

COOZEST

SHARING MEMORIES MENU
FLAVOURS OF A GREEK
SUMMER

SNACK MENU

Fried potatoes Sea salt oregano V	18
Gem lettuce Tositsa Foundation Rezzana cheese herbs croutons grilled shrimps anchovies dressing G L	28
Tomatoes from our bostani - veggie garden Aged Cycladic cheese caper leaves valeriana organic e. v. olive oil L VG	32
Club sandwich Grilled chicken bacon egg tomato lettuce cheese served with French fries G L	35
Wagyu beef burger Fluffy brioche double smash burger 200 gr aged cheddar cheese pickled cucumber fried onions homemade truffle BBQ sauce served with French fries G L	40
Pizza Margherita baked in the wood fired oven Sourdough dough San Marzano tomato mozzarella burrata basil organic e.v. olive oil G L VG	27
Pizza tartufo baked in the wood fired oven Sourdough dough white truffle sauce mozzarella burrata fresh truffle Parmesan flakes marinated arugula G L VG	45
Pomodoro Basilico Tagliolini pasta classic pomodoro sauce fresh basil Mykonian sour cheese organic e. v. olive oil G L VG	30
Ice cream per scoop Chocolate 70% Vanilla Madagascar caramel caramelized pistachio cookies & butter caramel L	10
Sorbet per scoop Strawberry mango melon V	8
Fruit Salad Seasonal fruits V	25

STARTERS

- Homemade Sourdough Bread** 8
Baked in the wood fired oven
G | L | VG
- Taramasalata dip** 15
Spring onions oil | bottarga powder | rock samphire
G | L
- Hummus dip** 12
Tahini | smoked paprika | Fried chickpea | sausage oil
G | L
- Eggplant dip** 15
Florina pepper | walnut | herbs | garlic | onion | tahini
G | L | VG
- Fried potatoes** 18
Sea salt | oregano
V
- Chorto-tiropita** 25
Cheese-wild greens pie | aged feta Greek cheese |
sourdough phyllo
G | L | VG
- Moussaka baked in the wood fired oven** 38
Beef oxtail ragout | light bechamel | fresh truffle
G | L
- Keftedakia** 35
Beef meatballs | ladopita (olive oil pie) |
grilled green beans | yoghurt | grilled tomatoes
G | L

RAW

- Sea bass ceviche** 40
Passion fruit | red onions | caper leaves | chives | citrus
- Swordfish carpaccio** 35
Armyrikia (saltwort) | kiwi | pickled shallots | black vinegar

SALADS

- Tomatoes from our bostani - veggie garden** 32
Aged Cycladic cheese | caper leaves | valeriana | organic e. v. olive oil
L | VG
- Beetroots in the wood fired oven** 30
Stamnagathi (spiny chicory) | pickled grapes | galotiri cheese | pasteli (Greek honey sesame bar)
L | VG
- Gem lettuce** 28
Tositsa Foundation Rezzana cheese | herbs | croutons | grilled chicken | anchovies dressing
G | L

PASTA

- Fresh Lobster** 120
Tagliolini
G | L
- Shrimps giouvetsi baked in the wood fired oven** 58
Orzo pasta | tomatoes | herbs | bisque | lemon
G | L

FISH

Catch of the day per kilo 120 / kg

Choice of: Grilled | salty crust | whole baked in the wood oven

Choice of sauce: olive oil – lemon or chimichurri

Cod a la Spetsiota baked in the wood fired oven 48

Roasted tomato sauce | zucchini | potatoes | herbs | olives

Grouper fricassee 50

Wild greens from our veggie garden | herbs |
lemon sauce | dill oil

L

Scorpion fish baked in the wood fired oven 60

Spicy Bourdeto sauce | fried potatoes millefeuille

L

MEAT

**Slow cooked lamb leg baked
in the wood fired oven** 45

Baked oregano potatoes

G | L

Charcoal half farmer chicken 35

Fresh local okra | secret mediterranean sauce

L

US Prime rib on the bone 65

Onion butter

Fried potatoes millefeuille | grilled padron pepper |
chimichurri

L

DESSERT

Greek cheesecake 25

Pressed sable | white chocolate | lime & strawberry | compote | yogurt mousse | ganache monte raspberry | strawberry sorbet

L | G | VG

Baklava éclair 25

Choux dough | pistachio from Aegina island with aromatic syrup | raspberry gel | cremeux pistachio | ganache monte vanilla | caramelized phyllo | rose ice cream

L | G | VG

Dark chocolate | Apricot 20

Chocolate cremeux | apricot compote | cacao streusel | apricot gel | chocolate sorbet

V | G

Ice cream per scoop 10

Chocolate 70% | Vanilla Madagascar | caramel | caramelized pistachio | cookies & butter caramel

L

Sorbet per scoop 8

Strawberry | mango | melon

V

V= VEGAN | VG= VEGETARIAN | L= CONTAINS LACTOSE | G= CONTAINS GLUTEN

Prices are all in Euro and Inclusive of all legal charges.

The restaurant is legally required to issue official receipts, certified by the relevant tax office

Customers are not obligated to pay if they do not receive notice of payment, via receipt

Responsible for the market law inspection: Theodosios Kakoutis

Complaint forms are available in the restaurant.

Please note that service charge is not added.