

The Table For 12

Dinner Club

MONTHLY NEWSLETTER



OCT 2023



Chef KOKA

Our monthly dinner was held at (drum roll please)...
UBANI NYC!

This month we indulged in the rich and diverse flavors of Georgian cuisine at Ubani which is tucked away on the charmingly quiet Bedford Street in the West Village of NYC.

Ubani is a place where you feel the love in the food *and* in the dining room, as it is cooked and served with lots of it! From the irresistible khachapuri, a cheese-filled delight, to the tantalizing khinkali dumplings, we were all happy campers at the The Table For 12 dinner this month.

Drool over the Ubani Food & Drink Menus with us!

WHITE DRY WINE		OVVRI WINE (ORANGE WINE)	
MAKVI White wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 16.00 \$ 12.00	KISI White wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 16.00 \$ 12.00
TERANDALI Orange wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 41.00 \$ 12.00	RESVANI White wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 16.00 \$ 12.00
KISI White wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 53.00 \$ 12.00	MAKVI White wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 16.00 \$ 12.00
SAPERAVI White wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 48.00 \$ 12.00	MAKVI White wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 16.00 \$ 12.00
MUKUZANI White wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 55.00 \$ 14.00	MAKVI White wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 16.00 \$ 12.00
SEMI SWEET, MEDIUM DRY WINE		MAKVI White wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 16.00 \$ 12.00
KINDZMARIAZI White wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 55.00 \$ 14.00	MAKVI White wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 16.00 \$ 12.00
KHIVANAKHARA White wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 75.00 \$ 17.00	MAKVI White wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 16.00 \$ 12.00
TVISHI White wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 55.00 \$ 14.00	MAKVI White wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 16.00 \$ 12.00
SPARKLING		MAKVI White wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 16.00 \$ 12.00
COCKTAILS		MAKVI White wine from an estate with the highest of pine and hazel flowers of pine	BOTTLE GLASS \$ 16.00 \$ 12.00

APPETIZERS & SALADS		MAIN COURSE	
Georgian Salad	\$15.00	Meat Platter	\$24.00
Georgian Salad With Walnuts	\$16.00	Chicken in a Pomegranate Sauce	\$27.00
Georgian Salad With Pasta	\$16.00	Chicken Mtskheta	\$28.00
Beef Salad With Goat Cheese	\$18.00	Pork Ribs	\$22.00
Chicken Salad	\$15.00	Lamb Chops	\$22.00
Alapsandali	\$18.00	Pork Chops	\$18.00
Mushroom With Walnuts	\$18.00	Pork Osso Buco	\$25.00
Georgian Style Cheese Sticks	\$18.00	Mushroom Osso Buco	\$25.00
Eggplant Rolls	\$18.00	Meat Platter	\$24.00
Eggplants With Garlic and Cilantro	\$15.00	Baked Salmon	\$68.00
Makhi Tria	\$18.00	Khinkali Beef (4 Pieces)	\$30.00
Gatshala Salad	\$22.00	Khinkali Cheese (4 Pieces)	\$14.00
"Ubani Appetizer Platter"	\$19.00	Khinkali Lamb (4 Pieces)	\$14.00
Assorted Pickle's	\$5.00	DRINKS	
Garlic Shrimps	\$15.00	Compot Pitcher (Punch)	\$12.00
Soup of the day	\$14.00	Acqua Fresca Pitcher	\$15.00
BAKED GOODS		Georgian Lemonade	\$5.00
Adjaruli Khachapuri	\$17.00	Spring Water 0.5 L	\$5.00
Adjaruli Lobiani	\$18.00	Spring Water 0.5 L	\$5.00
Adjaruli Khachapuri	\$18.00	HOMEMADE DESSERTS	
Adjaruli Khachapuri	\$18.00	Honey Cake	\$12.00
Adjaruli Khachapuri	\$18.00	Napoleon	\$10.00
Adjaruli Khachapuri	\$18.00	Pavlova	\$12.00
Adjaruli Khachapuri	\$18.00	Levo Cake	\$12.00
Adjaruli Khachapuri	\$18.00	Seasonal Dessert	\$12.00
Adjaruli Khachapuri	\$18.00	Dessert Platter	\$44.00

The Table For 12

Dinner Club

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What is The Table For 12?

The Table for 12 Dinner Club is your relief from boring social clubs where nobody talks to each other and nobody seems to have anything in common besides the fact that they want to meet other people. Our mission at **The Table For 12** is to build a carefully curated, members only community of food loving professionals in their 30s & 40s who all share one common thing...the love of food! This is what brings us together and this is what sparks interesting interactions, deeper conversations, and lends itself naturally to just having more fun!

Food is what takes a table of 12 strangers at 6:45pm and turns us into friends, romantic interests, or clients by 9:30. At the very least, it turns us into people who can relate to each other, learn from each other, and have a blast with each other! Although we may have common interests, we are all from very different backgrounds, life experiences, and life dynamics as well.

We also all come from very different culinary realms too. Some of us are master bakers (some not so master), some are BBQ heroes, some of us are street fooders, some of us are fine dining aficionados, and some are take out royalty. Nevertheless, we connect over food and we enjoy life over food. It is in that spirit that **The Table For 12** continues our commitment to building the best social food club possible where our members and our community come for the food, and let the connections work themselves out - organically!

The Table For 12

Bringing people together through food, one table at a time.



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NOW

SEE WHAT DISHES OUR MEMBERS ENJOYED AND WHAT SHOULD BE ON YOUR PLATE WHEN YOU RESERVE **YOUR SEAT** AT UBANI!



Anna H.

I'm Anna, in-house counsel for a tech company, just trying my best to eat (and drink) my way through the metro area!

Every dish I was able to try at Ubani was quite flavorful. The Adjaruli Khachapuri was as delicious as one would expect a dish with bread, cheese, butter and egg to be. The beef in the beef Chakondrili was delectable, served on top of creamy mashed potatoes with a hint of hearty cheese.

The Tsinandali paired very well with the meal, and became a table favorite. The portions were quite large; definitely enough to share or take home for another meal!

[Anna's Instagram](#)



Kim A.

I'm Kim A. I am an OB/GYN living in NJ. I am of course a huge foodie like many of you and I am excited to try different dishes and restaurants!

[Kim's Instagram](#)



Steve S.

I'm Steve - lived in Manhattan since 1997 with a few stints in Chicago and Jersey City, but West Village has been home since 2018. Former Wall Street guy turned restaurant/seafood CFO. I can cook a few basic things at home, but the best things I make are dinner reservations.

I enjoyed the food being different from the usual Italian/Sushi/New American genres. I was a bit familiar with the cuisine but I think for others, advance prep or research might make the menu is a bit overwhelming as many items sound similar. I would suggest looking up what the items are on your phone in advance. Georgian food is very well known for their cheese bread dish (Khachapuri) and heavy-meat dishes (~ soup dumplings, but they're not listed as dumplings). Lighter fares will be among the salads. Portion sizes were hearty enough to share and I would recommend a group sharing appetizers and then getting 1 entree at most.

I loved the food and ambiance at Ubani. The food was very good, flavorful. Portion sizes were great. Sharing plates were great for the table and main courses were very filling. I ordered the lamb chops as my main course. It came with potatoes and salad, very tasty! Khachapuri has multiple types of cheeses and is pizza style. Khinkali beef dumplings were very filling. The deserts were also delicious. My favorites were the tiramisu and pavlova. Tiramusi is very light, less of the usually coffee flavor.

Greg P.

I'm Greg and I am a newbie to NYC from Australia. I am literally and figuratively The Michelin Man, having been lucky enough to get to the best places in New York, but meantime, able to wear the food and drink around my stomach. I lead a consulting firm here, and I'm on the road a lot – but I'm always down to try new places and new things!

Incredibly large and diverse menu of choices – enough to keep everyone satisfied. I had the Chicken Mtsvadi and it was huge – could even be shared between two. Don't miss some of the great appetizers as well – very creative menu!

[Email Greg](#)

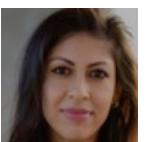
[Visit Greg on LinkedIn](#)



Traditional menu varieties with a welcoming staff and cosy ambiance made for an authentic experience! Food did not disappoint either, the Georgian tomato and cucumber salad with walnuts was a nice introduction to the wonderful blend of herbs and spices yet light and refreshing.

Other standouts include the Mkhali Trio with three separate minced and seasoned vegetables, my personal favorite was a tasty beet option, all with a side of Georgian cornbread. Second to that, the Cauliflower with a smooth walnut sauce, which was a milder complement to the otherwise hearty options. Foods are easily sharable and menu is diversely flavored, including many vegetarian options.

Cheena S.



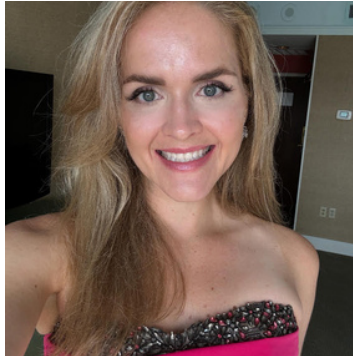


Gerald K.

Finance, NYC

I have to admit, I didn't know a thing about Georgian food. Ubani was a great find though.

The portions were large and the flavors were different yet familiar. I would go back to Ubani as the menu is vast and I want to try the dumplings - but now I have to choose which kind! Worth the pressure.



Amy Chicos

Hi I'm Amy Chicos and am a planning manager at an ecommerce/catalog company. I feel extremely fortunate for the friends and family in my life and love my 2.5 year old dog. I have been playing sports since the age of 2 and traveling internationally since 6 months. Needless to say, travel and being active are still part of my life. I even ran a marathon in 2021! I still ski, horse-back-ride, play tennis, waterski, ice skate, and even picked up pickle ball! In terms of travel, still many countries to see to experience new culture, so always open to that! I simply love making new connections

The staff at Ubani could not have been more lovely, and I really enjoyed the food options! The portion sizes were larger than expected, so if you aren't super hungry, I would recommend 2 appetizers or one main. We had a large group, so our orders did take a while, but typically I do not think that is the case. Lovely group at dinner as well!

Amy's Instagram is @ameschic, and you can find her under Amy Chicos on LinkedIn and Facebook, (although she rarely checks Facebook).



Felicia Minott

Sr. Analyst, Investment Banking

I had the Chicken Mtsvadi entree that was served in a red clay bowl, which was nicely decorated along with the basmati rice and tasty sauce. I was pleased to see this served as a chicken breast option, as I rather not eat other parts of a chicken. I must say that the breast cubes were tender and juicy and my dish was paired well with the Pomegranate Royale cocktail that had the right balance of sweet, tangy and a subtle fizz. ((Salute))



Lance Ettus

I am Lance Ettus, 46. I'm an Analyst/Exec. at a hedge fund in NYC.

The food at Ubani is very unique, with quite a few dishes featuring pomegranate I got the chicken in a pomegranate sauce. The dish came out in a pot that was still boiling and was indeed full of that very sweet flavor. Portions were fairly generous. A lot of menu items were heavy on melted cheese, if that's something you like, it's a major plus.

Contact Lance Ettus: (917) 232-3983



Michael G.

The food at Ubani was great, I really enjoyed it!

SEE WHAT DISHES OUR MEMBERS ENJOYED AND WHAT SHOULD BE ON YOUR PLATE WHEN YOU RESERVE **YOUR SEAT** AT UBANI!



Kuna L.

VP of Operations, FinTech

Ubani was great. Great food. Service was great and the dumplings were huge. They are soup dumplings and the server taught us how to eat them without making a mess. Definitely go with the lamb if you get them.

Portions are shareable for sure, very large portions. Orange wine was awesome. I liked the way our servers taught us about the colors of the wine and how it correlates to the taste.

Ubani is worth it and pretty cost effective. Good value for sure.

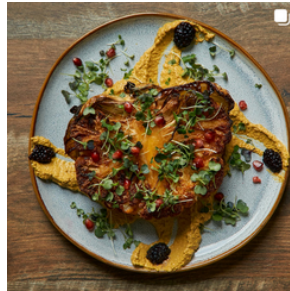


Cody Z.

I'm an outdoors woman living in NYC because the food here is amazing. If someone wants to try something weird I will be the first to raise my hand. Sometimes I regret it but it's ok.

Ubani was so nice! The food was different but it was also not super "weird" or anything like that. Familiar flavors yet . It was really nice to learn about Georgian food (which I didn't know much about before) and that orange wine was so yummy!

Ubani would be a great place for an intimate dinner date or a larger group like we were. Even though it is small there was outside seating and the indoors seemed to fit a lot of other tables. Definitely worth going!



We can't thank Ubani enough for being our host!

Stay tuned for our next review:
IXTA Cucina next month!



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