

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

Two-course brunch \$30



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TWO-COURSE BRUNCH FOR \$30:

FIRST COURSE

GEORGIAN SALAD

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

AUBERGINE ROLLS

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

KHINKALI—BEEF & PORK 3PCS

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

KVERI—CHEESE & SPINACH 3PCS

homemade sulguni cheese & spinach, garlic-mint crème fraîche (vg) (nf)

SECOND COURSE

ADJARULI KHACHAPURI

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

KHACHAPURI—CHEESE or BEAN

flatbread with mixed cheese or beans, savory & shallots (p*) (vg) (nf)

SHRIMP WALNUT KHARCHO

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

GREEN BEAN LOBIO & EGGS

green & red beans, shallots, savory, herbs, poached eggs (p*) (vg) (nf)

CHIRBULI SHAKSHUKA

tomato, opal basil, poached eggs, Sulguni cheese Elarji polenta (gf)(nf)

FAMILY STYLE OJAKHURI**

roasted pork** & fingerling, garlic, tarragon, 2 fried eggs, Ajika (gf) (nf)
**chicken or mushrooms option

Specially-Priced Enhancements:

AJIKA SPREAD & BREAD

cannellini Ajika “humus”, crudité, house-made bread (gf) (vg) (nf*).....\$6

GREEN AJIKA CUCUMBERS

persian cucumber, yogurt, green herb Ajika, dill, chili oil (p*) (vg) (nf).....\$5

BREAD & AJIKA OIL

house-made flatbread, spiced Ajika chili oil (vg) (nf*).....\$7

LOBIO & PICKLES

stewed mixed beans, savory, herbs, house-made bread (p*) (vg) (nf).....\$6

Specially-Priced Desserts:

GOZINAKI YOGURT

strained yogurt, preserved & candied honey walnuts, raw honey (gf) (nf*).....\$5

IDEALI CAKE

traditional honey walnut dulce de leche layered cake.....\$6

ZESTY DRUNKEN ALMOND CAKE

almond citrus sponge, orange-lemon zest, brandy cream sauce (gf).....\$6

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

• RESTAURANT WEEK | BRUNCH | SUMMER 2025 •

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

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