

COOZEEST

ALL DAY MENU

SHARING MEMORIES
FLAVOURS OF A GREEK SUMMER

Homemade Sourdough Bread

12€

aromatic olives | organic extra virgin olive oil

VG | G

SPREADS

served with ladopita, a traditional olive oil bread

Taramosalata

18€

fish roe dip

G

Melitzanosalata

20€

smoked aubergine | tahini | Florina peppers

V | G

Tzatziki

19€

Greek yoghurt | garlic | cucumber | organic extra virgin olive oil

VG | L | G

Bougiournti

20€

feta cheese | chilli pepper | cream cheese

VG | L | G

STARTERS

Zucchini Tempura

23€

tzatziki dip | lemon

VG | L | G

Cheese Saganaki

23€

lemon

VG | L | G

Vine Leaves "Dolmadakia"

37€

vine leaves stuffed with rice | king crab | herbs | lemon

F

Fried Calamari

26€

taramosalata dip | lemon

F | G

Grilled Octopus

34€

lemon | chimichurri sauce

F

House-made Cod Sausage

28€

lemon - tartare sauce

Tuna Kebab

30€

tomato sauce | aromatic yoghurt | parsley

L | G

Charcoral-grilled Beef Meatballs

30€

aromatic tomato paste

L | G

Hand-Cut Crispy Potatoes

15€

sea salt | oregano

V

SALADS

Classic Greek Salad

29€

tomatoes | cucumber | green peppers
olives | onions | capers | feta cheese
organic extra virgin olive oil
VG | L | G

Tomato Salad

29€

juicy tomatoes | rock samphire | caper leaves
sea salt flakes | extra virgin olive oil | oregano
V

Beetroot Salad

33€

beetroots | marinated arugula | manouri cheese
fresh herbs | citrus vinaigrette
VG | L

Octopus Salad

35€

octopus | chickpeas | roasted Florina red peppers
fresh herbs | organic extra virgin olive oil
F

RAW

Red Shrimp Carpaccio

55€

sea salt | lime zest | organic extra virgin olive oil

Bluefin Tuna Carpaccio

30€

chives | lemon | chilli | organic extra virgin olive oil

Sea Urchin Salad subject to availability

29€

organic extra virgin olive oil | vinegar | toasted bread

MAINS

Catch of the Day

120€
per kilo

served with wild greens

Nose-to-Tail Whole Fish Experience

140€
per kilo

please pre-order 24hrs in advance

Steamed Grouper

57€

lemon | extra virgin olive oil | taragon | boiled potatoes

L

Baked Cod "Plaki"

48€

cod with tomatoes | herbs | organic extra virgin olive oil

olives | onions | garlic

L | G | F

Tagliolini alle Vongole

38€

garlic | parsley | chili

L | G | F

Slow-roasted kid Goat

53€

baby potatoes | rosemary

L

Grilled Chicken Souvlaki

37€

lemon sauce | herbed yoghurt | fried potatoes | pita bread

L

Beef T-Bone Steak 500gr

85€

salty greens | Greek aromatic herbs sauce

Vegan Moussaka

30€

layered roasted potatoes & caramelized eggplants

mushroom - walnut ragù | soy milk béchamel | plant based cheese

V | G

DESSERTS

Ekmek

25€

sweet bread with golden aromatic syrup | Mahleb cream
caramelized almonds | chantilly whipped cream

L | G

Baklavas

25€

buttery puff pastry | pistachio filling | golden syrup
served with Kaimaki ice cream

VG | L | G | F

Fondant Chocolate

25€

whipped mascarpone cream | fresh olive oil | fleur de sel
served with Madagascar vanilla ice cream

L | G | F

Ice Cream

10€
per scoop

Madagascar vanilla
bitter chocolate
pistachio
yoghurt

VG | L | G | F

Bio Fruit Sorbet

8€
per scoop

strawberry
mango
passion fruit
melon

V

V : VEGAN | VG : VEGETARIAN | L : CONTAINS LACTOSE | G : CONTAINS GLUTEN | F : FROZEN INGREDIENTS

We proudly offer fresh, locally sourced fish options and a selection of premium local tea and coffee. Thank you for supporting our local flavours. 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 included.