

menu

k@zba
bar-kouzina

PIZZA

Margarita with tomato sauce, mozzarella and basil 12 €

Vegan gazpacho tomato sauce, minced meat beyond meat, cherry tomatoes, smoked tofu, zucchini flakes and grated pistachio 14 €

Chicken with white sauce, metsovone, sun-dried tomatoes and mushrooms 14 €

Nduja with tomato sauce and parmesan 14 €

BAO BUNS...

Chicken, avocado, iceberg, lime, sweet chilli and coriander 12 €

Pork pancetta, kimchi green apple cucumber, soy mayonnaise / honey 12 €

BURGERS & MORE

(served with fresh french fries)

Cheeseburger with 100% ground beef, tartar sauce, cheddar, guanciale, iceberg and roasted tomatoes with herbs 12 €

Beyond meat (vegan) with vegetable mayonnaise, porto bello, tomato and lettuce 12 €

Chicken burger in English muffin, black garlic mayonnaise, phyladelphia, tomato, iceberg, caramelized peppers and onions 12 €

New york with 100% minced black angus, iceberg, tomato, spicy chorizo mayonnaise, cheddar, egg, grilled onions and bacon 15 €

Club Sandwich with chicken, mozzarella, cheddar, bacon, tomato, lettuce homemade mustard sauce 11 €

Fresh french fries 4 €

For salads we use Greek extra virgin olive oil. Honey is 100% Greek from coniferous trees. Meat and fish are fresh from the local market.

We cook with fresh herbs from the Greek land. Pizza dough and pastries are fresh and cooked in our kitchen.

Frozen products are seafood, bread and non-seasoned fruit.

All ergens such as seafood, dairy products, dry nuts are on... Please inform us if you have any form of allergy.

Prices include all legal charges. Person in charge for market inspection: Ignatios Kontos
YOU ARE NOT REQUIRED TO PAY IF NO RECEIPT IS PROVIDED

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BITES (in sixs)

- Bruschettas** with pastrami, avocado, mozzarella and sun-dried tomatoes **9 €**
Mini pizzeti with chorizo, tomato sauce, arugula, mozzarella and truffle oil **10 €**
Arancini with breadcrumbs, metsovone cream and caramelized walnuts **12 €**
Mini burgers with 100% ground beef, cheddar, iceberg and barbeque sauce **12 €**

FIRST DISHES

- Strawberry and tomato gazpacho** with basil, fresh pepper and guanciale **11 €**
Wild sauteed mushrooms with porcini anacota, hazelnut bacon cream, hazelnut biscuit
 apple mushroom chutney **14 €**
Donut zucchini cream cheese, chutney rhubarb, jalapeno spinach sauce and lemon oil **11 €**
Quinoa with vinaigrette melon, marinated melon, cucumber, cherry tomato, mint and chia biscuit **12 €**
Burrata with cherry tomatoes, marinated artichoke, pickled onion, crumble peanut and basil oil **12 €**
Rocket leaves, spinach, iceberg, tsalafouti, green apple, celery, cranberries,
 pumpkin seeds and vinaigrette beetroot **12 €**
Salad with grilled chicken, iceberg, crispy guanciale and parmesan crumble **14 €**
Magpatic carpaccio with light ginger pea cream, crispy paprika, kumquat and lime **14 €**

MAIN DISHES

- Seafood bolognese** with calamarata, in cream of florin pepper and chorizo **19 €**
Fetuccini with beef brisket cheeks, wild mushrooms, truffle oil and manchego **17 €**
Cannelloni stuffed with chicken, sun-dried tomatoes, gruyere foam and smoked eggplant cream **16 €**
Sweet pumpkin risotto with rum, marinated pumpkin, fresh herbs and caramelized nuts **14 €**
Porcini mushroom risotto with truffle oil **16 €**
Iberico pork ribs with amareto, sweet potato puree, green apple and gorgonzola **19 €**
Sauteed chicken fillet with topinampur cream, grilled topinampur,
 red cabbage in salt dough, crispy apaki and almond **17 €**
Sauteed mayo with saffron gel, tomato croquette and ragout olive tomato bean **20 €**
Grilled Ribeye black angus with smoked sausage puree, sauteed spinach,
 fig sauce, mustard seeds, black garlic and manchego cheese cracker **29 €**

Bread per person **2 €**

DESSERTS

- Cheesecake** with sour cherry jam **7 €**
Tiramisu with cocoa fudge, crumble from cocoa beans and semifreddo espresso **8 €**
White chocolate mousse with mango cream, sponge cake peanut and dried couverture **8 €**
Hot double chocolate cake with caramelized banana and Madagascar vanilla ice cream **9 €**



Ice cream: Belgian chocolate, Valrhona sorbet chocolate, Madagascar vanilla, strawberry,
 peanut, cream, caramel, cookies, stratsiatella, Banoffee **3 €**/the portion