

COLDS

HOTS

GASTRONOMIC



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 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 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

Menu concept by “Gastronaut”



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 “Khoncha”..... 22.00₾

Nuts rolled in marinated cabbage

Ruffled leek in Gurian style with vinegar and coriander

Marinated celery with walnut

Baked eggplant with fresh herbs and garlic

Eggplant rolls with walnut

Homemade Sulguni cheese 17.00₾

Freshly kneaded Sulguni with toasted Shoti bread and Adjika

Assorted Georgian lowland cheese 19.00₾

Sulguni, Smoked sulguni, Imeretian cheese and Kalti cheese

Assorted Georgian highland cheese 26.00₾

Guda, Tenili, Dambalkhacho, Tsalka and Kazla cheese

Dambalkhacho 19.00₾

Melted aged cheese with ghee, accompanied with coriander bread

Pickled beetroot and Jonjoli pkhali 12.00₾

With nuts and pear Mchadi

Raw Racha Ham 15.00₾

Racha region smoked pork ham – boneless shank

Assorted Georgian pickles 13.00₾

Cucumber, pumpkin, kezhera, tomatoes, pear, beetroot and courgette

Filled dough and bread

Imeretian Khachapuri..... 14.00₾

Thin Khachapuri with Imeretian cheese

Megrelian Khachapuri..... 16.00₾

Khachapuri with new cheese, topped with Sulguni cheese

Lobiani 13.00₾

Bread filled with beans

Tbilis style “Chebureki” 12.00₾

Dough filled with minced meat and Imeretian sauce (3pc)

Mchadi 3.00₾

Homemade corn bread / with pear

Variety of breads 4.00₾

Lomtagora bread / Shavpxa bread

Food allergies? Please let us know

Prices excl. 18% VAT

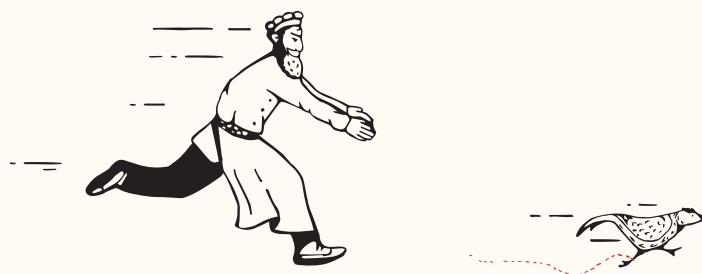
Cold Dishes

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 (Kalakuri)	13.00 ₾
Cucumber, tomatoes, variety of herbs and roasted walnuts	
Beef tongue	18.00 ₾
Beef tongue boiled in pomegranate sauce	
Beetroot in Tkemali	12.00 ₾
Beetroot in blackberry sauce with Dambalkhacho	
Kuchmachi with walnuts	25.00 ₾
Pork subproducts with walnuts and different seasonings	
Chicken pkhali with caramelized quince	16.00 ₾
Chicken with Imeretian spices	
Laba – “Khaladetsi”	26.00 ₾
Pork, carrot tapenade, horseraddish and baharat	
Gebzhalia	18.00 ₾
Kneaded cheese in minted plain yoghurt with Adjika	
Roasted flat chicken with Bazhe sauce	26.00 ₾
Roasted chicken, condiments and garlic with walnut sauce (Bazhe)	
Turkey Satsivi Georgian gastronomic brand from the region of Guria	39.00 ₾
Turkey in sauce filled with Georgian spices	
Sturgeon with Kezhera salad	28.00 ₾
with orange sauce	

Soups

Chikhirtma	15.00 ₾
Georgian soup with turkey fillet and coriander sauce	
Leek Shechamandi	13.00 ₾
Dried leek soup with Nadughi and caramelized onions	
Soup-Kharcho	18.00 ₾
Traditional Georgian spicy soup with calf meat	



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

Main Dishes

Georgian gastronomic dish – “Chakhokhbili”	33.00€
Chicken stewed in tomatoes, fresh greens and condiments	
Tbilisi style spicy soup “Ostri”	32.00€
Beef stew with tomatoes and condiments	
Gurian gourmet	32.00€
Trout with Ghomi and Bazhe sauce	
Khinkali	12.00€
Dumpling with seasoned minced meat (5pcs)	
Beans in clay pot	13.00€
Beans, fresh herbs and Kvatsarakhi	
Meat skewers on a charcoal grill	18.00 / 16.00€
Calf / Pork	
Racha region gastronomic dish – Shkmeruli	28.00€
Roasted chicken with garlic cream, ginger and Dambalkhacho	
Pork shank	35.00€
Boiled pork shin with “Kachabe” – Adjika with walnuts	
Georgian culinary polyphony – Chakindzuli	38.00€
Beef dish with fresh coriander, white wine, Tkemali and dried tomatoes	
Kakhetian mushrooms	18.00€
Oyster and Manchkvala mushrooms with fresh herbs	
Tolma in vine leaves	22.00€
Minced meat rolled in vine leafs with flat yoghurt sauce and side of quince	
Surmullets	32.00€
Surmullets with sesame seeds and Imeretian sauce	
Hot Kuchmachi	29.00€
Mix of subproducts	
Kebab	16.00€
Mixed ground meat on skewers with Imeretian sauce and vegetables	
Suckling pig from Samegrelo (pre-orders only)	250.00€
Roasted piglet with green Tkemali sauce	



Georgian ham and sausages

Kupati with Dambalkhacho 29.00€

Kupati with dambalkhacho accompanied by celery puree and green Tkemali sauce

Mixed Kupati with caramelized onion 29.00€

Accompanied by baked sweet potato puree and berry sauce

Abkhazura 29.00€

Ground pork in epiploon, dry condiments and pomegranate followed by baked sweet potato puree and Jonjoli salad with Kachabe

Locally treated meat

Racha Ham 32.00€

Racha region smoked pork ham with baked potato

Beef and pork Apokhti 32.00€

Salted, sun-dried beef and pork ham

Side Dishes

Truly Georgian sauce “Bazhe” 12.00€

Walnut sauce with variety of dried condiments

Georgian tomato sauce 3.00€

Tomato sauce with spices

Tkemali sauce 4.00€

Green / beetroot / blackberry / raspberry / blueberry

Kachabe 3.00€

Mix of Georgian condiments with walnuts

Adjika 3.00€

Green adjika with basil / smoked pepper / pumpkin / Imeretian adjika



Dessert

Quince Dessert	12.00€
Baked quince with Tsandili, walnuts and lemon cream	
Plain yoghurt ice cream	12.00€
with pine-cone jam, hazelnuts, mulberry jam, walnuts and bean Gozinaki	
Pelamushi	12.00€
Georgian dessert with dried tomato sorbet and Gozinaki	
Tbilisian Kada	12.00€
Festive sweet	
Assorted Georgian delights	32.00€
Gozinaki, black dried plum	



Hot Drinks

Coffee

Espresso	4.00 ₾
Americano	6.00 ₾
Cappuccino	7.00 ₾
Eastern coffee	5.00 ₾

Tea

Adila – (black tea) / Camelia (Green) /	6.00 ₾
Tsia (Herbal) / After dinner / Medea gardens (Fruit)	

Soft Drinks

Water	2.00 ₾
Mineral water	3.00 ₾
Home-made kompot	10.00 ₾
Lagidze lemonade	3.00 ₾

Draught Beer

	500 ml
Filtered	7.00 ₾
Unfiltered	7.00 ₾
Dark	8.00 ₾

Spirits

Fruit Brandy

	50 ml
Feijoa	6.00 ₾
Panta pear	5.00 ₾

Brandy

	50 ml
5 years old	7.00 ₾

Vodka

	50 ml
Shavpkha wheat	5.00 ₾

Chacha

	50 ml
Grapes	4.00 ₾