

APPETIZERS

Spread & Warm Pita 7

hummus, tzatziki or spicy feta

Meze Plate 14

all 3 spreads, marinated olives, Greek pickles, warm pita

Avgolemono Soup cup 6/bowl 9

chicken broth, egg, lemon, rice and dill

Grilled Dolmades 12

grape leaves, beef, rice, spicy yogurt

Saganaki 14

seared cheese, sour cherry, pistachio

Grilled Loukaniko 12

pork sausage, orange zest, coriander, onion

Spanakopita 12

Papou's world famous spinach pie

Fried Peppers 11

feta, Cretan wildflower honey

PITAS & BOWLS

*served with fresh herbs, Greek fries,
marinated onions, and tomato*

Choose Base: Pita or Greek Rice

Choose Spread: Hummus, Spicy Feta, or
Tzatziki

Spiced Lamb Meatballs 17

cumin, coriander, chili, and garlic

Pork Gyro 16

roasted garlic, miso, and tomato marinade

Harissa Chicken Gyro 15

roasted pepper, spices, & lemon marinade

Crispy Mushroom (V) 15

slow roasted and crispy fried mushrooms

Smashed Bifteki 16

Greek style "smashburger"

Add: Double Protein 6 | Pickles, Pickled
Red Onion, Hot Sauce .50 | Feta or Extra
Spread 2 | Extra Pita or Rice 3

SALADS

Kri Kri Salad 14

romaine lettuce, tomato, cucumber, marinated onion & pepper, feta, olives, oregano, red wine vinaigrette

Shredded Cabbage Salad 14

shredded cabbage and carrots, fresh herbs, paprika, kalamata olive vinaigrette

Greek Caesar 14

romaine, pita bread croutons, Greek yogurt dressing, pickled red onion, Mizithra cheese

Add Protein 7

Harissa Chicken, Pork Gyro, Bifteki, Lamb Meatball, Crispy Mushroom

KIDS MENU

Chicken Fingers with Fries 10

Spaghetti and Butter 10

TRADITIONAL PLATES

served with your choice of two sides

Baked Lamb Shank 44

tomato sauce, mizithra cheese

Daily Fish MKT

local and sustainable fish or shellfish

Makaronia Me Kima 25

Spaghetti, meat sauce, mizithra cheese

Chicken Lemonata 26

chicken leg, lemon garlic caper sauce

Taverna Eggplant (V) 24

eggplant, potato, sweet & sour onion
tomato sauce (add feta 2)

Pastitsio 26

noodles, beef ragu, bechamel

SIDES

with Traditional Plates or 6.50 each

Greek Fries

Tomato Rice

Orzo Salad

Green Beans

½ Kri Kri Salad

COFFEE

Drip Coffee 4
Iced Coffee 5
Greek Frappe 6

BEER

Mythos - Lager 8
Fix Hellas - Lager 8
Crazy Donkey - IPA 12

WINE

WHITE

Buketo - **House White** - \$12 gl / \$40 btl
Kir-Yianni - **Assyrtiko** - \$14 gl / \$48 btl
Troupis - **Holy Mania** - Moschofilero -
\$16 gl / \$54 btl

PINK/ORANGE

Troupis - **Thunder Rose** - \$14 gl / \$48 btl
Dom. Glinavos - **Paleokarisio** -
\$14 gl / \$42 500ml btl

RED

Buketo - **House Red** - \$12 gl / \$40 btl
Douloufakis - **Liatiko** - \$16 gl / \$54 btl
Alpha Estate - **Axia** - Syrah, Xinomavro -
\$14 gl / \$48 btl

RESINATED

Kechribari - **Retsina** - \$20 500ml bottle



Welcome to Kri Kri Grill!

Kri Kri Grill is a local, family-owned restaurant inspired by the tavernas of Greece through the perspective of a Greek-American chef.

Everything is made in-house—from our fresh pita bread to our ice cream—using traditional techniques and the best seasonal ingredients we can find.

Every meal is cooked to order with care.

Thank you for supporting local—we're glad you're here.