



**Have your own home supra,  
with a little help from Supra!**

**Menu for 4-6 ppl – \$110  
(There will be leftovers!)**

- 1. Georgian Tomato-Cucumber Salad with Walnut Dressing**
- 2. Carrot & Beet Pkhali** (vegetable pâtés)
- 3. Cheese Board**, with Georgian guda and smoked sulguni
- 4. Shotis Puri and Mchadi** (wheat and corn breads)
- 5. Ajaruli Khachapuri (2)** (our best-selling dish since Day 1)
- 6. Pork & Beef or Mushroom Khinkali (6)** (please specify)
- 7. Chkmeruli** (chicken in creamy garlic sauce)
- 8. Yogurt Parfait w/ Preserved Walnuts and Sour Cherries**

Order by Thursday at 3pm for pick-up Saturday or Sunday 12-3pm.  
**Call (202) 789-1205 during business hours to place your order**  
and to add wine, chacha, cocktails, beer, or Georgian soft drinks.

Questions? Reach out to us at [info@supradc.com](mailto:info@supradc.com)

1. Set out your ingredients, organizing them into the various dishes. (See labels on containers.)
2. Pre-heat oven to 375F. If you have two ovens, pre-heat the second to 550F. (Save time by using 2 ovens if you can, especially if your ovens are slow to heat up. If your oven won't hit 550, just set it for as high as it will go.) Start a large pot of lightly salted water boiling. (Approx. 1 tbsp of salt is fine.)
3. **Setting the Table – Cold Items:**
  - a. **Salad:** Chop cucumbers and tomatoes into small to medium-sized pieces, as you prefer. Add very thinly sliced onion. Dress with walnut satsivi, sunflower oil, walnuts, sumac, and fresh herbs.
  - b. Arrange **Cheese Plate** and **Pkhali**, which you can garnish with the pomegranate seeds. (A pretty plate or cheese board works great!) Leave some room for the breads, which you'll heat up and add later.
4. **Ajaruli Khachapuri:**
  - a. Flour your countertop (or a sheet of baking parchment if you have it) and turn out your 2 balls of dough. (We gave you an extra just in case.)
  - b. Take out the two sulguni-blend cheese balls and cut each one into two halves. Roll each half into a cylinder about an inch in diameter and 4-5 inches long.
  - c. Take one ball of dough and gently press it down into a rectangle around 8-9 inches long and 4-5 inches across. Center one cylinder of cheese along the long side on each side of the rectangle. Roll the dough around the cheese cylinder on each side. There should be a gap of approx. 3 inches between the cylinders and an inch or two of dough at each end. Gently stretch the dough a bit if you need to.
  - d. Gather and pinch the ends together so you have a little "handle" at each end of the open "boat."
  - e. Fill the gap with half the shredded cheese.
  - f. Put the khachapuri on a lightly greased baking sheet or on a baking sheet covered with parchment.
  - g. Repeat steps c-f for your second khachapuri!
5. **Chkmeruli:**
  - a. Pat chicken dry with a paper towel and rub with cooking oil. Season with svanuri salt.
  - b. Heat a medium to large oven-safe sauté pan over med-high heat. (If your sauté pan cannot go in the oven, you can use a medium to large Dutch oven instead.)
  - c. When pan is hot, place the chicken – skin side down – into the pan without crowding the pieces.
  - d. Cook the chicken – without moving it – until the skin side is browned and releases easily from the pan.
  - e. Turn the chicken over in the pan and place into the 375F oven. (If you don't have an oven-safe sauté pan or a Dutch oven, you can transfer the chicken to a baking sheet.)
  - f. Heat until chicken is cooked through (approx. 7-8 minutes).
6. **Khinkali:**
  - a. After you put the chicken in, drop the khinkali into the boiling water and stir gently in one direction so that the khinkali do not stick to the bottom or to each other.
  - b. Set timer for 15 minutes. (TIP: Adjust the heat as necessary so that the water is just barely boiling.)
7. **Chkmeruli (Cont'd):**
  - a. Remove from oven and transfer to the stove. (Turn oven to 550F if you are using one oven.)
  - b. Remove chicken from sauté pan and cook the garlic in a tbs of oil over medium heat until soft (approx. 2-3 min.), being careful not to burn the garlic.
  - c. Add the sauce, stir with the garlic, and return the chicken to the pan. Heat over medium until sauce slightly reduces (2-3 minutes). Turn off heat and cover while you finish the khachapuri.
8. **Ajaruli Khachapuri (Cont'd):**
  - a. Put the two khachapuris together in the oven on your baking sheet.
  - b. Once the khachapuris are brown and the cheese bubbly, remove from the oven. (About 5-7 minutes.) Using two forks, blend the egg yolk and pat of butter into the cheese.
9. **Shotis Puri & Mchadi:** Spritz the breads with a little water and pop them into the hot oven for 2 minutes.
10. Serve your Chkmeruli (garnished with fresh herbs), Khinkali (garnished with black pepper, to taste), and Khachapuris! Enjoy! (Preferably with some good Georgian wine.)
11. Top the **Matsoni Yogurt Parfait** with the preserved walnuts and sour cherries for dessert!



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- 5. Ajaruli Khachapuri (2)** (our best-selling dish since Day 1)
- 6. Pork & Beef or Mushroom Khinkali (6)** (please specify)
- 7. Vegetable Chanakhi** (eggplant & other veggies in tomato sauce)
- 8. Yogurt Parfait w/ Preserved Walnuts and Sour Cherries**

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1. Set out your ingredients, organizing them into the various dishes. (See labels on containers.)
2. Pre-heat oven to 400F. If you have two ovens, pre-heat the second to 550F. (Save time by using 2 ovens if you can, especially if your ovens are slow to heat up. If your oven won't hit 550, just set it for as high as it will go.) Start a large pot of lightly salted water boiling for the khinkali. (Approx. 1 tbs of salt is fine.)
3. **Setting the Tabla – Cold Items:**
  - a. **Salad:** Chop cucumbers and tomatoes into small to medium-sized pieces, as you prefer. Add very thinly sliced onion. Dress with walnut satsivi, sunflower oil, walnuts, sumac, and fresh herbs.
  - b. Arrange **Cheese Plate** and **Pkhali**, which you can garnish with the pomegranate seeds. (A pretty plate or cheese board works great!) Leave some room for the breads, which you'll heat up and add later.
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  - d. Gather and pinch the ends together so you have a little "handle" at each end of the open "boat."
  - e. Fill the gap with half the shredded cheese.
  - f. Put the khachapuri on a lightly greased baking sheet or on a baking sheet covered with parchment.
  - g. Repeat steps c-f for your second khachapuri!
5. **Chanakhi:**
  - a. Medium-dice the eggplant, carrot, and potato (roughly ½ inch or 1 ½ cm cubes).
  - b. Lightly coat the vegetables with vegetable oil and season with svanuri salt.
  - c. Spread on the largest baking sheet you have to avoid crowding the pieces.
  - d. Roast until pieces are tender. Check by inserting a small knife. When it goes in very easily, it's ready. (Should be about 10 minutes.)
  - e. Heat up the tomato sauce with the chickpeas and the roasted vegetables in a medium (4 qt) sauce pot.
  - f. Simmer 20 minutes.
  - g. Chop the fresh dill, cilantro, and basil – once the chanakhi, khinkali and khachapuri (see below) are cooking – and set aside.
6. **Khinkali:**
  - a. After you put the chicken in, drop the khinkali into the boiling water and stir gently in one direction so that the khinkali do not stick to the bottom or to each other.
  - b. Set timer for 15 minutes. (TIP: Adjust the heat as necessary so that the water is just barely boiling.)
7. **Ajaruli Khachapuri (Cont'd):**
  - a. Put the two khachapuris together in the oven on your baking sheet.
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8. **Shotis Puri & Mchadi:** Spritz the breads with a little water and pop them into the hot oven for 2 minutes.
9. Serve your Khachapuris, Khinkali (garnished with black pepper, to taste), and Chanakhi (garnished with the fresh chopped herbs)! Enjoy! (Preferably with some good Georgian wine.)
10. Top the **Matsoni Yogurt Parfait** with the preserved walnuts and sour cherries for dessert!