



**KRI KRI**  
Mezethopoleion Greek Restaurant



[www.krikri.com.au](http://www.krikri.com.au)

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## Kri Kri's menu

A selected menu  
that brings  
fresh and authentic  
**Greek food.**

### OREKTIKA - APETISERS

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**OCTAPOTHI XITHATO (gf) - \$21.90**  
Marinated octopus

**PIPERIES XITHATES - \$13.90**  
Marinated roasted peppers  
with feta and olives

**SAGANAKI - \$16.90**  
Grilled kefalograviera cheese  
with sweet tomato chutney

**LOUKANIKA - \$14.50**  
Grilled spicy pork and leek sausage  
served on a bed of onion confit

**DOLMADES (gf) - \$14.50**  
Warm vine leaves stuffed with rice &  
herbs

**KING PRAWNS (gf) - \$6.00 Per piece**  
Marinated grilled prawns with apple  
and fennel salad

**TARAMOSALATA (gf) - \$7.90**  
Red caviar dip

**TZATZIKI (gf) - \$7.90**  
Cucumber, yoghurt and garlic dip

**MELITZANOSALATA (gf) - \$7.90**  
Eggplant dip

**FAVA - \$7.90**  
Yellow split pea dip

**MIXED DIPS (gf) - \$17.90**  
Any three of the above dips

**PITA BREAD - \$1.50**  
Per serve



## ZARZAVATIKA - VEGETARIAN



**MELITZANA TIGANITO - \$14.50**

Fried crumbed eggplant chips with herb aioli

**MELITZANES SAGANAKI - \$26.50**

Eggplant baked with olives, onion, feta in a Napoli sauce

**MANITARIA STO FOURNO - \$24.50**

Stuffed portobello mushroom with goat & feta cheese, polenta, rocket & balsamic reduction

**YEMISTA (gf) - \$24.50**

Stuffed seasonal vegetables with rice & herbs served with feta in napoli sauce

**SPANAKORISO (gf) - \$16.00**

Rice with garlic spinach, lemon, feta & olive oil

**PATATES STO FOURNO (gf) - \$13.50**

Oven-baked lemon potatoes with oregano

**KOLOKITHI TIGANITO - \$19.50**

Deep-fried zucchini slices with skorthalia (garlic mash)

**SPANAKOPITES - \$16.50**

Puff pastry filled with spinach & cheese



## KREATIKA - MEATS

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### **KOTOPOULO SCARAS (gf) - \$31.50**

Marinated chicken skewers with roasted cauliflower puree and rosemary mushrooms

### **SOUVLAKI ARNISIO (gf) - \$34.50**

Marinated lamb skewers with couscous and tzatziki (350gm)

### **ARNISSIA PAITHAKIA (gf) - \$32.50**

Marinated cutlets, creamy garlic mash & sauteed spinach

### **ARNI STO FOURNO (gf) - \$31.00**

Twice cooked lamb saddle with pearl barley and mint yogurt

### **SOUTZOUKAKI SMYRNEIKA - \$29.50**

Meatballs cooked with onion & capsicum in Napoli

### **KEFTETHES - \$28.90**

Chargrilled rissoles with onion & olive salsa

### **KRI KRI GOAT (gf) - \$34.50**

Slow braised tender goat on the bone with rice

### **BEEF CHEEK (gf) - \$32.00**

Slow cooked with red wine just served with root vegetables

### **PORK BELLY (gf) - \$34.00**

Oven baked with celeriac garlic skordalia & beetroot jam

### **MEAT PLATTER (gf) min 2 people - \$42.00 pp**

## SALATA - SALAD



### **VILLAGE SALATA (gf) - \$13.90**

Tomato, cucumber, capsicum, onion, feta, olive & lemon dressing

### **PANTZAROSALATA - \$15.50**

Beetroot, goat cheese, rocket & toasted almonds

### **MAROULOSALATA - \$13.90**

Iceberg lettuce, croutons, cherry tomato & anchovy mayo

## PSARIKA - SEAFOOD



**OCTAPOTHI (gf) - \$24.90**

Chargrilled octopus with onion, capsicum & mesculin

**CALAMARI LEMONATO - \$31.00**

Lightly floured deep fried calamari on a bed of rocket

**MARITHES - \$15.50**

Crispy fried white bait with anchovy mayo

**GARIDES SAGANAKI (gf) - \$33.00**

King prawns baked in rich tomato and garlic sauce  
topped with feta

**THALASSINO SAGANAKI - \$38.50**

Mixed seafood cooked in onion, garlic & cream sauce

**FISH OF THE DAY - Market price**

Pan fried,  
chefs choice of salad/roasted vegetables

**GRILLED CALAMARI - \$31.00**

Grilled marinated calamari with onion,  
cucumber & capsicum



## SINOTHETIKA - SIDES

### TIGANITES PATATES (gf) - \$9.50

Fried potato chips

### RIZI (gf) - \$6.00

Pilaf rice

### SKORTHALIA (gf) - \$7.00

Garlic potato puree

### MANITARIA (gf) - \$8.50

Garlic rosemary mushrooms

### SPANAKI (gf) - \$6.50

Sauteed spinach with feta

## GLYKA - DESSERT

### BAKLAVA - \$14.50

Walnut filled pastry fingers  
served with vanilla bean

### LOUKOUMATHES - \$15.50

Honey puff donuts  
served with halva ice cream

### BOUGATSA - \$16.00

Sweet semolina custard  
baked in puff pastry

### RIZOGALO - \$14.50

Rice pudding with poached fruit

### REVANI - \$13.50

Orange semolina cake  
mixed with mascarpone and fruit

### DESSERT TASTING PLATE

(Minimum 2) - \$28.00

