

Kuzina

In Greece, we gather around the table,
we share both the dishes and the good
times.

At Kuzina we recommend recreating
that tradition and ordering
our food to share!



Hestia

**Kitchen's goddess,
home comfort,
and the family, her symbol
it was the fire.**

Hestia was the first to whom
offerings were made
at banquets.

kuzina

Menu Meraki

42

Mezes to share

Taramosalata / pita bread

Feta, honey & pistacho

Lamb croquet

Greek octopus with fava from Santorini

Mussels Saganaki

Main to choose

Mpakaliaro Skordalia
Cod fried in tempura served over potato,
black garlic & vinegar purée

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Giouvetsi
Slow cooked lamb &
Greek Kritharaki Pasta

Desserts to share

Chocolate Baklava Saragli

Portokalopita

.....
μεράκι (meraki) / put passion & love
in what you like to do

Menu KZN

32

Mezes to share

Melitzanosalata / pita bread

Feta , honey & pistacho

Mussels Saganaki

Main to choose

Hilopitaki
Delicious Greek Hilopites pasta,
prawns and tomato sauce

Giaourtlou
Tasty "soutzoukakia" meat on pita bread,
Greek yogurt and spiced tomato sauce

Moussaka (Suppl. +1€)
Our signature dish.

Dessert to share

Chocolate Baklava Saragli

Greek yogurt with nuts and honey

The menu is served to the whole table, min 2 persons.

The menus do not allow changes

From 7 people and above the menu KZN or Meraki is mandatory.

Minimum consumption 20€ per client

10% IVA incluido

ALERGIAS: Si tienes alergia, pregunta a tu camarero por la carta de alérgenos

KUZINA

Salads

NTAKOS 14

Crunchy olive oil rusks from Crete, tomato, feta & Kalamata crumb

XORIATIKI 14

The classic Greek salad with tomato, cucumber, pepper, red onion & feta cheese

ELIES KALAMATAS 5

The best olives in the mediterranean, seasoned with Greek oregano and olive oil

Dips & Pita

TZATZIKI 9,8

Classic Greek yoghurt dip

MELITZANOSALATA 9,5

Flame grilled aubergine dip

FAVA DE SANTORINI 9

Yellow legume hummus with caramelized onion

TARAMOSALATA 9,5

Cod roe dip

TRÍO
DIPS
+ 2 pitas

23

To begin with

GREEK OCTOPUS 24

Grilled octopus with Santorini fava and capers

MEJILLONES SAGANAKI 17,5

Mussels cooked in a delicious tomato, feta cheese and ouzo sauce

FETA TIGANI ME MELI 13

Feta cheese wrapped in filo pastry drizzled with thyme infused honey and pistachios

KOLOKITHOKEFTEDES

12 (3 uds) / 16 (4 uds)

Courgette croquet, greek yogurt, pickles. Our best croquets since 2016

SPANAKOPITA 13

Filo pastry pie with spinach, leek & feta cheese

NTOLMADAKIA 9,5

Vine leaves with rice, dill and lemon
A classic greek meze.

To continue with

GIOUVETSI OSSOBUCO 23

(Limited Availability)

Slow cooked beef with Greek Kritharaki Pasta

ARNI LEMONATO 22

Slow-cooked lamb in lemon sauce accompanied by baked potatoes

MOUSSAKA 18

Our signature dish.

HILOPITAKI 18,5

Delicious Greek Hilopites pasta, prawns and tomato sauce

MPAKALIARO SKORDALIA 18

Cod fried in tempura served over potato, black garlic & vinegar purée

SPANAKORIZO 17,5

Creamy rice with tomato, spinach, dill & Greek yoghurt

GIAOURTLOU 17

Tasty "soutzoukakia" meat on pita bread, Greek yogurt and spiced tomato sauce

10% IVA incluido

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Kuzina

Desserts

GALAKTOBOUREKO 8

Thin layers of filo pastry with a creamy vanilla filling

BAKLAVA 8

Add pistacho icecream (Supl. +2,5€)

Nuts wrapped in filo pastry bathed in honey syrup

PORTOKALOPITA 8

Juicy Greek Orange Cake with icecream and chocolate

GIAOURTI 7

Traditional Greek yogurt with honey and walnuts

Liquors

TSIPOURO 6

Un-aged grape brandy - alc 40%

OUZO 6

Anise flavoured liqueur - alc 38%

MASTIHA 8

Sweet pine resin liqueur from Chios island - alc 22%

RAKOMELO 8

Grape brandy from Crete with honey - alc 24%

Coffee

FRAPPÉ 4,2

Blended iced coffee
The real deal for a Greek summer

FREDDO 4,2

Double Espresso blended and served over ice

ESPRESSO / AMERICANO 2,3

CAFÉ CON LECHE 2,7

CARAJILLO 3,2

INFUSIONES 2,6

Water & soft drinks

SOLAN DE CABRAS 500ML 2,8

SAN PELLEGRINO 500ML 3,4

REFRESCOS 350ML 3,3

Beers

NATIONAL

SAN MIGUEL 3,2

SAN MIGUEL SELECTA 3,5

0,0 MAGNA 3,5

GREEK

FIX HELLAS 4,2

ALFA 4,2

MYTHOS 4,2



Minimum consumption 20€ per client

10% tax included

Please mention all allergies & food intolerances to your waiter.