

RIONI

Authentic Georgian Food

TIPS FOR A TRADITIONAL GEORGIAN MEAL

In Georgia it is very common to order lots of food to the table that everyone can share. This way everyone gets to taste a variety of flavours. Also, it wouldn't be a traditional meal without bread, and there's nothing like a straight-from-the-oven khachapuri eaten together with stews and sauces. Find out our selection from the BREAD -section!

ALLERGY INFO

The main ingredients of Georgian cuisine are nuts, fresh herbs, spices and tomato. Many of our dishes include hand-milled walnut, so there might be traces of it in dishes that don't include walnut as an ingredient. Chili is used lightly in many of our main dishes, but not as a dominant spice, as in many eastern cuisines.

G*: gluten free. We make bread from scratch in our small kitchen, therefore there might be traces of wheat in all our dishes. Unfortunately this means we cannot promise 100% gluten-free food.

V: Vegan. Georgians fast several times a year, which usually means eating completely vegan food. Thanks to this, Georgian cuisine has a variety of wonderful vegan options!

L: Lactose free

M: Milk free

Ask the staff for more information about allergens in dishes.

TIPS | ALLERGIES

COLD STARTERS

If you're really hungry, we advise you to order some starters that will arrive quickly. Why not create your own main dish by combining several starters with a traditional Georgian bread!

1. Qatmis salati - Chicken salad 8 €

Pulled chicken in mayonnaise and Georgian spices, served with green salad and vegetables G, L/M

2. Pkhali – Veggie rolls 9 €

Spinache, Beetroot and cabbage rolls with Georgian spices and walnuts

3. Nigvziani Bostneuli - Vegetable rolls 11 €

Eggplant, carrot and paprika rolls stuffed with Georgian spices and crushed walnuts. Served cold G L/M, V

4. Badrijani Nior Tskalshi – Garlicky Eggplants 7 €

5. Salati Tbilisuri 7 €

Tomato/cucumber salad mixed with walnuts, onions and vinegar G, L/M, V

6. Qveli da Mtsnili – Georgian Cheese and Pickled vegetables G, L/M, V 6 €

7. Starter Plate for Two - 26€

Phkali Veggie rolls, badrijani eggplants, tbilisuri salad, pickled vegetables and Georgian cheese

WARM SIDE DISHES { Our side dishes can serve as a main meal (if you're not starving) or an appetizer. The Georgian way is to order heaps of Khinkali, local rolls, and share them with the whole table, usually together with beer or Georgian lemonade.

8. Ajapsandali – Georgian ratatouille

8 € appetizer / 15 € main

Vegetables, tomato and herbs

G*, L/M, V

9. Soko ketse – 11 €

Oven baked mushrooms with Georgian cheese G*

10. Kuchmachi – 11 €

Pork heart, liver and lungs with georgian spices

11. Khinkali – 10 €

Georgian wheat pelmenis stuffed with meat and georgian spices, 4 pcs

12. Sokos Khinkali – 9 €

Georgian wheat pelmenis stuffed with mushrooms and georgian spices, 4 pcs
L/M, V

BREAD { The famous Georgian breads are a must with every meal. Our "signature bread", Imeruli Khachapuria can be seen in Georgia both as part of breakfast or Supra, a celebrational feast. Enjoy it as a side dish, dipped in sauces, or as a main order together with a beer or lemonade!

13. Imeruli khachapuri -

8 € small / 12 € big

House bread stuffed with Georgian cheese

14. Adjaruli khachapuri - 12 €

Oven baked bread with a bed of cheese egg and butter

(can also be ordered without egg)

15. Tchvishtari - 7 €

Fried bread made of corn flour and cheese G*

16. Mchadi – 6 €

Fried cornbread G*, L/M, V

17. Kubdari - 9 € small / 14 € big

Baked bread, stuffed with beef and pork meat, and Georgian spices

18. Lobiani – 8 € small / 12 € big

House bread with bean stuffing.
L/M, V

SAUCES { **19. Satsebeli** (Georgian tomato sauce, with Georgian spices and herbs) 2 €
20. Adjika (Georgian spicy tomato sauce) 2 €
21. Tkemali (Sour plum sauce) 2,5 €

With mains we serve bread and salad. Gluten-free option +3 €

22. Chakhokhbili - Chicken stew with walnut sauce G*, L/M
16 €

23. Ckhmeruli - Garlicky chicken wing stew G*
16 €

24. Chashushuli - Beef stew with Georgian spices herbs and vegetables
19 €

25. Mtsvadi - Marinated pork, grilled and served with Georgian sauces
22 €

26. Tiknis Neknebi - Marinated lamb, grilled and served with sautéed tomatoes and Georgian sauces
27 €

27. Qartuli qababi - Minced beef and pork meat skewer mixed with Georgian spices, served with Georgian sauces
22 €

28. Gupta - Meat ball soup with herbs, rice and Georgian spices
14 €

29. Lobio - Bean stew with herbs and Georgian spices
12 €

30. Ajapsandali - Vegetables and herbs in Georgian spices
15 €

31. Kombostos Chashushuli - Cabbage stew with tomato and herbs V, L, G*
14 €

DESSERTS

1. Housemade cake 8 €

2. Pelamushi da gozinaki - Georgian grape dessert with a walnut-honey delicacy **7 €**

3. Ice cream (also vegan, ask your waiter) **6 €**

WINES



All of our wines are from Georgia, made from Georgian grapes. The traditional wines are made using the Unesco protected kvevri-technique. Ask our staff for more information!

Red	12	16	bottle
Badagoni Mukuzani (dry)	8	11	39
Badagoni Saperavi (dry)	7,50	9,80	36
Tbilvino Saperavi (dry)	8,20	11,50	40
Satrapezo Saperavi (dry, traditional)	14	19	69
Kindzmarauli (medium-dry)	9,50	13,50	53
White	12	16	bottle
Marani Mtsvane (dry)	7	9,50	35
Marani Tsinandali (dry)	6,70	9	36
Tbilvino Kisi (dry, traditional)	12	17	60
Teliani Alaverdi (medium-dry)	7,10	9,50	37
Marani Brut sparkling wine (dry)	7		35

BEERS CIDERS SPIRITS

Argo Lager – Georgian beer 0,5 L	8 €
Karhu 0,33 L plo	5 €
Budejovicky Budvar 0,5 L	8 €
Espoon Oma Panimo Westend – Wheat beer	9 €
Espoon Oma Panimo Otaniemi – Amber Ale	9 €
Crisp – Alcohol free beer 0,33L	4 €
Crowmoor Apple cider 0,33 L	7 €
Somersby Pear cider 0,33 L	7 €
Chacha – Georgian schnapps distilled from grapes 4cl	7,00 €
Sarajishvili VS – Georgian Brandy 4cl	8,80 €

LEMONADE SOFT DRINKS

Georgian lemonade 0,5 L	4,50 €
Flavours: Terragon Grape Pear Lemon Cream	
Borjomi – natural mineral water 0,5 L	4,80 €
Coca Cola Sprite Fanta 0,25 L	3,00 €
Juice (apple or orange)	2,50 €

WINE | BEER | CIDER | OTHER BEVERAGES