



Rigani

just greek

Soups

Fasolada (V)

Small white beans soup with celery leaves, carrots, onions

BD 1.600

Kotosoupa Avgolemono (E)

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

BD 1.900

Fakes (V)

Lentils tomato Soup

BD 1.600

Appetizers

Flogeres Spanaki (V, G, E, D)

Breaded baklava phyllo rolls, spinach, herbs and feta cheese

BD 2.800

Flogeres Tyri (V, G, E, D)

Breaded baklava phyllo rolls, herbs and feta cheese

BD 2.800

Zucchini & Eggplant Fritters (V, G)

Crispy Greek vegetables with Tzatziki spread

BD 2.600

Gigantes (V)

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

BD 2.600

Dolmades Avgolemono (E)

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

BD 3.700

Keftedakia (G)

Crispy Greek meatballs

BD 3.700

Spreads

Tzatziki (V, D)

Greek yogurt sauce with cucumbers and fresh garlic

BD 1.200

Melitzanosalata (V, D)

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

BD 1.200

Tyrokafteri (V, D)

Feta cheese, oven roasted green & capsicum chili

BD 1.500

Fava (V, G)

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

BD 1.200

Taramosalata (S)

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

BD 2.100

Skordalia (V)

Greek potato and garlic

BD 1.200

Salads

Manouri Cheese & Krithari (V, G, D)

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

BD 4.200

Patatosalata (V)

Potatoes, cappers, capsicum, onion and parsley

BD 2.000

Horiaitiki (V, D)

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

BD 3.400

Lahanika Sharas & Meli (V)

Grilled Vegetables with Honey sauce

BD 3.400

Bulgur with Galotyri Cheese (V, G, D)

Roasted peppers, vegetables, capers, raisins, spring onion and Galotyri cheese

BD 4.200

Panjaria & Yiaourti (V, D)

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

BD 2.000

Main Courses

Lamb

Arni Gastras, Patates Ladorigani - Signature

Slow Cooked braised lamb shank with potatoes and oregano

BD 8.500

Arni Fricassee (E)

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

BD 8.500

Lemonato

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

BD 6.900

Greek Moussaka (G, E, D)

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

BD 4.400

Seafood

Garides Saganaki (S, D)

Oven baked Shrimps in tomato and feta cheese

BD 5.900

Garides Makaronia (S, G)

Spaghetti with shrimps in traditional tomato sauce with dill

BD 6.900

Beef

Kokkinisto

Beef casserole with tomato onion, garlic and cinnamon, rice

BD 6.300

Papoutsakia (G, E, D)

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

BD 4.800

Vegetarian

Melitzanes Imam (V, D)

Stuffed eggplants with tomato onion, garlic and dill

BD 4.100

Gemista (V, G)

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

BD 4.100

Sofrito

Beef Escalope with garlic and parsley sauce, mashed potatoes

BD 7.500

Soutzoukakia (V, G)

Long meatball, cumin, garlic, tomato sauce and rice

BD 4.900

Chicken

Youvetsi (G, D)

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

BD 4.400

Fournou

Half chicken oven baked with herbs and oven baked potatoes

BD 4.400

Yiahi

Chicken drum legs casserole, potatoes, herbs and tomato sauce

BD 4.400

BBQ

Biftekia Sharas (G)

Small Greek paties (4)

BD 5.000

Souvlaki Kotopoulo (G)

Greek chicken skewers
with pita bread

BD 5.000

Souvlaki Moshari (G)

Greek Beef Skewers
with pita bread

BD 7.100

Pitta Bread (G)

Grilled pitta bread
with olive oil and
oregano

BD 1.000

Sides

Patates Fournou (V)

Oven baked potatoes

BD 1.900

Rizi Pilafi

Parboiled butter Rice

BD 1.900

Poures (V, D)

Mashed potatoes

BD 1.900

Desserts

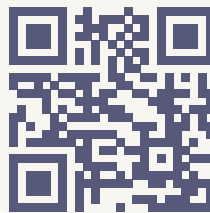
Greek Millfeuille (V, G, E, D)

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

Portion: BD 3.000

Family: BD 20.000

Greek Bread Loaf (G)
on us with each order



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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