

Krichian's Grill & Bistro



❧ COLD APPETIZERS ❧

- Hummus** Chickpea dip with tahini, lemon juice & garlic \$7
- Bistro Hummus** Garnished with sautéed diced basturma or beef shawerma \$9
- Baba Ghanoush** Broiled eggplant blended with tahini, garlic and lemon juice \$7
- Muhammara** Hot red pepper, bread crumbs, walnuts, pomegranate molasses, olive oil and spices \$10
- Basturma** Aged beef, coated with a mixture of fenugreek, garlic and spices \$10
- Chi Kofte** (kibbeh nayeh) beef with bulgur garnished with parsley, onion & olive oil \$14
- Labneh** Yogurt dip blended with garlic and walnuts \$7
- Yalanji** (6 pcs) Stuffed grape leaves with rice, onion, olive oil, lemon juice and spices \$8
- Mezze Sampler** Hummus , Baba Ghanoush, Labneh , Muhammara \$10



❧ HOT APPETIZERS ❧

- Palafel** Crushed Garbanzo, fava beans, exotic natural spices and deep fried in pure vegetable oil (4 pcs) \$7
- Monte** Crispy beef wontons served with garlic yogurt \$10
- Sujuk** Armenian sausage prepared with ground beef, sautéed with fresh tomato, garlic, herbs and spices \$10
- Kibbeh** Beef, cracked wheat, and spices shaped and fried (4 pcs) \$8
- Grilled Kibbeh Saj** Beef, cracked wheat, and spices shaped and grilled (4 pcs) \$12
- Cheese Turnovers** Blend of white cheese folded in homemade dough & fried in pure vegetable oil (5 pcs) \$8
- Arayis** Toasted pita filled with seasoned ground beef \$9
- Liver** Grilled lamb liver served over onion piaz \$10
- Fried Halloumi** Grilled Greek Halloumi cheese \$10

❧ SALADS ❧

- Tabbouleh** Chopped parsley, scallions, diced tomatoes, lemon juice, olive oil, cracked wheat and spices \$10
- Armenian Shepherd Salad** Diced tomato, cucumber, onions, parsley and special dressing \$9
- Fattoush Salad** Lettuce, tomato, cucumber, peppers, mint, onion, parsley, pita chips with sumac dressing \$9
- Greek Salad** Tomato, cucumber, onion, parsley and topped with olives, feta cheese and special dressing \$11
- Bulgur Salad** Cracked wheat in tomatoes sauce, garnished with scallion & parsley served over endive \$8
- Mixed Green Salad** Baby greens served with balsamic vinaigrette, cranberries, and nuts \$9
- Avocado Salad** Chopped cilantro, scallions, tomatoes, garlic, lemon juice and olive oil \$10
- Arugula Salad** Sliced red onion, lemon juice and olive oil \$9

SOUP

Yogurt Kibbeh \$10
Beef, cracked wheat and spices
shaped and served in
homemade yogurt soup

Soup of the Day \$5

Manti Soup \$12
Tender beef dumplings in
chicken broth topped with
homemade yogurt

DINNER ENTREES

All entrees are char-broiled to perfection and
served with choice of rice, lentil pilaf, or french fries and vegetables

Filet Shish Kebab Filet Mignon, marinated and grilled \$25

Luleh Kebab Ground lamb and beef mixed with parsley, onion and spices \$17

Shrimp Kebab Jumbo shrimp, seasoned and grilled \$20

Chicken Kebab Breast of chicken, marinated and grilled \$18

Kebab Combo I One skewer each of luleh and chicken \$18

Kebab Combo II One skewer each of filet mignon and shrimp \$23

Kebab Combo III One skewer each of filet mignon, luleh and chicken \$24

Rack of Lamb Marinated and grilled \$25

Lamb & Beef Shawerma (Gyro) Marinated and broiled ground lamb and beef \$17

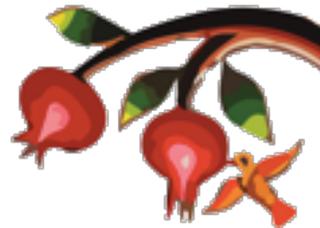
Chicken Shawerma (Gyro) Marinated and broiled \$17

Chicken Chops Marinated and grilled chicken thighs \$15

Grilled Salmon Fillet Char-broiled served over sautéed spinach and topped with caramelized leeks \$23

Samak El Hara Baked Tilapia filet in tahini sauce blended with garlic, cilantro, onion and nuts \$22

Grilled Whole Fish in Season Served with lemon-garlic and tahini sauce \$ Market Price





❧ CHILDREN'S MENU ❧

Chicken Tenders with French Fries \$10

Chicken Kebab with Rice Pilaf \$10

Luleh Kebab with Rice Pilaf \$10

❧ DESSERT ❧

Please ask server for availability

Baklava Layers of crispy filo dough filled with ground walnut drizzled with syrup \$5

Kadaif with Nuts Shredded filo dough filled with nuts & topped with light syrup \$5

Hallawa bil Jebneh Middle eastern cheesecake with ice cream \$7

Shahbyette Layered filo dough filled with cream and drizzled with syrup \$3

Ashtah Vanilla ice cream topped with pistachio, rose jam and drizzled with syrup \$5

Ice Cream Vanilla or Plain \$4



❧ BEVERAGES ❧

Soda \$2

Snapple \$3

Pellegrino small \$2 large \$4

Juice cranberry – orange – apple \$3

Coffee \$2

Armenian Coffee \$2.50

Tea Regular, Herbal or Armenian \$2.50

Tan yogurt drink \$3