

Wine Flights

Share the discovery of food and wine pairing through these wine flights which are designed to make the Kouzzina dining experience very special.
(Three 2-ounce pours for tasting)

'Cat Flight' - Cat Cora's Own "Coronation" Wines 17.00

Coronation, Sauvignon Blanc, Napa Valley

Well-structured, with ripe apple, blood orange, spice and pear notes that are juicy and refreshing, with terrific focus

Coronation, Chardonnay, Russian River

Cat Cora designed the perfect Chardonnay for her cuisine with tropical fruit, vanilla, and spice

Coronation, Pinot Noir, Sonoma Coast

Cherries, cranberries, cinnamon, clove and rose petals with clove, vanilla, and roasted pecan nuances

Greek Isles Flight 15.00

Sigalas, Assyrtiko Blend, Santorini

Lean and crisp, citrus blossoms, Asian pear and fig, lots of minerality and bright citrus acidity

Argyros, *Atlantis White*, Santorini

100% Assyrtiko shows white blossoms, refreshing and crisp blend of lemons and limes, pears with bracing acidity

Enoteca Emery, *Athiri*, Rhodes

Bright and clean with lemon, green melon, and white peach

California Fruit Bombs 15.00

Graff Family, Grenache, Monterey County

Juicy ripe red fruit and spice dominates the nose with wild strawberry jam and peppery spice, warm, rich and softly textured

Edna Valley Vineyards, Syrah,
Edna Valley

Distinctive spiciness and peppery perfume with blackberry and black cherry flavors, leather and smoky oak with soft and ripe tannins

Zen of Zin, Zinfandel, Old Vines, California

The nose is full of vanilla, plum, and spice, ripe on the palate with spicy blackberry jam, chocolate and toffee flavors

Blood of Bacchus 17.00

Argyros, *Atlantis Red*, Santorini

Red fruit, raisin and prune with leather, structured and well-balanced

Boutari, Naoussa

Spicy on the nose with cedar, olive, tomato and mint, full-bodied and spicy with sweet vanilla, berries and cocoa

Rapsani, Reserve, Mt. Olympus, Thessaly

Elegant style with juicy black currant and licorice, with lush and velvety mouth coating tannins



Coronation Wines

Coronation, Chardonnay, Russian River Valley

Cat Cora designed the perfect Chardonnay for her cuisine, with tropical fruit, vanilla, and spice
Glass 10.00 Bottle 45.00

Coronation, Sauvignon Blanc, Napa Valley

Well-structured, with ripe apple, blood orange, spice and pear notes
Glass 13.00 Bottle 57.00

Coronation, Pinot Noir, Sonoma Coast

Cherries, cranberries, cinnamon, and rose petals with clove, vanilla and roasted pecan nuances
Glass 11.00 Bottle 49.00

Coronation, Cabernet Sauvignon, Napa Valley

Cat's own wine, displays deep and intense black fruit with blueberries and cassis liqueur, baking spices and vanilla, long and intense finish
Glass 17.00 Bottle 75.00

One Disney Wine & Dine Plan Entitlement – bottles only

Two Disney Wine & Dine Plan Entitlements – bottles only

Specialty Drinks

Cat's Ouzo-tini

Cat's personal recipe features Absolut Vodka, Metaxa Ouzo, Pineapple Juice, fresh Lime Juice, and Pomegranate served in a Sugar-rimmed Martini Glass
Shaken and served table side 9.25

Sun Kissed Cocktail

Bacardi Rum, TY KU Citrus Liqueur, fresh Mint, Agave Nectar, Orange Juice, and Freshly Squeezed Lemon Juice topped with Sprite 9.25

Pomegranate Splash

Citrus Vodka, PAMA Pomegranate Liqueur, and Cranberry Juice topped with Soda Water 8.25

Sangria

Kouzzina house blend Sangria
Glass 7.50 Pitcher 25.00

Kouzzina-rita

Organic Blanco Tequila, Agave Nectar, fresh Lime Juice, and a splash of PAMA Pomegranate Liqueur 10.25

Sparkling Poinsettia

Domaine Spiropoulos Greek Sparkling Wine with a splash of PAMA Pomegranate Liqueur 12.00

Greek Island Iced Tea

Citrus Vodka, Rum, Gin, Metaxa Ouzo, and Sweet-and-Sour topped with a splash of Coca-Cola 9.25

Opa!

Metaxa Ouzo

A chilled shot of the national drink of Greece 9.00

Beer

Mythos Lager - Greece

Slightly sweet and balanced with rich and long-lasting aftertaste 5.75

Alfa Lager - Athens

A very light style lager with a mildly hoppy finish 5.75

Non-Alcoholic Beverages

Tinker Bell and Friends or Lightning McQueen Raceway Punch

Minute Maid Light Lemonade Punch served in a souvenir Fairies or Cars Cup with a glowing Tinker Bell or Lightning McQueen Clip-on Light 6.49

Mega-Berry Smoothie

Raspberry Purée and Nonfat Yogurt blended with Odwalla Berries GoMega (an excellent source of Omega-3) 4.69

Beverages

Coca-Cola, Diet Coke, Coca-Cola Zero, Sprite, Barq's Root Beer, or Minute Maid Light Pomegranate Lemonade 2.69

Mezze

Kouzzina Sampler Choice of two skewers with Marinated Olives, Spiced Cashews, Dolmades, Tzatziki, Hummus, and Grilled Pita 17.99 (Serves Two)
(Choose from Spicy Gulf Prawns, Sesame Lamb Meatballs, or All Natural Chicken)

Crisp Calamari and Lemon Coated in Aborio Rice Flour with Spicy Yogurt and Garlic Yogurt 12.99

Vongole Manila Clams, Calabrese Sausage, Wine Broth, and Garlic Croutons 12.99

Kouzzina Spreads Harissa Yogurt, Kalamata Fig, and Chickpea Hummus with Grilled Pita 9.99

Brick Oven Bread Caramelized Onions, Olives, and Roasted Sweet Peppers 9.99

Goat Cheese-stuffed Grape Leaf Large Grape Leaf filled with Herbed Goat Cheese and Grilled 6.99

Spanakopita Traditional Phyllo Pie of Spinach, Feta, Leeks, and Dill 7.99

Saganaki Seared Haloumi Cheese with Lemon and Oregano 7.99

Soup and Salad

Avgolemono Traditional Egg-lemon Soup with Chicken and Rice 7.49

Roasted Pepper and Chickpea Soup with Hummus 6.99

Spiro's Greek Salad Vine-ripened Tomatoes, Cucumbers, Red Onions, Kalamata Olives, and Feta 7.49

House Salad Seasonal Lettuces with Spiced Cashews, Herbs, and Lemon Vinaigrette 6.99

Piato

Oak-fired Pork T-bone with Farmhouse Greens and Citrus-Fennel Marmalade 26.99

Francis Coppola, Director's Cut, Zinfandel, Dry Creek Valley

Cinnamon Stewed Chicken with Tomatoes, Herbed Orzo, and Mazithra Cheese 22.99

Coronation, Pinot Noir, Sonoma Coast

Traditional Whole Fish Pan-roasted with Braised Greens, Greek Olives, Fennel, and Smoked Chili 27.99

Coronation, Sauvignon Blanc, Napa Valley

Slow-cooked Lamb Shank served with Oven-baked Gigantes Beans and Pepper Sauce 26.99

Graff Family Vineyards, Grenache, Chalone Appellation, Monterey County

Fisherman's Stew Scallops, seasonal Fish, Shellfish, Fennel, Grilled Bread, and Ouzo Butter 25.99

Bailejana, Chardonnay, Grand Firepeak Cuvee, Edna Valley

Wood-grilled Flank Steak with fresh Herb Saltsa and Kouzzina Potatoes 22.99

Brassfield Estate, Cabernet Sauvignon, High Serenity Ranch, High Valley

Pastitsio Greek-style Lasagna with Bucatini Pasta, Cinnamon-stewed Meat Sauce, and Bechamel 19.99

Argyros, Atlantis Red, Santorini

Char-grilled Lamb Burger with Olives, Feta, and crisp Sweet Potato Fries 15.99

Cupcake Vineyards, Merlot, Central Coast

Spiced Briami Oven-roasted Vegetables, Oregano, Mazithra Cheese served with Herbed Orzo 19.99

Rapsani, Rapsani Reserve, Thessaly

Sides

Kouzzina Smashed Garlic-fried Potatoes 5.99

Herbed Orzo with Greek Olive Oil and Kasseri Cheese 4.99

Sautéed Brussels Sprouts with Capers and Lemon 5.49

Oven-baked Gigantes Beans with Tomato Sauce and Olive Oil 5.49

Sautéed Farmhouse Greens with Toasted Garlic 4.99

Chilled Salt-roasted Beets with Skordalia 4.99

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

An 18% service charge is added for parties of 6 or more.

Glossary

Avgolemono - An Egg and Lemon Soup

Briami - Oven-baked Vegetables including Eggplant, Tomatoes, Onions, with aromatic Herbs and Seasonings

Dolmades - Grapevine Leaves stuffed with Rice or Meat

Feta - Semi-soft, Crumbly, Brined White Cheese made from Goat or Sheep's Milk

Frappé - blend of Coffee, Milk, and Natural Sugar served over Ice

Gigantes - Baked Beans with Tomato Sauce and various Herbs

Glyka - Desserts

Haloumi - A Semi-soft Cheese usually made from Cow's Milk

Harissa - Spicy Red Sauce made with Caraway Seeds, Red Peppers, Garlic, Olive Oil, and Hot Peppers

Hummus - Spread made with crushed Chickpeas, Lemon, and Garlic

Kalamata - Dark Purple Olives

Kasseri - Medium-hard Pale Yellow Cheese made from Sheep's Milk

Kouzzina - Kitchen

Mazithra - A salted Cheese made from Sheep's Milk

Orzo - tiny Rice-shaped Pasta

Ouzo - a colorless alcoholic drink flavored with Anise

Pastitsio - a layered Casserole of Pasta, Ground Meat, and Cream Sauce

Phyllo - Paper thin sheets of pastry dough used in many savory and sweet dishes

Piato - Entrée

Psari Psito - Oven-roasted Fish

Saganaki - dish made by searing Greek Cheese in a sizzling pan

Skordalia - Cold Garlic Potato Purée

Spanakopita - Spinach-filled Pastries

Spiro - Cat Cora's Father

Tzatziki - Cucumber-Yogurt Dip