

5 YEARS TOGETHER



MENU

ABKHAZIAN AJAPSANDALI WITH GROUND MEAT (ABAKLAJAN CHPA) ...	45.00 ₾
GREEN TOMATO SALAD WITH WALNUT CORNBREAD	18.00 ₾
WALNUT CORNBREAD	5.00 ₾
MESKHETIAN KHACHAPURI WITH TENILI CHEESE	32.00 ₾
KAKHETIAN OYSTER MUSHROOMS WITH RAMSON PESTO	25.00 ₾
IMERETIAN TABAKA WITH TKEMALI SAUCE AND PICKLED PLUMS	45.00 ₾
MEGRELIAN KUPATI	39.00 ₾
GEBZHALIA	33.00 ₾
ELARJI WITH SMOKED SULGUNI	28.00 ₾

გაბრიელის დუკან
გაბი-რიგი
GASTRONOMIC DOUCAN

ALL PRICES INCLUDE 18% VAT
PLEASE, ALERT OUR SERVICE STAFF ON ANY FOOD ALLERGIES





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

33 ₾

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 BERRY SAUCE

HOMEMADE COMPOTE

33 ₾

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

33 ₾

COLDS

HOTS

G A S T R O N O M I C



RIGI

DOUQAN

APPETIZERS

MAIN DISHES



Everything new is a well-forgotten old. Our gastronomic doukan 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 doukan 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 doukan’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 doukan had to offer–Dagrekhlua’s doukan, Japara’s doukan, Abuashvili’s doukan, Lopiana’s doukan 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 doukan 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

“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

Snack board “Khoncha” 36.00 ₾

Pumpkin, red bell peppers, red bean, beetroot with cherry tapenade, eggplant rolls and spinach Pkhali served with cornbread chips

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

Assorted Georgian pickles 24.00 ₾

Plum, leek, Jonjoli (bladdernut tree plants), pear, pumpkin

Beef Apokhti, Racha and Svanetian ham 38.00 ₾

Racha and Svanetian region smoked pork ham and homemade beef Apokhti with mustard

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)

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)



COLD DISHES

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”

Town style salad “Qalaquri” 23.00 ₾

Cucumbers, tomatoes, variety of herbs and greens, roasted walnuts and Jonjoli pickles

Chicken liver salad 29.00 ₾

With pomegranate sauce, barberry and caramelized pear

Gebzhalia 33.00 ₾

Homemade cheese, filled with Nadughi cottage cheese with mint, paired with sour cream sauce

Tabaka 45.00 ₾

with Tkemali sauce and pickled plums

Imeretian Kuchmachi 36.00 ₾

with almond Bazhe sauce Pork offals with walnuts, various Georgian herbs and cherry sauce

SOUPS

Chikhirtma 24.00 ₾

Georgian soup with turkey breast and coriander sauce

Khashi 24.00 ₾

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

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

Tbilisi style stew “Ostri”	49.00 ₾
Beef stew with spicy tomato sauce, herbs and Tashmijabi purée	
Khinkali	23.00 ₾
Twisted knobs of dough, stuffed with minced meat and spices (6 pcs)	
Beef tenderloin baked in red wine	36.00 ₾
served in phyllo dough with pepper sauce and beet chips	
Megrelian Kupati	39.00 ₾
Handmade picked apart Georgian sausage made with pork, onions and smoked chili served with Ghomi	
Rigi ground cutlet (2 PCS)	39.00 ₾
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	
Mtsvadi	28.00 / 25.00 ₾
Meat skewers on a charcoal grill (calf / pork) served with Tkemali sauce	
Shkmeruli (the gastronomic brand from Racha)	48.00 ₾
Roasted chicken with garlic-ginger creamy sauce, and Dambalkhacho	
Mushrooms prepared Kakhetian way	31.00 ₾
with savory and celery bulb purée	
Black sea barbun	45.00 ₾
Deep fried fresh caught fish with sesame seeds, served with Imeretian sauce	
Baked Dorado	52.00 ₾
with baked potatoes and Svanetian salt	
Kebab	25.00 ₾ / 23.00 ₾
Mixed minced meat / chicken Kebabs with imeretian sauce	
Kupati board	78.00 ₾
Mixed meat Kupati with caramelized onions and Dambalkhacho Kupati – followed by baked batata puree, celery puree and berry sauce	
Suckling pig from Samegrelo region (pre – order only)	380.00 ₾
the 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

Baked choux 18.00 ₾

with blackberries and berry sauce

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 ₾
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SOFT DRINKS

Water	5.00 ₾
Mineral water	5.50 ₾
Home-made compote	7.00 / 18.00 ₾
lemonade Kazbegi (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₾
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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₾
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₾
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

Tvishi, Kankatela, 2021 (Lechkhumi) 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