

OUR STORY

Opened in Sofia in 2024 with a vision to show how innovative, tasty and refined Greek food can be.

Kuzina means kitchen in Greek and our focus is to create dishes taking our inspiration from the tradition and our childhood memories and reinterpret them with a modern touch but always keeping them simple because that is Greek cuisine. Simple but tasty with deep flavors and aromas. Based on fine seasonal products from the Sea and the Land and traditional recipes from the Aegean islands to Northern Greece, Peloponnese and Creta!

Our menu is designed to have your starters and salads being shared by the whole table or even and the main courses

Executive Chef Stefanos Stamidis

MENU

STARTERS - MEZE & SALADS

— *to share* —

SALADS

OUR DAKOS

Cherry tomatoes with carob rusks, olives, pepper cream, sea fennel kritamo, capers, galomizithra cheese from Crete, extra virgin olive oil (2, 4, 7)
450 g — 11,50 € — 22,49 BGN

HORIATIKI

The Greek salad our way with Greek feta cheese from Lesvos island and feta cream, tomatoes, cucumbers, pickled onion, peppers capers marinated with extra virgin olive oil, Greek olives and oregano, balsamic vinegar (7)
600 g — 12,50 € — 24,45 BGN

SEAFOOD CAESAR'S SALAD ALA GREQUE

Little gem salad, tarama dressing, crispy baby shrimps "gambari", calamari, pickled cucumbers, capers, lemon juice and honey dressing (2, 3, 5, 8, 9)
400 g — 13,90 € — 27,19 BGN

PRASINI SALATA

Mixed greens, seasonal fruits, cow's milk "Tiraki" cheese from Tinos island, honey citrus, caramelized nuts (7, 9, 10)
450 g — 11,50 € — 22,49 BGN

ALIFES - SPREADS

HTIPITI FETA

Feta spread with olive oil, roasted red peppers & herbs (7)
200 g — 10,50 € — 20,54 BGN

MELITZANOSALATA

Eggplant salad Mount Athos style, feta, peppers, tomatoes and garlic (2, 7)
350 g — 11,50 € — 22,49 BGN

TARAMAS "AVGOTARAHO"

Cod roe spread, Greek bottarga from Missolonghi, e.v.o.o. (2, 5)
250 g — 9,50 € — 18,58 BGN

SANTORINI FAVA

Split peas "hummus - Greek style", capers, sun-dried tomatoes, anchovies & onions sauce (5, 14)
250 g — 8,90 € — 17,41 BGN

BLACK GARLIC TZATZIKI

Greek yoghurt, cucumbers, fresh herbs (7, 14)
300 g — 7,90 € — 15,45 BGN

MEZE

from the **SEA**

PSAROSOUPA – THE SIGNATURE FISH SOUP

With saffron from Kozani & veggies (3, 5)

400 g – 8,50 € – 16,62 BGN

MEDITERRANEAN CEVICHE

Marinated fresh fish with extra virgin olive oil, veggies, lemon, 100% natural sea salt from Missolonghi (S. Greece) (5, 10)

150 g – 14,90 € – 29,14 BGN

HTAPODI – GRILLED OCTOPUS

Aged Xinomavro vinegar, fava salad, red pepper cream, pickled onion (8, 14)

250 g – 21,00 € – 41,07 BGN

FRESH BABY CALAMARI – GRILLED OR FRIED

Taramas, pickled samphire, squid ink (2, 8)

250 g – 15,90 € – 31,10 BGN

VASILIKA HTENIA / SCALLOPS ST JAUQUES 2 pcs.

Oven baked with butter crust, lemon & herbs (2, 3, 4, 5, 7)

2 pcs. – 14,00 € – 27,38 BGN

GARIDES "SAGANAKI"

Red shrimps in a rich tomato sauce with chili, ouzo & Feta cheese (3, 7)

350 g – 18,90 € – 36,97 BGN

GREEK CRAB MEAT "ATHINAIKI" STYLE

Vegetables dressed with olive oil mayo, fennel emulsion/ bottarga & sumac-chili crumbs (2, 3, 7)

280 g – 15,50 € – 30,32 BGN

MEZE

from the **LAND**

ZUCCHINI BALLS "KOLOKITHOKEFTEDES"

Zucchini-frumenty fried balls & yogurt cream (2, 4, 7)

250 g – 10,00 € – 19,56 BGN

MANITAROPITA

Mushroom pie with feta and smoked cheese from Metsovo, lemon honey gel, truffle yogurt cream, chives (1, 2, 4, 7)

220 g – 9,90 € – 19,36 BGN

MOUSSAKA CROQUETTES

Beef ragout, eggplant, aged Graviera, feta, tomato sauce, parsley (1, 2, 4, 7)

300 g – 12,00 € – 23,47 BGN

ROASTED CAULIFLOWER WITH GREEK SPICES

Yogurt, pomegranate, chili, black garlic and fresh herbs (7, 13)

400 g – 13,00 € – 25,43 BGN

BEETROOTS WITH MANOURI CREAM

Manouri cheese, orange, walnuts, valeriana and lemon olive oil (2, 7, 10)

380 g – 9,90 € – 19,36 BGN

SIDE DISHES

DOUBLE COOKED FRIED POTATOES WITH FETA CREAM (7)

280 g – 5,50 € – 10,76 BGN

OUR HANDMADE PITA BREAD (2)

120 g – 2,70 € – 5,28 BGN

JUST STEAMED VEGETABLES WITH E.V.O.O.

200 g – 5,90 € – 11,54 BGN

BLACK RICE WITH HERBS (7)

200 g – 5,50 € – 10,76 BGN

MAIN COURSES

from the **SEA**

"PSARI" FISH OF THE DAY FISH FROM SELECTED GREEK FARMS (3, 5)

400 g — 22,00 € — 43,03 BGN

FISH FILLET WILD CATCH (5)

350 g — 27,00 € — 52,81 BGN

SALMON & SHRIMPS SOUVLAKI

With vegetables and lemon olive oil sauce
(3, 5, 8, 9)

350 g — 21,00 € — 41,07 BGN

SEAFOOD GIOUVETSI

Orzo pasta with seafood - calamari, shrimps, mussels,
coral sauce with tomatoes (2, 3, 4, 8)

400 g — 18,90 € — 36,97 BGN

MAKARONADA TOU PSARA / FISHERMAN'S PASTA

Fresh pasta with shrimps, calamari & mussels
coral-lemon sauce (2, 3, 4, 7, 8)

250 g — 18,90 € — 36,97 BGN



MAIN COURSES

from the **LAND**

MOUSSAKA NOT MOUSSAKA

The signature Greek cuisine's dish but with our vegan vision
ragout eggplants, mushrooms and walnut,
plant based milk béchamel with miso (2, 10)

400 g — 14,00 € — 27,38 BGN

LAMB "PSIMA"

Slowly roasted lamb, black rice,
green vegetables, herbs, yoghurt (2, 4, 7, 13)

400 g — 24,00 € — 46,94 BGN

KOKORAS PASTITSADA

Rooster ragout with a secret spice mixture inspired
from Corfu, fresh pasta, Kefalotyri cheese (2, 4, 7)

400 g — 16,00 € — 31,29 BGN

PASTITSIO OUR WAY

Slow-braised ragù of beef oxtail and beef cheeks,
with fresh pasta and a Graviera cheese cream (2, 4, 7)

400 g — 18,90 € — 36,97 BGN

SOUVLAKI "ON THE SPLIT"

Cornfed chicken with miso

Lemon confit & herbs (7, 9, 13)

350 g — 18,00 € — 35,20 BGN

Black Angus beef souvlaki

Mushrooms ragout (1, 7, 13)

300 g — 24,00 € — 46,94 BGN

BLACK ANGUS "SOUTZOUKAKIA"

Minced meat kebabs, herbs (2, 4, 7)

300 g — 16,00 € — 31,29 BGN

BEEF SHORT RIB "GIOUVETSI"

Slowly braised beef with feta cheese and orzo pasta
(1, 2, 7, 13)

450 g — 25,00 € — 48,90 BGN

BLACK PIG CHEEKS "PRASSOSELINO"

Celery root and leek cream-pickled celery (1, 2, 7, 13)

450 g — 22,00 € — 43,03 BGN

DESSERTS

100 LAYERS OF "BAKLAVA" CITRUS, ROSE & PISTACHIO

(2, 4, 7, 10, 14)

180 g – 8,50 € – 16,62 BGN

CHOCOLATE GALAKTOBOUREKO WITH "KADAIFI"

Vanilla ice cream, hazelnuts praline,
bitter chocolate cremeux and orange (2, 4, 7, 10,)

200 g – 8,50 € – 16,62 BGN

SWEET "TZATZIKI"

Greek yoghurt & white chocolate cremeux,
pistachio sponge & bisquit, kiwi and green apple granita

(2, 4, 7, 10, 14)

200 g – 8,50 € – 16,62 BGN

ICED "BOUGATSA"

Crispy phyllo, iced almond parfait, caramel,
peaches and vanilla cream (2, 4, 7, 10, 14)

180 g – 8,50 € – 16,62 BGN

DESCRIPTION OF ENCODED ALLERGENS

1. Celery and products based on celery
2. Cereals containing gluten
3. Crustaceans (seafood in shell, e.g. crabs, shrimps, lobsters) and their products
4. Eggs and products based on eggs
5. Fish and products based on fish
6. Lupine and products based on lupine
7. Milk and products based on milk
8. Mollusks and products based on mollusks
9. Musturd and products based on musturd
10. Nuts (e.g. almonds, hazelnuts, walnuts, cashews, etc.)
11. Groundnuts (peanuts) and products based on peanuts
12. Sesame seeds and products based on sesame seeds
13. Soybeans and products based on soy
14. Sulphur dioxide (SO₂) and sulphites

**SOME OF THE DISHES IN OUR MENU MAY CONTAIN
ALLERGENS LISTED ABOVE. IF YOU HAVE ANY CONCERNS
PLEASE ASK YOUR WAITER.**



kužina
BY STEFANOS STAMIDIS