



Motreula - 22 ₾

Cabbage with walnut sauce and garlic

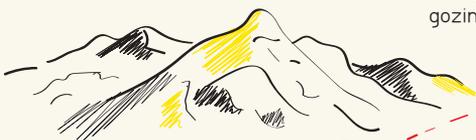
Kvakhitsela (traditional sun-dried pumpkin delicacy) - 22 ₾

Sun-dried pumpkin with pomegranate walnut sauce, coriander-walnut dressing, and pickled pumpkin

RACHVELIAN WEEK

Eggplant in Pomegranate - 23 ₾

Walnut purée, pumpkin-seed gozinaki, and hazelnuts



Tskaldaskhmula ("poured over with water") - 28 ₾

Mint-infused cottage cheese, 3-cheese blend with nutmeg, served with cornbread

Shkmeruli - 32 ₾

Roasted chicken in garlic water, served with Shavfkha bread



Racha-style smoked ham with golden sautéed potatoes - 49 ₾

Pan-seared Lobiani with smoked Racha ham - 25 ₾

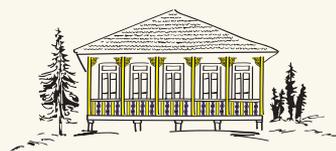


Pan-seared Lobiani with a blend of Georgian cheeses - 22 ₾

Walnut Ganatekhi - 15 ₾

Crushed walnuts with mountain honey and clarified butter (Erbo)

საბრუნავი რეგულირება
ჩინი-რიგი
GASTRONOMIC DOUGAN





PEASANT LUNCH

TOWN STYLE SALAD "QALAQURI" CUCUMBERS, TOMATOES, VARIETY OF HERBS AND GREENS, ROASTED WALNUTS AND JONJOLI PICKLES
IMERETIAN THIN KHACHAPURI WITH IMERETIAN AND SULGUNI CHEESE MIXTURE
CHICKEN KEBABS WITH IMERETIAN SAUCE
HOME-MADE COMPOTE

35 ₾

TBILISIAN PLATTER

TOWN STYLE SALAD "QALAQURI" CUCUMBERS, TOMATOES, VARIETY OF HERBS AND GREENS, ROASTED WALNUTS AND JONJOLI PICKLES
SULGUNI CHEESE AND CORNBREAD
EGGPLANT WITH WALNUTS
CHICKEN WITH SOUR PLUM SAUCE
HOMEMADE COMPOTE

35 ₾

VEGGIE LUNCH

TOWN STYLE SALAD "QALAQURI" CUCUMBERS, TOMATOES, VARIETY OF HERBS AND GREENS, ROASTED WALNUTS AND JONJOLI PICKLES
PUMPKIN PKHALI
MUSHROOMS PREPARED KAKHETIAN WAY WITH SAVORY AND CELERY BULB PURÉE
HOMEMADE COMPOTE

35 ₾

COLDS

HOTS

G A S T R O N O M I C



RIGI

DOUQAN

APPETIZERS

MAIN DISHES

გასტრონომიული დუკანო

ხიზი - RIGI

GASTRONOMIC DOUQAN

Everything new is a well-forgotten old. Our gastronomic douqan is a new enterprise and a part of our history and culture that always has decorated our capital city as well as the whole country.

The culture of douqan has flourished in Georgia in XVIII–XIX centuries. With their colorful environment and rich menus, you could have come across them in whatever walks of life – cotton row , iron row, dark row, crystal row, coffee row, near Ortachala gardens or the banks of Mtkvari river. Due to the douqan’s culture the paintings of Pirosmeni have survived until today. The same culture has enriched our heritage with vastly different names, which reflected the very individualistic and specific Tbilisian environment that each owner of douqan had to offer–Dagrekhilua’s douqan, Japara’s douqan, Abuashvili’s douqan, Lopiana’s douqan and so on and on. The wine was flowing straight from the skin barrels, “Chanari” and “Tsotskhali” fish were caught straight in Mtkvari river. The greens and radish were coming from ortachala gardens.

The menu of our gastronomic douqan is the mix of old Tbilisian and regional courses as the main characteristic of Georgian cuisine’s variety is in its regionalism. Here you can feel the mix of highest quality Georgian products, chef’s refined signature, intense aromas and balanced harmonic composition.

Sample and Sense It !

Menu developed by Brand Chef Giorgi Sarajishvili

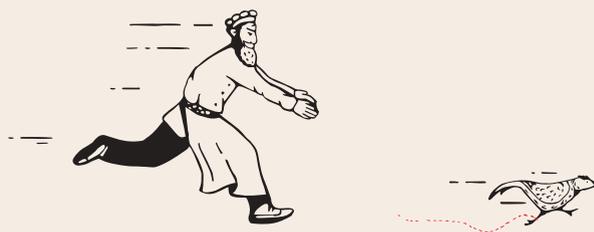


APPETIZERS AND COLD DISHES

“Khoncha” means large platter in old Georgian, where the food was offered in small amounts. It was used during rituals, as a gift and for snacks before feasts

In the Georgian gastronomic culture the cold dishes are made mostly from vegetables, but have you ever heard of chicken or veal shoulder being called cold-boiled or boiled fish called “alive”

Snack board “Khoncha” 	38.00 ₾
Pumpkin, red bell peppers, red bean, beetroot with cherry tapenade, eggplant rolls and spinach Pkhali served with cornbread chips	
Cucumber and tomato salad 	23.00 ₾
With variety of herbs and greens, roasted walnuts and Jonjoli pickles	
Homemade Sulguni cheese	29.00 ₾
Freshly crafted Sulguni cheese with toasted Shoti bread and Gurian Adjika sauce	
Beef Guda	29.00 ₾
With green onion and parsley	
Gebzhalia	33.00 ₾
Homemade cheese, filled with Nadughi cottage cheese with mint, paired with sour cream sauce	
Chicken liver salad	29.00 ₾
With pomegranate sauce, barberry and caramelized pear	
Imeretian Kuchmachi	36.00 ₾
With almond Bazhe sauce Pork offals with walnuts, various Georgian herbs and cherry sauce	
Beef Apokhti, Racha and Svanetian ham	38.00 ₾
Racha and Svanetian region smoked pork ham and homemade beef Apokhti with mustard	
Tabaka	45.00 ₾
With Tkemali sauce and pickled plums	
Mushroom Kuchmachi 	27.00 ₾
With pomegranate & savory sauce, barberry, green onions, and garlic chips	
Assorted Georgian pickles 	24.00 ₾
Plum, leek, Jonjoli (bladdernut tree plants), pear, pumpkin	



SOUPS

Chikhirtma	24.00€
Georgian soup with turkey breast and coriander sauce	
Khashi	26.00€
Hangover cure soup with garlic and beef hooves and paunch	
Imeretian mushroom soup 	21.00€
Manchkvala (honey mushroom) and Oyster mushroom soup with savory and nuts	

STUFFED DOUGHS AND BREADS

Imeretian Deda Khachapuri	30.00€
Thin Khachapuri with Imeretian and Sulguni cheese mixture	
Megrelian Khachapuri	33.00€
Khachapuri with mild Georgian cheese, topped with Sulguni cheese	
Lobiani 	24.00€
Georgian bean-filled pastry	
Tbilisi style “Chebureki”	24.00€
Deep fried doughs filled with minced meat, served with Imeretian sauce (3 pcs)	
Cheese “Chebureki”	19.00€
With Gebzhalia Sauce (2 pcs)	
Chvishtari	17.00€
Homemade cornbread with cheese, Matsoni & mustard sauce	
Mchadi 	4.00€
Homemade cornbread	
Dedas Puri	7.00€
Shoti bread basket (Lomtagora bread / Shavpkha bread / Doli bread)	



MAIN DISHES

Seems that there are not that many hot soups in Georgian gastronomic culture, but the foundation of the city of Tbilisi is exactly related to the pheasant hunted down by the King Vakhtang Gorgasali

Shkmeruli (the gastronomic brand from Racha)	48.00 ₾
Roasted chicken with garlic-ginger creamy sauce, and Dambalkhacho	
Tbilisi style stew “Ostri”	49.00 ₾
Beef stew with spicy tomato sauce, herbs and Tashmijabi purée	
Megrelian Kupati	39.00 ₾
Handmade picked apart Georgian sausage made with pork, onions and smoked chili served with Ghomi	
Khinkali	24.00 ₾
Twisted knobs of dough, stuffed with minced meat and spices (6 pcs)	
Rigi ground cutlet (2 PCS)	45.00 ₾
With fried mashed potatoes and smoked adjika	
Bean stew 🌱	23.00 ₾
Red kidney beans in a clay pot— with fresh herbs, Kvatsarakhi, pickled leek and cornbread	
Mushrooms prepared Kakhetian way 🌱	31.00 ₾
With savory and celery bulb purée	
Baked Dorado	55.00 ₾
With baked potatoes and Svanetian salt	

FROM THE GRILL

Mtsvadi	26.00 / 29.00 ₾
Meat skewers on a charcoal grill (calf/pork) served with Tkemali sauce	
Kebab	23.00 ₾ / 26.00 ₾
Mixed minced meat /chicken Kebabs with imeretian sauce	
Suckling pig from Samegrelo region (pre-order only)	400.00 ₾
Whole roasted piglet with Tkemali sauce	



SAUCES

- Adjika** 5.00€
Spiced Imeretian way, the green Adjika with Shashklvavi Green adjika with coriander
- The most Georgian “Bazhe”** 17.00€
Walnut sauce with various dried Georgian herbs

DESSERTS

- Napoleon** 18.00€
With pumpkin cream, dried cranberry and cone
- Matsoni ice cream** 18.00€
With sour cream and cone sauce, “heavenly” baby apple jam
- “IDEAL”** 15.00€
Honey-layer cake
- Caramelized Pear**  18.00€
Coconut cream, pine cone jam, walnuts

COCKTAILS

- Kinto** 23.00€
Feijoa Brandy, Lemon, Peach
- Khanuma** 23.00€
“Malamo” handcrafted Gin, lemon, honey, blackberry
- Dushashi** 23.00€
Kisi & Khikhvi, almond, lemon



HOT DRINKS

Coffee

Espresso	7.00 ₾
Americano	8.00 ₾
Cappuccino	10.00 ₾
Oriental coffee	7.00 ₾

Tea

Black / Green / Fruit / Herbal / After dinner	9.00 ₾
---	--------

SOFT DRINKS

Bakuriani Water	5.00 ₾
 BORJOMI	5.50 ₾
Coca-Cola	6.00 ₾
Home-made compote	7.00 / 18.00 ₾
lemonade (bottle)	6.00 ₾

Beer

Black Lion - Helles	13.00 ₾
Black Lion - Ipa	15.00 ₾

SPIRITS

Fruit Brandy

	50 ml
Feijoa	13.00 ₾
Persimmon (Oak)	12.00 ₾

Liqueur

	50 ml
Samele, Saperavi and cherry	15.00 ₾
Samele, Saperavi and blackberry	15.00 ₾

Vodka

	50 ml
Honey	15.00 ₾
Shavpkha wheat	12.00 ₾

Chacha

	50 ml
White Grapes	13.00 ₾
Red and white Grapes	13.00 ₾

WINE CARD



House Wines

180ml / 1000ml

White Dry, Mtsvane, Udedo (Kakheti)	18.00€ / 55.00€
White, Dry, Khikhvi, Udedo, (Kakheti)	18.00€ / 55.00€
Amber Dry, Kisi (Kakheti)	18.00€ / 60.00€

180ml / 750ml

Red Dry, Saperavi Imperiali (Kakheti)	18.00€ / 55.00€
---	-----------------

White Dry Wines

Cuvee Tsolikauri-Kisi, Amosa, 2021 (Kakheti)	80.00€
Krakhuna, Sazano Wine Cellar, 2019 (Imereti)	85.00€
Rachuli Mtsvane, Monastruli, 2020 (Racha)	135.00€
Mtsvane Udedo, Mukado, 2014 (Kakheti)	95.00€
Kisi, Danieli, 2023 (Kakheti)	85.00€
Mtsvane, Peradze Winery, 2022 (Kakheti, Manavi)	80.00€
Goruli Mtsvane-Chinuri, Ateni, 2022 (Kartli)	110.00€
Chardonnay, Dakishvili Winery, 2024 (Kakheti)	90.00€
Khikhvi, Pirveli Winery, 2022 (Kakheti)	80.00€
Goruli mtsvane-Kisi, Gianiani, 2022 (Kakheti)	95.00€
Kisi-Khikhvi, Nine Oaks, 2020 (Kakheti)	95.00€

Amber Dry Wines

Goruli Mtsvane, Tevza Wine, 2021 (Kartli)	80.00€
Kakhetian Mtsvivani, Nareklshvili Winery, 2022 (Kakheti)	115.00€
Kisi, Rkatsiteli, Igi, 2023 (Kakheti)	75.00€
Rkatsiteli, Shalauri Wine Cellar, 2019 (Kakheti)	80.00€
Rkatsiteli, Rocho, Bio, 2022 (Kakheti)	90.00€
Khikhvi, Shalauri Wine Cellar, 2018 (Kakheti)	90.00€
Mtsvane, Shalauri Wine Cellar, 2020 (Kakheti)	80.00€
Krakhuna, Anemo, 2022 (Imereti)	80.00€
Kisi, Chotiashvili, 2020 (Kakheti)	100.00€
Tsarapi, King's Wine, 2020 (Kakheti)	95.00€
Kisi, Dakishvili Winery, 2023 (Kakheti)	90.00€
Chitistvala, Vardzia Terrace, 2022 (Samtskhe-Javakheti)	170.00€
Khikhvi, Rocho, Bio, 2022 (Kakheti)	95.00€
Khikhvi, Chigogidze, 2017 (Kakheti)	120.00€
Kvishkhuri, Winery Zodi, 2024 (Imereti)	85.00€
Rqatsiteli, Maywine, 2023 (Kakheti)	80.00€
Kisi, Rezos Wine, 2019 (Kakheti)	80.00€



Rosé Dry Wine

Chkhaveri Rose, Sarisvhili Winery, 2023 (Guria) 90.00ლ

White Semi-Sweet Wine

Mtsvane, Kankatela, 2024 (Kakheti) 20.00ლ / 80.00ლ

Red Dry Wine

Dzelshavi, Solomone, 2022(Imereti) 85.00ლ
 Aleksandrouli-Mujuretuli, Monastruli, 2022 (Racha) 155.00ლ
 Saperavi, Shalauri Wine Cellar, 2021 (Kakheti) 90.00ლ
 Saperavi, Chotiashvili, 2018 (Kakheti) 110.00ლ
 Saperavi, Orovela, 2008 (Kakheti) 155.00ლ
 Saperavi, Solomnishvili Winery, 2018 (Kakheti) 115.00ლ
 Cuvee, Dakishvili Winery, 2021 (Kakheti) 105.00ლ
 Saperavi, Chelti, 2018 (Kakheti) 110.00ლ
 Saperavi, Rocho, Bio 2020(Kakheti) 110.00ლ
 Saperavi, Lost Eden, Red Blend, 2021 (Kakheti) 90.00ლ
 Mountain Saperavi, Danieli, 2019 (Kakheti) 95.00ლ
 Saperavi, Kokhta, 2022 (Kakheti) 80.00ლ
 Buza, Guramisvili Marani, 2022 (Qartli) 110.00ლ
 Mukuzani, Mukado, 2020 (Kakheti) 100.00ლ
 Saperavi, Otskhanuri Sapere, Shavkapito, Dekanozishvili, 2017 (Kakheti) 155.00ლ
 I am Red Georgian, D.Machavariani, 2015 (Kakheti) 175.00ლ
 Danakharuli, Kapito Wines, 2024 (Qartli) 80.00ლ

Red Semi-Sweet Wine

Khvanchkara, Kankatela, 2022 (Racha) 100.00ლ
 Kindzmarauli, Mtevino, 2020 (Kakheti) 23.00ლ / 85.00ლ
 Ojaleshi, Orkoli, 2020 (Samegrelo) 100.00ლ

Dessert Wine

Kisi-Khikhvi, Solomnishvili Winery, 2009 (Kakheti) 23.00ლ / 225.00ლ

Sparkling Wine

Tsinandali Estate, Brut (Kakheti) 85.00ლ
 Petnat, Temi Vino (Qartli) 85.00ლ