



GEOSPAIN
Experiencia gastronómica georgiana



GEOSPAIN

GEORGIAN CUISINE



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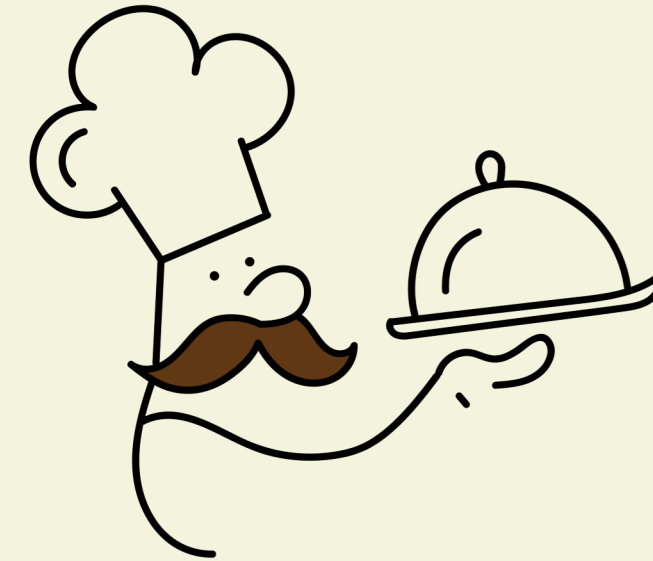
Av. de la Ermita, 2, 28108 Alcobendas, Madrid

OUR MISSION AND VISION



MISSION

We offer authentic Georgian cuisine with passion, hospitality, fresh ingredients, and memorable experiences for every diner.



OUR VISION

Come explore, discover, and savor the magic of Georgia. We await you with open arms and a set table.





THE GEOSPAIN EXPERIENCE

Geo Spain delivers an authentic experience with homemade Georgian food full of flavor, tradition, and warmth. Each dish reflects our roots and is served with care so it becomes a moment you'll always remember.

OUR SPECIALITIES

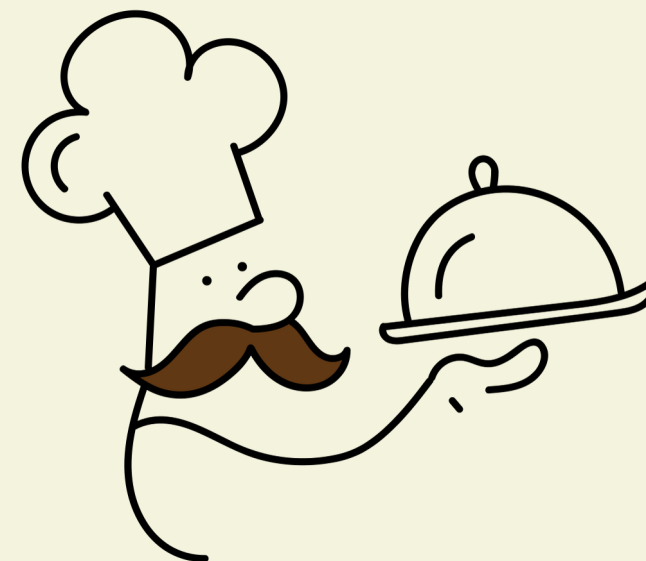
GEORGIAN SOUL

Try our exquisite Acharuli Kachapuri, a delicious Georgian specialty. Enjoy the perfect blend of melted cheese and fluffy dough in every bite. A unique experience that will transport you straight to the streets of Georgia.



TRADITIONAL FLAVOR

Discover our irresistible Georgian pork skewers: juicy, marinated pieces that capture the essence of traditional cuisine. An explosion of flavors that will transport you to the vibrant tables of Georgia. Indulge in the deliciousness on every skewer!



STARTERS



GEORGIAN SALAD

11,5 0€

A refreshing mix of cucumber, tomato, onion, bell pepper, and parsley, seasoned with ground walnuts and traditional Georgian spices. Full of flavor and freshness, it's perfect as an appetizer.

EGGPLANT ROLLS

12,8 0€

A refreshing mix of cucumber, tomato, onion, bell pepper, and parsley, seasoned with ground walnuts and traditional Georgian spices. Full of flavor and freshness, it's perfect as an appetizer.



STARTERS



MJAVIS ASORTI

A traditional assortment of Georgian-style pickled vegetables in vinaigrette. A vibrant and characterful side dish.



11,5 0€

CHVISTARI 8,5 0€

Delicious corn balls with melted cheese, crispy on the outside and soft on the inside. A typical Georgian snack, comforting and full of flavor.



STARTERS



AJAPSANDALI 13,5 0€

Georgian-style stew made with eggplant as the main ingredient, bell pepper, onion, fresh tomato, and a touch of tomato paste. Tasty, aromatic, and 100% plant-based.

SPINACH WITH WALNUTS

A traditional Georgian dish made with chopped spinach, mixed with ground walnuts and aromatic spices, and garnished with pomegranate seeds. Healthy and tasty.

12,8 0€



CRISPY CHICKEN BALLS

Chicken seasoned with authentic Georgian herbs and flavors. A perfect and nutritious dish for the little ones in the house.

13,8 0€



STARTERS



MCHADI

7,5€

Traditional Georgian croquettes made with corn flour, prepared with yogurt, and fried in oil. Crispy on the outside, soft on the inside, ideal for accompanying cheese or vegetable dishes.

BLINEBI

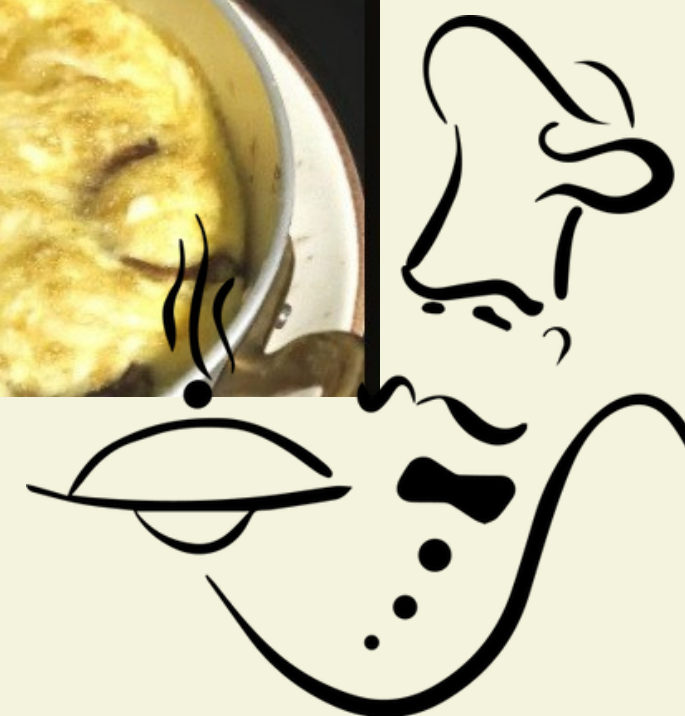
13,5 0€

Georgian-style savory blinis, soft crepes filled with a savory and juicy meat filling. Perfect for those seeking tradition and flavor in every bite.

MUSHROOMS IN KETSI

12,5 0€

Baked mushrooms served in a ketsi, a traditional Georgian clay pot. A simple yet flavorful dish that highlights the essence of Georgian home cooking.



EMPANADAS

MAGRELIAN KHACHAPURI

ADJARIAN KHACHAPURI

Boat-shaped bread, typical of the Adjara region, filled with a mixture of two melted cheeses and topped with egg yolks. Served warm, it's ideal for mixing and enjoying immediately.



16€

Traditional bread from the Samegrelo region, filled with two types of cheese and topped with more cheese. Baked until golden, it's a staple of Georgian cuisine.



16€

PKHVLOVANI

A variety of khachapuri filled with fresh spinach and Georgian cheese. A delicious combination of soft dough and vegetable filling, baked to achieve a balance of flavor and texture.



16.5 0€

EMPANADAS



KHACHAPURI IMERULI

Classic Georgian bread from the Imereti region, filled with a blend of two traditional cheeses. Cooked in a large pan, it achieves a golden crust and a melting interior.



15€

LOBIANI

Traditional Georgian stuffed with red beans seasoned with local spices. Tasty, nutritious, and very popular, especially on holidays like St. Nicholas' Day.



14€

KUBDARI

Traditional bread from the mountainous region of Svaneti, filled with meat seasoned with spices that give it a deep and aromatic flavor.



18€

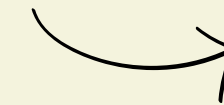
MAIN DISHES



BEEF MTSVADI

Beef skewers marinated with Georgian spices and grilled. Served with fresh onions, pomegranate seeds, and a traditional tomato sauce that enhances their authentic flavor.

18€



PORK MTSVADI

16€

Succulent pork skewers, marinated with Georgian spices and grilled. Served with onions, pomegranate seeds, and a traditional Georgian tomato sauce.



CHICKEN MTSVADI

16€

Chicken skewers marinated in Georgian spices and grilled. Served with onions, pomegranates, and a flavorful Georgian tomato sauce.



MAIN DISHES



TOLMA **18,50€**
Cabbage leaves stuffed with a mixture of minced beef and pork, seasoned with spices, parsley, and cilantro. Served with a smooth yogurt sauce.



KABABI **17€**

A delicious blend of three minced meats (beef, pork, and chicken) seasoned with traditional Georgian spices. Served with a bread tortilla, pickles, and typical Georgian tomato sauce.



CHKMERULI **16€**

Tender chicken cooked in a creamy, warm cream sauce, a signature dish of traditional Georgian cuisine. A comforting, tender, and flavorful dish.

MAIN DISHES



CHAKHAPULI

Georgian lamb stew with fresh herbs, where tarragon is the star. Comforting and tasty for cold days.



23€

CHASHUSHULI 19€

Delicious Georgian beef stew, cooked with tomato, spices and a touch of fresh cilantro.



ODJAKHURI 15,5 0€

A traditional Georgian dish of roasted meat with potatoes, fresh tomato, red pepper, onion, garlic, and parsley. Perfect as a hearty single dish.

MAIN DISHES



PATATA SVANURAD

Georgian-style roasted potatoes, golden on the outside, flavorful on the inside, and seasoned with traditional Svaneti spices. A sautéed base, tender potatoes, and all topped with delicious yogurt.

10,50€



KHINKALI 13,5 0€

Delicious Georgian dumplings made with minced meat and juicy broth, steamed. Served in a portion of 5, a traditional and tasty experience.



SOUPS

SOUP KHARCHO

13,5 0€

Traditional Georgian beef broth, slowly simmered with rice and aromatic spices. A comforting dish full of authentic flavor.



TSVNIANI

Mushroom and mushroom soup. Homemade, made with fresh vegetables, potatoes, and natural herbs.

12,5 0€



KHASI

14€

Georgian soup made with potatoes and entrails, slowly simmered into a rich, comforting broth. Served with Georgian bread and fresh garlic.



LOBIO

12,5 0€

A classic dish based on red beans stewed with fresh herbs and traditional spices. Mild, aromatic, and nutritious. Served in a clay pot with Georgian bread and fresh garlic.



DESSERTS

NAPOLEONI

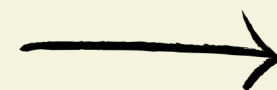
A classic dessert layered with crispy puff pastry and smooth cream, ideal for lovers of traditional sweets.



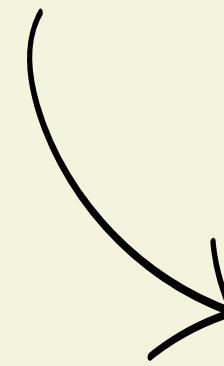
TARTA DE MIEL 5,5 0€

Delicate sweet tart made with natural honey and condensed milk, offering a smooth texture and a sweet, creamy flavor.

**TARTA DE CHOCOLATE
"GEOSPAIN"**



5,5 0€
Delicious creamy chocolate cake, made with condensed milk, offering a perfect balance between sweetness and smooth texture.



4,80€



THANK YOU SO MUCH



Si has disfrutado de nuestra comida y servicio

**If you enjoyed our food and service, please
leave your comments on our social media. If
you'd like to celebrate an event with us, please
call us and we'll be happy to arrange a tailor-
made event for you.**



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www.restaurantegeospain.es