



KouZina

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Pita Bar

ITEM	PRICE
Classiki Tomato, onion, fries, and tzatziki sauce. Served with cut fries.	\$17.00
Kafteri Tomato, onion, fries, tyrokafteri, and spicy feta spread. Served with cut fries.	\$17.00
Amerikanaki Tomato, onion, fries, ketchup, and mustard. Served with cut fries.	\$17.00
Ap' Ola Tomato, onions, fries, tzatziki, tirokafteri, ketchup, and mustard. Served with cut fries.	\$17.00

Mezedes - Cold Appetizers

ITEM	PRICE
Greek Spreads Traditional Greek dips served with pita bread.	\$10.00
Greek Spread Sampler Choice of three spreads with pita.	\$27.00
Dolmades Rice stuffed grape leaves. Served with tzatziki.	\$10.00

Orektika - Hot Appetizers

ITEM	PRICE
Spanakopita Spinach pie with feta, ricotta, and dilla scallion.	\$11.00
Kolokithokeftedes Pan fried zucchini and melted feta balls served with tzatziki.	\$12.00
Bifteki Char grilled ground beef patties served with Tzatziki sin.	\$15.00
Grilled Haloumi Grilled Haloumi Cheese, Cherry Tomatoes, Fresh Oregeno, Balsamic	\$14.00
Patates Tiganites Greek fries with feta, olive oil, and Greek oregano.	\$12.00
Kalamarakia Crispy calamari served with lemon.	\$17.00
Garides Saganaki Sauteed shrimp, feta cheese, and red tomato sauce.	\$16.00
Kina Rolls Homemade Gyro Egg Rolls served with Tzatziki	\$11.00
Gigandes Plaki Lima beans, tomato sauce, and onion.	\$10.00
Oktapodi Grilled marinated octopus, olive oil, lemon, and oregano.	\$25.00
Ouzo Midia Fresh Sautéed Mussels, Spicy Tomato Sauce, Ouzo served with Pita	\$14.00

Salates - Salads

ITEM	PRICE
Greek American Salad Mixed greens, tomatoes, cucumbers, onions, shaved watermelon radishes olives, feta, olives, and Greek dressing.	\$15.00
Horiatiki Salad Tomatoes, cucumbers, onions, bell peppers, feta, croutons, and extra virgin olive oil.	\$18.00
Revithosalata Salad Chickpeas, chopped tomato, cucumber, red onion, red peppers, crumbled feta, and lemon vinaigrette.	\$16.00
Kale Salad Chickpeas, olives, tomatoes, onion, crumbled feta, extra virgin olive oil, and lemon.	\$14.00
Prasini Salad Chopped greens, scallions, dill, shaved watermelon radishes, and lemon vinaigrette.	\$14.00
Athenian Mixed Greens, Grilled Haloumi, Cherry Tomatoes, Balsamic Vinaigrette	\$17.00

Psita Tis Oras - From The Grill

ITEM	PRICE
Beef Souvlaki Beef skewer served over rice and Grilled Broccoli	\$32.00
Pikilia Mixed grill for two includes lamb chops, pork souvlaki, gyro, Greek sausage, bifteki, fries, pita, and tzatziki.	\$56.00
Paidakia Grilled Marinated Lamb Chops. Served with oven Roasted Potatoes and Grilled Broccoli.	\$40.00

Tou Fournou - From The Oven

ITEM	PRICE
Organic Chicken Oven roasted chicken and Pan Seared served with lemon potatoes & Broccoli.	\$28.00
Pastitsio Layers of pasta, seasoned ground beef, cheese, and bechamel sauce.	\$19.00
Moussaka Layers of potato, roasted eggplant, ground beef, and bechamel sauce.	\$19.00
Veggie Moussaka Layers of potato, roasted eggplant, mixed vegetables, and bechamel sauce.	\$19.00
Arni Kotsi Braised lamb shank served with oven roasted potatoes and Grilled Broccoli.	\$42.00
Youvetsi [The Greek Paella] Shrimp, Calamari, Mussels, Orzo & Tomato Sauce	\$32.00

Thalasina - From The Sea

ITEM	PRICE
Solomon Fillet of grilled salmon served over a white bean salad.	\$27.00
Lavraki Pan seared fillet of Mediterranean sea bass, served over rice and grilled Broccoli.	\$39.00

ITEM	PRICE
Tsipoura Grilled whole imported Mediterranean sea bream.	\$40.00
Kalamakia - Stix	
ITEM	PRICE
Souvlaki Served with pita and tzatziki.	\$16.00
Souvlaki Miso Kilo 1/2 a Kilo of your choice of Marinated Pork or Chicken Skewers, served with Pita & Tzatziki (Approximately 4 Skewers)	\$29.00
Garides Souvlaki Two grilled shrimp skewers. Served with pita and tzatziki.	\$17.00
Souvlaki Me to Kilo One Kilo of your choice of Marinated Pork or Chicken Skewers, served with Pita & Tzatziki (Approximately 8 Skewers)	\$56.00
Paidakia Me to Kilo Grilled Marinated Lamb Chops by the Kilo served with Pita, Tzatziki, & Fries (Appximately 12 pieces)	\$90.00
Sinodeftika - Sides and More	
ITEM	PRICE
Pita Bread Soft, warm bread perfect for dipping or wrapping around your favorite fillings.	\$2.00
Avgolemono Soup Lemony chicken and rice soup.	\$10.00
Rizi Rice.	\$5.00
Small Side Tzatziki Cool and creamy yogurt-based sauce with cucumber and garlic.	\$2.50
Patates Lemonates Oven roasted lemon potatoes.	\$7.00
Side of Fries Crispy potato sticks served hot.	\$5.00
Small Side Hummus Traditional Greek dip made with chickpeas.	\$2.50
Small Side Tyrokafteri Spicy feta cheese spread.	\$2.50
Broccoli	\$7.00
Small Side Feta Crisp, salty feta cheese perfect for pairing with your favorite dishes.	\$2.00
Small Side Taramosalata Creamy cod roe dip with a tangy flavor.	\$2.50
Fasolakia Lathera Green, beans, olive oil, and sauce.	\$5.00
Feta Cheese Salty and crumbly Greek cheese.	\$5.00
Small Side Melitzanosalata Smoky eggplant dip with a tangy twist.	\$2.50

Epidorpia and Desserts

ITEM	PRICE
Baklava Phillo dough, walnuts, honey syrup, and cinnamon.	\$10.00
Sokolata Loukoumades Dough balls, fried, topped with oreo cookies, and nutella.	\$10.00
Ekmek Kataifi angel hair dough crispy and golden, honey syrup, creamy custard, whipped cream, and cinnamon.	\$10.00
Galaktoboureko Custard in a crispy filo shell topped with honey syrup.	\$10.00
Rizogalo Rice pudding with cinnamon.	\$8.00
Tourta Sokolata Homemade Chocolate Mousse Layer Cake, Finished with Rich Ganache	\$10.00
Loukoumades Dough balls, fried, drizzled with honey and topped with walnuts, and cinnamon.	\$9.00