



Krik Krak Restaurant
"A Taste of Haiti"™

Menu

Authentic Haitian Cuisine

844 Amsterdam Avenue

New York, NY 10025

*Our dishes are made with the freshest herbs and spices and
are cooked to perfection!*

Hors D'oeuvres

Appetizers

Aera de Malanga

Fried dumplings of malanga paste marinated with Haitian spices

\$6

Ailes de Poulet Frites

Chicken wings served with a hot and spicy sauce

\$6

Petites Boulette de Viande

Mini meatballs served over mixed greens and vinaigrette sauce

\$6

Bananes Frites

Fried green plantains with red Garlic Sauce

\$3

Soupes

Soups

Soupe du Jour

Chicken soup with split peas or black beans

\$6

*Bouillon Haitien **

Vegetable consommé made with beef and crab

\$12

*Soupe de Giromond ***

Potage of squash made with meat

\$12

** Samedi (Saturday only)*

*** Dimanche (Sunday only)*

Salades

Salads

Salades Romaine au Poulet

Romaine with fresh tomatoes and chicken chunks

\$8

Salade Maison

Mixed greens, feta cheese with grilled chicken

\$10

Caesar Salad

Romaine, seasoned croutons, parmesan cheese

\$7

Mixed Green Salad

Mixed greens with a light vinaigrette

\$5

Les Fruits de Mer

Seafood

Lambi Creole or Lambi au Noix

Conch cooked in a spicy sauce or stewed conch with cashew nuts

\$23

Ecrevisse Scampi / Creole

Sautéed shrimp in a white spicy sauce or in a spicy tomato sauce

\$18

Poisson / Fish

Frit

Deep fried whole red snapper \$20

Gros Sel

Red Snapper or King Fish cooked with sea salt, sour orange and hot pepper) \$20

Creole

Whole red snapper, or king fish prepared in herbal tomato sauce \$20

All entrees above served with rice and beans, fried or boiled plantains and tossed salad

Les Vollailes

Poultry

Poulet Maison

Chicken prepared in a homemade sizzling sauce

\$15

Poulet Frit

Fried chicken served in a Creole sauce

\$15

Poulet Grille

Grilled chicken breast with lemon butter sauce

\$17

Poulet Djon Djon

Chicken in a homemade mushroom sauce

\$18

Tassot Dinde / Dinde en Sauce

Fried turkey served with a homemade sauce \$15

Pan seared turkey served with a homemade sauce \$16

*All entrees above served with rice and beans,
fried or boiled plantains and tossed salad*

Les Viandes

Meats

Grilled Steak with Rum Sauce

\$21

Tassot Cabri

Deep fried goat

\$16

Cabri en Sauce

Goat simmered in a Creole sauce

\$17

Boulettes

Meatballs in a Creole sauce or seasoned Haitian style

\$14

Griot

Deep fried pork

\$16

*All entrees above served with rice and beans,
fried or boiled plantains and tossed salad*

Le Legumes
Vegetable Stews

Legumes Maison
Stew with mixed vegetables

\$12

Legumes au Viandes

Stew with mixed vegetables and meat

Meat selections for stews are: Chicken, Turkey, Pork

\$15

*Legume de Choux et Mauru **

Stew with cabbage and cod fish*

\$16

** This selection only available on Friday*

Les Accompagnements

Sides

Riz

Rice

\$5

Bananes Frit

Fried green plantains

\$5

Legumes

Vegetable stew

\$5

Sauce de Pois

Bean sauce

\$3

Dessert

Deserts

Pain Patate

Sweet potato pudding

\$5

Gateau Traditional

Haitian Butter Cake

\$5

Crème a la Glace

Ice cream

\$5

Crema's

Haitian cream with rum

\$6

Les Brewages

Beverages

Soda

\$2

Cola Lakay

Haitian soda

\$2

Jus Lakay

Haitian Juices: Grapefruit, Lime, Orange, Passion fruit, Watermelon

\$3

Cafe / Tea

Coffe & cream \$6

Tea \$2

*"Thank You
For your Business"*



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www.krikkrakrestaurant.com