

BITES (4 PIECES)

Stracchino bruschetta 12€

Stracchino cheese, prosciutto, tomato, wild rocket

Potato croquettes 14€

Crispy potato croquette, chicken, coriander, spicy mayonnaise

Beef tacos 14€

Beef steak, avocado, rosa sauce

Crispy shrimp 14€

Panko shrimp, chimichurri sauce

PIZZA

Margarita 14€

Fresh tomato sauce, fresh mozzarella, basil, olive oil

Zucchini 15€

Goat cheese, zucchini, black truffle

Prosciutto 16€

Fresh tomato sauce, rocket, prosciutto, parmezana

BURGER

Cheese 15€

Black angus burger, aged cheddar, pickles, ketchup, mustard

Truffle 16€

Black angus burger, truffle mayonnaise, caramelized onion, scamorza

Chicken 15€

Crispy chicken, parmesan mayonnaise, cheddar, iceberg

Mini burgers (4 pieces) 15€

Black angus burger, aged cheddar, pickles, ketchup, mustard

Greece, Porto Rafti, Grego Coast, t: 22990 76800 76800



For the salads we use Greek extra virgin olive oil. The honey is 100% Greek. The meats are fresh and preferably from the local market. We cook with fresh herbs from the Greek land. Pizza dough and sweets are fresh and prepared in our kitchen. Frozen products are seafood, bread and fruit out of season. The dishes contain allergens such as seafood, dairy, nuts... If you have any type of allergy please inform us immediately. The prices include all legal charges. Responsible for purchasing: Kontos Ignatios
THE CONSUMER HAS NO OBLIGATION TO PAY IF HE DOES NOT RECEIVE THE LEGAL DOCUMENT (RECEIPT OR INVOICE)



kazba
bar-kouzina

PIZZA
BURGER

menu



FIRST COURSES

Carpaccio 17€

Beef fillet, pepper, stracchino cream, organic Mani olive oil, handmade pickles

Ravioli 17€

Goat cheese, wild mushrooms, black truffle

Ceviche 18€

Sea bass, citrus marinade, cucumber, corn, onion, chili, coriander, sweet potato

SALADS

Agrou 16€

Assorted organic leaves, fig, grape, strawberries, handmade pickles, parmesan, pumpkin seeds

Burrata 17€

Multi-colored cherry tomatoes, capers, basil oil, balsamic vinaigrette

Chicken salad 17€

Chicken fillet, iceberg, corn, smoked pancetta, parmesan, anchovy vinaigrette, sourdough bread crouton

*Handmade bread 2€

MAINLY

Spaghetti chitarra 16€

Graviera cream, pepper, fresh tomato, herbs

Paccheri 19€

Paccheri pasta, beef ragu, fresh tomato, parmesan foam

Crawfish risotto 22€

Crawfish, chili ginger bisque, basil

Chicken 18€

Breast fillet, sweet potato puree, fresh tomato, basil

Pork spare ribs 19€

Slow-cooked with smoked Bourbon sauce, potato salad

Skirt steak 34€

Beef fillet, eggplant puree, chimichurri

Salmon fillet 28€

Herb crust, grilled greens, lemon vinaigrette

DESSERTS

Cheesecake 8€

sour cherry

Lemon cake 9€

White chocolate namelaka, vanilla ice cream

Banamissu 9€

Mascarpone cream, banana, coffee liqueur, biscuit

Profiterole 10€

Crispy choux, vanilla cream, bitter chocolate sauce, rum