

A black and white photograph of a mountain village. The scene is dominated by several tall, cylindrical stone towers with crenellated tops, characteristic of Georgian architecture. The buildings are nestled on a hillside, surrounded by dense evergreen trees heavily laden with snow. The foreground is filled with the intricate, bare branches of trees, also covered in snow, creating a textured, layered effect. The overall atmosphere is serene and historical.

RIONI

Authentic Georgian Food

SUPRA სუპრა

TRUE GEORGIAN EXPERIENCE FOR YOUR GROUP

Just like the supra in Georgia, Rioni's supra includes a generous serving of starters, breads, appetizers and mains – something for everyone. When you wish to spend a nice evening in a good company, this Georgian feast will give you a great opportunity to fulfill the evening.

Georgian way to dining is very communal, and we encourage our clients to experience it the same way. Served for groups minimum 3 persons.

SUPRA - 58 € / pers – min 3 persons

- Pkhali – Selection of vegetable paste
- Nigvziani badrijani – Eggplant rolls with walnut paste
- Kartuli Salati – Georgian Cucumber-tomato Salad
Green salad
- Imeruli Khatchapuri – Georgian oven Cheesebread
- Khinkali – Georgian meat dumplings
- Chashushuli – Beefstew with tomato and herbs
- Mtsvadi – Grilled pork skewer
- Tabaka – Whole chick with shkhmeruli garlick-smetana sauce
- Qartuli Qababi – Georgian minced meat skewer
- Kupati – House sausage
- Kvavilovani kombostos chakhokhbili – Cauliflower stew of walnut
Grilled veggies
Fried potatoes
House sauces and bread

VEGGIE SUPRA – 40 € / pers – min 3 persons

- Pkhali – Selection of vegetable paste
- Nigvziani badrijani – Eggplant rolls with walnut paste
- Kartuli Salati – Georgian Cucumber-tomato Salad
Green salad
- Imeruli Khatchapuri – Georgian oven Cheesebread OR Lobiani bean bread
- Lobio – Famous bean walnut stew
- Ajapsandali – Veggie stew with tomato
- Kvavilovani Kombostos Chakhokhbili – Cauliflower stew with walnuts
Grilled vegetables
House sauces and bread

DESSERT PLATE 16 € / pers

- House chocolate cake
- Zgapari honey cake
- Ice cream and house jam

TIPS & ALLERGY INFORMATION რჩევები

”Supra”: In Georgia people always order food in the middle of the table to be shared by the entourage. This is how you can have multiple different taste and taste combinations. Bread plays a significant role on each Georgian meal; almost each meal includes fresh baked khachapuri cheesebread. Different stuffed breads you will find on our “BREADS” -page. For groups over 3 persons we recommend our pre-designed supra on the left-side page.

INFORMATION ON ALLERGENS

The key ingredients in Georgian cuisine are basically bread, tomato, herbs, walnuts and onion. We grind our own walnuts, so there can be traces of walnuts in otherwise walnut-free dishes.

Almost all Georgian recipes include coriander (cilantro), chili, garlic and onion. Information about the origin of meat you will get from staff. Our staff will gladly give you more information about allergens.

G*: Glutenfree, BUT we bake continuously in our kitchen. Great deal of our dishes are naturally glutenfree, but because of baking there can be traces of wheat in every food. Thus we cannot guarantee 100% gluten-free meal.

All main dishes come with bread as side dish. For gluten-free diet we recommend to order cornbread from our BREADS-page.

V: Vegan.

Georgians traditionally fast several times a year.

This has led to marvellous vegan recipes!

L: Lactose-free

M: Milk-free

More information about allergens you will receive from our staff.

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COLD STARTERS ცივი კერძები

Our cold starters are typical Georgian summer foods, and play a big role on Georgian feast, Supra.

1. Qatmis Salati

Chicken salad in Mayonnaise.

G*, L/M – 11 €

2. Pkhali

Vegetable paste assortment.

G*, V – 10,50 €

3. Nigvziani Badrijani

Eggplant rolls with walnut paste.

– 10,50 €

4. Salati Tbilisuri

Cucumber-tomato salad with walnut.

G*, V – 9,50 €

5. Green Salad

Salad, green paprika, herbs, chili.

G*, V – 9,80 €

SMALL PORTIONS | SIDE DISHES

ცხელი სტარტერები

Our warm appetizers are perfect as side dish on every supra. You can also combine several dishes to make a main dish. Georgians often go to a restaurant with friends, share a heap of Khinkalis – Georgian dumplings – and several khachapuri cheesebreads with a bottle of beer or lemonade.

6. Soko ketse

Oven champignons with cheese.

G* – 12,50 €

7. Khinkali

Famous Georgian dumplings 4 pch (ATTN! Min 20 min prep time).

L/M – 14 €

8. Kvari

Boiled cheese-dumpling with smetana.

– 11,50 €

9. Mtskeri

Whole quail with house sauces.

G*, L/M – 15 €

10. Bostneuli Shampurze

Grilled vegetables with house sauces.

G*, V – 13 €

11. Fried potatoes and onion

– 6 €

BREADS ცომეული

World famous Georgian stuffed breads are an essential part of each meal. “House Bread”, Imeruli Khachapuri can be seen on both breakfast table as well as celebrations. Have it as a side on your meal, or enjoy a snack with Georgian lemonade or beer!

12. Imeruli Khachapuri

Oven cheesebread. – 12 €

13. Adjaruli Khachapuri

World famous boat-shaped cheesebread with butter and egg yolk. – 15 €

14. Tchvishtari

Fried Corn-Cheesebread.

G* – 8 €

15. Mchadi

Fried Cornbread.

G*, L/M, V - 7 €

16. Lobiani

Bean stuffed bread.

L/M, V - 12 €

HOUSE SAUCES საწებელი

In Georgia, cold home made sauces are an essential part of any meal – just like breads. Slightly sour Tkemali is locals' favourite, when different Adjikas are often remembered by travellers.

17. Adjika

Famous Georgian spicy paprika-tomato sauce.

G*, V – 3 €

18. Tkemali

Sour plum sauce. G*, V – 3 €

19. Mtsvane Adjika

Green paprikapaste. G*, V – 3 €

Georgia - საქართველო - Sakartvelo

Georgia is a small 4 million inhabitant republic in the Caucasus, by the Black Sea; neighbouring the countries of Armenia, Azerbaidzan, Turkey and Russia. Majority of Georgians are Orthodox Christians, the roots of Christianity reaching all the way until the 4th Century. Georgia obtained independence from the Russian Empire in 1918, being invaded by the Soviet Union in 1921. During the times of collapse of the Soviet Georgia regained its independence in 1991.

Rioni - რიონი - Story behind our name

Some years back, more exactly in 2017, we decided to open our own Georgian restaurant. For the love and pride of the traditions of Georgian food, we had ambition to bring this cuisine to our clients as un-changed as possible – Nika being the professional of food and Sini the service.

We believed in our concept so much, that we wanted to give as short name as possible, but still something that fits to a mouth of a non-Georgian. See, Georgian language has unbelievable amount of consonants; one of my favourite words being "brdghvnis", a sound that comes from ripping a paper. So the river Rioni that crosses Nikas home town Kutaisi, felt perfect.

While all our cooks are Georgian, and our recipes as close to the original ones (how they have been transferred mouth-to-mouth from mother to son), we wanted to supplement out Logo with a promise: "Authentic Georgian Food". We will not make any compromises about traditions even in the future.

Enjoy your meal!

გემრიელად
მიირთვით
[Gemrielad Miirtvit]

RIONI
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MAIN DISHES მთავარი კერძები

Georgian cuisine is not based on rice or potato on side, but the most important companion for food is bread. For gluten-free diet we recommend our cornbreads on BREADS page.

STEWES AND SOUPS

20. Chashushuli

Beef Stew with Tomato and Herbs.

G*, L/M – 26 €

21. Megruli Kharcho

Chicken walnut stew. Spicy.

G*, L/M – 23 €

22. Shkhmeruli Adjarulshi

Chicken and smetana garlic sauce in a bread bowl. – 26 €

23. Kharcho

Georgian Tomato Beef Soup. Spicy.

G* / L/M – 24 €

24. Chakapuli

Lamb in Tarragon stew.

G*, L/M – 29 €

25. Lobio

Famous Bean Walnut Stew.

V, L, G* – 18 €

26. Ajapsandali

Georgian Veggie Stew with Eggplant and tomato G* L/M, V – 22 €

27. Kvavilovani Kombostos Chakhokhbili

Cauliflower-Walnut Stew. G*, V – 22 €

FROM THE PAN

28. Mtsvadi

Pork with house sauce.

G*, L/M – 26 €

29. Kupati

House sausages with pork and beef. Served with fried potatoes and onions, and house sauce.

G*, L/M – 25 €

30. Qartuli Qababi

Georgian minced meat skewer with pork and beef. Served with grilled vegetables and house sauce.

G*, L/M – 25 €

31. Ojakhuri

Grilled pork with fried potatoes and onions sided with house sauce.

G*, L/M – 26 €

DESSERTS დესერტები / DESSERT DRINKS

32. House chocolate cake – 11 €

33. Warm house apple pie

with vanilla ice cream – 10 €

34. Zgapari

Traditional layered honey cake – 12 €

35. Ice cream portion with house "muraba" jam, berries, cream and house cookie crumble – 12 €

36. Caramel | Vanilla Latte

(also Ice-) – 7,50 €

37. Coffee and avec 4 cl:

Brandy VS – 12 €

Cream Liqueur – 10 €

Georgish Coffee – 14 € (Brandy coffee in a style of Irish Coffee (4cl))

38. Brandy Cacao – 14,50 €



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