გასტრონომიული დუქანი
ხიგი · RIGI
GASTRONOMIC DOUQAN

— ფასები მოიცავს 18% დღგ-ს —
გთხოვთ, შეატყობინოთ მომსახურე პერსონალს საკვები ალერგიების შესახებ

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

გურული ღვეზელი - 25 ₾
სულგუნით და მოხარშული კვერცხით
GURIAN PIE
with Sulguni cheese and hard-boiled egg

ახვანხვალებული კუჭმაჭი
თხილით და ბროწეულის სოუსით - 25 ₾
KUCHMACHI
with Hazelnuts and Pomegranate sauce

ბრინჯულა
გურული აჯიკით და სულგუნის ქისით - 22 ₾
BRINJULA
with Gurian Adjika and Sulguni Cheese

კაკალი ლობიო - 22 ₾
ყორაოთი და მჭადით
BLACK BEANS
Korao and Cornbread

მწვანე პომიდვრის საცივი - 22 ₾
კოწახურით, გურული სუნელებით და ნიგვზით
GREEN TOMATO SATSIVI
with barberry, Gurian spices, and walnut sauce

იხვის ჩაშუშული - 45 ₾
შავფხას პურით
DUCK STEW
with Shavphka bread

კეფალი - 45 ₾
სიმინდის პიურეთი და ტყემლით
GREY MULLET
with Corn Purée and Tkemali sauce

ჯანჯუხა თხილით - 15 ₾
JANJUKHA (CHURCHKHELA)
with Hazelnuts

გურული კვირეული
GURIAN WEEK

სიცოცხლის სამოსლით ჩექი ჯაღრაა გუჩია





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 ₾

— ALL PRICES INCLUDE 18% VAT —

COLDS

HOTS

GASTRONOMIC



RIGI

DOUQAN

APPETIZERS

MAIN DISHES

გასტრონომიული დუქანი

ხიდი · RIGI

GASTRONOMIC DOUQAN

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 Pirosmani 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 cours–es 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

FUNICULAR ხიდი · RIGI Bar GULIANI Bar GULIANI



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

Food allergies? Please let us know

Prices incl. 18% VAT



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)



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

Food allergies? Please let us know

Prices incl. 18% VAT



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

GMT/HOSPITALITY

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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₾

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₾

Food allergies? Please let us know

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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₾

RIGI HOUSE VINTAGE WINES

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

WHITE DRY WINES

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

AMBER DRY WINES

Kakhetian Mtsvivani, Nareklishvili Winery, 2022 (Kakheti)	115.00₾
Kisi, Rkatsiteli, Igi, 2025 (Kakheti)	75.00₾
Rkatsiteli, Shalauri Wine Cellar, 2019 (Kakheti)	65.00₾
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, 2018 (Samtskhe-Javakheti)	170.00₾
Khikhvi, Rocho, Bio, 2024 (Kakheti)	95.00₾
Kvishkhuri, Winery Zodi, 2024 (Imereti)	85.00₾
Rkatsiteli, Maywine, 2023 (Kakheti)	80.00₾
Mtsvane, Ketevani Winery, 2021 (Kakheti)	80.00₾
Kisi, Shalauri, 2019 (Kakheti)	70.00₾
Rkatsiteli, Mzei, 2024 (Kakheti)	80.00₾
Mukhamtsvane, Atmisi, 2024 (Kakheti)	80.00₾
Rkatsiteli, Orgo, 2024 (Kakheti)	89.00₾
Kisi, Tbilvino, 2022 (Kakheti)	80.00₾

PRICES INCL. 18% VAT



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₾

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