

A dimly lit restaurant scene with people dining and clinking wine glasses. The background is dark and out of focus, showing several people seated at tables. In the foreground, a person's hand is visible holding a wine glass, and another person's arm with a tattoo is also holding a glass. The tables are set with plates of food, including what appears to be Georgian cuisine like khachapuri and salads. The overall atmosphere is intimate and elegant.

RIONI

Authentic Georgian Food

WINES
&
DRINKS

WINES

RED WINES	16cl	24cl	Bottle
Mukuzani (GE) Saperavi, rich, high in tannins	14	19,4	54
Tavkveri (GE) Tavkveri, light and fruity	13	19	49
Qvevri Saperavi (GE) Saperavi, rich, historical kvevri wine	19,5	27	75
Kindzmarauli (GE) Saperavi, semi-sweet	15,1	20,9	58
Porta 6 Tinto (PT) Aragonez, Castelão, Touriga Nacional, hints of cherry, cranberry	14,6	20,2	56
WHITE WINES			
Tsinandali Grapes: Rkatsiteli and Mtsvane Dry, aromatic and perky	12,5	17	47
Krakhuna Grape: Krakhuna, dry, fruity, hint of honey	13,5	19	49
Alazani Valley Grape: Rkatsiteli, semi-sweet Harmoniously velvety sweetness of fruits	12,5	17	45
50° Riesling Trocken (DE) Riesling, dry, acidic, green apple notes	17	23	61

WINES

AMBER WINES	16cl	24cl	Bottle
Qvevri Kisi	18	25	65
Grape: Kisi, dry amber wine			
Strong with tannins, aromatic,			
Historical kvevri wine			

Dugladze Kakhuri	14,5	20	55
Rkatsiteli, dry amber wine			
Varietal aroma, distinctive bouquet,			
velvety and raisin notes			

Amber wine is typical Georgian white wine, fermented in its skins and seeds, which gives the wine its beautiful amber colour and full taste

ROSÉ	12,7	17,6	49
Saperavi Rosé			
Semi-dry, elegant, silky			

SPARKLING	Glass	Bottle
Marani White Brut (GE)	10,5	52
Mtsvane, dry, fruity		

BEERS, CIDERS & LONG DRINKS

BEERS

Argo Lager (GE) 4,8% 0,5L	12
Argo Dark Lager (GE) 4,8% 0,5L	12
Aura Lager (FI) 4,5% 0,33L	8
Lahden Erikois IPA (FI) 4,5% 0,33L	9
Lapin Kulta Pure (FI) gluten free 4,5% 0,33L	8
Blanc (PL) Wheat Beer 5% 0,33L	9

CIDERS

Strongbow Dry Apple (GB) 5% 0,33L	10,5
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LONG DRINKS

Hartwall Original Grapefruit (FI) 5,5% 0,33L	9,8
Hartwall Original Pineapple (FI) 5,5% 0,33L	9,8

COCKTAILS

Traditional cocktails made with Rioni humor, spiced with herbs and fruits traditionally used in Georgian cuisine

Gin Tonicvava	14,5
4cl Gin, Tonic Water	
Georgia Libre	14,5
4cl Brandy, Cola, Lemon	
Svanetian Apple	14,5
2cl Vodka, 2cl Apple liqour, Lime, Sprite, Soda	
Eristoff Mule	14,5
4cl Vodka, Ginger Ale, Lime	
Sarajishvili Mule	15,2
4cl Brandy, Ginger Ale, Lime	
Tarkhun Roskadze by Mirva	14,5
4cl Vodka, Lime, Tarragon, Sugar	
Aperol Spritzshvili	14,5
4cl Aperol, 8cl Sparkling Wine, Soda, Orange	
Margalika	14,5
2cl Cointreau, 2cl Tequila, Lime, Salt	
Rose Cosmopolidze	14,5
2cl Gin, 6cl Sparkling Wine, Rose syrup	
Georgish Coffee	15,2
4cl Brandy, Coffee, Sugar, Cream	

MOCKTAILS/NON-ALCOHOLIC

Rose Cosmo-Mocktail	9,5
Sour Apple	9,5
Sweet Strawberry	9,5
Perky Mango-Orange	9,5
Heineken 0,0% 0,33L	7,8
Happy Joe Dry Apple 0,0% 0,275L	7

GEORGIAN WINE-SANGRIA

TsiteLia Rioni equivalent for Sangria Red	
KviteLia Rioni equivalent for Sangria White	
Glass (12cl wine)	14,5
Pitcher 1L (36cl wine)	39

SHOTS

Chacha (GE) Grappa 4cl 40%	9,5
Eristoff Vodka (GE) 4cl 37,5%	9,2
House tarragon Vodka (GE/FI) 4cl 37,5%	9,8
Sarajishvili VS Brandy (GE) 4cl 40%	12,5
Baileys (IE) Cream liqueur 4cl 17%	7,8

SOFT DRINKS & JUICES

Georgian Soft Drinks 0,5L	6,5
Grape Pear Tarragon	
Borjomi 0,5L	6,5
Georgian Natural Mineral Water	
Coke Coke Zero 0,25lL	4,4
Novelle Citronelle 0,33L	4,5
Juice Orange Apple	3,5

HOT DRINKS

Filtered Coffee	3,5
Americano	4,5
Double Espresso	4
Cappuccino	5,5
Cafe Latte	5,9
Chocochino	6
Dessert Latte (Ice or Hot)	8,5
Chocolate, Vanilla or Caramel syrup and whipped cream	
Hot Chocolate	7
Brewed Tea	4
Options: Black, Green, Roobois (de-caf)	