

# CHITO GVRITO

modern georgian cuisine / gramercy, nyc

*Welcome to CHITO GVRITO! We are excited to share the spirit of Georgia with you: Sunny, generous & eclectic, where locals & travelers are treated as family & friends.*

*Our menu features classic Georgian flavors with a modern twist & we use locally-sourced ingredients whenever possible. Pair your meal with our natural wines or craft cocktails to savor a true Georgian feast.*

**GAUMARJOS!**

**NYC RESTAURANT WEEK 2025**

*Three-course dinner \$45*



173 third ave., nyc 10003 / [info@chito-gvritonyc.com](mailto:info@chito-gvritonyc.com) / 646-767-0154



### THREE-COURSE DINNER FOR \$45:

#### FIRST COURSE

##### GEORGIAN SALAD

tomato, cucumber, Sulguni cheese, opal basil, walnut pesto (gf) (p\*) (vg)

##### AUBERGINE ROLLS

garlicky fenugreek walnut sauce, pomegranate, walnut oil (gf) (vg)

##### KHINKALI—BEEF & PORK 4PCS

beef & pork soup dumplings, herbs, wild caraway, georgian spices (nf)

##### ADJARULI KHACHAPURI

open-faced mixed cheese pie, farm egg, local butter (vg) (nf)

##### LOBIANI STUFFED FLATBREAD

crushed beans, summer savory, caramelized shallot, herbs (p\*) (vg) (nf)

##### MUSHROOM KHINKALI 3PCS

mixed mushrooms & herbs, creamy mushroom sauce, *Ajika* oil (vg) (nf)

#### SECOND COURSE

##### TABAKA BRICK CHICKEN

grilled deboned half spring chicken, *Chkmeruli* Rkatsiteli sauce (gf) (nf)

##### SHRIMP WALNUT KHARCHO

shrimp, garlicky walnut fenugreek sauce, Sulguni cheese *Elarji* polenta (gf)

##### POTATO MUSHROOM OJAKHURI

shiitake, fingerling, Rkatsiteli wine, tarragon, pomegranate (gf) (p) (nf)

##### MTSVADI—PORK or BEEF\*\*

skewer-grilled heritage pork, pomegranate herb glaze (gf) (nf) or \*\*flatiron, *Ajika* shalots (gf) (nf) + \$4

#### DESSERT

##### GOZINAKI YOGURT

strained yogurt, preserved & candied honey walnuts, raw honey (gf) (nf\*)

##### IDEALI CAKE

traditional honey walnut dulce de leche layered cake

##### ZESTY DRUNKEN ALMOND CAKE

almond citrus sponge, orange-lemon zest, brandy cream sauce (gf)

#### Specially-Priced Enhancements:

##### SKILLET GARLIC ASPARAGUS

seasonal asparagus, fresh herbs, pomegranate (gf) (vg) (nf).....\$5

##### CREAMY SULGUNI POLENTA

cheesy polenta, Georgian spices, walnut *Bazje* sauce (gf) (vg) (nf\*).....\$6

(gf) gluten-free | (nf) nut-free | (p) plant-based | (vg) vegetarian | \*upon request

Pair your meal with our wines or craft cocktails to savor a true Georgian feast  
Specially-Priced Beverage Pairings:

#### HOUSE WINE

##### WHITE, AMBER, ROSE or RED

glass.....\$7 | carafe.....\$11

##### WHITE - KISI

light-bodied, stone fruit & citrus stainless steel, Kakheti, Georgia

##### ORANGE - RKATSITELI BIO

full-bodied, peach, honey & quince qvevri skin contact, Kakheti, Georgia

##### RED - SAPERAVI

medium-bodied, cherry & blackberry stainless steel, Kakheti, Georgia

##### ROSE - THE BEACH

light-bodied, By Whispering Angel red fruit & citrus, Provence, France +\$2

##### SEMI-SWEET WHITE or RED

##### WHITE - ALAZANI VALLEY

baked fruit, citrus zest & honey Rkatsiteli grape, Kakheti, Georgia

##### RED - KINDZMARAULI

black sweet cherry & blackberry Saperavi grape, Kakheti, Georgia

#### HOUSE COCKTAILS

##### GEORGIAN SPIRITED SPECIALTIES .....\$10

##### GEORGIAN OLD-FASHIONED

Sarajishvili brandy, walnut infusion, bitters, candied walnut

##### POM ROYAL

Tsinandali Estate Brut sparkling wine, pomegranate puree sorbet

##### SMOKEY LEMON DROP

Askaneli “grappa”, tequila blanco, orange liqueur, Italian chili, citrus

##### GREEN BAZAAR

dry London gin, Maraschino liqueur, tarragon-lime infusion, lime

##### ALAZANI SPRITZ

semi-sweet Rkatsiteli, Gurulian honey-tea, Tsinandali sparkling Brut

##### ROSÉ SPRITZ MOCKTAIL

sparkling Rose, elderflower tonic, pomegranate, Thyme

##### APÉRITIFS AND DIGESTIFS .....\$8

##### BRANDY VSOP or XO + \$4

ripe apricot, spice & honey Sarajishvili, Georgia

##### SHAKEN CHACHA

Georgain “grappa”, berry compote Askaneli, Georgia