



Georgia

Snowy Caucasus peaks, cave towns and stone towers, a Black Sea coast, and a feast table where the wine has been made in clay jars for about 8,000 years.

AT A GLANCE

Facts to know

CAPITAL

Tbilisi

POPULATION

About 3.9 million (2024 census, which did not cover Abkhazia and South Ossetia)

OFFICIAL LANGUAGE

Georgian. The constitution also gives Abkhaz official status within Abkhazia

CURRENCY

Georgian lari (GEL), divided into 100 tetri. It replaced a temporary coupon currency in 1995

AREA

About 69,700 km² within its internationally recognised borders

GOVERNMENT

Unitary parliamentary republic. The prime minister leads the government; the president is head of state with a largely ceremonial role and, since 2024, is chosen by an electoral college rather than by popular vote

HIGHEST MOUNTAIN

Shkhara, about 5,200 m, on the border with Russia above the Svaneti region

LONGEST RIVER

The Rioni is the longest river flowing only through Georgia; it runs west to the Black Sea at Poti. The larger Mtkvari (Kura) rises in Turkey, flows through Tbilisi and continues to the Caspian Sea

NEIGHBOURS

Russia to the north, Azerbaijan to the southeast, Armenia and Turkey to the south; the Black Sea lies to the west

DRIVES ON THE

Right

CALLING CODE

+995

A 45-minute trip to Georgia

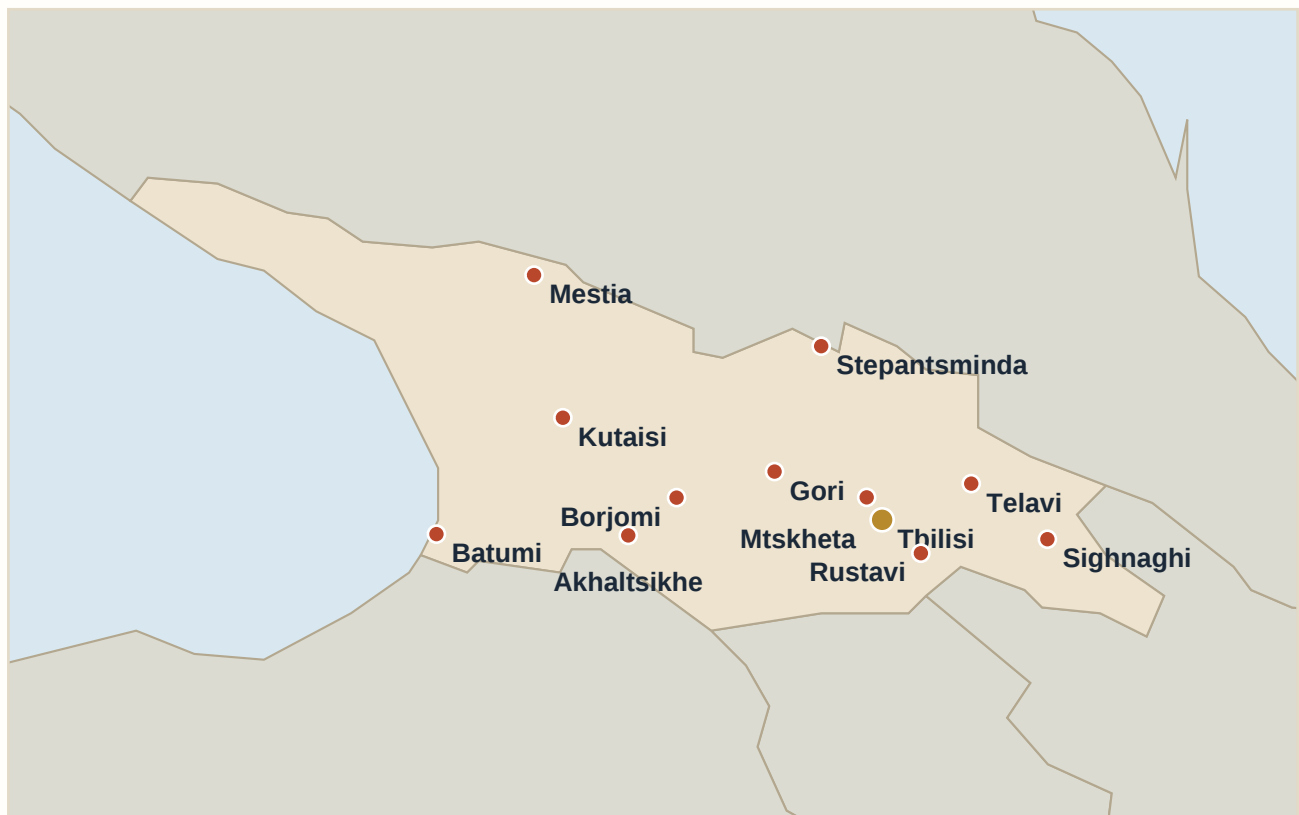
Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- | | |
|---------------------|---|
| 0 to 5 min | Welcome. Show the map page and find Georgia together. Ask: who has been there, or knows someone from there? |
| 5 to 15 min | Read the facts at a glance, then three moments from the story:
6000 BC: The earliest known winemaking; 1801: Russia annexes eastern Georgia; 2023: EU candidate status. |
| 15 to 25 min | At the table: talk about Imeruli khachapuri and Adjarian khachapuri. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help. |
| 25 to 30 min | Say it like a local: practise "Gamarjoba" (Hello), "Gagimarjos" (Hello (in reply)), "Dila mshvidobisa" (Good morning). Everyone says them together. |
| 30 to 40 min | Quiz: read the questions aloud, or play the big-screen version at https://preview.worldstroll.com/countries/georgia/group . No scores needed. |
| 40 to 45 min | Talk about it (questions page), then stamp or sign everyone's passport page. |

You will need

- This printed pack (one per table, or one each)
- Pens for the quiz
- Optional: a world map or globe, a small tasting, music from the country

Georgia and its cities



- Tbilisi (Tbilisi): The old town and the domed sulphur baths of Abanotubani, Narikala fortress above the river, Rustaveli Avenue, with the opera house and the Georgian National Museum
- Kutaisi (Imereti): Bagrati Cathedral, built by King Bagrat III, Gelati Monastery, a UNESCO World Heritage Site nearby, Prometheus Cave, a large show cave nearby
- Batumi (Adjara): The long seaside boulevard, The Alphabetic Tower, decorated with the letters of the Georgian alphabet, Adjarian khachapuri and the Batumi Botanical Garden
- Rustavi (Kvemo Kartli): The Rustavi steelworks, The Rustavi International Motorpark, a motor racing circuit
- Gori (Shida Kartli): Gori Fortress on its hill, The rock-cut town of Uplistsikhe nearby, The Stalin Museum
- Mtskheta (Mtskheta-Mtianeti): Svetitskhoveli Cathedral, Jvari Monastery on the hill across the river, Samtavro Monastery
- Telavi (Kakheti): The fortress and palace of King Heraclius II, Wineries and vineyards of the Alazani Valley, A plane tree in the town centre said to be many centuries old
- Signaghi (Kakheti): The town wall with its many towers, Views over the Alazani Valley to the mountains, Wine tasting in the heart of Kakheti
- Mestia (Samegrelo-Zemo Svaneti): Svan towers, The Svaneti Museum of History and

Ethnography, Hiking and skiing in the high Caucasus

- Stepantsminda (Mtskheta-Mtianeti): Gergeti Trinity Church above the town, Mount Kazbek, The mountain drive over the Jvari Pass
- Borjomi (Samtskhe-Javakheti): Borjomi mineral water and the springs park, Borjomi-Kharagauli National Park, The Romanov summer palace at Likani
- Akhaltsikhe (Samtskhe-Javakheti): Rabati Castle, the restored fortress above the town, The main base for trips to the cave monastery of Vardzia, A mix of Georgian, Armenian, Jewish and Muslim heritage

A short history of Georgia

Georgia's story runs from some of the earliest humans outside Africa and the first known winemakers, through the ancient kingdoms of Colchis and Iberia and an early conversion to Christianity, to a medieval golden age. Mongol and later Ottoman and Persian invasions split the country apart, and it was absorbed by the Russian Empire in the 19th century. A short-lived independent republic in 1918 was followed by seven decades of Soviet rule, and Georgia regained its independence in 1991.

6000 BC **The earliest known winemaking**

At Neolithic villages in the Kvemo Kartli region, such as Gadachrili Gora, archaeologists have found pottery jars with chemical traces of grape wine from about 6000 BC. As of 2026 this is the earliest known evidence of winemaking anywhere, and Georgians still make wine in large clay jars called qvevri.

AD 337 **Iberia adopts Christianity**

King Mirian III of Iberia, in eastern Georgia, made Christianity the state religion after the preaching of Saint Nino, a woman from Cappadocia. Georgian tradition often gives the date as 326; many historians place it in the 330s. The first church was built at Mtskheta, the old capital, where Svetitskhoveli Cathedral stands today.

1008 **Bagrat III unites Georgia**

Bagrat III, already king of Abkhazia in the west and ruler of Kartli, inherited his father's lands and the title 'King of the Georgians' in 1008, then added Kakheti by 1010, joining most Georgian lands into a single kingdom. He is remembered as Bagrat the Unifier, and his great cathedral in Kutaisi, Bagrati, still stands.

1106 **Gelati Monastery is founded**

King David IV, later called David the Builder, founded Gelati Monastery near Kutaisi as a centre of learning. Its academy gathered scholars and translators, and David was buried at its gate. Gelati is now a UNESCO World Heritage Site.

1121

The Battle of Didgori

On 12 August 1121, at Didgori, about 40 km west of Tbilisi, David IV's army defeated a much larger Seljuk force. The next year he took Tbilisi back after centuries of Muslim rule and made it his capital.

1184

Tamar begins her reign

Tamar became sole ruler in 1184 and reigned until 1213, the first woman to rule Georgia in her own right. She held the title king (mepe), not queen. Under her the kingdom reached its greatest size and power, and the cave monastery of Vardzia was carved and painted. The epic poem *The Knight in the Panther's Skin* by Shota Rustaveli is dated to this golden age.

1226

Tbilisi is sacked

The Khwarezmian ruler Jalal ad-Din captured and destroyed Tbilisi. Mongol invasions followed, and later the campaigns of Timur. By the late 15th century the united kingdom had broken into several kingdoms and principalities, fought over by the Ottoman and Persian empires.

1783

The Treaty of Georgievsk

King Heraclius II of Kartli-Kakheti, in eastern Georgia, signed a treaty making his kingdom a protectorate of Russia, which promised to defend it and keep its royal family on the throne. When a Persian army sacked Tbilisi in 1795, Russia did not come to help.

1801

Russia annexes eastern Georgia

Breaking the promises of 1783, the Russian Empire annexed Kartli-Kakheti and removed the Bagrationi royal family. Western Georgian lands were absorbed over the following decades. In the late 19th century a national revival grew around the writer Ilia Chavchavadze.

1918

The Democratic Republic of Georgia

After the Russian Revolution, Georgia declared independence on 26 May 1918. The new democratic republic gave women the vote, and 26 May is still Independence Day.

1921

The Red Army invades

In February 1921 Soviet Russia's Red Army invaded, and on 25 February it entered Tbilisi. The government went into exile and Georgia became part of the Soviet Union. Joseph Stalin, a Georgian born in

Gori, later led the Soviet Union; his Great Purge of 1936 to 1938 killed or imprisoned many Georgians.

1989

The 9 April tragedy

On 9 April 1989 Soviet troops broke up a peaceful pro-independence demonstration on Rustaveli Avenue in Tbilisi, killing 21 people. The day is now remembered as National Unity Day.

1991

Independence is restored

On 9 April 1991, after a referendum, Georgia declared its independence from the Soviet Union. The 1990s were very hard: a civil war, armed conflicts in Abkhazia and South Ossetia that forced large numbers of people from their homes, and severe shortages of bread, power and heating.

2003

The Rose Revolution

In November 2003, after disputed parliamentary elections, peaceful protesters carrying red roses entered the parliament and President Eduard Shevardnadze resigned. Wide reforms followed, including a new police force that cut everyday corruption sharply.

2008

The August war

In August 2008 fighting around South Ossetia grew into a five-day war between Georgia and Russia, which also involved forces from Abkhazia. A ceasefire was agreed on 12 August, brokered by France on behalf of the European Union. About 192,000 people were displaced at the height of the war. Russia then recognised Abkhazia and South Ossetia as independent states; Georgia and most other countries do not, and an EU monitoring mission has watched the boundary lines since.

2023

EU candidate status

In December 2023 the European Union granted Georgia the status of a candidate for membership. In June 2024 EU leaders said the process had in effect stopped, and as of September 2026 no accession talks have begun.

What people eat in Georgia

Georgian food is built on walnuts, garlic, fresh herbs such as coriander, tarragon and dill, sour plums and pomegranates, good cheese and bread, and wine. Every region has its own dishes: cheese breads from Imereti and Adjara, dumplings from the eastern mountains, walnut sauces from the west, lamb stews and grilled meat from Kakheti. The great social meal is the supra, a feast led by a toastmaster called the tamada. Cold dishes such as pkhali, aubergine rolls, cheese, fresh herbs and bread cover the table first; hot dishes such as khinkali, grilled meat, stews and cheese breads arrive later, often all at once, with wine throughout. Fruit and sweets such as churchkhela and gozinaki come at the end, especially at New Year.

Imeruli khachapuri

Imereti, western Georgia, now the whole country

Khachapuri, cheese-filled bread, is Georgia's national dish, and the round Imeretian kind is the most common. A soft yeast dough is filled with salty white Imeretian cheese and baked until golden. It is eaten warm at almost every meal, from street stalls to feasts. The Megrelian version (megruli) has more cheese melted on top.

Adjarian khachapuri

Adjara, on the Black Sea coast around Batumi

A boat-shaped khachapuri filled with melted cheese and served with a raw egg yolk and a knob of butter in the middle. You stir the yolk and butter into the hot cheese, then tear off pieces of the crust and dip them in. Some say the shape stands for a boat, the cheese for the sea and the yolk for the sun.

Khinkali

The mountains of eastern Georgia (Khevi, Pshavi, Mtiuleti, Khevsureti), now the whole country

Large twisted dumplings filled with spiced minced meat, often beef and pork, with onion and herbs. Because the meat goes in raw, it releases a hot broth inside while the dumplings boil. Khinkali are eaten with the hands and ground black pepper, often by the dozen. Versions with mushrooms, potato or cheese are also common.

Badrijani nigvzit

The whole country, especially Imereti and Guria

Thin slices of fried aubergine spread with a paste of ground walnuts, garlic, herbs and spices, then rolled up and topped with pomegranate seeds. It is one of the most popular cold dishes on any Georgian table.

Pkhali

The whole country

Finely chopped cooked vegetables mixed with a paste of walnuts, garlic, vinegar and herbs, shaped into balls or patties and topped with pomegranate seeds. Restaurants usually serve three kinds together: green spinach, deep red beetroot and white bean.

Lobio

The whole country

A dish of beans cooked with onion, garlic, coriander and spices, sometimes with walnuts. It is often served hot in a clay pot with mchadi cornbread and pickled vegetables. A cold version, mashed with walnuts and vinegar, is served as a starter.

Mtsvadi

Kakheti, now the whole country

Chunks of pork, lamb or veal threaded on skewers and grilled over hot embers, the Georgian barbecue. It is served simply with raw onion rings and a sour plum sauce called tkemali, and it is a favourite at weekends and feasts outdoors.

Chakapuli

Eastern Georgia

A green, tangy stew of lamb or veal cooked with dry white wine, a large amount of fresh tarragon, other herbs, garlic and sour cherry plums or tkemali sauce. It is one of the most popular dishes in Georgia, and there are also versions with beef or mushrooms.

Chakhokhbili

The whole country

Chicken stewed with onions, tomatoes, garlic and plenty of fresh herbs. The chicken pieces are first browned in a dry pan, without oil, in their own fat.

Satsivi

The whole country

Boiled chicken or turkey served cold in a thick, creamy sauce of ground walnuts, garlic, fenugreek, coriander and other spices. The name means 'cold dish'. It is a staple of winter holiday feasts, above all at New Year.

Shkmeruli

The village of Shkmeri in Racha, now the whole country

Chicken fried until crisp and then cooked for a short time in a rich sauce of garlic and milk or cream, often served bubbling in a clay dish with bread for dipping.

Kharcho

The whole country; Samegrelo has its own thicker version

A hearty beef soup made sour with cherry plum purée and thickened with rice and chopped walnuts, flavoured with the spice mix khmeli suneli and lots of fresh coriander. In Samegrelo it is made as a thick stew without rice and served with ghomi, a cornmeal porridge.

Kubdari

Svaneti, in the high Caucasus

A round, filled bread from Svaneti. The yeast dough is stuffed with chopped beef, pork or lamb seasoned with onion, garlic, and Svan salt, a mix of salt and herbs, then baked. It is filling enough to be a whole meal.

Churchkhela

Kakheti and the whole country

Strings of walnuts or hazelnuts dipped again and again in grape juice thickened with flour, then hung up to dry into chewy sausage-shaped sweets. You see them hanging in bunches at every market. They are a snack between meals and a treat at New Year and Christmas.

Gozinaki

The whole country

A crunchy sweet of walnuts cooked in hot honey, spread out and cut into small diamonds when cool. It is a must at New Year's Eve and Christmas tables.

Chacha

The whole country, especially Kakheti

A clear, strong brandy distilled from grape pomace, the skins, seeds and stems left over after winemaking. Shop-bought chacha is usually 40 percent alcohol or more; homemade chacha is often much stronger. It is sipped in small glasses, sometimes flavoured with fruit or tarragon.

GOOD MANNERS

At the table

- At a supra, the tamada (toastmaster) proposes each toast in turn: to peace, to the hosts, to parents, to those no longer here. Wait for the toast before you drink, and if the tamada invites you, add a few words of your own.
- Eat khinkali with your hands. Hold it by the knot on top, take a small bite, sip the hot broth, then eat the rest and leave the knot on your plate.

- The table is full from the start and more dishes keep coming. Take a little of many dishes rather than a lot of one, because hosts love to keep feeding their guests.
- Georgians are famous for their hospitality. If you are invited, your host will usually insist on paying, and arguing about the bill can embarrass them.
- Many restaurants add a service charge of about 10 percent to the bill; check before adding a tip.
- Homemade wine and chacha are offered generously. It is fine to sip slowly or to politely say you have had enough.

Adjarian khachapuri

A boat-shaped khachapuri filled with melted cheese and served with a raw egg yolk and a knob of butter in the middle. You stir the yolk and butter into the hot cheese, then tear off pieces of the crust and dip them in. Some say the shape stands for a boat, the cheese for the sea and the yolk for the sun.

Ingredients

- 250 g strong white bread flour, plus extra for dusting
- 1 teaspoon dried yeast, 1 teaspoon sugar and 1/2 teaspoon salt
- 150 ml warm milk and 1 tablespoon oil
- 200 g grated mozzarella (in place of sulguni)
- 150 g crumbled feta (in place of Imeretian cheese)
- 2 very fresh eggs, preferably pasteurised, plus 1 beaten egg for glazing
- 30 g cold butter, cut in two

Method

1. Mix the flour, yeast, sugar and salt, add the warm milk and oil, and knead for 8 minutes into a soft dough. Cover and leave in a warm place for about 45 minutes until doubled.
2. Heat the oven to 240 °C. Mix the two cheeses with a splash of water.
3. Divide the dough in two and roll each piece into an oval about 30 cm long. Spread a quarter of the cheese in a strip along each long edge, roll the edges inwards over the cheese and pinch the two ends together to make a boat.
4. Fill the middle of each boat with the rest of the cheese, brush the rims with beaten egg and bake for 12 to 15 minutes until golden.
5. Take the breads out, make a well in the cheese, drop an egg yolk into each and put back in the oven for 1 to 2 minutes. Add the butter and serve at once, stirring the yolk into the cheese. The yolk stays runny: older people, pregnant women, young children and anyone with a weak immune system should use pasteurised eggs or bake the egg until firm.

Badrijani nigvzit

Thin slices of fried aubergine spread with a paste of ground walnuts, garlic, herbs and spices, then rolled up and topped with pomegranate seeds. It is one of the most popular cold dishes on any Georgian table.

Ingredients

- 2 medium aubergines
- Salt and sunflower oil for frying
- 150 g shelled walnuts
- 2 garlic cloves
- A handful of fresh coriander, plus a little parsley
- 1/2 teaspoon ground coriander seed and 1/2 teaspoon ground fenugreek
- 1 tablespoon white wine vinegar, a pinch of chilli, and about 4 tablespoons water
- Seeds of half a pomegranate

Method

1. Cut the aubergines lengthwise into slices about 5 mm thick. Sprinkle with salt and leave for 20 minutes, then pat dry.
2. Fry the slices in hot oil for 2 to 3 minutes on each side until soft and golden. Drain on kitchen paper and let them cool.
3. Blend the walnuts, garlic, herbs, spices, vinegar and a pinch of salt with enough water to make a thick, spreadable paste.
4. Spread a spoonful of paste over each aubergine slice and roll it up from the narrow end.
5. Arrange on a plate, scatter with pomegranate seeds and chill for an hour before serving. The dish contains walnuts, so warn guests with nut allergies.

Pkhali

Finely chopped cooked vegetables mixed with a paste of walnuts, garlic, vinegar and herbs, shaped into balls or patties and topped with pomegranate seeds. Restaurants usually serve three kinds together: green spinach, deep red beetroot and white bean.

Ingredients

- 500 g fresh spinach
- 100 g shelled walnuts
- 1 garlic clove
- 1 small onion, very finely chopped
- A handful of fresh coriander
- 1/2 teaspoon ground coriander seed and a pinch of ground fenugreek
- 1 tablespoon white wine vinegar, salt and a pinch of chilli
- Pomegranate seeds to finish

Method

1. Put the spinach in boiling salted water for 1 minute, drain, cool under cold water and squeeze out as much water as you can with your hands.
2. Blend the walnuts, garlic, fresh coriander, spices, vinegar and a pinch of salt into a thick paste.
3. Chop the spinach finely and mix it with the walnut paste and the onion. Taste and add salt or vinegar.
4. Shape into small balls or flat patties, press a few pomegranate seeds on top, and chill for at least 30 minutes. It contains walnuts.

Lobio

A dish of beans cooked with onion, garlic, coriander and spices, sometimes with walnuts. It is often served hot in a clay pot with mchadi cornbread and pickled vegetables. A cold version, mashed with walnuts and vinegar, is served as a starter.

Ingredients

- 2 tins (400 g each) red kidney beans, drained, or 250 g dried beans soaked overnight and boiled until soft
- 2 onions, finely chopped
- 2 tablespoons sunflower oil
- 2 garlic cloves, crushed
- 1 teaspoon ground coriander seed and 1/2 teaspoon dried savory or thyme
- A pinch of chilli flakes
- A large handful of fresh coriander, chopped
- 1 tablespoon red wine vinegar, salt

Method

1. Fry the onions gently in the oil for about 10 minutes until soft and golden.
2. Add the beans with about 200 ml water, the ground coriander, savory and chilli. Simmer for 15 minutes, stirring now and then.
3. Mash about half of the beans roughly with a spoon so the stew thickens.
4. Stir in the garlic, vinegar and most of the fresh coriander, and season with salt. Simmer for 2 more minutes.
5. Serve hot, sprinkled with the rest of the coriander, with cornbread or crusty bread and pickles.

Chakhokhbili

Chicken stewed with onions, tomatoes, garlic and plenty of fresh herbs. The chicken pieces are first browned in a dry pan, without oil, in their own fat.

Ingredients

- 1 kg chicken thighs and drumsticks, with skin
- 3 onions, sliced
- 600 g ripe tomatoes, peeled and chopped, or 1 tin chopped tomatoes
- 3 garlic cloves, chopped
- 1 teaspoon ground coriander seed, 1/2 teaspoon ground fenugreek and a pinch of chilli
- A large handful each of fresh coriander, basil and dill, chopped
- Salt and pepper

Method

1. Put the chicken skin side down in a large dry pan over medium heat and brown it well on all sides in its own fat, about 10 minutes.
2. Add the onions and cook for 10 minutes more, stirring, until soft.
3. Add the tomatoes, spices, salt and pepper, cover and simmer gently for 30 minutes until the chicken is cooked through.
4. Stir in the garlic and most of the herbs and cook for 2 more minutes. Serve scattered with the rest of the herbs, with bread to mop up the sauce.

Useful phrases

Gamarjoba

GAH-mar-joh-bah · Hello

Gagimarjos

GAH-gee-mar-johs · Hello (in reply)

Dila mshvidobisa

DEE-lah MSHVEE-doh-bee-sah · Good morning

Saghamo mshvidobisa

SAH-ghah-moh MSHVEE-doh-bee-sah · Good evening

Rogora khart?

ROH-goh-rah KHART · How are you?

Kargad, gmadlobt

KAR-gahd, GMAHD-lohbt · Fine, thank you

Gmadlobt

GMAHD-lohbt · Thank you (polite)

Arapris

AH-rah-prees · You're welcome

Tu sheidzleba

TOO sheh-EEDZ-leh-bah · Please (literally 'if possible')

Bodishi

BOH-dee-shee · Sorry, excuse me

Ukatsravad

OO-kahts-rah-vahd · Excuse me

Inglisuri itsit?

EENG-lee-soo-ree EE-tseet · Do you speak English?

Ver gavige

VEHR gah-vee-geh · I don't understand

Chemi sakhelia ...

CHEH-mee sah-KHEH-lee-ah · My name is ...

Dzalian sasiarovnoa

DZAH-lee-ahn sah-see-ah-MOHV-noh-ah · Very nice to meet you

Sad aris ...?

SAHD AH-rees · Where is ...?

Gaumarjos!

GAH-oo-mar-johs · Cheers! (literally 'victory to...')

Dzalian gemrielia

DZAH-lee-ahn GEM-ree-eh-lee-ah · It's very tasty

Nakhvamdis

NAKH-vahm-dees · Goodbye

Things you might not know

1. As of 2026, the earliest known evidence of winemaking comes from Georgia: jars with traces of grape wine from about 6000 BC.
2. Georgians still ferment wine in qvevri, large egg-shaped clay jars buried in the ground. UNESCO added this traditional method to its list of intangible cultural heritage in 2013.
3. Fossils about 1.8 million years old found at Dmanisi, southwest of Tbilisi, are the earliest well-dated remains of early humans found anywhere in Europe and Asia.
4. Modern Georgian is written in its own alphabet, Mkhedruli, with 33 letters and no separate capital letters in everyday writing. The living culture of Georgia's three scripts was added to UNESCO's intangible heritage list in 2016.
5. In Georgian, mama means 'father' and deda means 'mother'.
6. Georgians count in twenties: 40 is ormotsi, 'two twenties', and 60 is samotsi, 'three twenties'.
7. The Georgian folk song Chakrulo is on the Golden Records carried into space by the Voyager 1 and Voyager 2 probes in 1977.
8. Georgian polyphonic singing, with three voices weaving together, was proclaimed a masterpiece of intangible heritage by UNESCO in 2001.
9. Georgians call their country Sakartvelo, 'the land of the Kartvelians'. The English name Georgia probably comes from the Persian name for Georgians, Gurj, not from Saint George.
10. Tbilisi takes its name from the Georgian word tbili, 'warm', because of the hot sulphur springs on which the city was built.
11. Ancient Greek myth placed the Golden Fleece, sought by Jason and the Argonauts, in Colchis, the old name for western Georgia.
12. Ushguli in Svaneti, at about 2,100 m, is one of the highest permanently inhabited settlements in Europe.
13. Rugby union is one of Georgia's most popular sports, and the national team is nicknamed the Lelos, after lelo, an old village ball game very similar to rugby.

Questions for the group

- Have you ever been to Georgia, or has someone in your family? What do you remember?
- Have you ever tasted Imeruli khachapuri or Adjarian khachapuri? What is a dish you remember from a trip?
- The 9 April tragedy (1989). Do you remember hearing about it? Where were you then?
- Independence is restored (1991). Do you remember hearing about it? Where were you then?
- Have you seen Narikala Fortress, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Georgia, which would it be and why?

QUIZ

How well do you know Georgia?

Circle the right answer. The answers are on the last page.

1. As of 2026, Georgia has the earliest known evidence of what?

- A) Winemaking
- B) Writing
- C) Coins
- D) Glassmaking

2. How many letters does the modern Georgian alphabet have?

- A) 44
- B) 38
- C) 26
- D) 33

3. Which Georgian folk song travelled into space on the Voyager Golden Records in 1977?

- A) Mravalzhamieri
- B) Tbiliso
- C) Suliko
- D) Chakrulo

4. Which king founded Gelati Monastery and won the Battle of Didgori?

- A) David IV
- B) Vakhtang I
- C) Heraclius II
- D) Bagrat III

5. What is the toastmaster at a Georgian feast called?

- A) Tamada
- B) Kudi
- C) Supra
- D) Qvevri

6. Gonio Fortress near Batumi was a fortified town of which empire in the 2nd century AD?

- A) The Roman Empire
- B) The Mongol Empire
- C) The Ottoman Empire
- D) The Russian Empire

7. Adjarian khachapuri is boat-shaped and served with an egg yolk and butter in the middle.

- A) True
- B) False

8. What is Georgia's currency?

- A) Manat
- B) Lari
- C) Ruble
- D) Dram

9. The Georgian phrase for 'please', tu sheidzleba, literally means 'if possible'.

- A) True
- B) False

10. Georgian counts in twenties, so the word for 40 means 'two twenties'.

- A) True
- B) False

11. The Georgian word mta means 'sea'.

- A) True
- B) False

12. As of 2026, the rock-cut town of Uplistsikhe is a UNESCO World Heritage Site.

- A) True
- B) False

Quiz answers

1. A) Winemaking

Winemaking: jars with traces of grape wine from about 6000 BC have been found in Georgia.

2. D) 33

The modern Mkhedruli alphabet has 33 letters. It once had 38, but five are no longer used.

3. D) Chakrulo

Chakrulo, a three-part polyphonic song from Kakheti, is on the Golden Records carried by Voyager 1 and Voyager 2.

4. A) David IV

David IV, known as David the Builder, founded Gelati in 1106 and defeated the Seljuks at Didgori in 1121.

5. A) Tamada

The tamada leads the toasts at a supra, the Georgian feast. A qvevri is a clay wine jar and the kudi is the knot on a khinkali.

6. A) The Roman Empire

Gonio, known in ancient times as Apsaros, was a well-defended town of the Roman Empire by the 2nd century AD. The Ottomans held it much later, from 1547 to 1878.

7. True

True. You stir the yolk and butter into the hot cheese and dip pieces of the crust into it.

8. B) Lari

Georgia uses the lari, divided into 100 tetri, introduced in 1995. The dram is Armenia's currency and the manat is Azerbaijan's.

9. True

True. Tu sheidzleba means 'if possible' and is the usual polite way to say please.

10. True

True. Ormotsi (40) means 'two twenties' and samotsi (60) means 'three twenties'.

11. False

False. Mta means mountain. The word for sea is zghva.

12. False

False. As of 2026, Georgia's World Heritage Sites are the Historical Monuments of Mtskheta, Gelati Monastery, Upper Svaneti and the Colchic Rainforests and Wetlands.

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