



GET IN TOUCH

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Department of Tourism and Resorts of A/R Ajara, Georgia
NOT FOR SALE 2024

GASTRONOMY & WINE

Tasty Ajara

BATUMI, GEORGIA





WHY BATUMI?



Population
3.75 Million

Territory
69 700 KM²

Batumi Population
152 839

ABOUT GEORGIA

Georgia, located at the crossroads of Europe and Asia, covers a territory of 69,700 km². Known for its ancient history, incomparable culture and identity, number of UNESCO World Cultural and Natural Heritage sites, and warm hospitality, it creates an inviting and inspiring atmosphere for all visitors. The fascinating Caucasus Mountains and the Black Sea Coastline showcase the marvelous landscapes while savouring Georgia's unique gastronomy and wine. Georgia and the City of Batumi offer a wealth of tourist experiences, ensuring a memorable time for the visit.

Over the past twenty years, Georgia has undergone significant reforms, resulting in notable political and economic advancements. In 2023, the European Council granted Georgia EU candidate status. The state of Georgia prioritizes fostering business development by promoting entrepreneurship, offering private investments, and implementing tax incentives. These efforts have positioned Georgia as a progressive and fast-developing country.

Georgia, located at the crossroads of Eastern Europe and Asia, is a land of ancient history, unique culture, and natural beauty, making it a fascinating and enchanting destination for travelers.



Europe's Leading
All-Season
Destination



8000 Years of
Wine-Making Tradition



Ajarian Khachapuri



Unique and
Authentic Cuisine



Georgian Traditional
Feast of Supra



Diverse Destination



Safe Destination



Hospitable People

A woman with long, dark, curly hair stands on a pebbly beach, holding a large, shallow wooden basket filled with fish. She is wearing a long, white, sleeveless dress with a high collar and a decorative vertical line down the front. In the background, a fisherman wearing a hat and boots is wading in the shallow water, pulling a large fishing net. The beach is covered in dark, smooth pebbles, and the ocean waves are breaking gently. The sky is a clear, pale blue.

GAMARJOBA

"Gamarjoba" means "Hello"- so, you already
know the first Georgian word

THIS IS GEORGIA

where the guest is a gift of God



INCREDIBLE FACTS ABOUT GEORGIA

1. Georgia is the birthplace of wine, with 8,000 years of wine-making tradition
2. Ancient Civilisation: Georgia was the home to the first Europeans
3. Georgia has its unique language and alphabet
4. Kutaisi and Mtskheta are ancient European cities
5. The Caucasus is Europe's highest mountain range
6. Georgia has 94 protected areas in five IUCN categories
7. Georgians consider guests a gift from God
8. Georgians name their homeland "Sakartvelo"
9. Georgia offers a unique culinary tradition
10. Georgia is at the meeting point of two continents, Europe and Asia



GEORGIAN CUISINE

Welcome to the Georgian wine and gastronomy world, nestled between the majestic Caucasus Mountains and the shores of the Black Sea, where ancient traditions and captivating flavors converge to create a truly exceptional culinary experience. Georgia boasts a rich heritage of winemaking that dates back over 8 000 years, which UNESCO acknowledges as the oldest wine-making country in the world.

Georgian wine and gastronomy are gateways into the country's fascinating history and warm hospitality. Georgian cuisine is characterized by abundant fresh, locally sourced ingredients, aromatic herbs and spices, and a harmonious balance of sweet, sour, and savory flavors. Some of the most popular dishes to try are Khachapuri, a mouthwatering cheese-filled bread that has become an iconic symbol of Georgian cuisine; Khinkali, savory dumplings bursting with juicy meat or vegetarian fillings, are best enjoyed with a glass of fine Georgian wine. And don't miss out on the exquisite flavors of traditional dishes like Chakapuli, a lamb stew infused with tarragon and sour plums, or Nigvziani Badrijani, a delightful combination of eggplant, walnuts, and pomegranate seeds.

Georgian cuisine is also known for its unique cooking techniques, such as grilling meats over an open flame or baking bread in a traditional clay oven. These techniques add a distinctive flavor to the dishes and showcase the skill and craftsmanship of Georgian cooks. Whether you are a wine connoisseur, a food lover, or an adventurous traveler seeking new experiences, Georgia promises an unforgettable journey that will leave a lasting impression.



VISITBATUMI

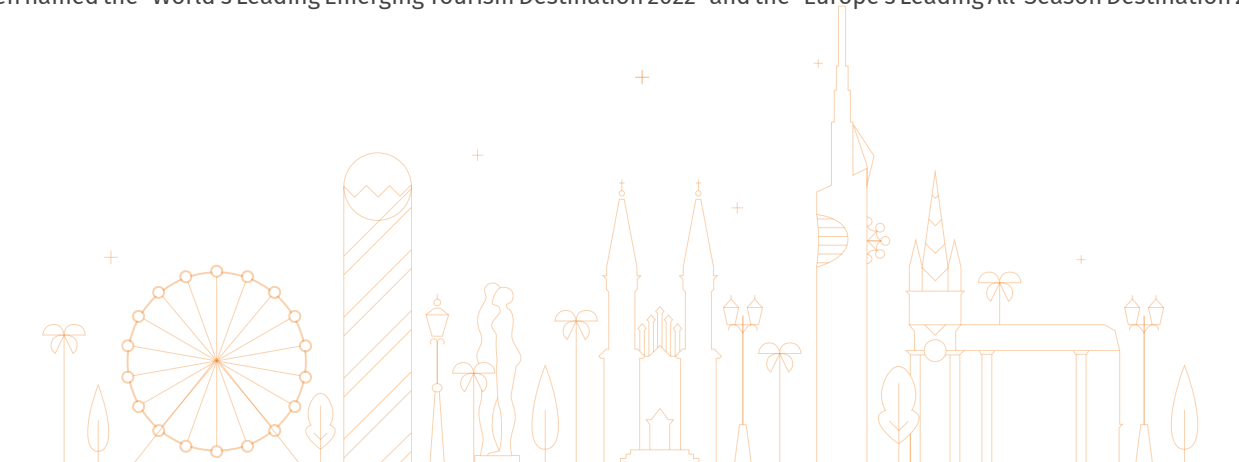
Destination Introduction

Welcome to the world of Georgian wine and gastronomy, where ancient traditions and captivating flavors converge to create a truly exceptional culinary experience. Nestled between the majestic peaks of the Caucasus Mountains and the shores of the Black Sea, Georgia has cultivated a rich heritage of winemaking that spans over 8 000 years, making it one of the oldest wine regions in the world.

Georgian people consider the guest called “Stumari” a gift from God. Georgian hospitality provides an unforgettable experience that leaves a lasting impression on visitors. The Georgian Supra is not merely a meal but a generous feast, an ancient communal ritual that embodies the values of sharing, appreciation, and human connection. Gastronomy tourism in the Ajara region of Georgia offers approximately 150 dishes, ranging from classic Georgian cuisine to innovative fusion creations. Whether enjoying fresh fish from the Black Sea, hearty meat and cheese dishes from the mountains, or savoring aromatic herbs and crisp vegetables, Ajara promises a culinary experience that will delight even the most discerning food enthusiasts and vegetarian travelers.

According to its geographical location, Batumi is an easy meeting point for international travelers for a few hours of flying from Europe and Asia. Georgia's VISA policy allows citizens of 98 countries to enter Georgia with a visa-free regime for one full year and resident permit holders of 50 states for 90 days. The Ministry of Foreign Affairs of Georgia has launched an e-visa portal, allowing short-term visitors to get a visa effortlessly. Safety is a primary objective in Batumi, as the city has a low crime rate and provides a safe environment for visitors. Numerous prominent publications have named Georgia among the top countries regarding safety.

VISIT BATUMI, a tourism and business destination, is gaining international recognition. At the World Travel Awards, Batumi has been named the "World's Leading Emerging Tourism Destination 2022" and the "Europe's Leading All-Season Destination 2024."





GEORGIAN SUPRA

A Table Tradition

Georgian cuisine, with its extensive history and rich cultural heritage, revolves around the traditional Georgian social culture known as Supra. This elaborate feast brings together family and friends to celebrate, share a meal, and enjoy wine. The Georgian supra is more than just a way to satisfy hunger, it is an experience and a way to express the warmth, hospitality, and sense of community deeply rooted in Georgian culture.

Georgian supra goes beyond just delicious food and wine. The tradition focuses on building connections and strengthening relationships that create a sense of togetherness and reinforce the bonds between family members, friends, and even strangers. Georgian hospitality is renowned for its generosity, and guests are welcomed as family, during the "Supra." This experience is filled with laughter and heartfelt conversations, making it truly unforgettable.

A cherished tradition within Georgian culture and the Supra is the appointment of a toastmaster, known as the Tamada, whom the host or guests select. The Tamada assumes the role of the table's leader during Georgian feasts, guiding the festivities with meaningful toasts. Each toast is carefully crafted to convey significance and capture the essence of the occasion. Throughout the meal, the Tamada proposes various toasts and encourages guests to raise their glasses and engage by offering a toast of their own.

Immerse yourself in the tradition of the Supra during your visit to Georgia.



GEORGIAN WINE

Enotourism

It's been scientifically proven that Georgia's wine-making culture dates back to 8 000 years. The story that changed the gastronomical history of the planet. They say wine is time travel in a bottle. Pin the land of wine on your map and travel back to its origins.

Georgian wine is more than just a beverage. It is a testament to the country's deep-rooted culture and reverence for nature. Every sip of Georgian wine tells a story of craftsmanship passed down through generations.

One of the most unique aspects of Georgian winemaking is the use of traditional clay vessels known as Qvevri. It is used for both the fermentation and aging of wines. Qvevri is put into the ground, which gives Georgian wines their distinct character, with complex flavors and a deep connection to the land. This ancient winemaking method is recognized by UNESCO as an Intangible Cultural Heritage, and Georgia as the birthplace of wine.



AJARIAN WINE

Located on Georgia's southwestern coast, the region of Ajara is a hidden gem in the country's winemaking landscape. Ajara offers a unique combination of coastal influences and mountainous terrain, creating the perfect conditions for the cultivation of diverse grape varieties and the production of exceptional wines.

The wineries in Ajara offer immersive experiences for visitors, allowing them to engage in grape harvesting, wine-blending workshops, and traditional Georgian feasts. These experiences not only provide a deeper insight into the winemaking process but also offer a glimpse into the rich cultural heritage of the region. Among the most renowned Ajarian wines, the craft is particularly well developed in Qeda municipality, known for its unique varieties such as **"Chkhaveri"** and **"Kedis Tsolikauri."**

CHKHAVERI

Rose Wine

"Chkhaveri" is a renowned Ajarian wine, distinguished for its unique characteristics among other grape varieties. This sophisticated and harmonious Georgian wine is highly regarded for its delicate pink hue and exceptional balance of alcohol and acidity.



Chkhaveri



Subtropical



Late November/
Early December



250-600 meters
above the sea level

KEDIS TSOLIKAURI

White Wine

"Kedis Tsolikauri" is a white, semi-sweet wine known for its unique flavor. The grapes are harvested late in the season, resulting in a rich, sun-kissed appearance. Explore the wonders of this wine by pairing it with your favorite Ajarian dishes for a truly unforgettable dining experience.



Kedis Tsolikauri



Subtropical



October



250-600 meters
above the sea level

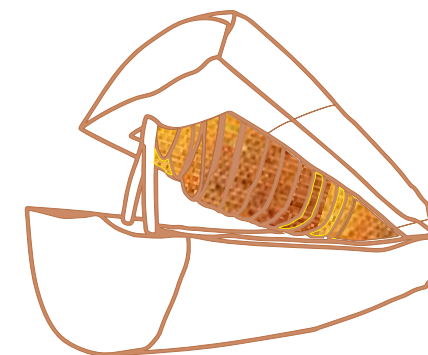


ANCIENT WILD BEEKEEPING TRADITION "JARA"

For centuries, the Ajara region of Georgia has been renowned for its unique tradition of beekeeping in traditional beehives known as Jara. Legend has it that ancient inhabitants discovered bees in tree hollows, which they referred to as "the bee tree" in the forest. Over time, they realized that these natural beehives could be replicated into hollowed wooden logs, leading to the creation of the Jara hives.

Jara honey is a very rare product of this ancient wild beekeeping technique, which is still actively practiced in the subtropical and alpine zones of the high mountains of Ajara. This top-quality organic honey is 100% pure and wild, free from artificial wax and human intervention. The Jara hives provide a natural home for wild bees, allowing them to forage on wildflowers and produce uniquely flavored honey, that is also served with the honeycomb.

Experience the true taste of nature with Jara honey, a product of centuries-old tradition and craftsmanship that deserves a place of honor on your table.





COASTAL CUISINE

Flavors of the Coast



AJARIAN KHACHAPURI

An introduction to traditional cuisine in Batumi should always start with “**Ajarian Khachapuri**”. This culinary masterpiece stands out due to its rich taste, unique cooking techniques, and conventional eating customs. This famous dish is a boat-shaped bread filled with a decadent mixture of cheese, egg yolk, and butter. To enjoy Ajarian Khachapuri properly, one must tear off pieces of the dough from the edges and dip them into the gooey cheese and egg center.



IAKHNI

Iakhni, a signature dish in Ajara, shares similarities with other traditional dishes in Western Georgian cuisine in terms of taste and ingredients. This delectable dish is created with meat, an array of spices, and walnuts, resulting in a rich and satisfying flavor profile. Enthusiasts of Iakhni can be found across Ajara, but it is most popular in Kobuleti, where local chefs prepare it authentically.



ACHMA

Ajarian “**Achma**” is a delectable cheese pastry that showcases layers of delicate, thin dough intertwined with a savory cheese filling. The dough is rolled out to achieve the perfect thickness, while the cheese filling consists of a blend of local cheese, egg, and a hint of butter. As the layers come together, the pastry is baked to a beautiful golden hue, resulting in a mouthwatering dish where the cheese melts and the flavors harmonize perfectly.



CHIRBULI

Chirbuli is a traditional Georgian dish that originates from the Ajara region. This flavorful and hearty meal is made by combining eggs with a variety of fresh vegetables. Chirbuli is a delightful culinary creation that perfectly showcases the vibrant flavors of vegetables, complemented by the richness of eggs, resulting in a satisfying dish.



MOUNTAIN CUISINE

High Appetites



CHLECHILI CHEESE

Ajarian "**Chlechili Cheese**" is a famous plated cheese. It is crafted from the fat-free milk of the cow and is produced during the summer in the Ajara region. The cheese undergoes a meticulous process that includes stretching, twisting by hand, plaiting, sprinkling with salt, storing, and finally pouring with brine. This unique dairy product showcases the rich tradition and craftsmanship of Ajara's dairy industry.



SINORI

One of the most beloved dishes in Ajarian cuisine is **Sinori**. This delectable dish consists of thin layers of homemade pastry rolled into spirals, assembled, and baked to perfection. Once out of the oven, Sinori is generously drizzled with a mixture of homemade butter, cottage cheese, or yoghurt dissolved in water, and seasoned with garlic and salt. This combination of flavors creates a truly irresistible and nutritious meal that is sure to satisfy any palate.



KAIMAGHI

Kaimaghi is a creamy, highly nutritious spread that pairs perfectly with cheese and bread. It can elevate pastries as a filling, add a creamy touch to soups, or serve as a delectable topping for grilled meats and roasted vegetables. The versatility of Kaimaghi encourages culinary creativity and allows for the integration of its unique taste into a variety of recipes.



BORANO

Borano is a renowned dish crafted from braided Ajarian cheese and laghi, a homemade butter. The cheese is delicately cooked in melted butter in a pot, resulting in a rich and indulgent taste. To prepare Borano, the cheese is grated and combined with melted butter to produce a velvety and creamy mixture, which is then gently heated until the cheese melts and achieves a smooth consistency. Borano is ideally savored with a glass of white wine to elevate its taste.





FROM THE SEA

Seafood Symphony



FISH AND SEAFOOD FROM THE BLACK SEA

Batumi, a vibrant coastal city situated in the region of Ajara, Georgia, offers a culinary experience deeply influenced by its proximity to the Black Sea. The coastal cuisine of Batumi is a delightful fusion of fresh seafood, aromatic spices, and local ingredients that highlight the region's cultural diversity and culinary heritage.

Locals source a variety of fish and seafood from the Black Sea, including Sargani, Dorado, Seabass, Oysters, Mussels, Crab, Shrimps, Rapana, Kambala (Turbo Fish), Black Sea Salmon, and Sturgeon.

Some of the most popular dishes in Batumi include Kapshia (Anchovy) and Black Sea Barbun (Barabulka) fried in corn flour. These dishes are typically accompanied by traditional cornbread known as "Mchadi" and served with Georgian sauce, "Tkemali," a sour plum sauce.

Batumi is not only a favorite destination for international visitors but also for people from eastern Georgia who come to enjoy the fresh seafood from the sea. The local restaurants along the coast, supplied by the nearby fresh fish market, are the most sought-after dining spots in the city.

The unique combination of flavors and textures in Batumi's coastal cuisine is guaranteed to leave a lasting impression on the taste buds of any visitor.



VEGETARIAN CUISINE

Fresh Finds



PKHALI

Pkhali is a traditional Georgian dish made from finely chopped or ground vegetables, herbs, and nuts. It is a versatile dish with many variations, and in Ajarian cuisine, you can find spinach pkhali and beetroot pkhali. The vegetables are cooked, mashed, or finely chopped, mixed with ground walnuts, garlic, vinegar, and a variety of spices, and shaped into small patties or balls. Pkhali is a refreshing and flavorful vegetarian option that can be served as an appetizer or a side dish.



PKHAL-LOBIO

Pkhal-Lobio is an old vegetarian dish that originates from the highland region of Ajara, specifically in the villages of Khulo and Keda. This dish is prepared using a combination of beans, spinach leaves, walnuts, greens, various spices, and garlic, resulting in a flavorful and nutritious meal. Pkhal-Lobio is typically enjoyed alongside Mchadi, a type of cornbread commonly found in Georgian cuisine.



NIGVZIANI BADRIJANI

Nigvziani Badrijani is a classic Georgian delicacy made with eggplant, garlic, and walnuts. This delicious dish is a beloved starter in Georgian gastronomy, favoured for its robust and savory taste profile. The eggplant is roasted and then stuffed with a blend of crushed walnuts, garlic, and aromatic herbs. Nigvziani Badrijani is a delightful and unique dish that showcases the bold flavors of Georgian cuisine.



MALAKHTO

If you are familiar with Ajarian cuisine, you will notice that beans are often used in many of the region's dishes. One such dish is **Malakhto**, a flavorful combination of young green beans, chopped walnuts, spices, and fresh grape juice. This tasty blend of ingredients not only serves as a seasoning but also adds a delicious depth of flavor to the dish. Make sure to include Malakhto on your list of must-try dishes when visiting Ajara.



SWEETS AND DESSERTS

Treat Yourself



BAKLAVA

Baklava is a popular dessert with various versions found in several countries, each with its unique twist. Ajarian Baklava is made with thin layers of pastry sheets, 30 to 40 batches of dough are generously stuffed with a blend of walnuts, nuts, honey, butter, and syrup. Once baked to a golden color, the Baklava is then drenched in a syrup made from sugar, water, and sometimes added rose water. The result is a rich and delicious dessert.



AJARIAN TEA

The Ajara region in Georgia boasts a long history and tradition of cultivating local tea bushes that date back centuries. **Ajarian tea** stands out for its delightful taste, golden color, and enticing aroma. Crafted from high-quality tea leaves nurtured in the lush mountains of Ajara, this tea is beloved by tea enthusiasts for any time of the day. Experience the taste of tradition with a steaming cup of Ajarian black or green tea.



CHURCHKHELA

Georgian "**Churchkhela**" is a renowned dessert beloved by both locals and international visitors. The key ingredients in Churchkhela are grape juice, walnuts or other nuts, and flour. In the Ajara region of Georgia, the process of making Churchkhela starts with creating a condensed grape juice mixture combined with a blend of wheat and corn flour known as "Pelamushi." Then the thin rope assembled with walnuts or nuts is dipped into the "Pelamushi," creating a delicious and unique treat.



COFFEE ON THE SAND

The tradition of enjoying coffee is deeply ingrained in the culture and lifestyle of Ajara. Compared to the neighboring countries, the locals in Ajara have their special way of preparing coffee, known as "**Batumuri Kava**". The method involves boiling coffee grounds with water and sugar (optional). One of the most distinctive techniques is placing a pot called Jezve into hot sand, allowing the coffee mixture to heat up gradually. This slow brewing process ensures that the flavors fully develop, resulting in a rich and aromatic cup of coffee.



AGROMARKETS


Land and Sea Treasures

Batumi is renowned for its picturesque beaches, historic architecture, and rich agricultural heritage. To experience the agricultural abundance, visit the Central Agro Bazaar of the City of Batumi or Kobuleti. This vibrant marketplace acts as a central point for bringing in fresh products from nearby villages, showcasing an impressive variety of fresh produce, regional delicacies, and traditional crafts. The fertile soil and favourable climate of the region ensure that the fruits and vegetables available here are bursting with flavor and nutritional value.


Upon stepping into the Agro Bazaar, visitors are welcomed by a riot of colors and fragrances emanating from a diverse selection of fruits, vegetables, and herbs. The produce section of the bazaar is a sensory delight, featuring juicy peaches, plump tomatoes, aromatic basil, and mint. The market also offers a tempting array of Georgian snacks such as Churchkhela, Tklapi, and dried fruits like Chiri, as well as homemade jams, pickles, and spices that can be purchased to recreate these delicious flavors at home.


Situated right along the coastline, **Batumi Fish Market** holds a long-standing history as it is a coastal city. Alongside the lively fish stalls, small eateries and seafood restaurants offer an array of mouthwatering dishes that highlight the bounty of the sea. From the shimmering sardines and mackerel to the vibrant hues of shrimp and crab, the fish market showcases a stunning variety of marine treasures freshly sourced from the Black Sea, including **Kapshia (Anchovy), Black Sea Barbun, Sargani, Dorado, Seabass, Oysters, Mussels, Crab, Shrimps, Rapana, Kambala (Turbo), Black Sea Salmon, and Sturgeon**. The fishermen proudly display their catches of the day, expertly cleaned and presented on beds of ice to maintain their freshness.


PRACTICAL INFORMATION


 Batumi, Georgia


 Language: Georgian

 Emergency Call: **112**


 Batumi Population: 152,839



 Time Zone GMT+4



 Batumi Safety Index: 81,66 (by Numbeo as of 2024)

 Currency: Georgian Lari (GEL)





	1 USD	1 Euro
to GEL	2.65	2.87

 Electricity 220V-50Hz
Plug type C & F





 Weather in Batumi

			
12-23°C	21-31°C	15-24°C	5-17°C

BATUMI CARD

The Batumi Card is a comprehensive discount card that offers access to a wide range of popular tourist attractions, museums, accommodations, dining options, tourist routes, shops, and more in the Ajara region. Designed to enhance the travel experience for visitors to Batumi and the surrounding area, the Batumi Card aims to provide maximum comfort while minimizing expenses. With a validity period of 10 days, this convenient card is easy to use and offers significant savings for travelers exploring the beauty of Ajara.

- The Batumi Card offers a range of benefits, including:
- 10 complimentary rides on Municipal Transport
 - A free SIM card with 1 GB of Internet data
 - Up to 40% discount at various partner establishments

For further details and to obtain your Batumi Card, please scan:



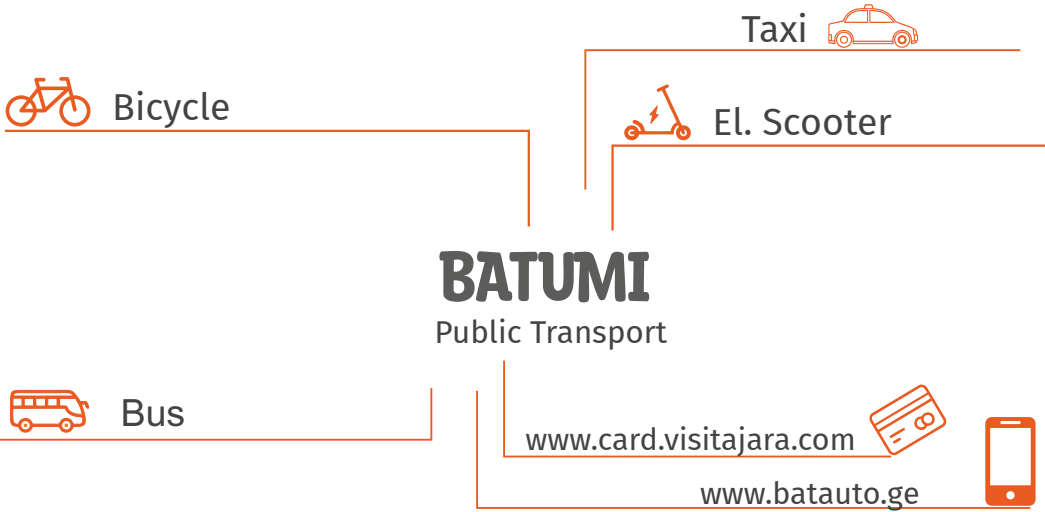
RAILWAY

A modernized railway system connects the cities of Georgia, offering travelers a comfortable and effective mode of transportation. Georgian trains traveling to Batumi make multiple trips daily from both Tbilisi and Kutaisi railway stations, with stops at the central station in Batumi, "Batumi Central." Tickets for the train can be purchased at railway stations or through various online platforms, such as the Georgian Railways website at www.railway.ge. Here, passengers can also check train schedules and fares. To guarantee ticket availability and secure a preferred seat on the train, it is recommended to book a ticket in advance.



GETTING AROUND

Batumi offers a variety of transportation options, such as buses, taxis, cars, electric scooters, and bicycles, making it easy and convenient to navigate around the city. Visitors can access detailed information about attractions, accommodations, and entertainment events at the nine Tourist Information Centers. These centers provide complimentary tourist maps, travel guides, mountain route brochures, and in-depth information about Ajara and other regions of Georgia. For further details, please visit <https://visitbatumi.com/en/tourist-information-centers> or check out public transport options at www.batauto.ge.



VISA REQUIREMENTS

Georgia's VISA policy allows citizens of 98 countries to enter Georgia with a visa-free regime for 1 full year and resident permit holders of 50 states for a 90 calendar days period. In addition, holders of a valid visa for the United States, the EU states, Japan, the Republic of Korea, and the UAE may enter the country without a visa. An E-Visa option has also been available since 2015, Georgia has introduced an e-visa system, that allows travelers from certain countries to apply for an electronic visa before their trip. The E-visa can be obtained online through the application process on the webpage evisa.gov.ge. For more information, visit: www.geoconsul.gov.ge; www.mfa.gov.ge.

AIRPORTS

Batumi International Airport

✈ 9 km to Batumi

The airport serves international and domestic flights, connecting Batumi to various destinations. Turkish Airlines, Georgian Airways, Belavia, Ak Air, Pegasus Airlines, Flydubai, Air Baltic and Arkia Israeli Airlines, and others are in operation. These airlines provide connections between cities such as Istanbul, Riga, Tbilisi, Dubai, Riyadh, and others. For more information, please visit: www.batumiairport.com

Tbilisi International Airport

✈ 370 km to Batumi

The airport offers direct flights from numerous European and Gulf countries, among other destinations: Munich, Paris, Nice, Vienna, Warsaw, and others. The airport is located 20 km from the centre of Tbilisi, and its ICAO standards and services make it one of the most reliable destination points. Tbilisi and Batumi are easily connected by train, bus, minibus, taxi, private car or domestic flight. For more information, please visit: www.tbilisiairport.com

Kutaisi International Airport

✈ 115 km to Batumi

The airport is conveniently accessible from multiple locations in Georgia and offers direct international and domestic flights. Wizz-Air, a low-cost airline, serves many European cities, including Madrid, Barcelona, Rome, Milan, Paris, Budapest, Riga, Vilnius, Vienna, Brussels, Larnaca, Prague, Copenhagen, Tallinn, Berlin, Cologne, Lisbon, Bucharest, Dortmund, Frankfurt, Hamburg, Munich, Athens, Thessaloniki, Warsaw, Katowice, Krakow, Poznan, Wroclaw, and Abu Dhabi, UAE. Journeys by car or bus from Kutaisi to Batumi take about 1 hour and 45 minutes. For more information, please visit www.kutaisi.aero.

VISIT BATUMI INTERNATIONAL AWARDS



European Best
Destination
2024



European Best
Destination
2024



Europe's Leading
All-Season
Destination 2024, 2023



Host City
Europe Gala
Ceremony 2023



Europe's Leading Emerging
Tourism Destination
2023, 2022, 2019



European Best
Hidden Gem 2022



10 Inspirational
Travel Ideas 2023



World's Leading Emerging
Tourism Destination 2022



19 Destinations
to Visit in 2019

THE DEPARTMENT OF TOURISM AND RESORTS OF AJARA

The Department of Tourism and Resorts of the Ajara Autonomous Republic of Georgia is a governmental organization and the tourism board of Visit Batumi. Our primary goal is to enhance the region's popularity as an all-season and diverse tourist destination and attract international visitors through targeted tourism marketing and promotional initiatives. The department focuses on identifying, diversifying, and developing various tourist products, as well as improving the overall level of service in the region.

Address: 84/86, Parnavaz Mepe Str. 6010, Batumi
Tel: +995 422 277438
E-mail: info@visitbatumi.com

TOURIST INFORMATION CENTERS

In the Ajara Region, there are nine tourist information centers in Batumi, Kobuleti, Khelvachauri, Keda, Shuakhevi, and Khulo, ready to assist visitors with comprehensive information about all the tourist attractions and offerings. Visitors can also access free travel brochures, and maps, and get a Batumi Card. Contact Information of **Tourist Office**: Call or WhatsApp: +995 577 90 90 91 / +995 577 90 90 93; E-mail: ticbatumi@gmail.com

USEFUL WEBSITES

www.georgia.travel
www.visitbatumi.com
www.visitajara.com
www.batumievents.com

