

CHITO GVRITO

modern georgian cuisine / gramercy, nyc



SPREADS AND DIPS

served with seasonal crudité or ajika toast chips

NADUGI – MINT RICOTTA SPREAD - 5 servings - \$35 | 10 servings - \$65
local tomato, spring onion, mint, basil, mint oil (v) (gf) (nf)

MATSONI – LABNEH CHEESE SPREAD - 5 servings - \$35 | 10 servings - \$65
strained yogurt cheese, dried spice mix, summer savory, fenugreek, chili ajika (p) (gf) (nf) (df)

LOBIO – BEAN “HUMMUS” SPREAD - 5 servings - \$35 | 10 servings - \$65
Mashed beans, coriander, summer savory, fenugreek, ajika oil (p) (gf) (nf) (df)

PKHALI – VEGETABLE SPREAD - 5 servings - \$40 | 10 servings - \$75
choice of spinach, carrot or beet – walnut, fenugreek, garlic, fresh herbs, pomegranate (p) (gf) (df)

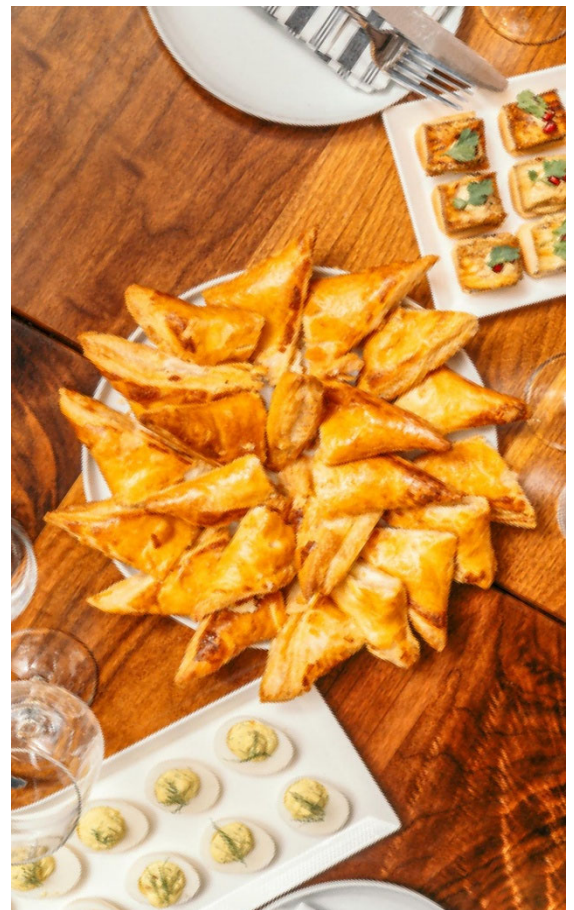
SALADS AND STARTERS

GEORGIAN SALAD - 5 servings - \$40 | 10 servings - \$75
local tomato, persian cucumber, house-made fresh sulguni cheese, opal basil, cilantro, walnut herb pesto (v) (gf)

CHITO-GVRITO HERB SALAD - 5 servings - \$35 | 10 servings - \$70
crispy greens, parsley, tarragon, cilantro, dill, toasted walnuts, pomegranate, sunflower oil vinaigrette (p) (gf) (df)

AUBERGINE ROLLS - 5 pieces \$30 | 10 pieces \$60
eggplant slices stuffed with walnut fenugreek garlicky paste, fresh cilantro, pomegranate, walnut oil (p) (gf) (df)

AJAPSANDALI SALAD - 5 servings - \$35 | 10 servings - \$70
roasted eggplant, red pepper, green beans, fresh herbs, fenugreek, sunflower oil, pomegranate (p) (gf) (df) (nf)



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KHACHAPURI AND STUFFED PIES

served with ajika-satsebeli sauce

PENOVANI CHEESE STUFFED PIE

5 pies - \$30 | 10 pies - \$55 | 20 pies - \$100

puff pastry turnovers stuffed with mixed cheese bland (v) (nf)

BEAN STUFFED PIE

5 pies - \$30 | 5 pies - \$55 | 20 pies - \$100

puff pastry turnovers stuffed with red beans, caramelized onion, fresh herbs (v) (nf)

MEGRELIAN KHACHAPURI

add-on 1 pie - \$18 | 2 pies - \$35 | 5 pies - \$85

8-inch pie stuffed with mixed cheese bland and topped with crispy cheese crumble (v) (nf)

LOBIANI BEAN PIE

add-on 1 pie - \$18 | 2 pies - \$35 | 5 pies - \$85

8-inch pie stuffed with crushed red beans, caramelized onion, savory (v) (nf)

KUBDARI MEET PIE

add-on 1 pie - \$20 | 2 pies - \$38 | 5 pies - \$95

8-inch pie stuffed with chopped beef & pork, caramelized onions, wild caraway, blue fenugreek (v) (nf)

SANDWICHES

CHICKEN TARRAGON - WRAP OR RUSTIC WHITE - (1 sandwich per serving) - 10 servings - \$140

shredded chicken, tarragon herb green ajika, romaine, cucumber, pomegranate (nf) (df) (gf option available)

STEAK AND SULGUNI - WRAP OR RUSTIC WHITE - (1 sandwich per serving) - 10 servings - \$150

sliced cast iron steak, caramelized ajika shallots, house-made sulguni cheese, mixed herb (p) (nf) (gf) (df)

VEGETARIAN MAINS

ROASTED CAULIFLOWER CHKMERULI - 5 servings - \$65 | 10 servings - \$125

garlic white wine cream sauce, ajika oil (v) (nf) (gf) (df option available)

MUSHROOM & POTATO OJAKHURI - 5 servings - \$65 | 10 pies - \$125

fingerling potato, shiitake, tarragon, side of satsebeli sauce (p) (nf) (gf) (df)

MEAT AND FISH MAINS

SPRING CHICKEN CHKMERULI - (1/2 spring chicken per serving) - 5 servings - \$60 | 10 servings - \$115

partially deboned roasted 2.5lb chicken, garlic wine cream sauce, ajika oil (nf) (gf) (df option available)

HERITAGE PORK & POTATO OJAKHURI - 5 servings - \$65 | 10 servings - \$125

pan-fried fingerling potato and pork, garlic, white wine, tarragon, pomegranate, side of satsebeli sauce (nf) (gf) (df)

SHRIMP KHARCHO - (4 shrimps per serving) - 5 servings - \$65 | 10 pies - \$125

seared 13/15 shrimp, tomato based garlic walnut fenugreek sauce, walnut oil - 5 pieces per serving (gf) (df)

SALMON BAJE - (5oz per serving) - 5 servings - \$70 | 10 servings - \$135

garlic white wine cream sauce, ajika oil (v) (nf) (gf) (dairy free option available)

CHICKEN OR PORK MTSVADI - (5-6oz per serving) - 5 servings - \$55 | 10 servings - \$105

cubed skewer grilled chicken or pork, red onion parsley sunflower vinaigrette garnish, pomegranate, side of satsebeli sauce (nf) (gf) (df)

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SIDE DISHES

MTSVANE LOBIO - ROASTED GREEN BEANS - 5 servings - \$30 | 10 servings - \$55
roasted beans, tomato and shallot, svanetian spiced salt (nf) (gf) (df) (p)

ELARJI - CHEESE POLENTA - 5 servings - \$35 | 10 servings - \$65
creamy polenta, cheese crust, savory and red chili oil, served with walnut fenugreek baje sauce (gf) (v) (nf option available)

PICKLE ASSORTMENT - 5 servings - \$30 | 10 servings - \$55
fermented cucumber, garlic, green tomato, jonjoli blossom with red onion and fresh cilantro (nf) (gf) (df) (p)

DESSERTS

IDEALI LAYERED CAKE

5 mini servings - \$25 | 10 mini servings - \$50 | quarter sheet cake - \$120
honey, walnut, dulce de leche layered cake, mini slices topped with local honey and toasted crumb

DRUNKEN ALMOND CAKE

5 servings - \$25 | 10 servings - \$45 | quarter sheet cake - \$110
almond flour sponge cake, orange-lemon zest, Georgian brandy cream sauce (gf) (df)

PELAMUSHI GRAPE PUDDING TARTELETTE

5 servings - \$25 | 10 servings - \$45
traditional grape pudding in chocolate tart, topped with red saperavi wine sauce, toasted walnuts



- * Noted allergens are for food preferences only, please let us know if you have any food allergies so we can assist with alternates.
- * We recommend ordering 3 to 4 small plates or 1 large and 2 small plates per person.
- * Let us know if you need assistance with delivery, setup or service

Please call or email to place your order

Please note that there is a \$250 order minimum for catering menu. Kindly allow 24 to 48 hours for your order.

