

KUZINA

by Sofia

Passover Week Special Dinner Menu

Complete Four Course Menu

Appetizer Display:

Served Family Style Per Table Complimentary with Matzo and Zaatar Dipping Olive Oil *(Choose Three)*

Hoummous (Revithosalata):

Our Special Coarse Hoummous, Made without Tahini for Passover

Eggplant Salad (Melitzanosalata):

Our Charcoal Grilled Mashed Eggplant Salad with Onion, Garlic, Olive Oil & Red Pepper

Kuzina Potato Pancakes (Patatokeftedes):

Our Homemade Potato Pancakes, Served with Apple Sauce

Chopped Spreads Plate:

Chicken Liver Salad, Mediterranean Egg Salad and Mediterranean Mixed Olive Spicy Salad.

Soup of The Day: **Lamb Maghiritsa** (Lamb Soup with Potato & Dill)

Chicken Avgholemono Chicken Potato, Carrot with Egg Lemon

Included with
Today's Dinner
Specials

Salad of The Day: Served Family Style Per Table Complimentary.

Pantzaria (Beet Salad):

Fresh Boiled Sliced Beets, Tossed in our House Vinaigrette and Served with Skordalia *Garlic Spread*.

Entrees:

Arni ke Katsikaki Psito Sto Forno: *Traditional Oven Roasted Whole Spring Lamb or Goat:* Generous Portion Tender Domestic Spring Lamb or Goat. Slow Oven Roasted and Served with Oven Roasted Potatoes.....**\$26.95**

Roast Leg of Spring Lamb: Tender Spring Leg of Lamb, Traditionally Seasoned and Slow Oven Roasted, then Sliced and Topped with a Garlic Reduction Natural Sauce. Served with Oven Roasted Potatoes**\$24.95**

Lamb Shank or Veal Shank Kapama Stifado: Tender Young Domestic Whole Lamb or Thick cut Veal Shank, Braised and Slow Simmered in a Fresh Tomato Sauce with Tri Color Pearl Onions. Served over Bourghol (*Crushed Wheat*) Pilaf..**\$26.95**

Stuffed Cabbage: (Laxhanodolmades) Braised Cabbage Leaves, Stuffed with Seasoned Ground Lamb & Beef, then Simmered in Avgholemono (*Egg Lemon Dill Sauce*) Served over Red Kozani Saffron Rice Pilaf or Oven Roasted Potato.....**\$19.95**

Roast Half Chicken: Juicy Slow Oven Roasted Herb Spring Chicken in it's Natural Juice. Served with Garlic (Skordalia) Spread and Oven Roasted Potato.....**\$18.95**

Salmon Wrapped in Grape Leaf: Fresh Atlantic Salmon Filet Wrapped in Tender Grape Leaf & Steamed. Topped with Avgholemono Sauce & Served with Kozani Saffron Rice Pilaf or Oven Roasted Potato.....**\$24.95**

Charcoal Grilled Bronzino (Lavraki), Red Snapper (Sinaghrida), Porgie (Tsipoura):

One and a Half Pound Average, Charcoal Grilled Whole, then plated with a liberal topping of our House Lemon, Chopped Parsley and Olive Oil Emulsion. Served with Horta (boiled salad greens) Salad, Traditional Greek Potato Salad, your choice of Soup and House Salad.

Bronzino (Greece).....**\$29.95** **Red Snapper** (Florida).....**\$28.95** **Porgie** (Greece).....**\$28.95**

This is Not A Kosher Facility. The Menu is Intended to Fit and Accommodate Passover Dietary Traditions as Closely as Possible, These Suggestions Do not Follow Proper Rules and Traditions.