



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 Pirosmanni 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–Dagrekhlua’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

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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 pepper, green tomatoes, 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)	

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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)	
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 almond Bazhe and truffle potato croquette	

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 walnut vanilla and white chocolate 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 & Berry Breton 18.00 ₾
Baked almond crust, blackcurrant and coconut cream

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 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 ₾

WINE CARD



HOUSE WINES

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

RIGI HOUSE VINTAGE WINES

Tsitska — Tsolikouri 2022 dry white, oak barrel matured	140.00ლ
Shavkapito 2023 dry red, oak barrel matured	155.00ლ

WHITE DRY WINES

Rachuli Mtsvane, Monastruli, 2022 (Racha)	135.00ლ
Mtsvane Udedo, Mukado, 2022 (Kakheti)	95.00ლ
Kisi, Danieli, 2025 (Kakheti)	85.00ლ
Goruli Mtsvane—Chinuri, Ateni Terraces, 2023 (Qartli)	110.00ლ
Meskhuri White (Chitistvala, Khikhvi, Meskhuri Mtsvane), Vardzia Terraces, 2023 (Samtskhe–Javakheti)	115.00ლ
Atenuri (Chinuri, Goruli Mtsvane) Gulordava Family Winery, 2023 (Kartli)	90.00ლ
Rkatsiteli, NIMBI, 2024 (Kakheti)	90.00ლ
Cuvee Kisi, Mtsvane, Rkatsiteli, Orgo, 2023 (Kakheti)	89.00ლ

AMBER DRY WINES

Kakhetian Mtsvivani, Nareklshvili Winery, 2022 (Kakheti)	115.00ლ
Kisi, Rkatsiteli, Igi, 2025 (Kakheti)	75.00ლ
Rkatsiteli, Shalauri Wine Cellar, 2019 (Kakheti)	65.00ლ
Rkatsiteli, Anemo, 2022 (Kakheti)	85.00ლ
Khikhvi, Shalauri Wine Cellar, 2018 (Kakheti)	70.00ლ
Mtsvane, Shalauri Wine Cellar, 2020 (Kakheti)	70.00ლ
Kisi, Chotiashvili, 2020 (Kakheti)	100.00ლ
Kisi, Dakishvili Winery, 2023 (Kakheti)	90.00ლ
Chitistvala, Vardzia Terrace, 2018 (Samtskhe–Javakheti)	170.00ლ
Khikhvi, Rocho, Bio, 2024 (Kakheti)	95.00ლ
Kvishkhuri, Winery Zodi, 2024 (Imereti)	85.00ლ
Rkatsiteli, Maywine, 2023 (Kakheti)	80.00ლ
Mtsvane, Ketevani Winery, 2021 (Kakheti)	80.00ლ
Kisi, Shalauri, 2019 (Kakheti)	70.00ლ
Rkatsiteli, Mzei, 2024 (Kakheti)	80.00ლ
Mukhamtsvane, Atmisi, 2024 (Kakheti)	80.00ლ
Rkatsiteli, Orgo, 2024 (Kakheti)	89.00ლ
Kisi, Tbilvino, 2022 (Kakheti)	80.00ლ



WHITE SEMI-SWEET WINE

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

RED DRY WINE

Saperavi, Shalauri Wine Cellar, 2021 (Kakheti) 75.00 ₾
Saperavi, Chotiashvili, 2018 (Kakheti) 110.00 ₾
Saperavi, Solomnishvili Winery, 2022 (Kakheti) 115.00 ₾
Cuvee, Dakishvili Winery, 2023 (Kakheti) 105.00 ₾
Saperavi, Lost Eden, Red Blend, 2021 (Kakheti) 90.00 ₾
Mountain Saperavi, Danieli, 2021 (Kakheti) 95.00 ₾
Buza, Guramishvili Marani, 2019 (Qartli) 110.00 ₾
Mukuzani, Mukado, 2020 (Kakheti) 100.00 ₾
Saperavi, Otskhanuri Sapere, Shavkapito, Dekanozishvili, 2017 (Kakheti) 155.00 ₾
I am Red Georgian, D.Machavariani, 2015 (Kakheti) 175.00 ₾
Danakharuli, Kapito Wines, 2024 (Qartli) 80.00 ₾
Meskhuri Red (Danakharuli, Kapnis Shavi), Vardzia Terraces, 2023 (Samtskhe-Javakheti) 135.00 ₾
Saperavi Qvevri, Rustaveli, 2023 (Kakheti) 120.00 ₾
Saperavi, Tbilvino, 2022 (Kakheti) 95.00 ₾

RED SEMI-SWEET WINE

Khvanchkara, Royal Khvanchkara, 2025 (Racha) 100.00 ₾
Kindzmarauli, Mtevino, 2023 (Kakheti) 23.00 ₾ / 85.00 ₾

DESSERT WINE

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

SPARKLING WINE

Mtsvane, Orgo, 2020 (Kakheti) 75.00 ₾