



CHEF'S MENU

SOUP KHARCHO 26.00 ₾

WITH ROASTED VEAL, BARBERRIES

DAMBALKHACHO 33.00 ₾

WITH CILANTRO BREAD

CHICKEN 35.00 ₾

WITH TOMATO KHARCHO, FRIED ELARJI

DUCK TOLMA 45.00 ₾

WITH CARAMELISED QUINCE, ORANGE PELAMUSHI

VEAL BAKED IN SAPERAVI WINE 53.00 ₾

DAMBALKHACHO SAUCE, RED DOLI BREAD

ABKHAZURA 69.00 ₾

WITH SWEET POTATO & CHEESE PURÉE

გაბრიელის რესტორნი
გაბრიელ - RIGI
GASTRONOMIC DOUGAN

PRICES INCL. 18% VAT
FOOD ALLERGIES? PLEASE LET US KNOW



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 BERRY 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



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 Pirosmiani 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 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)	
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

Baked choux 22.00 ₾

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 ₾
---	--------

SOFT DRINKS

Bakuriani Water	5.00 ₾
 BORJOMI	5.50 ₾
Home-made compote	7.00 / 18.00 ₾

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

Tsitska-Tsolikouri, Solomon, 2022 (Imereti)	80.00 ₾
Cuvee Tsolikauri-Kisi, Amosa, 2021	80.00 ₾
Krakhuna, Sazano Wine Cellar, 2020 (Imereti)	85.00 ₾
Rachuli Mtsvane, Monastruli, 2020 (Racha)	135.00 ₾
Chinuri, Peradze Winery, 2022 (Kartli)	80.00 ₾
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, 2023 (Kakheti)	90.00 ₾
Rkatsiteli Reserve, Chateau Buera, 2020 (Kakheti)	135.00 ₾
Rkatsiteli, Anemo, 2022 (Kakheti)	85.00 ₾
Tsarapi, Pavilion Wine, 2021 (Kakheti)	95.00 ₾
Khikhvi, Pirveli Winery, 2022 (Kakheti)	80.00 ₾

Amber Dry Wines

Goruli Mtsvane, Tevza Wine, 2021 (Kartli)	80.00 ₾
Kakhetian Mtsvivani, Nareklshvili Winery, 2021 (Kakheti)	115.00 ₾
Kisi, Rkatsiteli, Igi, 2023 (Kakheti)	75.00 ₾
Rkatsiteli, Kokhta, 2022 (Kakheti)	80.00 ₾
Rkatsiteli, Shalauri Wine Cellar, 2019 (Kakheti)	80.00 ₾
Rkatsiteli, Rocho, Bio, 2021 (Kakheti)	90.00 ₾
Khikhvi, Shalauri Wine Cellar, 2018 (Kakheti)	90.00 ₾
Mtsvane, Shalauri Wine Cellar, 2020 (Kakheti)	80.00 ₾
Mtsvane, Traditional, 2021 (Kakheti)	75.00 ₾
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 ₾
Kvevri Wine, Chateau Buera, 2020 (Kakheti)	80.00 ₾
Mtsvane-Rkatsiteli, Ethno, 2021 (Kakheti)	95.00 ₾
Rachuli Mtsvane, Naberauli, 2020 (Racha)	105.00 ₾
Chitistvala, Vardzia Terrace, 2022 (Samtskhe-Javakheti)	170.00 ₾
Mtsvane Kvevri, Mukado, 2014 (Kakheti)	95.00 ₾
Khikhvi, Rocho, Bio, 2020	95.00 ₾
Mtsvivani, Kalouri, Dry, 2023 (Kakheti)	115.00 ₾
Chitistvala, Kalouri, Dry, 2023 (Kakheti)	120.00 ₾



Rosé Dry Wine

Orbeluri Ojaleshi, Chateau Buera, 2021 (Racha–Lechkhumi)	120.00ლ
Tavkveri Rosé, Kalouri, Semi–Dry, 2023	75.00ლ

White Semi–Sweet Wine

Tvishi, Kankatela, 2021 (Lechkhumi)	20.00ლ / 80.00ლ
-------------------------------------	-----------------

Red Dry Wine

Dzelshavi, Solomone, 2022(Imereti)	85.00ლ
Aladasturi, Gvantsa’s Wine, 2022 (Imereti)	80.00ლ
Otskhanuri Sapere, Gvantsa’s Wine, 2022 (Imereti)	80.00ლ
Tavkveri–Shavkapito, Tevza’s Wine 2020 (Kartli)	85.00ლ
Aleksandrouli–Mujuretuli, Monastruli, 2022 (Racha)	155.00ლ
Saperavi, Shalauri Wine Cellar, 2018 (Kakheti)	90.00ლ
Saperavi, Samisi, 2020 (Kakheti)	95.00ლ
Saperavi, Chona’s Winery, 2021 (Kakheti)	105.00ლ
Saperavi, Chotiashvili, 2018 (Kakheti)	110.00ლ
Saperavi, Ethno, BIO, 2019 (Kakheti)	105.00ლ
Saperavi, Orovela, 2008 (Kakheti)	155.00ლ
Saperavi, Solomnishvili Winery, 2018 (Kakheti)	115.00ლ
Cuvee, Dakishvili Winery, 2021 (Kakheti)	105.00ლ
Saperavi, Pavilion Wine, 2018 (Kakheti)	90.00ლ
Merlo, Chateau Buera, 2018 (Kakheti)	135.00ლ
Saperavi, Chelti, 2017 (Kakheti)	110.00ლ
Saperavi, Rocho, Bio 2020(Kakheti)	110.00ლ
Saperavi, Lost Eden, Red Blend 2018 (Kakheti)	115.00ლ
Mountain Saperavi, 2020 (Kakheti)	95.00ლ
Saperavi, Kokhta, 2022 (Kakheti)	80.00ლ
Buza, Guramisvili Marani, 2019 (Qartli)	110.00ლ

Red Semi–Sweet Wine

Khvanchkara, Kankatela, 2022 (Racha)	100.00ლ
Kindzmarauli, Mtevino, 2020 (Kakheti)	23.00ლ / 85.00ლ
Ojaleshi, Orkoli, 2021 (Samegrelo)	100.00ლ

Dessert Wine

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

Sparkling Wine

Tsinandali Estate, Brut (Kakheti)	85.00ლ
-----------------------------------	--------