

TA MEZEDAKIA TOU KOSTA

KOSTA'S MEZE MENU



The Greek way to enjoy a meal out with friends is to share.

Meze menu Tuesday to Sunday 12-4.30

FOR THE HUNTERS

HOME MADE SAUSAGES 10

Home made pork sausages filled with leek and herbs on a bed of salad greens

KEBABS 12

Home made kebabs served with tzatziki

SPETSOFAI 12

Pork pieces, mushrooms, capsicum, cooked in a thick tomato and Greek spice sauce, served with pita

SOUVLAKIA 12

Lamb pieces marinated in lemon, olive oil and Greek herbs, cooked on the grill, served with tzatziki

FOR THE FISHERMAN

CALAMARI FRITTI 12

Deep fried calamari served on a bed of salad greens

OVEN MUSSELS 14

NZ mussels cooked in the oven, drizzled with a lemon and olive oil dressing

GRILLED PRAWNS 15

King prawns cooked on the grill topped with home made dressing served on a bed of salad greens

FOR THE GARDENERS [V]

ZUCCHINI FRITTI 9

Zucchini pieces cooked in olive oil served with parmezana and Greek yoghurt

DOLMADAKIA 12

Cabbage leaves stuffed with rice and Greek herbs, served with an egg lemon sauce

PORTOBELLO 12

Portobello mushrooms cooked in the oven, served with a baby spinach and feta dip

QUATRO FORMAGIO 14

Gourmet potatoes cooked in the oven with a four cheese sauce

All our food is cooked and prepared with extra virgin olive oil

GF, DF and Vegan options available, ask your waiter.

Please be aware that we are not a Gluten Free environment, all precautions are taken when preparing GF dishes.

TIROMEZEDES CHEESE MEZE [V]

HALOUMI 9

Semi soft goat and sheep cheese, fried in olive oil and served with lemon

TYROPITAKIA 10

Filo pastry pies filled with goat cheese, olive paste and tomato

FETA 11

Greek feta cooked in the oven with tomato, capsicum and home made chilli sauce

CRETAN CUISINE [V]

DAKOS 8

Cretan rye rusk topped with fresh tomato, feta, olives, onion, olive oil and Greek herbs

WARM OLIVES 9

A mix of jumbo olives, cooked with olive oil, rosemary, thyme and fresh orange juice

PATATES 9

Fries served with Greek herbs, parmezana and tzatziki

DIP PLATTER 14

Aubergine dip, fava bean dip and olive paste, served with warm Greek pita

BEFORE THE NAP

BAKLAVAS 12

Filo with walnut, pistaschio, spices and honey syrup served with ice-cream

PITAKIA 14

Savoury Greek cheese pies, topped with honey and sesame seeds

It is said that Crete's greatest treasure is to be found in its cuisine.

On the Cretan family table there is always a feast of aromas and tastes. One of the advantages of Cretan cuisine is its simplicity and its purity of flavors.

Another of its great secrets lies in the harmony of the produce used, the simplicity of the dishes and of course the use of extra virgin olive oil.

What's more, the entire island is effectively a vast olive grove, with 30-40 million trees!

We proudly support local