



### 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

GMT/HOSPITALITY

TTTTTTTT  
FUNICULAR

ხიზი - RIGI

ბრენდი  
GULIANI


ბრენდი  
GULIANI



## 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”



<b>Snack board “Khoncha”</b> 	38.00 ₾
Ekala, red bell pepper, green beans, beetroot with cherry tapenade, caramelized onion pkhali with mchadi chips	
<b>Cucumber and tomato salad</b> 	24.00 ₾
With variety of herbs and greens, roasted walnuts and Jonjoli pickles	
<b>Homemade Sulguni cheese</b>	30.00 ₾
Freshly crafted Sulguni cheese with toasted Shoti bread and Gurian Adjika sauce	
<b>Beef Guda</b>	31.00 ₾
With green onion and parsley	
<b>Gebzhalia</b>	33.00 ₾
Homemade cheese, filled with Nadughi cottage cheese with mint, paired with sour cream sauce	
<b>Chicken liver salad</b>	29.00 ₾
With pomegranate sauce, barberry and caramelized pear	
<b>Imeretian Kuchmachi</b>	38.00 ₾
With almond Bazhe sauce Pork offals with walnuts, various Georgian herbs and cherry sauce	
<b>Beef Apokhti, Racha and Svanetian ham</b>	38.00 ₾
Racha and Svanetian region smoked pork ham and homemade beef Apokhti with mustard	
<b>Tabaka</b>	45.00 ₾
With Tkemali sauce and pickled plums	
<b>Mushroom Kuchmachi</b> 	28.00 ₾
With pomegranate & savory sauce, barberry, green onions, and garlic chips	
<b>Assorted Georgian pickles</b> 	25.00 ₾
Plum, leek, Jonjoli (bladdernut tree plants), pear, pumpkin	
<b>Eggplant Rolls in Pomegranate sauce</b>	24.00 ₾
With walnut puree, nuts mix, barberry	



## SOUPS

<b>Chikhirtma</b> .....	25.00 ₾
Georgian soup with turkey breast and coriander sauce	
<b>Khashi</b> .....	26.00 ₾
Hangover cure soup with garlic and beef hooves and paunch	
<b>Imeretian mushroom soup</b>  .....	22.00 ₾
Manchkvala (honey mushroom) and Oyster mushroom soup with savory and nuts	

## STUFFED DOUGHS AND BREADS

<b>Imeretian Deda Khachapuri</b> .....	30.00 ₾
Thin Khachapuri with Imeretian and Sulguni cheese mixture	
<b>Megrelian Khachapuri</b> .....	33.00 ₾
Khachapuri with mild Georgian cheese, topped with Sulguni cheese	
<b>Lobiani</b>  .....	25.00 ₾
Georgian bean-filled pastry	
<b>Tbilisi style "Chebureki"</b> .....	25.00 ₾
Deep fried doughs filled with minced meat, served with Imeretian sauce (3 pcs)	
<b>Chvishtari</b> .....	18.00 ₾
Homemade cornbread with cheese, Matsoni & mustard sauce	
<b>Mchadi</b>  .....	4.00 ₾
Homemade cornbread	
<b>Dedas Puri</b> .....	7.00 ₾
Shoti bread basket (Lomtagora bread / Shavpkha bread / Doli bread)	

GMT/HOSPITALITY

FUNICULAR

MAN-RIGI

GULIANI

GULIANI

Food allergies? Please let us know

Prices incl. 18% VAT



## MAIN DISHES

<b>Shkmeruli (the gastronomic brand from Racha)</b> .....	48.00 ₾
Roasted chicken with garlic-ginger creamy sauce, and Dambalkhacho	
<b>Tbilisi style stew “Ostri”</b> .....	49.00 ₾
Beef stew with spicy tomato sauce, herbs and Tashmijabi purée	
<b>Megrelian Kupati</b> .....	39.00 ₾
Handmade picked apart Georgian sausage made with pork, onions and smoked chili served with Ghomi	
<b>Khinkali</b> .....	24.00 ₾
Twisted knobs of dough, stuffed with minced meat and spices (6 pcs)	
<b>Veal / Lamb Chakapuli</b> .....	59.00 ₾/68.00 ₾
Fresh tarragon, green sour plums, garden herbs in a crisp white wine broth	
<b>Bean stew</b> 🌱 .....	25.00 ₾
Red kidney beans in a clay pot— with fresh herbs, Kvatsarakhi, pickled leek and cornbread	
<b>Mushrooms prepared Kakhetian way</b> 🌱 .....	31.00 ₾
With savory and celery bulb purée	
<b>Baked Dorado</b> .....	55.00 ₾
With baked potatoes and Svanetian salt	
<b>Rigi Ground Cutlet</b> .....	45.00 ₾
With fried potatoes and smoked adjika	
<b>Beef Stew in Phyllo Dough</b> .....	65.00 ₾
Slow-cooked beef with black pepper sauce, wrapped in flaky phyllo pastry	

## FROM THE GRILL

<b>Mtsvadi</b> .....	26.00 / 29.00 ₾
Meat skewers on a charcoal grill (calf/pork) served with Tkemali sauce	
<b>Chicken Mtsvadi</b> .....	24.00 ₾
With Tzatziki Sauce	
<b>Kebab</b> .....	23.00 ₾ / 26.00 ₾
Mixed minced meat /chicken Kebabs with imeretian sauce	
<b>Suckling pig from Samegrelo region (pre-order only)</b> .....	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 berries and vanilla cream
- Matsoni ice cream** ..... 18.00€  
With sour cream and cone sauce, “heavenly” baby apple jam
- “IDEAL”** ..... 18.00€  
Thin honey layers with vanilla pastry cream
- Coconut Cream & Berries** 🌿 ..... 18.00€  
With almond Breton

## COCKTAILS

- Kinto** ..... 25.00€  
Feijoa Brandy, Lemon, Peach
- Khanuma** ..... 25.00€  
“Malamo” handcrafted Gin, lemon, honey, blackberry
- Dushashi** ..... 25.00€  
Kisi & Khikhvi, almond, lemon

GMT/HOSPITALITY

Food allergies? Please let us know

FUNICULAR

KHAN-RIGI

Pure GULIANI

Pure GULIANI

Prices incl. 18% VAT



## 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 ₾
 <b>BORJOMI</b> .....	5.50 ₾
Coca-Cola .....	6.00 ₾
Home-made compote .....	8.00 / 20.00 ₾
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, Nareklivili 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