menu | kazba bar-kouzina

PIZZA

New York Margarita *with tomato sauce and 4 cheese variety* ***12 €***

Vegan marinara cheese, *tomato sauce beyond meat bacon, caramelized onion and mushrooms* ***14 €***

Meat lovers with honey bbq, *chicken, spicy Calabrian salami, smoked ham and provolone* ***15 €***

Kazba premium *with white truffle sauce, mushrooms, bacon, parmesan flakes, fig and baby rocket* ***16 €***

BAO BUNS...

Breaded shrimp, *sweet and sour miso mayo and cucumber-carrot kimchi* ***12 €***

Chicken with New Orleans teriyaki sauce, *grilled pineapple and crispy onion* ***12 €***

BURGERS & MORE

*(**served with fresh fries**)*

Cheese smash double burger with 100% beef,
iceberg, tomato, double cheddar, caramelized onion, bacon and tartar sauce ***12 €***

Spicy with 100% beef, *iceberg, tomato, double cheddar,*
caramelized onion, jalapenos peppers, bacon, chipotle mayo and spicy harissa sauce ***12 €***

Kazba Lords with 100% black angus beef,
iceberg, tomato, potato rosti, egg, provolone, crispy salami, avocado mayonnaise ***15 €***

Crispy Chicken *with crispy chicken breast,*
iceberg, tomato, parmesan flakes and Belgian sauce ***14 €***

Green machine *with beyond meat burger,*
bacon, iceberg, tomato, cheese, avocado mayonnaise ***12 €***

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)

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menu

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BITES (in six pieces)

Pizzeti *with red basil sauce, bacon, mushrooms, colorful peppers and fresh mozzarella* ***9 €***

Italian onigiri *caramelized rice balls with mirin gel, crispy nori, avocado cream and ginger* ***12 €***

Mini burger *with 180g minced beef, cheddar, iceberg and honey bbq* ***14 €***

FIRST COURSES

Potato nioki *with prosciutto tomato sauce and parmesan flakes* ***14 €***

Cauliflower steak *with red lentil and miso cream, green apple foam and caramelized hazelnuts* ***14 €***

Tempura shrimp *in cool lime cream, Japanese yuzu gel and guanciale caramel* ***16 €***

Sea bass ceviche *with tricolor quinoa, leche de tigre cucumber and marinated strawberries with ginger* ***17 €***

Burrata with cherry tomatoes, *marinated artichoke, pickled onion, crumbled peanuts and basil oil* ***16 €***

Cool green with iceberg, *baby arugula, lola, green apple, celery, cranberries, pumpkin seeds and matcha vinaigrette* ***15 €***

Salad with crispy chicken fillet, *iceberg, lola, parmesan and guanciale* ***16 €***

Spicy salad with shrimp, *crab, avocado, kale and radicchio* ***17 €***

MAIN DISHES

Avocado risotto *with grilled goat cheese, caramelized garlic, grated walnut and yuzu foam* ***17 €***

Ravioli with wild mushrooms *with chicken breast fillet, onion chips, parmesan biscuit and miso-orange sauce* ***17 €***

Pappardelles with Black angus *fillets, glazed onions, bitter almond sauce and provolone mousse* ***19 €***

Risotto with cuttlefish ink*, grilled squid, shrimps, citrus zest and saffron cream espuma* ***19 €***

Chicken breast *marinated in miso and honey, Caesar cream, grilled kale with yuzu and crispy prosciutto* ***18 €***

Iberico pluma pork *with corn cream, pineapple and fritters potato salad with chorizo* ***22 €***

Black bourbon angus *with grilled flap steak, crispy butter potato millefeuille, fresh grilled asparagus and American Bourbon sauce* ***34 €***

Poached sea bass fillet *in wine sauce with fennel and beetroot, celeriac puree and crispy fennel* ***22 €***

Bread *per person* ***2 €***

DESSERTS

Cheesecake *with strawberry sauce* ***7 €***

Lemon tart with lemon *semifreddo, butter biscuit, Italian meringue and lime sauce* ***8 €***

Ferrero chocolate *with crunchy rocks, milk namelaka, chocolate sauce, caramelized hazelnuts and chocolate ice cream* ***9 €***

Triple choco brownie *with Madagascar vanilla ice cream and chocolate syrup* ***9 €***

Caramelized brioche *with vanilla cream, forest fruits, bitter almond syrup and caramelized almond fillet* ***10 €***

Kayak PURE MAGIC

Ice cream: *Belgian chocolate, Valrhona sorbet chocolate, Madagascar vanilla, strawberry, peanut, cream, caramel, cookies, straciatella, Banoffee* ***2,5 €****/ball*