



KOUZINA

[greek taverna & bar]

WINTER RESTAURANT WEEK

February 19–March 3 11:30AM–3PM

LUNCH \$20

CHOOSE ONE APPETIZER

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

Kalamakia - Stix

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

Classiki Pita

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

Moussaka

Layers of Potato, Roasted Eggplant, Ground
Beef, Bechemel

Pastitsio

Layers of Pasta, Seasoned Ground Beef,
Cheese, Bechemel

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WINTER RESTAURANT WEEK

February 19–March 3

DINNER \$40

CHOOSE ONE APPETIZER

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

KYRIOS – ENTRÉES

Mediterranean Kebab – Grilled Marinated Chicken Kebab Skewer with Rice

Beef Souvlaki – Filet Mignon Skewer with Peppers served over Rice

Solomon – Grilled Fillet of Salmon served over a White Bean Salad

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

CHOOSE ONE DESSERT

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.