

Spreads

Tzatziki (V, D)

Greek yogurt sauce with cucumbers and fresh garlic

BD 2.600

Fava (V, G)

Santorini yellow split pea, tomato, onion, cappers, olive oil and lemon

BD 2.600

Melitzanosalata (V, D)

Roasted eggplants, parsley, tomato, green capsicum, olive oil, lemon juice, garlic and feta

BD 2.600

Taramosalata (S)

Fish roe (tarama), olive oil, lemon juice, onion and potatoes

BD 3.200

Tyrokafteri (V, D)

Feta cheese, oven roasted green & capsicum chili

BD 2.600

Skordalia (V)

Greek potato and garlic

BD 2.600

Pikilia - Spreads assortment

Choose 4 spreads of the above **BD 8.500**

Salads

Manouri Cheese & Krithari (V, G, D)

Mix greens, tomato, onion, barley, lemon dressing grilled Manouri cheese topped with pomegranate balsamic

BD 5.200

Horiaitiki (V, D)

Greek salad, tomatoes, cucumbers, onion, feta cheese, olives sprinkled with oregano and olive oil

BD 4.800

Lahano & Pligouri (V, G, D)

Cabbage, Bulgur, roasted peppers jam, wilted cherry tomato, orange, baby spinach, citrus and olive oil

BD 4.200

Patatosalata (V)

Potatoes, cappers, capsicum, onion and parsley

BD 2.900

Lahanika Sharas & Meli (V)

Grilled Vegetables with Honey sauce

BD 3.400

Panjaria & Yiaourti (V, D)

Beetroot, yogurt, green apple, olive oil, garlic and vinegar

BD 2.900

Appetizers

Spanakopita (V, G, E, D)

Twist rolled homemade crusty dough, spinach, herbs and feta cheese

BD 3.200

Tyropita (V, G, E, D)

Twist rolled homemade crusty dough herbs and feta cheese

BD 3.600

Keftedakia (G, D)

Crispy Greek meatballs with tzatziki dip

BD 3.900

Dolmades Avgolemono (E)

Vine leaves, rice, minced meat with traditional "avgolemono" sauce (egg and lemon)

BD 3.900

Lahanodolmades (E)

Cabbage leaves, rice, minced meat with traditional "avgolemono" sauce (egg and lemon)

BD 3.900

Kolokithia Gemista (E)

Stuffed Zucchini, rice, minced meat with traditional "avgolemono" sauce (egg and lemon)

BD 3.900

Gigantes (V)

Giant dried lima beans baked in tomato sauce with onion, garlic and dill

BD 3.100

Zucchini & Eggplant

Fritters (V, G, D)

Crispy Greek vegetables with Tzatziki spread

BD 2.600

Soups

Fasolada (V)

Small white beans soup with celery leaves, carrots, onions

BD 2.400

Kotosoupa Avgolemono (E)

Lemon chicken soup, with "avgolemono" sauce (egg and lemon)

BD 2.800

Fakes (V)

Lentils tomato Soup

BD 2.400

Main Courses

Lamb

Arni Gastras, Patates Ladorigani - Signature

Slow Cooked braised lamb shank with potatoes and oregano

BD 9.500

Arni Fricassee (E)

Lamb shank, romaine lettuce, dill leaves, spring onion with traditional "avgolemono" sauce (egg and lemon)

BD 9.500

Seafood

Garides Saganaki (S, D)

Oven baked Shrimps in tomato and feta cheese

BD 6.500

Garides Makaronia (S, G)

Spaghetti with shrimps in traditional tomato sauce with dill

BD 8.200

Vegetarian

Melitzanes Imam (V, D)

Stuffed eggplants with tomato onion, garlic and dill

BD 4.600

Gemista (V, G)

Stuffed tomatoes and capsicum baked until soft with rice, tomato, mint, dill, parsley and raisins

BD 4.600

Beef

Lemonato

Veal cubes slowly cooked with lemon sauce and sweet mustard, rice

BD 7.200

Kokkinisto

Beef casserole with tomato onion, garlic and cinnamon, rice

BD 7.200

Sofrito (D)

Beef Escalope with garlic and parsley sauce, mashed potatoes

BD 8.500

Greek Moussaka (G, E, D)

Layers of potato, eggplant, spiced ground meat & tomato sauce, cheese and béchamel

BD 4.900

Papoutsakia (G, E, D)

Stuffed eggplants with spiced ground meat & tomato sauce, cheese and béchamel

BD 4.800

Soutzoukakia (V, G)

Long meatball, cumin, garlic, tomato sauce and rice

BD 5.200

Pastichio (G, E, D)

Layers of boccatini pasta, and spiced ragout meat & tomato sauce, cheese and béchamel

BD 4.900

Chicken

Kotopoulo Youvetsi (G, D)

Chicken drum legs casserole, Manestra (Orzo pasta), herbs, tomato sauce and Greek goat cheese

BD 5.800

Kotopoulo Fournou

Half chicken oven baked with herbs and oven baked potatoes

BD 5.800

Kotopoulo Yiahni

Chicken drum legs casserole, potatoes, herbs and tomato sauce

BD 5.800

BBQ

Souvlaki Kotopoulo (G)

Greek chicken skewers with pita bread

BD 5.800

Souvlaki Moshari (G)

Greek beef skewers with pita bread

BD 8.600

Pitta Bread (G)

Grilled pitta bread with olive oil and oregano

BD 1.000

Biftekia Sharas (G, D)

Paties flavored with aromatic herbs, mint and oregano, served with pita bread

BD 5.800

Kebbab (G, D)

Greek Kebbab flavored with cinnamon and capsicum paste served with pita bread

BD 5.800

Gyros

Gyros Kotopoulo (G, D)

Greek pitta wrap, grilled chicken thigh, tzatiki, tomato, onion and potatoes

BD 3.600

Gyros Moshari (G, D)

Greek pitta wrap, grilled rib eye, tzatiki, tomato, onion and potatoes

BD 3.900

Gyros Kebbab (G, D)

Greek pitta wrap, grilled kebbab, tzatiki, tomato, onion and potatoes

BD 3.600

Sides

Patates Fournou (V)

Oven baked potatoes

BD 2.100

Patates Tiganites (P)

French fries with oregano

BD 2.100

Rizi Pilafi

Parboiled butter Rice

BD 2.100

Poures (V, D)

Mashed potatoes

BD 2.100

Desserts

Greek Millfeuille (V, G, E, D)

A Greek twist of the classic millefeuille with puff pastry, custard filling, roasted almond flakes and wiped cream

Portion: BD 2.900

Ekmek kadaifi (V, G, E, D)

Layer of syrupy shredded phyllo pastry (kataifi), one layer of cool custard cream (ekmek), and one layer of airy whipped cream on top, sprinkled with pistachios

Portion: BD 2.900

Portokalopita (V, G, E, D)

Orange pie, an old-fashioned Greek cake, made with phyllo pastry, Greek yogurt, and soaked in syrup once baked.



Portion: BD 2.800

Mosaiko (V, G, E, D)

Chocolate and biscuits served with vanilla ice cream and chocolate sauce

Portion: BD 2.900

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Connect with us:   /riganibh

V - Vegetarian, N - Nuts, D - Dairy, E - Eggs, G - Gluten, S - Seafood
If you have a food allergy or intolerance, please inform your order taker upon placing your order
Prices including service charge and other applicable taxes