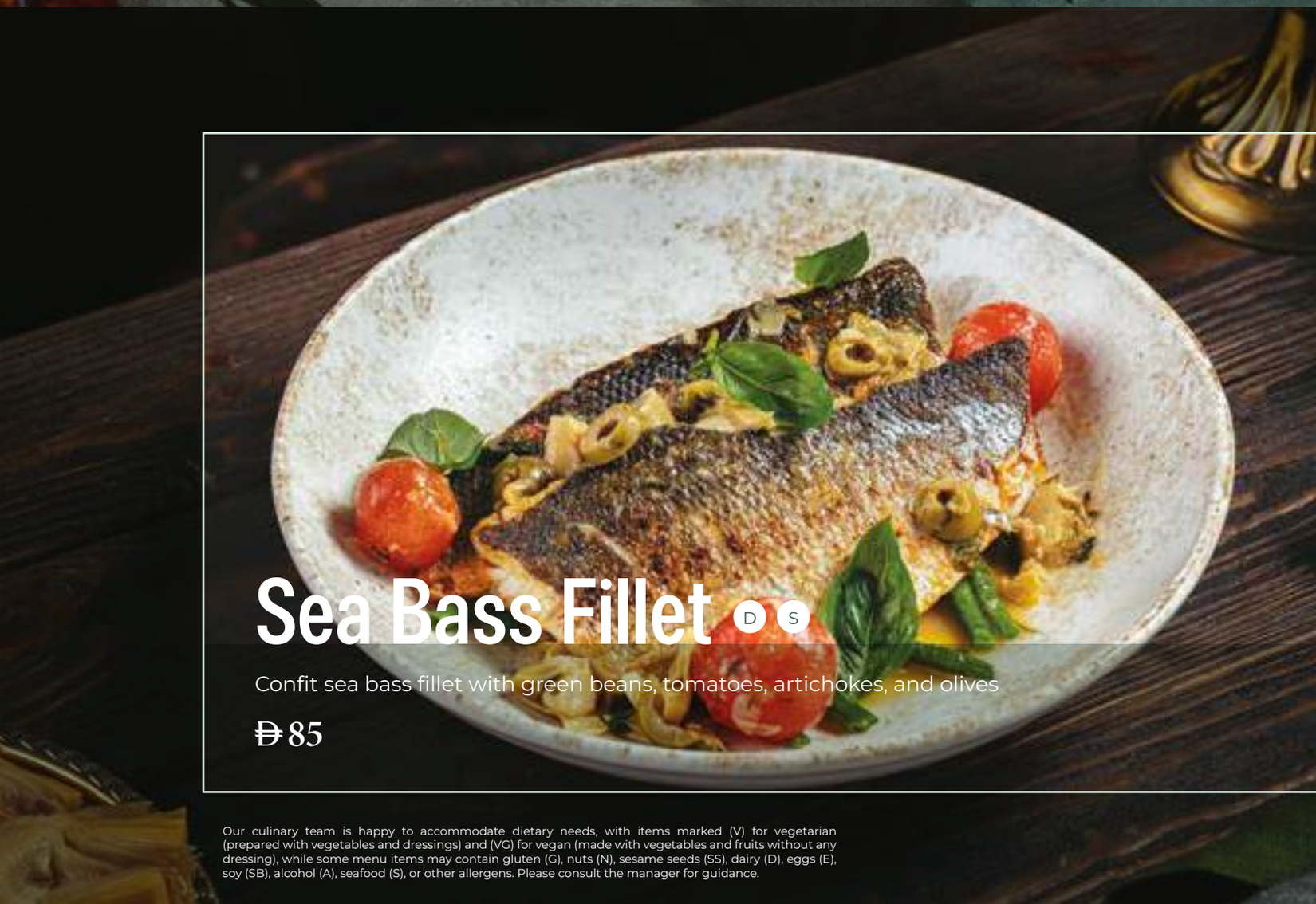
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Lamb Shank & Mint Bulgur G

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

~~Đ~~ 120

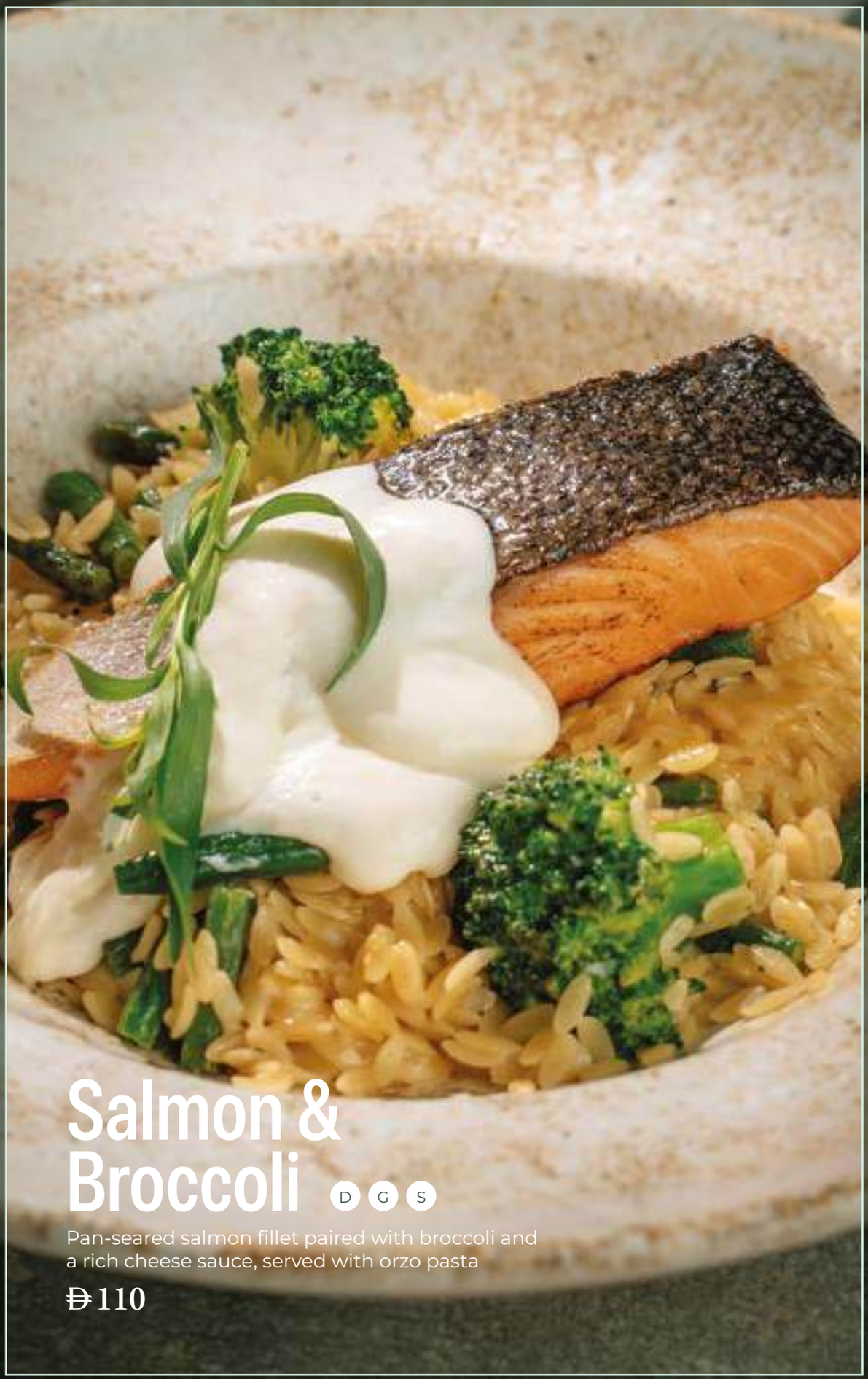


Sea Bass Fillet D S

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

~~Đ~~ 85

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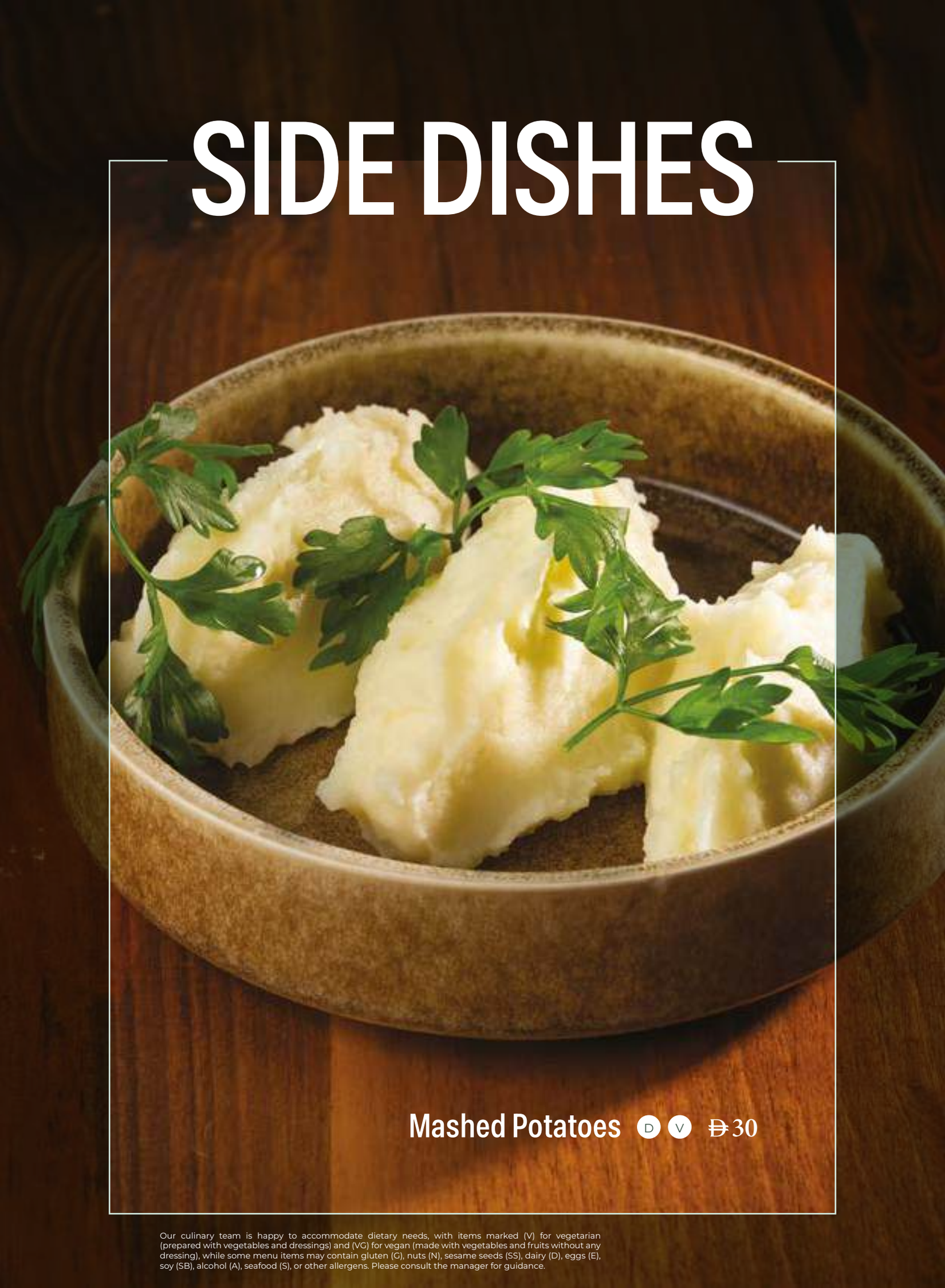
Salmon & Broccoli D G S

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

Đ 110

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SIDE DISHES



Mashed Potatoes (D) (V) ฿30

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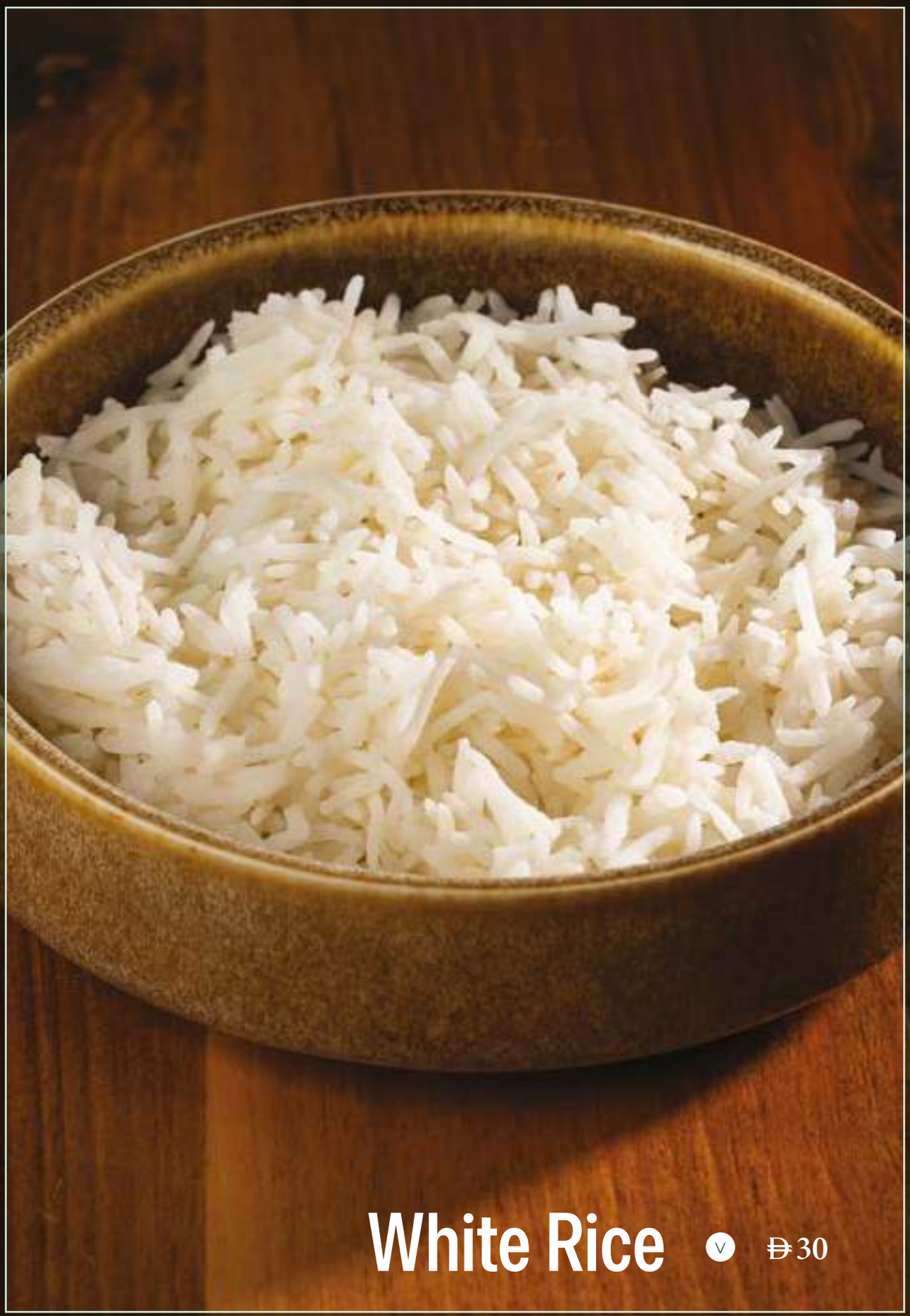


French Fries Đ30



Mint Bulgur (G) (V) Đ30

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White Rice (V) ฿30

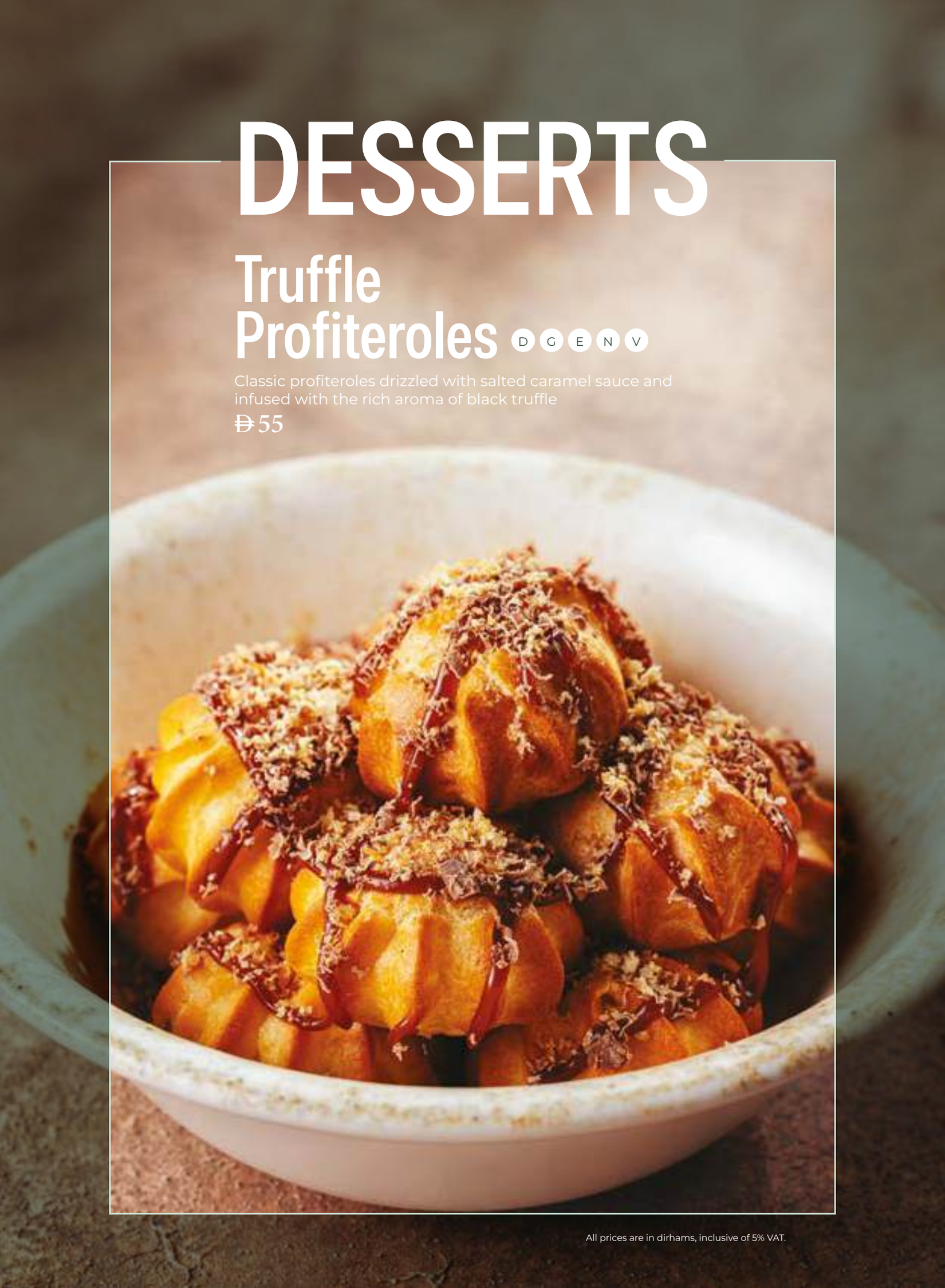
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DESSERTS

Truffle Profiteroles D G E N V

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

~~Đ~~ 55



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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

Đ 60

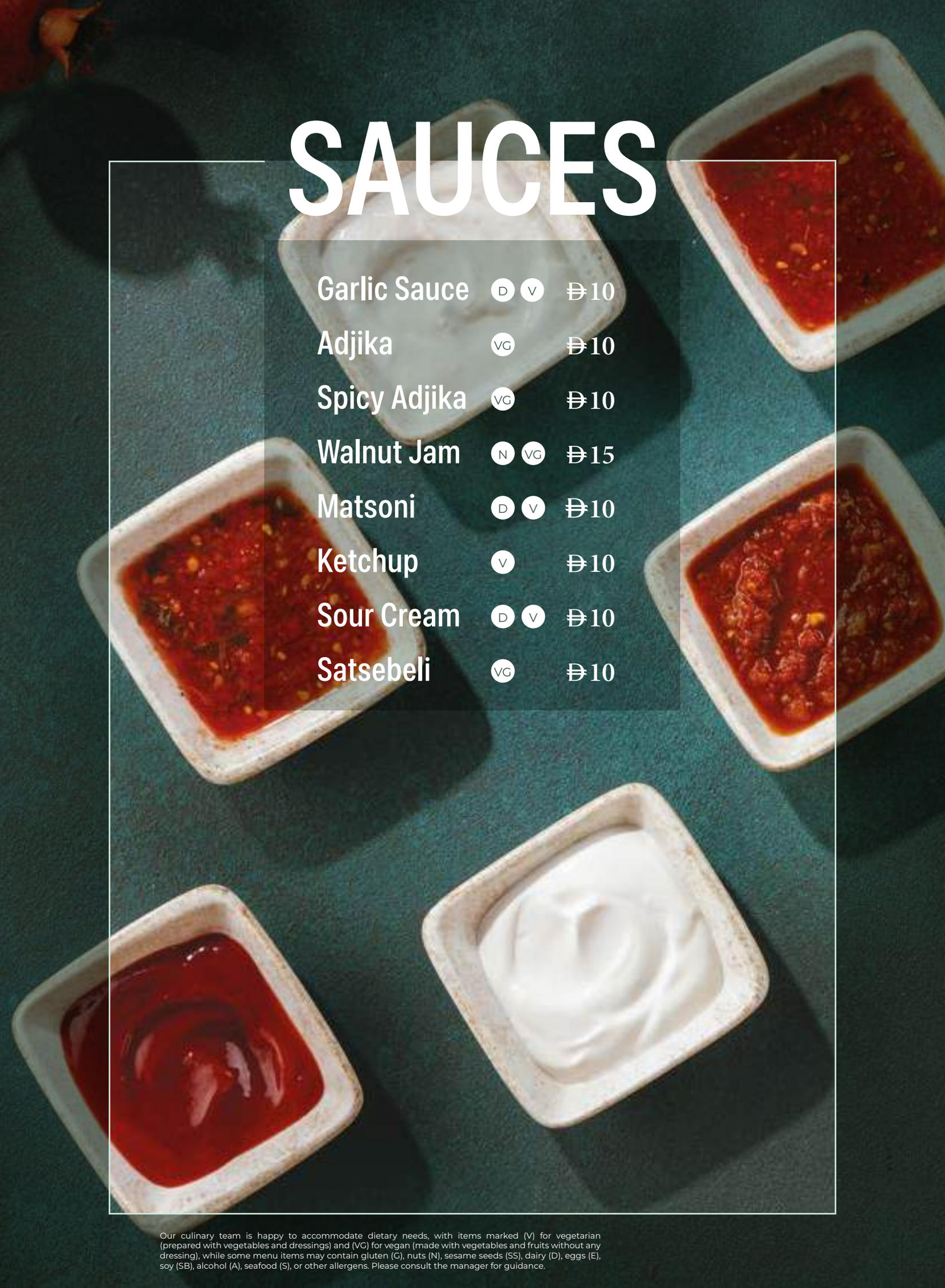


Fruit Platter VG

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

Đ 180

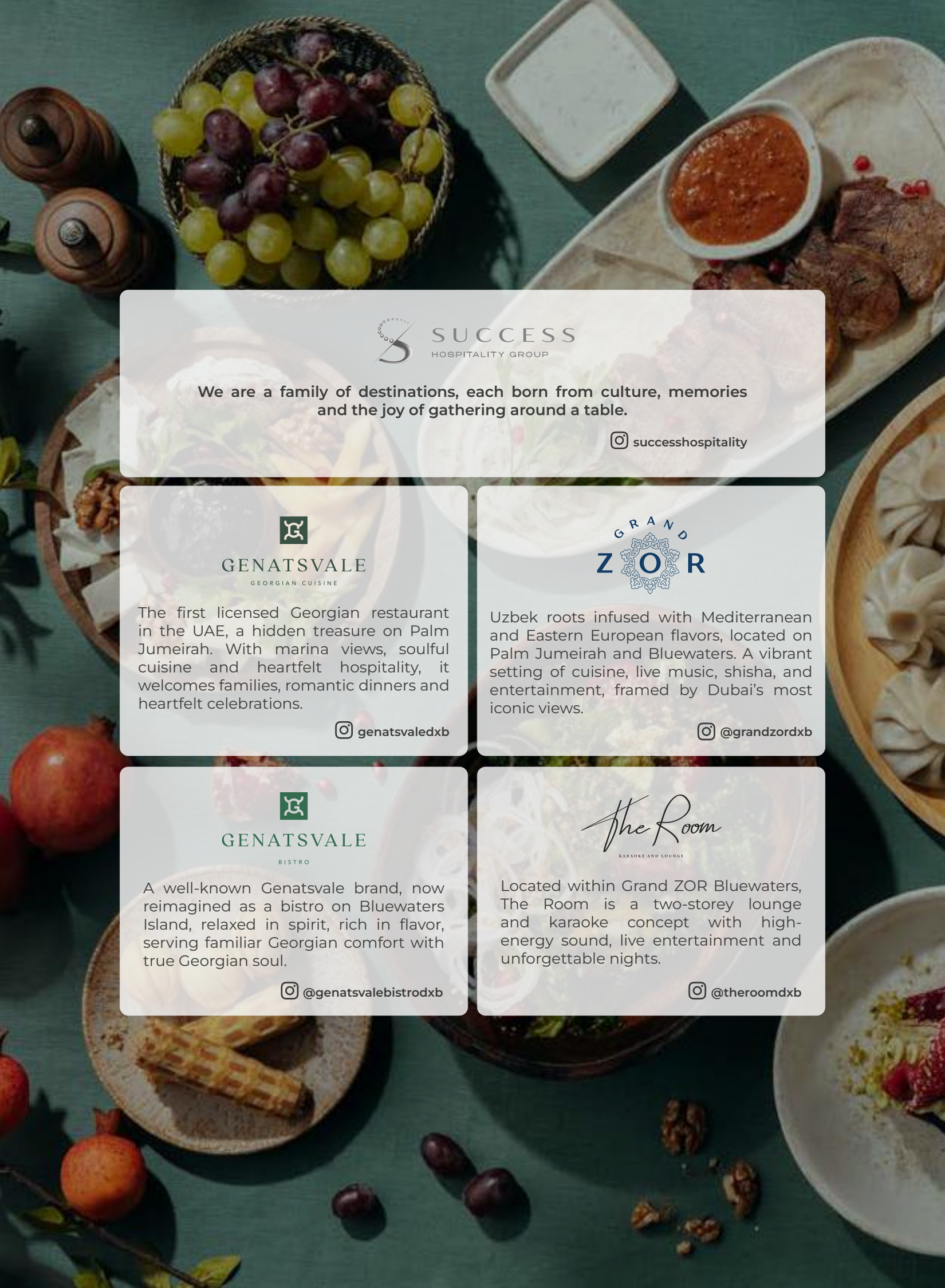
All prices are in dirhams, inclusive of 5% VAT.



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

Our culinary team is happy to accommodate dietary needs, with items marked (V) for vegetarian (prepared with vegetables and dressings) and (VG) for vegan (made with vegetables and fruits without any dressing), while some menu items may contain gluten (G), nuts (N), sesame seeds (SS), dairy (D), eggs (E), soy (SB), alcohol (A), seafood (S), or other allergens. Please consult the manager for guidance.



SUCCESS
HOSPITALITY GROUP

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

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

GRAND ZOR

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

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

The Room
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