

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 lunch \$30



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TWO-COURSE LUNCH FOR \$30:

FIRST COURSE

GEORGIAN SALAD

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

AUBERGINE ROLLS

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

KHINKALI—BEEF & PORK 3PCS

classic beef & pork soup dumplings, herbs, wild caraway, georgian spices

KVERI—CHEESE & SPINACH 3PCS

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

SECOND COURSE

KHACHAPURI OPTIONS:

ADJARULI

open-faced cheese pie, farm egg (vg)

IMERULI or LOBIANI

cheese or bean stuffed pie (vg) (p*)

KUBDARI

spiced beef & pork stuffed pie

POTATO MUSHROOM OJAKHURI

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

MTSVADI SKEWER OPTIONS:

CHICKEN BREAST

local chicken, green herb Adjika (gf)

PORK LOIN

heritage pork, pomegranate glaze (gf)

FLATIRON BEEF +\$5

local angus beef, Ajika shalots (gf)

SHRIMP WALNUT KHARCHO

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

Specially-Priced Sides & Desserts:

SKILLET GARLIC ASPARAGUS

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

GEORGIAN SUMMER SALAD

baby gem, herbs, tomato, cucumber, sunflower oil vinaigrette (gf) (p).....\$5

GOZINAKI YOGURT

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

IDEALI CAKE

traditional honey walnut dulce de leche layered cake.....\$5

ZESTY DRUNKEN ALMOND CAKE

almond citrus sponge, orange-lemon zest, brandy cream sauce (gf).....\$5

(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