

# KOUZINA

[greek taverna & bar]

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STAMFORD RESTAURANT WEEK

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February 21 – March 6

LUNCH \$20

CHOOSE ONE APPETIZER

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MEZEDES – SMALL PLATES

### Spanakopita

Spinach Pie with Feta, Ricotta, Dill & Scallion

### Kina Roll

Homemade Gyro Egg Rolls served with Tzatziki

### Kolokithokeftedes

Pan-Fried Zucchini & Melted Feta Balls served with Tzatziki

CHOOSE ONE ENTRÉE

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### Kalamakia - Stix

Marinated Chicken or Pork Souvlaki served with a Side Salad, Pita Bread, & Tzatziki

### Classiki Pita

Tomato, Onion, Fries [inside], Tzatziki in a Pita Wrap with your choice of Gyro, Chicken Souvlaki, or Pork Souvlaki, served with Fries

### Moussaka

Layers of Potato, Roasted Eggplant, Ground Beef, Bechemel Sauce

### Pastitsio

Layers of Pasta, Seasoned Ground Beef, Cheese, Bechemel Sauce

# KOUZINA

## STAMFORD RESTAURANT WEEK

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February 21 – March 6

DINNER \$40

### CHOOSE ONE APPETIZER

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#### MEZEDES – SMALL PLATES

**Spanakopita** – Spinach Pie with Feta, Ricotta, Dill & Scallion

**Kina Roll** – Homemade Gyro Egg Rolls served with Tzatziki

**Saganaki** – Pan-Fried Cheese

### CHOOSE ONE ENTRÉE

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#### KYRIOS – ENTRÉES

**Kotopoulo** – Cast Iron Roasted Organic Half Chicken Served with Roasted Potatoes

**Solomon** – Pan Seared & Grilled Fillet of Salmon served over a White Bean Salad

**Beef Souvlaki** – Bistro Filet Skewer with Peppers served over Rice and Grilled Broccolini

**Youvetsi** – [The Greek Paella] Shrimp, Calamari, Mussels, Orzo & Tomato Sauce

### CHOOSE ONE DESSERT

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#### EPIDORPIA – DESSERT

**Baklava** – Phillo Dough, Walnuts, Honey Syrup, Cinnamon, served with Nutella

**Loukoumades** – House-Made Dough Balls, Fried, Drizzled with Honey and Topped with Walnuts and Cinnamon.

**Galaktoboureko** – Home-Made Custard in a Crispy Filo Shell topped with Homemade Honey Syrup.