

WHITE WINE

HOUSE WHITE WINE

We carefully select our house wine from the best vineyards around the world.

KLEONI - GREECE

Dry, light and refreshing on the palate with fine texture, this fruity wine is perfect with salads, white meats, seafood and vegetables.

PINOT GRIGIO - ITALY

Elegant aroma with hints of orange flowers and fruity and fresh notes of apple, pear and exotic fruit with slight nuances of dried

SAUVIGNON BLANC KARYOS - GREECE

White Dry Shine, crystal clear, slightly greenish shades and yellowish color. A bold and rich nose, typical of this variety, with citrus, peach and melon aromas at the end.

PICPOUL DE PINET - FRANCE

Elegant aromas of citrus, pear and herbs with a crisp mineral palate that is ideally suited to seafood.

ROSE

HOUSE ROSÉ

We carefully select our house wine from the best vineyards around the world.

RED WINE

HOUSE RED

We carefully select our house wine from the best vineyards around the world.

KLEONI - GREECE

This pale purple-red wine has intense notes of red fruit and pungent peppery spices

MONTEPULCIANO D'ABRUZZO - ITALY

Montepulciano has a rich red colour, with a nose of chocolate and cherry stones. (vegan)

NAOUSA - GREECE

Naousa is a full-bodied wine, ruby-red in appearance, with aromas of ripe berries accented by new oak, well balanced with an elegant long finish.

SPARKLING WINES

PROSECCO

Creamy mousse, ripe peach, apple, pear, cut through by citrusy zip

125 ML	175 ML	BTL
6.25	7.25	24.95
6.50	7.50	25.95
6.95	7.95	28.50
		29.50
		28.50

125ML	175ML	BTL
6.25	7.25	24.95
6.50	7.50	25.95
6.95	7.95	29.95

125ML	BTL
6.25	26.50

COCKTAILS

APEROL SPRITZ	Aperol, Prosecco, Soda	8.95
CAMPARI SPRITZ	Campari, Prosecco, soda	8.95
GIN CUCUMBER	Hendrick's Gin, Cucumber, Mint, Tonic Water, Black Pepper	7.50
ESPRESSO MARTINI	Vodka, Espresso, Kalhua	8.95
PASSON FRUIT MARTINI	Vodka, Passoa, pineapple juice, lemon juice, Gomme syrup, served with a shot of prosecco	8.95
STRAWBERRY MARGARITA	Tequila, triple sec, strawberry syrup, lime juice, crushed ice	8.95
MOJITO OPTIONS:		8.95
CLASSIC	Bacardi, lime juice, mint,sugar syrup	
PASSION FRUIT	Rum,lemon juice, mint, passion puree	
STRAWBERRY	Rum, lime juice, mint, strawberry puree	
LIME MASTIHA MARGARITA	Tequila, Mastiha liqueur, lime juice, sea salt, lime wedge	8.95

BEERS IN DRAFT

	HALF PINT	PINT
MORETTI 4.6% ABV	3.75	5.95
COLD TOWN BEER PURE BALTIC IPA 5.3ABV	3.95	6.25

BEERS IN BOTTLES

	330ML
MYTHOS	4.95
SALONIKIA HONEY PILSNER	4.95
CORFU HOPPY & FREE 0%	4.95

SELECTION OF GREEK SPIRITS

OUZO	4.50
TSIPOURO	4.50
RAKOMELO	4.95
MASTIHA XIOU LIQUER	4.95
METAXA 5*	4.50
METAXA 7*	4.95
METAXA 12*	6.50

SOFT DRINKS

AQUA PANNA STILL WATER 750ML	4.50
SAN PELLEGRINO SPARKLING WATER 750ML	4.50
SODA WATER & LIME	2.50
TONIC WATER	2.50
GINGER BEER	2.50
GINGER ALE	2.50
LEMONADE	2.50
APPLETISER	2.50
IRN BRU	2.50
BOTTLE COCA-COLA, DIET-COLA	2.50
LOUX Orange, Lemon	2.50
FRUIT JUICE Orange, Apple	2.50

COFFEE & TEA

ESPRESSO	2.25
DOUBLE ESPRESSO	2.50
CORTADO	2.50
CAPPUCCINO	2.95
LATTE	2.95
AMERICANO	2.50
FLATWHITE	3.20
HOT CHOCOLATE	2.95
GREEK TRADITIONAL COFFE	3.20
TEA OPTIONS	2.75
Breakfast tea, earl grey, green tea, peppermint, chamomile	

KUZINA
GREEK STREET FOOD

DRINKS
MENU



SIT IN MENU



KALAMATA OLIVES (V, VG, LF)
PITTA BREAD (VG, LF)

3.95
2.95

ALIFES (DIPS)

TZATZIKI (V)
Greek yoghurt with grated cucumber, dill, garlic and olive oil

TIROKAFTERI (V)
Spicy dip with feta, grilled red peppers, smoked paprika and chill flakes

MELITZANOSALATSA (V, VG, LF)
Smoky roasted aubergine dip with roasted red peppers, garlic, parsley and olive oil

HUMMUS (V, VG, LF)
Blended chickpea dip with tahini, cumin, garlic, lemon and olive oil

SALATES (SALADS)

HORIATIKI - GREEK SALAD (V)
Tomatoes, cucumber, mix peppers, onion, olives, feta cheese and olive oil

PSITA LAHANIKA (V, VG, LF)
Grilled seasonal vegetables with hummus, olive oil and balsamic vinegar

CRETAN SALAD (V)
Barley rusk, tomatoes, kalamata olives, capers, feta cheese, olive oil and Greek oregano

PRASINI SALAD (V, VG, LF)
Green mix lettuce salad with cucumber, spring onion, dill, olive oil and lemon

OREKTIKA (APPETIZERS)

NTOLMADAKIA (V) Stuffed vine leaves with rice and herbs served with tzatziki 7.50

BOUGIOURDI (V) Baked feta with tomatoes, peppers and chili flakes 7.95

REVITHOKEFTEDES - FALAFEL (V, LF) Crispy chickpea patties served with hummus 8.50

KOLOKITHAKIA TIGANITA (V) Courgettes fritters with tzatziki 7.50

HALLOUMI (V) Grilled Cypriot goat's cheese, served with dried fruit puree 7.95

SAGANAKI (V) Deep-fried Greek cheese, served with lemon and a drizzled with honey 8.50

KALAMARAKIA TIGANITA Crispy fried calamari with tzatziki dip 11.95

PSITES GARIDES Grilled Shrimp, served with aromatic butter, lemon and cocktail sauce 12.95

SINODEFTIKA (SIDES)

PITA (VG, LF) Pita bread 2.95

PATATES TIGANITES (V, VG, LF) Potato fries 3.50

PATATES TIGANITES ME KEFALOTYRI & TRUFA (V) Potato fries with kefalotyri cheese and truffle 4.95

PATATES TIGANITES ME FETA & CHILI (V) Potato fries with feta cheese and chilli flakes 4.95

MERIDES (PORTIONS)

CHICKEN GYROS HALAL Served with mustardmayo sauce, iceberg lettuce, tomatoes and fries 14.95

GRILLED PORK BELLY Served with tzatziki, tomatoes, onions and fries

GRILLED CHICKEN SKEWERS Served with mustardmayo, iceberg lettuce, tomatoes and fries

GRILLED PORK SKEWERS Served with tzatziki tomatoes, onions and fries

GRILLED PORK SAUSAGES Served with tzatziki, tomatoes, onions and fries

GRILLED SOUTZOUKAKIA BEEF & LAMB HALAL Greek kebab served with tirokafteri, tomatoes, onions and fries

FALAFEL (V, VG, LF) Served with hummus, iceberg lettuce, tomatoes and fries

HALLOUMI (V) Served with tzatziki, iceberg lettuce, tomatoes and fries

8.95

9.50

8.95

8.50

PIKILIA (PLATERS)

KUZINA MIX GRILL PLATER FOR ONE 18.95

Pork skewer, chicken skewer, sausage, soutzoukakia, served with fries, tzatziki, tirokafteri and pitta bread.

KUZINA MIX GRILL PLATER FOR TWO 24.95

Chicken gyros, chicken skewer, pork skewers, pork belly, sausage, soutzoukakia, served with fries, tzatziki, tirokafteri, and pita bread.

GREEN PLATER (V) 18.95

Falafel, kolokuthia tiganita, haloumi, served with prasini, Greek salad, melitzanosalatsa, hummus and pita bread.

SKEPASTI (GREEK CLUB SANDWICH) 15.95

MAYO, KETCHUP AND CHEESE ON TOP OF THE FRIES

CHICKEN GYROS with mustardmayo, iceberg lettuce, tomatoes and fries

GRILLED PORK BELLY Served with tzatziki, tomatoes, onions and fries

HALLOUMI (V) Served with tzatziki, iceberg lettuce, tomatoes and fries

FALAFEL (V, VG, LF) Served with hummus, iceberg lettuce, tomatoes and fries

GRILLED VEGGIES (V, VG, LF) Served with hummus, iceberg lettuce, onions, tomatoes and fries

EXTRA ADD ON'S - Halloumi, Tzatziki, Hummus, Sausage, Salad, Chips, Gyros (EACH) 2.50

TILIHTA (WRAPS)

IN TRADITIONAL PITA BREAD 9.50

CHICKEN GYROS with mustardmayo, iceberg lettuce, tomatoes and fries

GRILLED PORK BELLY with tzatziki, tomatoes, onions and fries

GRILLED CHICKEN SKEWERS with mustardmayo, iceberg lettuce, tomatoes and fries

GRILLED PORK SKEWERS with tzatziki tomatoes, onions and fries

GRILLED PORK SAUSAGES with tzatziki, tomatoes, onions and fries

GRILLED SOUTZOUKAKIA BEEF & LAMB (HALAL) with tirokafteri, tomatoes, onions and fries

FALAFEL with hummus, iceberg lettuce, tomatoes and fries (V, VG, LF)

HALLOUMI with tzatziki, iceberg lettuce, tomatoes and fries (V)

GRILLED VEGGIES with hummus iceberg lettuce, tomatoes and fries (V, VG, LF)

EXTRA ADD ON'S - Halloumi, Tzatziki, Hummus, Sausage, Salad, Chips, Gyros (EACH) 2.50

TEMAHIA (SINGLES)

4.50

SINGLE CHICKEN/PORK SKEWER served with lemon.

LOUKANIKI served with lemon.

SOUTZOUKAKIA served with lemon.

PORK BELLY served with lemon.

GLIKA (DESSERTS)

BAKLAVA (V) Oven-baked filo pastry with walnuts and honey syrup 6.50

PORTOKALOPITA (V) Traditional orange cake with honey and orange zest 6.50

PAGOTO (V) Vanilla (LF) and chocolate ice cream. 5.95

(V) VEGETARIAN (VG) VEGAN (LF) LACTOSE FREE

PLEASE INFORM YOUR WAITER OF ANY DIETARY REQUIREMENTS OR ALLERGIES. TRACES OF GLUTEN, LACTOSE OR NUTS: ALL OUR DISHES ARE PREPARED IN KITCHENS WHERE NUTS, FLOUR & DAIRY PRODUCTS ARE COMMONLY USED, WE REGRET THAT WE CANNOT GUARANTEE THAT OUR DISHES ARE COMPLETELY FREE FROM TRACES OF GLUTEN, LACTOSE OR NUTS

PLEASE NOTE: WE ADD AN OPTIONAL SERVICE CHARGE TO YOUR BILL