

SMALL COLD PLATES

STUFFED SWEET RED BELL PEPPERS	8
Roasted miniature red peppers stuffed with walnuts, blue fenugreek, garlic & marigold leaves	
STUFFED EGGPLANT	8
Roasted eggplant stuffed with walnuts, coriander, garlic & red wine vinegar	
ADJABSANDALI • / adjah-psan-da-lee /	8
Veggie Ragu, Georgian style	
GEBJALIA • / geb-jah-lia /	9
Handmade cheese rollups with yogurt, mint & savory sauce	
EKALA • / eh-kah-la /	10
Smilax, wild Georgian greens, with walnuts served with Georgian corn waffles. Chama Mama is the only restaurant in America to offer these special greens!	
A TASTE OF GEORGIA	22
Sample all of our cold platter with enough to share with Kiln bread, Georgian cheese & homestyle cornbread	

SIDES

SIMPLE SALAD	9
Cucumber, tomato & red onion salad with basil, cilantro, jalapeño & barberries tossed with pomegranate vinaigrette	
ASSORTED SEASONAL PICKLES	10
An array of fresh garden vegetables pickled with Georgian spices	
JONJOLI • / jon-jo-lee /	8
Pickled buds, virgin sunflower seed oil & red onion	
ROASTED FINGERLING POTATOES	9
Simply roasted with olive oil, sea salt & black pepper	
HOUSE FIRED KILN BREAD & BLENDED BUTTERS	6
Tarragon, Ajika, & Plain	

SMALL HOT PLATES

ELARJI • / eh-lar-jee /	8
Cornmeal with Georgian cheeses with yogurt-mint and walnut dip	
CHVISHTARI • / chvi-shta-ree /	10
Cheese filled and pan-fried Georgian cornbread served with Georgian salad	
LOBIO KIDNEY BEAN STEW	12
Organic kidney beans with red onion, garlic, cilantro, vinegar slow-cooked in a clay pot with pan-fried Georgian cornbread	
CHEESY GRITS	10
Croquette style, deep fried and served with walnut dip	
KHINKALI • / khin-ka-lee /	11
Signature Georgian dumplings that are pan-fried with the filling of your choice:	
Cheese: Finished with goat cheese, feta, hazelnuts	
Beef & Pork Blend: ABF beef, pork, cumin	
LAMB STUFFED GRAPE LEAVES	12
Grape leaves filled with a blend of lamb, garlic & cilantro dressed with matsoni (<i>georgian yogurt</i>)	
ROASTED MUSHROOMS	13
A blend of cremini mushrooms, oysters, shitake & white button mushrooms with roasted sweet red bell peppers	

SOUPS

CHIKHIRTMA • / chi-khir-tma /	10
GEORGIAN CHICKEN SOUP	
Chicken, shallots, cilantro, eggs & vinegar consommé style	
CHEF’S SOUP OF THE DAY	
Ask us for our daily special!	

SHARED PLATES

SHKMERULI • / shk-meh-roo-lee /	22
Roasted half chicken slow-roasted in a creamy garlic broth	
MEGRULI KHARSHO	22
/ meg-roo-lee / • / khar-sho /	
A Georgian stew of braised short ribs, red wine, saffron, walnuts, tomato, cilantro & garlic served with Georgian Hush Puppies	
CHAKAPULI • / cha-ka-poo-lee /	13
Shallots, onion, tarragon, oyster, cremini & shitake mushrooms with watercress, green plums, cilantro, scallions & cider vinegar	
CHAKAPULI WITH BRAISED VEAL	17
Our same mushroom soup with slow braised ABF Veal	
APKHAZURA • / ap-kha-zoo-rah /	16
House blend of beef & pork with savory green chiles, sweet onion & garlic over cheesy grits	
MEAT OF THE DAY	
Please ask your server!	

DESSERTS

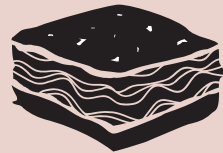
CLOUD OF ALMONDS	9
Layers of toasted almond, pear & puff pastry served with vanilla ice cream	
DEATH BY CHOCOLATE	9
The perfect blend of dark chocolate and chestnuts served with citrus sauce	
EASTER CHEESECAKE	9
Cottage & cream cheese parfait style dessert with dried fruits and almonds	

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



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

TBD



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

TBD



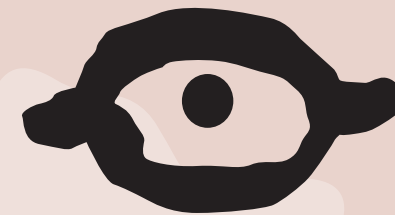
IMERULI • / im-er-roo-lee /
Round Khachapuri with cheese inside

Individual: TBD
Family Style: TBD



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

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.