



გასტრონომიული დუკანო

ხიზი - RIGI
GASTRONOMIC DOUKAN

თბილისური კენიუ

TASTE OF TBILISI

თბილისური მჟავე - 18 ლ
Assorted Pickles Tbilisi-Style

ქარხნის ყველი - 45 ლ
Semi-Hard Factory Cheese

ბადრიჯანი თბილისური შეზავებით - 22 ლ
Tbilisi-Style Eggplant

აძენძილი ქათმის სალათი - 25 ლ
Shredded Chicken Salad

ხორცის ბლინები - 30 ლ
Meat-Filled Crepes

ხაჭაპური თბილისურად - 32 ლ
Khachapuri Tbilisian Way

ქალაქური ხინკალი (4ც) - 14 ლ
Kalakuri Khinkali (4pcs)

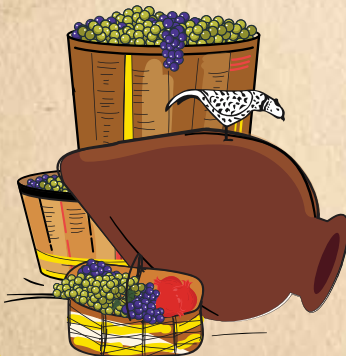
ტაბაკა - 32 ლ
Pan-Fried Chicken

ოჯახური ღორის ხორცი "ჟარკოე" - 25 ლ
Potatoes with Roasted Pork (Just Like Home)

ხბოს ჩანახი - 55 ლ
Slow-Cooked Veal and Vegetable Stew

ტოლმა ვაზის ფოთოლში - 37 ლ
Dolma in Grape Leaves

ნაპოლეონი - 18 ლ
Napoleon Cake





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



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





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 ₾
Ekala, red bell pepper, green beans, beetroot with cherry tapenade, caramelized onion pkhali with mchadi chips	
Cucumber and tomato salad 	24.00 ₾
With variety of herbs and greens, roasted walnuts and Jonjoli pickles	
Homemade Sulguni cheese	30.00 ₾
Freshly crafted Sulguni cheese with toasted Shoti bread and Gurian Adjika sauce	
Beef Guda	31.00 ₾
With green onion and tarragon	
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	38.00 ₾
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 	28.00 ₾
With pomegranate & savory sauce, barberry, green onions, and garlic chips	
Assorted Georgian pickles 	25.00 ₾
Plum, leek, Jonjoli (bladdernut tree plants), pear, pumpkin	
Eggplant Rolls in Pomegranate sauce	24.00 ₾
With walnut puree, nuts mix, barberry	



SOUPS

Chikhirtma	25.00 ₾
Georgian soup with turkey breast and coriander sauce	
Khashi	26.00 ₾
Hangover cure soup with garlic and beef hooves and paunch	
Imeretian mushroom soup 	22.00 ₾
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 	25.00 ₾
Georgian bean-filled pastry	
Tbilisi style "Chebureki"	25.00 ₾
Deep fried doughs filled with minced meat, served with Imeretian sauce (3 pcs)	
Chvishtari	18.00 ₾
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)	

GMT/HOSPITALITY

Food allergies? Please let us know

 FUNICULAR

 RIGI

 GULIANI

 GULIANI

Prices incl. 18% VAT



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 mixed minced meat and spices (6 pcs)

Veal / Lamb Chakapuli 59.00 ₾ / 68.00 ₾
Fresh tarragon, green sour plums, garden herbs in a crisp white wine broth

Bean stew 25.00 ₾
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

Rigi ground cutlet 45.00 ₾
With fried mashed potatoes and smoked Adjika (2 pc)

Beef tenderloin baked in red wine 65.00 ₾
served in phyllo dough with pepper sauce and beet chips

FROM THE GRILL

Mtsvadi 26.00 / 29.00 / 24.00 ₾
Meat skewers on a charcoal grill (pork/calf) served with Tkemali sauce or Chicken with Tzatziki sauce

Kebab 23.00 ₾ / 26.00 ₾
Chicken Kebabs with imeretian sauce/mixed minced meat

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 berry 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

Cream Deep Fried Dough 25.00 ₾
With vanilla & berry sauce (3 pc)

COCKTAILS

Kinto 25.00 ₾
Feijoa Brandy, Lemon, Peach

Khanuma 25.00 ₾
“Malamo” handcrafted Gin, lemon, honey, blackberry

Dushashi 25.00 ₾
Kisi & Khikhvi, almond, lemon

Dariani 25.00 ₾
Semi-sweet wine, tarragon, lemon

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FUNICULAR

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GULIANI

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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

Bakuriani Water	5.00 ₾
 BORJOMI	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 ₾
Kirke	14.00 ₾

Chacha

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



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WINE CARD



House Wines

White Dry, Mtsvane, Udedo (Kakheti)	180ml / 1000ml
White, Dry, Khikhvi, Udedo, (Kakheti)	18.00€ / 55.00€
Amber Dry, Kisi (Kakheti)	18.00€ / 60.00€
Red Dry, Saperavi Imperiali (Kakheti)	180ml / 750ml
	18.00€ / 55.00€

RIGI House Vintage Wines

Tsitska — Tsolikouri 2022 dry white, oak barrel matured	140.00€
Kisi 2022 dry white, oak barrel matured	145.00€
Shavkapito 2023 dry red, oak barrel matured	155.00€
Saperavi 2020 dry red, oak barrel matured	150.00€

White Dry Wines

Cuvee Tsolikauri-Kisi, Amosa, 2021 (Kakheti)	80.00€
Rachuli Mtsvane, Monastruli, 2020 (Racha)	135.00€
Mtsvane Udedo, Mukado, 2014 (Kakheti)	95.00€
Kisi, Danieli, 2023 (Kakheti)	85.00€
Goruli Mtsvane-Chinuri, Ateni Terraces, 2022 (Kartli)	110.00€
Chardonnay, Dakishvili Winery, 2024 (Kakheti)	90.00€
Goruli Mtsvane-Kisi, Gianiani, 2022 (Kakheti)	95.00€
Meskhuri White (Chitistvala, Khikhvi, Meskhuri Mtsvane), Vardzia Terraces, 2023 (Samtskhe-Javakheti)	115.00€
Atenuri (Chinuri, Goruli Mtsvane) Gulordava Family Winery, 2022 (Kartli)	90.00€
Tsinandali, Tvalada, 2024 (Kakheti)	80.00€
Rkatsiteli, NIMBI, 2024 (Kakheti)	90.00€
Cuvee Kisi, Mtsvane, Rkatsiteli, Orgo, 2023 (Kakheti)	89.00€

Amber Dry Wines

Kakhetian Mtsvivani, Nareklshvili Winery, 2022 (Kakheti)	115.00€
Kisi, Rkatsiteli, Igi, 2023 (Kakheti)	75.00€
Rkatsiteli, Shalauri Wine Cellar, 2019 (Kakheti)	65.00€
Rkatsiteli, Rocho, Bio, 2022 (Kakheti)	90.00€
Rkatsiteli, Anemo, 2022 (Kakheti)	85.00€
Khikhvi, Shalauri Wine Cellar, 2018 (Kakheti)	70.00€
Mtsvane, Shalauri Wine Cellar, 2020 (Kakheti)	70.00€
Kisi, Chotiashvili, 2020 (Kakheti)	100.00€
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€
Khikhvi, Kalouri, 2024 (Kakheti)	80.00€
Mtsvane, Ketevani Winery, 2021 (Kakheti)	80.00€
Kisi, Shalauri, 2021 (Kakheti)	70.00€
Rkatsiteli, Mzei, 2025 (Kakheti)	80.00€
Mukhamtsvane, Atmisi, 2024 (Kakheti)	80.00€
Rkatsiteli, Orgo, 2024 (Kakheti)	89.00€



Rosé Dry Wine

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

White Semi-Sweet Wine

Mtsvane, 6000 BC, 2024 (Kakheti) 20.00ლ / 80.00ლ

Red Dry Wine

Dzelshavi, Solomone, 2022(Imereti) 85.00ლ
Saperavi, Shalauri Wine Cellar, 2021 (Kakheti) 75.00ლ
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, Lost Eden, Red Blend, 2021 (Kakheti) 90.00ლ
Mountain Saperavi, Danieli, 2019 (Kakheti) 95.00ლ
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
Meskhuri Red (Danakharuli, Kapnis Shavi), Vardzia Terraces, 2023 (Samtskhe-Javakheti) 135.00ლ
Saperavi Qvevri, Rustaveli, 2023 (Kakheti) 120.00ლ

Red Semi-Sweet Wine

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

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
Mtsvane, Orgo, 2020 (Kakheti) 75.00ლ