

Krichian's Grill & Bistro



❧ COLD APPETIZERS ❧

- Hummus** Chickpea dip with tahini, lemon juice & garlic \$6
- Bistro Hummus** Garnished with sautéed diced basturma \$8
- 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 \$8
- Basturma** Aged beef, coated with a mixture of fenugreek, garlic and spices \$10
- Armenian Mortadella** Lean beef delicately flavored with spices and pistachio nuts \$10
- Chi Kofte** (kibbeh nayeh) beef with bulgur garnished with parsley, onion & olive oil \$12
- Labneh** Yogurt dip blended with garlic and walnuts \$7
- Yalanji** Stuffed grape leaves with rice, onion, olive oil, lemon juice and spices \$6
- 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) \$6
- Monte** Crispy beef wontons served with garlic yogurt \$9
- Sujuk** Armenian sausage prepared with ground beef, sautéed with fresh tomato, garlic, herbs and spices \$8
- Kibbeh** Beef, cracked wheat, and spices shaped and fried (4 pcs) \$6
- Cheese Turnovers** Blend of white cheese folded in homemade dough & fried in pure vegetable oil (5 pcs) \$6
- Arayis** Toasted pita filled with seasoned ground beef \$6
- 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 \$8
- Armenian Shepherd Salad** Diced tomato, cucumber, onions, parsley and special dressing \$8
- Fattoush Salad** Lettuce, tomato, cucumber, peppers, mint, onion, parsley, pita chips with sumac dressing \$8
- Greek Salad** Tomato, cucumber, onion, parsley and topped with olives, feta cheese and special dressing \$8
- 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 \$8
- Avocado Salad** Chopped cilantro, scallions, tomatoes, garlic, lemon juice and olive oil \$10

SOUP

Yogurt Kibbeh \$10

Beef, cracked wheat and spices shaped and served in homemade yogurt soup

Soup of the Day \$5

Manti Soup \$10

Tender beef dumplings in chicken broth topped with homemade yogurt

DINNER ENTREES

All entrees are char-broiled to perfection and served with rice or lentil pilaf, vegetables and yogurt sauce

Filet Shish Kebab Filet Mignon, marinated and grilled \$17

Luleh Kebab Ground lamb and beef mixed with parsley, onion and spices \$14

Shrimp Kebab Jumbo shrimp, seasoned and grilled \$18

Chicken Kebab Breast of chicken, marinated and grilled \$14

Kebab Combo I One skewer each of luleh and chicken \$14

Kebab Combo II One skewer each of filet mignon and shrimp \$18

Kebab Combo III One skewer each of filet mignon, luleh and chicken \$19

Rack of Lamb Marinated and grilled \$19

Lamb & Beef Shawerma (Gyro) Marinated and broiled ground lamb and beef \$14

Chicken Shawerma (Gyro) Marinated and broiled \$13

Chicken Chops Marinated and grilled chicken thighs \$13

Grilled Salmon Fillet Char-broiled served over sautéed spinach and topped with caramelized leeks \$18

Samak ElHara Baked Tilapia filet in tahini sauce blended with garlic, cilantro, onion and nuts \$18

Grilled Whole Fish in Season Served with lemon-garlic and tahini sauce \$22





❧ CHILDREN'S MENU ❧

Chicken Tenders with French Fries \$9

Chicken Kebab with Rice Pilaf \$9

Luleh Kebab with Rice Pilaf \$9

❧ 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

Kadaif with Cheese Shredded filo dough with white cheese and cinnamon topped with light syrup \$5

Haitalia Milk Jello served with a topping of vanilla ice cream, honey and pistachio nuts \$6

Burma Filo dough filled with ground mixed nuts and drizzled with syrup \$3

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 Chocolate \$4



❧ BEVERAGES ❧

Soda \$2

Snapple \$3

Pellegrino small \$2 large \$4

Juice cranberry – orange – apple \$3

Tan yogurt drink \$3

Coffee \$2

Armenian Coffee \$2

Tea Regular, Herbal or Armenian \$2

Espresso \$4

Cappuccino \$4