



## Georgische Gerichte & Tapas

Maspinzelo  
Restaurant & Café

Landmannstraße 4  
50825 Köln  
+49 159 019 268 54



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### **„The forgotten center of the world“**

– This is how the writer and cultural ambassador Stephan Wachwitz described the Caucasus and Georgia in particular years ago. Georgia lies at the interface between Europe and Asia. Georgia encompasses mountain villages in the Caucasus as well as beaches on the Black Sea. The extensive cave monastery of Vardzia from the 12th century and the old wine-growing region of Kakheti are famous.

The capital Tbilisi was founded in the 4th century. Different architectural styles come together here: in addition to medieval churches and the oriental-influenced old town as well as historicist districts south of the River Kura, you will find almost every influential architectural style of the last 150 years in its original state.

Fig. left: The old town of Tbilisi with a view of the Narikala fortress with the central mosque below. Below (not visible in the photo) are the famous sulphur baths where, according to legend, the foundation stone of the city was laid. In Georgian, "Tbili" means "warm", i.e. the "warm place".

“Maspinzelo” means the loving host. Pampering their guests is a matter close to Nina and her family's heart. They love to cook, celebrate and enjoy life.

Georgian culture is characterized by Persian, Ottoman and Anatolian influences and it is precisely this diversity that is reflected in their cuisine.

## SALADS

### Qartuli (vegan)

Tomato and cucumber salad with onions, fresh parsley, chopped walnuts, Georgian herbs in vinegar stock

**13,50 €**

### Lazuri (vegan)

Couscous salad with tomatoes, cucumber, fresh mint leaves, pepper flakes, dill, pomegranate syrup and country bread

**12,50 €**

### Tsitoluri (vegan)

Beetroot salad with Georgian spices, fresh dill, pomegranate seeds and country bread optionally with feta cheese (vegetarian)

**11,50 €**

**13,50 €**

### Lobio (vegan)

Fire bean salad with chopped almonds, fresh onions, red bell pepper, fresh herbs, bay leaves and country bread

**11,50 €**

- alternatively with mchadi\* (vegan & gluten-free)

**14,50 €**

**\*Mchadi is a homemade Georgian cornbread**

**If you are interested, please ask for the allergen labeling**



Qartuli



Lobio



Badrijani Nigozshi



Pkhali with Mchadi

## GEORGIAN TAPAS



Pkhali Mix

### Badrijani Nigozshi (vegan)

4 slices of grilled eggplant in a homemade parsley-basil-walnut paste, refined with seasoned salt from Svaneti and pomegranate seeds

**13,90 €**

alt. with mchadi (home-baked corn bread)

**16,90 €**

### Pkhali (vegan)

4 spinach balls with walnut-almond paste, pomegranate seeds, fresh dill, alt. with mchadi

**11,90 €**

**14,90 €**

### Pkhali Mix (vegan)

2 grilled eggplants, 2 spinach balls, small beetroot salad, small portion of lobio (fire bean salad)

**29,00 €**

### Extras (vegan):

French Fries

**6,50 €**

Potato wedges baked in the oven with rosemary and garlic sauce

**8,50 €**

Rice

**3,00 €**

Country bread (flatbread)

**2,50 €**

Mchadi - home-baked corn fritters (gluten-free)

**6,90 €**



Imeruli



Adjaruli Khatchapuri



Megruli



Adjaruli Lobiani

## SPECIALTIES OF THE HOUSE

### Saziwi

Young spicy chicken, marinated in walnut sauce, refined with Georgian spices.

- with country bread 12,50 €
- with rice 14,50 €

### Bage (Vegan)

Finely grilled mushrooms, marinated in a creamy, vegan walnut paste

- with country bread 10,50 €
- with rice 12,50 €

### Georgian pastry specialties

#### Khatchapuri

- Imeruli – Oven-baked round cheese bread 13,50 €
- Adjaruli – Boat-shaped cheese bread with egg 17,50 €
- Megruli – Oven-baked bread with cheese inside and on top 18,00 €

Adjaruli Lobiani (Vegan) – Boot-shaped bread filled with spiced quail beans, served with pickled peppers 15,50 €

### Gvezeli

Homemade flatbread (fried in oil)

- optionally filled with spinach and cheese (vegetarian) 6,90 €
- Champignon and bell pepper ragout (vegan) 6,90 €

### Khinkali

Succulent Georgian-style dumplings - optionally filled with

- Minced beef (spicy seasoned)
- Spinach and cheese (vegetarian)
- Champignon-Ragout (vegan)
- or mashed potatoes (vegan)

4 pcs.: 12,50 €    6 pcs.: 15,50 €    12 pcs.: 27,50 €



Above: Saziwi, below: Khinkali

Georgia - the land of warm hospitality, refined cuisine and exceptional wines. Our culinary creations combine centuries-old tradition with unmistakable flavors and invite you on a journey of tasteful discovery.

Maspinzelo embodies the true Georgian way of life - from spicy dishes to fine wines from one of the oldest wine cultures in the world. A visit to our restaurant is more than just a meal:

It is a feast for your senses and a touching encounter with the Georgian soul.

## MAIN DISHES



Mtsvadi

### Ostri

Spicy beef soup with country bread **14,50 €**

### Mtsvadi

Georgian-style chicken shashlik served with homemade dip (ajika)

- with side salad **17,50€**
- with french fries and salad **21,50 €**
- with potato wedges and salad **25,50 €**

### Lula Kababi

Minced meat skewer rolled in lavash (Georgian flatbread) seasoned Georgian-style, served with qartuli salad with pomegranate seeds (spicy seasoning)

- with small salad **17,50 €**
- with french fries **21,50 €**
- with potato wedges **25,50 €**



Lula Kababi

Wine growing in Georgia has a long tradition dating back over 7,000 years. Georgia is therefore one of the countries of origin of viticulture and cultivated vines.

## DRINKS

### *Georgian specialties: (non-alcoholic)*

#### **Limonades**

|            |      |               |
|------------|------|---------------|
| Tarragon   | 0,5l | <b>5,90 €</b> |
| Pear       | 0,5l | <b>5,90 €</b> |
| Grape      | 0,5l | <b>5,90 €</b> |
| Feijoa     | 0,5l | <b>5,90 €</b> |
| Cream Soda | 0,5l | <b>5,90 €</b> |

#### **Water, spritzers & lemonades**

|                 |            |                        |
|-----------------|------------|------------------------|
| Sparkling-water | 0,2l/1,0l  | <b>2,40 € / 5,90 €</b> |
| Apple           | 0,2l/ 0,4l | <b>2,80 € / 4,10 €</b> |
| Passion Fruit   | 0,2l/ 0,4l | <b>2,80 € / 4,10 €</b> |
| Mango           | 0,2l/ 0,4l | <b>2,80 € / 4,10 €</b> |
| Currant         | 0,2l/ 0,4l | <b>2,80 € / 4,10 €</b> |
| Lemon           |            | <b>4,10 €</b>          |
| Orange          |            | <b>4,10 €</b>          |
| Grapefruit      |            | <b>4,10 €</b>          |

#### **Alcoholic beverages**

|                        |       |               |
|------------------------|-------|---------------|
| Kölsch                 | 0,33l | <b>4,10 €</b> |
| Zedazeni (georg. Bier) | 0,5l  | <b>5,90 €</b> |
| Aperol Spritz          |       | <b>7,50 €</b> |
| Lillet wild Berry      |       | <b>8,00 €</b> |
| Granada Spritz         |       | <b>8,00 €</b> |

#### **Shots**

|        |  |               |
|--------|--|---------------|
| Chacha |  | <b>4,50 €</b> |
|--------|--|---------------|

#### **Georgische Weine**

|                   |      |                |
|-------------------|------|----------------|
| Homemade rot/weiß | 0,2l | <b>5,90 €</b>  |
| Carafe rot/weiß   | 0,5l | <b>17,50 €</b> |
|                   | 1l   | <b>27,00 €</b> |
| Wine spritzer     | 0,2l | <b>5,10 €</b>  |





Panoramic view of Tbilisi at sunset

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R U S S L A N D



## MASPINZELO

Landmannstraße 4

50825 Cologne

+49 159 019 268 54

[info@maspinzelo-georgische-tapas.de](mailto:info@maspinzelo-georgische-tapas.de)

[www.maspinzelo-georgische-tapas.de](http://www.maspinzelo-georgische-tapas.de)

## Opening Hours

Mo - Th: 4 PM - 10 PM

Fr - Sun: 1:30 PM - 11 PM

G E O R G I E N

T I F L I S

T Ü R K E I

A R M E N I E N

A Z E R B A I J A N