

WHAT'S A SUPRA?

Maybe you don't know much about Georgia (that's the country, not the state!) Or you're just new to Georgian food and wine. You may be asking, "What does 'supra' mean?"

- A supra is a traditional Georgian tablecloth.
- A supra is a traditional Georgian feast.
- Supra is DC's first restaurant featuring the food and wine of the Republic of Georgia.

WHAT IS GEORGIAN FOOD?

For a small country, Georgia has incredibly diverse flavors. We tell newcomers that Georgian food is a little Mediterranean and a little Middle Eastern, with some things you won't find anywhere else.

Our most popular dishes are *khachapuri* (yummy stuffed breads, usually with cheese) and *khinkali* (soup dumplings with the soup inside!) But there's plenty more, including plenty of vegetarian and vegan options.

Georgia has amazing flavor combinations for sure, but the basic ingredients are familiar here. We source almost all our ingredients from nearby farms and other local vendors. We import just two spices, a couple cheeses, and one condiment from Georgia.

HAVE YOUR VERY OWN SUPRA!

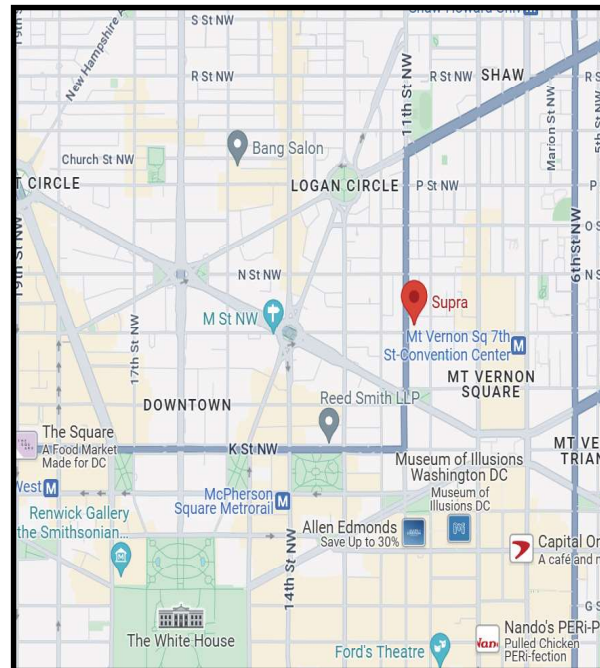
Hold your very own supra at your place or ours! Check out our catering menu for events at your home, office, or other event space. We can provide basic catering equipment and even cook on-site (subject to scheduling and availability).

* We ask for five days' notice, but if time is short, please reach out, and if we can accommodate last-minute requests we'll be glad to help!



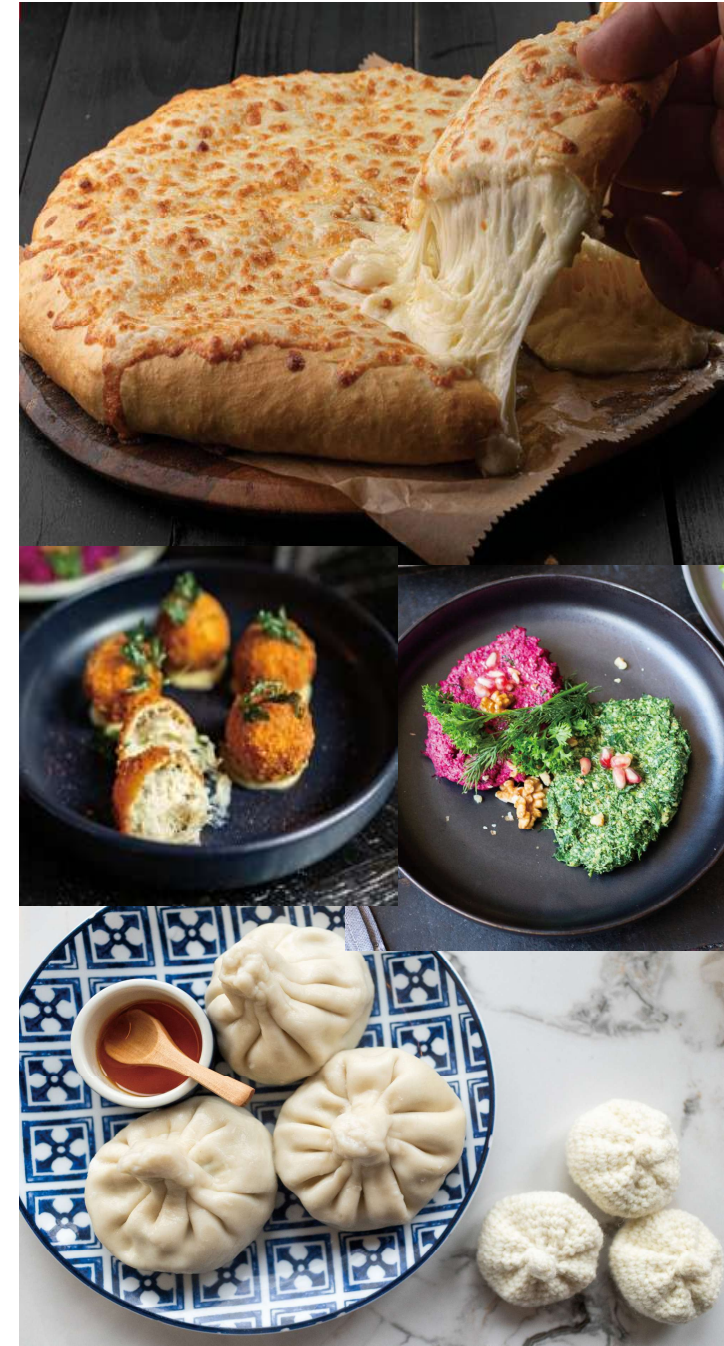
REACH OUT FOR CATERING!

**PLEASE CONTACT US AT LEAST
5 DAYS IN ADVANCE* AT
EVENTS@SUPRADC.COM**



**1205 11TH STREET NW
EVENTS@SUPRADC.COM
(202) 789-1205**

CATERING MENU



COLD APPETIZER PLATTERS

Eggplant Nigvzit - 10 pcs (V, GF, N)	36
eggplant rolls, walnut filling, fresh herbs, pomegranate	
Pkhali - serves 5-8 ppl (V, N)	36
twin pâtés, beet and collards, with walnut, herb oil, house-made shotis puri	
Pickle Assorti - serves 5-8 ppl (V, GF, N)	30
chef's selection of classic & seasonal pickles	
Jonjoli & Cheese Mchadi - 10 pcs (V, GF, N)	32
homemade corncakes (mchadi) filled with jonjoli (Georgian capers), sulguni cheese, green ajika	
Ajapsandali - serves 5-8 ppl (V, GF)	50
georgian ratatouille of eggplant, onion, tomato, potato, fresh herbs	
Georgian Salad - serves 5-8 ppl (V, GF, N)	48
tomato, cucumber, red onion, walnut, sunflower vinaigrette	
Watermelon Salad - serves 5-8 ppl (GF)	45
candied pumpkin seed, fresh mint, jalapeno, herbed yogurt dressing	
Summer Salad - serves 5-8 ppl (GF)	45
arcadia greens, grilled corn, sulguni cheese, ajika-spiced rice crackers, citrus vinaigrette	

HOT APPETIZER PLATTERS

Chicken & Pepper Skewers - 10 pcs (GF)	36
bite-size skewers of chicken & peppers	
Pork Belly Skewers - 10 pcs (GF)	36
bite-sized skewers of ajika-honey-glazed pork belly	
Chicken Croquettes Chkmeruli-Style - 10 pcs	36
creamy chicken croquettes, served with a dollop of buttery, garlicky chkmeruli sauce	
Soko Ketse - 10 pcs (GF)	28
cremini mushroom caps stuffed with sulguni cheese	
Adamis Cauliflower - serves 5-8 ppl (GF, N)	45
roasted florets, walnut sauce, feta, fresh herbs, pomegranate	

(V) = Vegan, (GF) = Gluten-Free, (N) = Contains Nuts
(Ask about modifications for allergies, GF, etc.)

KHACHAPURI & OTHER STUFFED BREADS

Imeruli - cut into 16 pcs	18
traditional filled cheese bread	
Megruli - cut into 16 pcs	21
cheese-filled bread with extra cheese on top	
Sokos (Mushroom) - cut into 16 pcs	24
cheese-filled bread with oyster & cremini mushrooms, kakhetian guda cheese, fresh herbs	
Pkhlovani - cut into 8 pcs	18
cheese-filled bread with spinach, fresh herbs	
Lobiani - cut into 8 pics	16
bread filled with georgian-spiced red bean filling	
Ajaruli - cut into 4 pcs	21
boat-shaped bread, sulguni cheese blend, organic egg. Note: Cheese and egg will be mixed before delivery and ajaruli will be cut into quarters	

KHINKALI - 10 PCS (GEORGIAN SOUP DUMPLINGS)

Pork & Beef	40
kalakuri-style soup dumplings with fresh herbs	
Potato & Cheese	40
with ajika-spiced clarified butter	

BEVERAGES

Ask about our selection of Georgian wines by the bottle, soft drinks, mineral water, and beers by the can or bottle.

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MENU ITEMS & PRICES SUBJECT TO CHANGE

GRILLED MEAT & VEGETABLES

Platters come with roasted ajika, red tkemali & tomato satsebeli (all V & GF). Vegetable platter also includes guda cheese dressing (GF).

Lamb Tkemalit - 10 pcs (GF)	130
grilled lamb chops, grilled red cabbage	
Beef Platter - 10 pcs (GF)	95
ribeye marinated in tarragon ajika, onion, peppers	
Lula Kabab - 10 pcs (GF)	75
ground lamb kabab, onion, lavash flatbread (non-GF)	
Chicken Mtsvadi - 10 pcs (GF)	60
chicken breast marinated in svanuri salt, lemon & garlic	
Pork Mtsvadi - 10 pcs (GF)	60
svanuri salt-rubbed pork, white wine marinade	
Pork Ribs - 10 pcs (GF)	70
ajika spice rub, pomegranate syrup glaze	
Grilled Vegetable Platter - serves 5-8 ppl (V, GF)	65
assortment of seasonal grilled vegetables	
Potatoes Tkemalit - serves 5-8 ppl (GF)	40
roasted golds, feta, green tkemali, scallions, fresh herbs	

DESSERTS (SMALL BITES)

Chocolate Mousse - 10 pcs (GF)	42
tarragon whipped cream over creamy chocolate mousse	
Lemon Mousse - 10 pcs (GF)	40
creamy mousse on cookie crust, lemon tuile	
Pistachio Cheesecake - 10 pcs (N)	42
cardamom-dusted pistachio & mandarins, biscoff crust	
Pelamushi - 10 pcs (GF, N)	36
grape pudding, pomegranate, walnut, caramel	

CATERING SUPPLIES

Heated Serving Racks & Serving Utensils - 4 pcs	50
4 racks & sterno fuel cans, serving spoons & tongs	
Plates & Napkins, Silverware - 10 pcs	30
disposable plates, napkins, knives, forks, spoons	