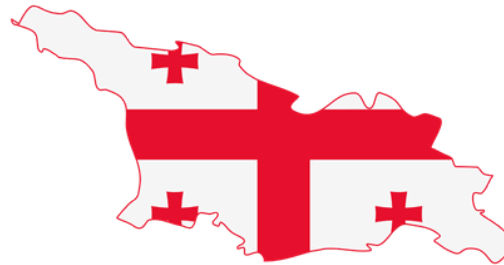


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TARRAGON
LEMONADE

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“The Colorful
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A LIVE, VIRTUAL TOUR TO
TBILISI, GEORGIA

Famous Foods

KHINKALI

one of the most popular dishes in Georgian cuisine and considered by many to be a national dish. A meat-filled soup dumplings made with knobs of dough filled with a brothy mixture of pork and beef (or lamb). They can be made with other fillings as well like vegetables, mashed potatoes, mushrooms, and cheese.

TOLMA

A family of stuffed vegetable dishes. They consist of different vegetables or leaves stuffed with a mixture of rice, ground meat, herbs, and spices, made with bell peppers and vine or cabbage leaves.

KHACHAPURI

The most beloved Georgian food. A traditional Georgian dish consisting of cheese-filled bread. The bread can be shaped in various ways, typically with the cheese in the middle and a surrounding crust that can be broken off and dipped into the cheese. Aside from a specialized khachapuri cheese, the filling can contain eggs and other ingredients as well.

Mix Your Own

TARRAGON LEMONADE

INGREDIENTS:

- 1 cup fresh tarragon leaves
- 1 cup freshly squeezed lemon juice
- 1 cup sugar
- 6 cups water
- Ice cubes

DIRECTIONS:

1. In a large pitcher, combine the tarragon leaves, lemon juice, and sugar.
2. Using a wooden spoon, muddle the tarragon leaves to release their flavor.
3. Add the water to the pitcher and stir well.
4. Refrigerate the lemonade for at least 1 hour.
5. Serve the lemonade over ice cubes.

Famous Drinks

LAGIDZE WATER

A unique Georgian drink that was invented in Kutaisi in 1887. Made by combining natural syrup – traditionally dispensed from a soda fountain – with carbonated water, it was designed to be a healthy alternative to imported syrup-based lemonades that were popular at the time.

LIMONATI

A big jug of homemade lemonade is the ideal tonic to take the edge off a hot summer's day in Tbilisi. One of the country's most ubiquitous drinks – especially in the warmer months. These are prepared with seasonal ingredients: strawberries in spring, kiwi or watermelon in summer, black berries and oranges or classic lemon and mint, which you can drink year-round.

KOMPOTI

A popular fruit-based drink. Part of the preserving and pickling culture – which is still very much alive in Georgia – it's usually jarred in summer and autumn and drunk throughout the winter months, often at room temperature.

Make Your Own

CHAKHOKBILI

Ingredients:

- Chicken thighs (with skin & bone)
- Salt and pepper to taste; Olive oil, divided
- Onion; Red bell pepper
- Diced San Marzano tomatoes or 3.5 lb fresh tomatoes
- Jalapeños, sliced (add a little at a time, all jalapenos have different heat)
- Small chili pepper; Fresh cilantro, chopped
- Garlic cloves, pressed

Directions:

1. First, season both sides of the chicken. Then brown both sides of the chicken thighs in a skillet with olive oil and set it aside.
2. Next, in the same skillet saute the onion and bell pepper with more olive oil.
3. Then you will add the tomatoes and cover it with a lid and let it cook.
4. After you gently add the chicken back in back using tongs, you'll cook it for 30 more minutes. This is the part where all the flavors of the Chakhokhbili come together in the skillet, don't rush it.
5. After the chicken is fully cooked, you'll add the jalapeños, chili pepper chopped cilantro, and pressed garlic. These are all very important for authentic Chakhokhbili, so don't skip any of them. If you have an aversion to cilantro, you can skip that, though. Bring to a boil and remove from heat. Serve hot with naan bread.

Tbilisi

THE CITY

Tbilisi is the charming capital of Georgia, located in the Caucasus region between Europe and Asia. Situated on the banks of the Mtkvari River, Tbilisi has a humid subtropical climate with warm summers and mild winters. The city's landscape comprises rolling hills, winding medieval streets, historic stone architecture and peaceful green parks and gardens. Overlooking Tbilisi is the breathtaking backdrop of the Trialeti mountain range. With its fusion of Persian, Arab, Byzantine, Russian and Soviet influences, this cosmopolitan crossroads city perfectly blends old and new.

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THE TOUR

Join us for an illuminating 60 minute walking tour through the heart of Tbilisi, Georgia's charming capital. Along with our expert local guide, we'll stroll along cobblestone streets passing medieval architecture and peek into peaceful hidden courtyard gardens. We'll learn about the city's storied history as we view sites while the stately Mother Georgia monument is keeping watch from her perch.

We'll soak up views of this fascinating fusion of European and Asian influences as we uncover the top sights in just one square mile on this compact walking tour. Join us for the quintessential introduction to captivating Tbilisi! This 60 minute journey through the heart of the city promises memorable stories and sights.