

chama mama

A TASTE OF GEORGIA

SMALL COLD PLATES

STUFFED SWEET RED BELL PEPPERS

Roasted miniature red peppers stuffed with walnuts, blue fenugreek, garlic & marigold leaves

8

STUFFED EGGPLANT

Roasted eggplant stuffed with walnuts, coriander, garlic & red wine vinegar

8

ADJABSANDALI • / adjah-psan-da-lee /

Veggie Ragu, Georgian style

8

GEBJALIA • / geb-jah-lia /

Handmade cheese rollups with yogurt, mint & savory sauce

9

EKALA • / eh-kah-la /

Smilax, wild Georgian greens, with walnuts served with Georgian corn waffles. Chama Mama is the only restaurant in America to offer these special greens!

10

A TASTE OF GEORGIA

Sample all of our cold platter with enough to share with Kiln bread, Georgian cheese & homestyle cornbread

22

SIDES

SIMPLE SALAD

Cucumber, tomato & red onion salad with basil, cilantro, jalapeño & barberries tossed with pomegranate vinaigrette

9

ASSORTED SEASONAL PICKLES

An array of fresh garden vegetables pickled with Georgian spices

10

JONJOLI • / jon-jo-lee /

Pickled buds, virgin sunflower seed oil & red onion

8

ROASTED FINGERLING POTATOES

Simply roasted with olive oil, sea salt & black pepper

9

HOUSE FIRED KILN BREAD & BLENDED BUTTERS

Tarragon, Ajika, & Plain

6

SMALL HOT PLATES

ELARJI • / eh-lar-jee /

Cornmeal with Georgian cheeses with yogurt-mint and walnut dip

8

CHVISHTARI • / chvi-shta-ree /

Cheese filled and pan-fried Georgian cornbread served with Georgian salad

10

LOBIO KIDNEY BEAN STEW

Organic kidney beans with red onion, garlic, cilantro, vinegar slow-cooked in a clay pot with pan-fried Georgian cornbread

12

CHEESY GRITS

Croquette style, deep fried and served with walnut dip

10

KHINKALI • / khin-ka-lee /

Signature Georgian dumplings that are pan-fried with the filling of your choice:

11

Cheese: Finished with goat cheese, feta, hazelnuts

Beef & Pork Blend: ABF beef, pork, cumin

LAMB STUFFED GRAPE LEAVES

Grape leaves filled with a blend of lamb, garlic & cilantro dressed with matsoni (georgian yogurt)

12

ROASTED MUSHROOMS

A blend of cremini mushrooms, oysters, shiitake & white button mushrooms with roasted sweet red bell peppers

13

SOUPS

CHIKHIRTMA • / chi-khir-tma /

GEORGIAN CHICKEN SOUP

Chicken, shallots, cilantro, eggs & vinegar consommé style

10

CHEF'S SOUP OF THE DAY

Ask us for our daily special!

SHARED PLATES

SHKMERULI • / shk-meh-roo-lee /

Roasted half chicken slow-roasted in a creamy garlic broth

22

MEGRULI KHARSHO

/ meg-roo-lee / • / khar-sho /

A Georgian stew of braised short ribs, red wine, saffron, walnuts, tomato, cilantro & garlic served with Georgian Hush Puppies

22

CHAKAPULI • / cha-ka-poo-lee /

Shallots, onion, tarragon, oyster, cremini & shiitake mushrooms with watercress, green plums, cilantro, scallions & cider vinegar

13

CHAKAPULI WITH BRAISED VEAL

Our same mushroom soup with slow braised ABF Veal

17

APKHAZURA • / ap-kha-zoo-rah /

House blend of beef & pork with savory green chiles, sweet onion & garlic over cheesy grits

16

MEAT OF THE DAY

Please ask your server!

DESSERTS

CLOUD OF ALMONDS

Layers of toasted almond, pear & puff pastry served with vanilla ice cream

9

DEATH BY CHOCOLATE

The perfect blend of dark chocolate and chestnuts served with citrus sauce

9

EASTER CHEESECAKE

Cottage & cream cheese parfait style dessert with dried fruits and almonds

9

KHACHAPURI • / ha-cha-pur-ee / • CHEESE BREADS



PENOVANI • / pen-oh-van-ee /
Puff pastry filled with Georgian cheese blend



ACHMA • / ahhh-mah /
Homemade egg noodles layered with Georgian cheeses & butter



IMERULI • / im-er-roo-lee /
Round Khachapuri with cheese inside



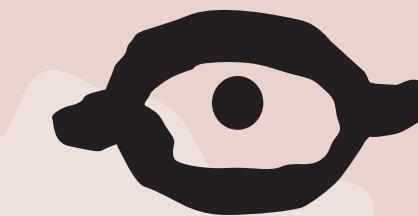
LOBIANI • / low-bee-ah-knee /
Khacahapuri dough filled with our signature kidney beans

TBD

TBD

Individual: TBD
Family Style: TBD

Individual: TBD
Family Style: TBD



ADJARULI

/ ad-ja-roo-lee /

Individual: TBD

Traditional open faced Khachapuri with cheese and egg. Georgia's most famous Khachapuri and the Instagram star of our menu!

THE ABOVE KHACHAPURI BREADS ARE SERVED WITH A SMALL TOMATO & CUCUMBER SALAD



GEORGIAN BREAD IS MADE BY STICKING LONG BITS OF DOUGH TO THE SIDE OF A TONE, OR LARGE CLAY OVEN, AN AMAZING PERFORMANCE NOT TO BE MISSED.



GEORGIANS CALL WINE A 'LIVELY SPIRIT' AS THE BIG CLAY POT IT'S FERMENTED IN, CALLED A KVEVRI, ALLOWS THE WINE TO 'BREATHE'.



KHACHAPURI IS A COUSIN TO PIZZA AND NAAN. PURI IS THE WORD FOR BREAD IN GEORGIAN AND ALSO FOR A TYPE OF BREAD IN INDIA TOO.