

Follow us now to get the most up-to-date news and offers!

f CuzinaNottingham

t @CuzinaNotts

o @cuzinanottingham

www.cuzina.co.uk



CUZINA

BAR & EATERY

25 Radcliffe Road, West Bridgford NG2 5FF

SHARE. EAT. BE GREEK.

Cuzina [gr Kouzina (in greek)] is the greek word for kitchen. Our name reflects our concept. Inspired by the traditional and contemporary Greek Kitchen, we create modern Greek little plates using only high quality fresh ingredients. Our food embraces the Greek approach to social style dining, food to be shared amongst family and friends in a casual yet lively atmosphere.

Straight from our Cuzina and to your table, It's all about the experience!

Please note that all of our little plates come out of the kitchen as and when they are ready. We advise you order as a group rather than individually

DIPS & NIBBLES (OREKTIKA)

(all our dips are homemade and served with warm chargrilled pitta bread)

PANTZAROSALATA (V)(GF) 3.80
Beetroot, yogurt, mint, garlic and olive oil

HOUMOUS (V)(GF) 3.60
Chickpeas, cumin, garlic and fresh lemon juice

TZATZIKI (V)(GF) 3.60
Greek Yogurt, mint, fresh cucumber, garlic

TIROKAFTERI (V)(GF) 3.90
Crushed Greek cheese, red pepper and chilli peppers blended together to make this deliciously moreish dip

MIXED DIPS PLATTER (V)(GF) 11.95
All four dips perfect for sharing, served with warm chargrilled pitta bread

MARINATED OLIVES (V)(GF) 2.95
Greek olives with mixed herbs and spices

SALADS

CUZINA GREEK SALAD (V) 5.95
Feta, tomatoes, cucumber, onions, peppers and olives served inside our very own artisan bread

CLASSIC GREEK SALAD (V) 5.50
Lettuce leaves, Feta, tomatoes, cucumber, onions, peppers and olives

DAKOS SALAD (V) 5.00
Greek style bruschetta, cherry tomatoes, marinated olives, feta, fresh basil and olive oil

FIG & MOZZARELLA SALAD (V)(GF) 5.90
Green mixed leaves, dried figs, mozzarella, cherry tomatoes, pine nuts and caramelised balsamic vinegar

OUR LITTLE PLATES

CHEESE

METSOVONE AND GRAVEIRA CROQUETTES (V) 5.50
Smoked and semi sweet greek cheeses fried in to cheese balls served with homemade wild berry jam

HALLOUMI (V)(GF) 4.95
Grilled halloumi with basil and vinaigrette

BACON HALLOUMI (GF) 5.90
Halloumi wrapped in bacon served with mango chutney

SPANAKOPITA SPRING ROLLS (V) 5.95
Spinach, spring onions, feta and herbs, handmade in to spring rolls with filo pastry

LACHANIKA

GIGANTES (V)(GF) 4.95
Giant beans cooked in a rich tomato and dill sauce

GEMISTA (V)(GF) 5.90
One of the oldest Greek recipes, roasted veg stuffed with rice, sultanas, fresh mint and pine nuts

FAVA (V)(GF) 4.95
Yellow fava beans, crispy capers and caramelised onion

GIANT COUS COUS (V) 4.95
With fresh tomatoes, onions and parsley

CUZINA VEGETARIAN MOUSAKAS (V) 6.25
The classic the Cuzina way - Filled courgettes with bechamel sauce

FISH

CALAMARI 5.80
Lightly battered and served with lemon mayo

PRAWNS SAGANAKI (GF) 8.50
Giant King Prawns in a bisque and tomato sauce with feta cheese

SEA BASS (GF) 7.25
Pan fried sea bass with seafood sauce, spinach and crispy capers

OCTOPUS WITH FAVA (GF) 8.65
Grilled Octopus with fava yellow split pea puree. A true Greek delicacy

SALMON SKEWERS (GF) 7.95
Grilled Salmon skewers marinated in lime and zivania

MEAT

SESAME SWEET CHILLI CHICKEN 5.80
Chicken strips in a sweet chili sauce with sesame seeds and mix herbs

LAMB KLEFTIKO (GF) 8.90
Slow cooked braised lamb in wine, onions and fresh garlic

CUZINA MOUSAKAS 7.95
The classic the cuzina way - Filled courgettes with beef mince and bechamel sauce

SOUTZOUKAKIA (GF) 5.95
Pork and Lamb meatballs in a tomato and parsley salsa

PAIDAKIA (GF) 9.90
Grilled lamb cutlets with salsa verde

GYROS & WRAPS

Not available to order Friday and Saturday evenings after 5pm

CHICKEN GYROS 5.95
Chicken gyros with onions, tomatoes, chips and tzatziki

VEGETARIAN WRAP (V) 5.95
Halloumi, tomatoes, onions, chips and tzatziki

SLICED STEAK (GF) 9.50
Marinated chargrilled sirloin steak, served sliced and cooked to your liking

CHICKEN SOUVLAKI (GF) 5.50
Grilled marinated chicken skewers

SIDES

CHIPS (V)(GF) 2.95

HOMEMADE RUSTIC CHIPS (V)
with oregano 3.50
with melted feta and tomato 4.50

SWEET POTATO WEDGES (V)(GF) 3.95

PITTA BREAD (V) 1.50

LEMON RICE 3.50

DESSERTS

LOUKOUMADES 5.50
Greek 'puffed' donuts served with a choice of

- Nutella sauce and vanilla ice cream
- Honey, nuts, cinnamon and vanilla ice cream

KORMOS 5.50
Chocolate and biscuit cake served with ice cream

BOUGATSA

Homemade traditional greek dessert made with creamy custard wrapped in golden brown crispy filo, sprinkled with icing sugar and cinnamon

Individual 5.00
Sharer 7.50

GREEK YOGURT DESSERT (V) 4.50
Served with honey and strawberries

SELECTION OF ICE CREAMS 4.50

(V) - VEGETARIAN

(GF) - GLUTEN FREE

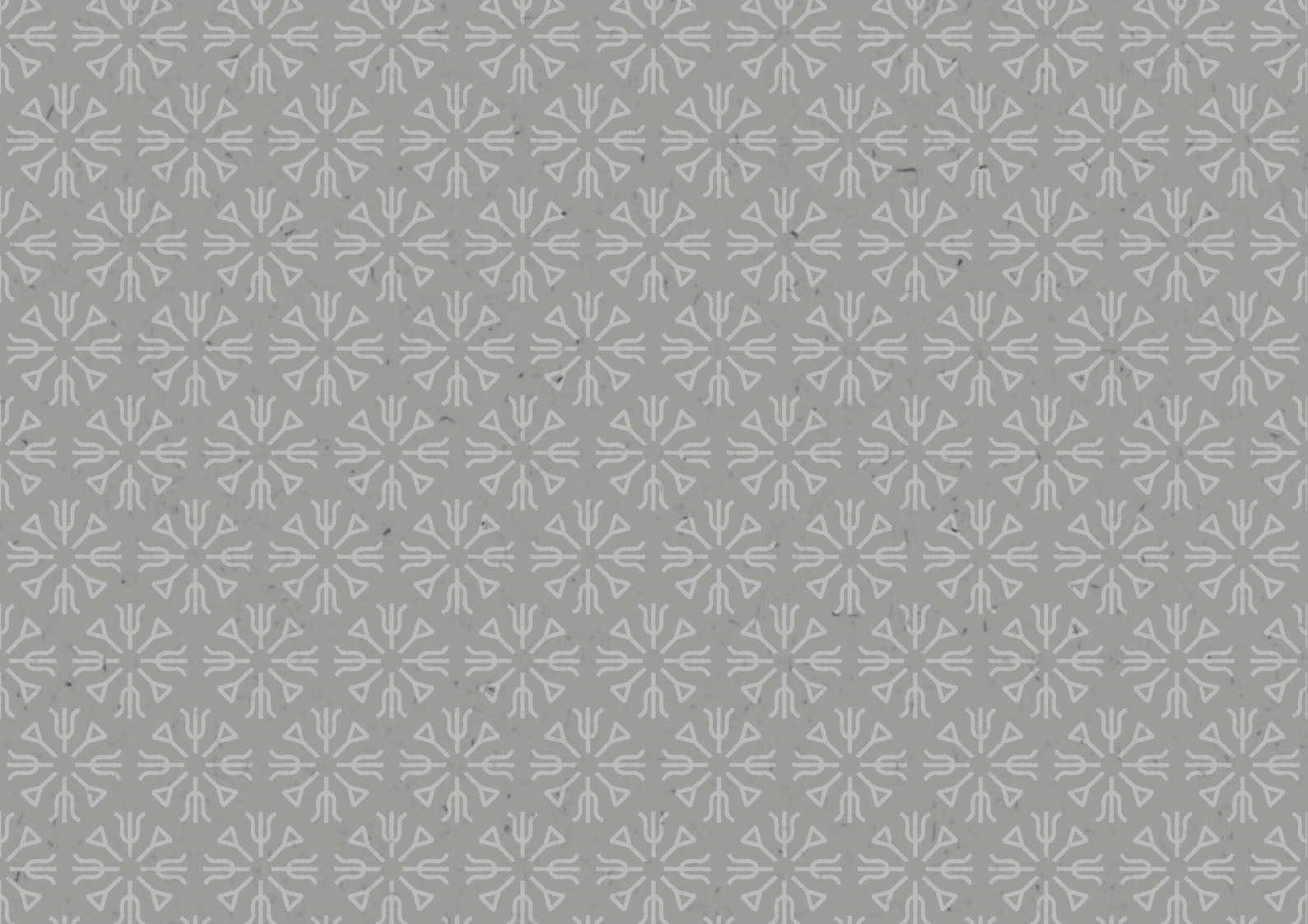
Please ask your server if you have any special dietary requirements at the time of order.



CUZINA

BAR & EATERY

[DRINKS MENU](#)



Cuzina [gr. kouζίνα] is the
Greek word for kitchen.

Our name reflects our concept.
Inspired by the traditional and
contemporary Greek kitchen,
we create modern Greek little
plates (or mezze) using only high
quality, fresh ingredients. Our
food embraces the Greek approach
to social style dining; food to be
shared amongst family and friends
in a casual yet lively atmosphere.

Straight from our Cuzina and to
your table, it's all about
the experience!



COCKTAILS & MOCKTAILS

SIGNATURE COCKTAILS

METAXA SOUR 7.50

Metaxa brandy, Amaretto, lemon juice, Agave syrup, egg white and thyme

POMEGRANATE SKINOS 8.00

*Mastiha liqueur, vodka, pomegranate juice, lemon juice and Agave syrup

THE WALNUT OLD FASHIONED 8.50

Bourbon, orange bitters and walnut syrup, garnished with half a sweet walnut (glyko karidaki)

TASTE OF GREECE 7.50

*Mastiha liqueur, honey, lemon juice, cointreau and greek yogurt.

NEGRONI 8.00

Gin, Vermouth, Campari, **Zivania, garnished with orange peel.

JASMINE CUP 7.50

Limoncello, luxardo maraschino, jasmine syrup, lemon juice, prosecco, garnished with edible flowers.

ROSE ISLAND 8.00

Tequila, rose liqueur, rose cordial, lime wedges and topped with rose petals.

GREEK COFFEE MARTINI 7.50

Greek Coffee, Jack Daniel's honey whiskey, Amaretto and Kahlua.

PEACH-IN 7.50

Gin, peach liqueur, lemon juice, sugar syrup and coriander seeds.

GREEK SPRITZ 8.00

Aperol, *Mastiha liqueur, grapefruit, soda.

WATERMELON MARGHARITA 8.00

tequila, Cointreau, lime juice, watermelon juice, fresh basil or cucumber.

GIN COCKTAIL THE PERFECT SERVE

THE PORTOBELLO ROAD 7.50

Portobello Road gin, grapefruit zest, juniper berries and Fever Tree light tonic £7.50

CUZINA GIN & TONIC 7.50

Gin Mare, thyme, olives and Fever Tree Mediterranean tonic.

PINK GIN & TONIC 7.50

Bloom Gin, pink grapefruit slice, rosemary and Fever Tree Aromatic tonic.

GREEK GIN & TONIC 7.50

Star of Bombay Gin, Mastiha liquer, orange peel.

MOCKTAILS

BLACK FOREST VIRGIN MOJITO 4.00

Berry puree, elderflower cordial, lime, mint and apple juice

BLUSHING GINGER 4.00

Rose Syrup, lemon juice, honey and ginger beer.

APPLE & ELDERFLOWER FIZZ 4.00

Elderflower cordial, lime juice, sugar syrup, fresh mint topped with apple juice and soda.

*Mastiha liqueur - is made from the resin of the unique Mastiha tree that has the singularity to grow only in the southern part of Chios Island in Greece.

**Zivania - is an authentic Cypriot spirit, produced on the island for centuries. It is distilled from carefully selected grape varieties. Characteristically clear and strong in taste it is a unique and traditional aperitif.

***Greek coffee- made in a small coffee pot normally copper or brass, with a long handle which is called a briki. The difference to instant coffee is that you put all the ingredients in the pot and brew it all together.



WINES & CHAMPAGNES

WHITE

175ML/250ML/BOTTLE

INKOSI CHENIN BLANC

4.20/6.20/16.95

South Africa, Southern Cape. (12.5% abv)

Lovely and light, so great on its own or a good match for salads, light dishes, white meats and cheeses

THIASOS WHITE, 2013

4.40/6.40/18.50

Peloponnese, Greece. (13% abv)

A modern take on a Greek classic. This is an intriguing and delicately perfumed blend of the Roditis and Moschofilero grapes from the Peloponnese peninsula. A spicy, textural combination of refreshing acidity and weighty balance; a revelation

RETSINA OF ATTICA

4.50/6.50/19.00

Greece, Kourtaki. (11.5% abv)

A classic dry white wine that has been made for at least 2,000 years, it is vividly gold in colour, with a dainty pine resin aroma and balanced palate

PINOT GRIGIO SERENO 2016

4.60/6.60/19.50

Italy, Veneto. (12% abv)

This delicious wine has a light citrus aroma which leads to a mixture of juicy fruits and just a hint of vanilla on the palate.

LUNA AZUL SAUVIGNON BLANC

4.90/6.90/21.00

Chile, Central Valley. (13% abv)

Expect a burst of passion fruit and guava from this delightful Sauvignon Blanc. A simple lifted floral finish that is clean on the palate.

GROWERS GATE, CHARDONNAY, 2015

5.20/7.00/22.50

South Australia. (13% abv)

Chardonnay thrives in the warm and sun-kissed Australian vineyards, delivering an unmistakably vibrant and fruit-driven style

APSROLITHI ROUVALIS, 2015

5.40/7.20/£23.00

Greece, Rouvalis Winery, Aigialia. (11.5% abv)

White wine with very pleasant acidity and citrus fruits, perfect for little plates, souvlaki and seafood.

TURTLE BAY, SAUVIGNON BLANC, 2016

24.00

New Zealand, Marlborough. (12% abv)

This is one of our best selling white wines, and with good reason - no doubt one of the best Marlborough Sauvignon Blanc's around. Perfectly paired with Calamari, Sea Bass and Octopus.

MYLONAS, 100% SAVATIANO, 2017

27.00

Mylonas Winery, Greece, Keratea - (12% abv)

Straw yellow color with soft green highlights, and citrus aromas, with charming touches of white flowers, apple, peach, hints of tobacco and herbs

PETRIDIS, XYNISTERI 2015

29.00

Cyprus Kyperounda Winery (Troodos Mountains) - (11.5%)

Beautiful aromas of citrus and tropical fruits. A medium-bodied wine with balanced acidity and structure. - a truly excellent wine.

RED WINE

175ML/250ML/BOTTLE

INKOSI, SHIRAZ, 2017 3.20/6.20/16.95

South Africa. (13.5% abv)

Dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate.

THIASOS RED, 2013 4.40/6.40/18.50

Peloponnese, Greece. (13% abv)

A superb of modern fruit-driven Greek wine; soft, moreish flavours of damson and dark plum enveloped in a medium-bodied coating of soft tannins.

VIA ALTA MERLOT 4.95/6.95/21.00

Chile, Colchagua Valley. (13.5% abv)

Rich and concentrated that packs all you want from this easy drinking Merlot. Great stuff!

CRAMELE RECAS PINOT NOIR 5.30/7.00/22.00

Romania. (12.5% abv)

Complex aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate.

HEALY & GRAY ESTATE MALBEC BONARDA 24.50

Argentina, Mendoza. (12.5% abv)

The juicy fruit of Malbec combines beautifully with the subtle spiciness of Bonarda resulting in a wine which is velvety smooth on the outside but macho on the inside.

FAUSTINO RIVIERO JOVEN, 2014 26.00

Spain, Rioja 2014. (12.5% abv)

A bright wine with red berry aromas underscored by notes of liquorice.

TSANTALI RAPSANI PDO, 2015 26.00

Xinomavro-Krassato-Stavroto. (12.4% abv)

A ruby red in colour wine that combines aromas of dried cherry and raspberry with olive paste, tomato and a whiff of spices and vanilla. Elegant, velvet-textured yet vibrant palate with a lingering mellow finish.

'KANENAS', MAVROUDI - SYRAH, 2015 27.00

Tsantali Winery, Greece. (13.3% abv)

Deep, dense red color, aromas of medium intensity starring the red fruits, spices and wood, as also hints of vanilla, violet and ham. Mouth ripe with good tannins that have the prospects to evolve. Good aftertaste. Great with Lamb Kleftiko or Sliced Steak.

ALPHA ESTATE, 'AXIA', XINOMAVRO SYRAH 28.00

Alpha estate winery, Greece. (abv 14% abv)

Full bodied on the palate, with rounded tannins, a balancing freshness, this blend delivers rich, dark fruits and intense quince flavours, with vanilla tones from the seamlessly integrated oak through to a long persistent finish.

CHATZIVARITIS ESTATE, CABERNET SAUVIGNON 31.00

Xinomavro Goumenissa, Greece. (14% abv)

This certified organic wine Vivid in colour with a discreet aromatic palletete with hints of blackcurrant, cherry, tomato, pepper and vanilla traces. Mouth youthful, filled with well-made tannins and delicious, fruity aftertaste.

ROSE WINE

175ML/250ML/BOTTLE

MONTEREY BAY ZINFANDEL ROSE 4.30/6.30/18.00

USA, California. (10.5% abv)

Quite the most delicious wine, a racy mix of watermelon and cherry with a delectable sweetness.

SERENO PINOT GRIGIO BLUSH 4.50/6.60/19.00

Italy, Veneto. (12% abv)

The height of fashion - light fresh strawberry flavours and very easy drinking.

CHAMPAGNE & SPARKLING

GLASS/BOTTLE

IL CASTELLI PROSECCO DOC 6.00/23.00

Italy, Veneto. (11% abv)

A lovely straw yellow with a faint greenish reflection in colour. The aroma is subtle with a fruity scent and hints of apple. Along with a dry, crispy and fruity palate which is pleasant and a clean finish.

NV VEUVE CLICQUOT PONSARDIN, 60.00

YELLOW LABEL BRUT

France, Champagne. (12% abv)

Classic champagne from the world famous Veuve Clicquot champagne house. Perfect for celebration from a champagne you can trust to deliver quality

NV VEUVE CLICQUOT, ROSÉ 75.00

Champagne, France. (12.5% abv)

Credited as the first house to produce a Rosé Champagne. This Champagne shows the lovely Pinot Noir that dominates the blend with a summer-fruit character.

2006 CUVÉE DOM PÉRIGNON, MOËT ET CHANDON 180.00

Champagne, France (12.5% abv)

The ultimate expression of champagne from Moët et Chandon. The champagne is made from the best grapes and hand crafted and aged for an extended period of time.





BEER

DRAUGHT BEER

HALF PINT / PINT

AMSTEL 4.1% abv	2.10/4.20
KROMBACHER PILS BIER 4.8% abv	2.40/4.80
GUINNESS 4.1% abv	2.40/4.80
MALTSMITHS IPA 4.6% abv	2.40/4.80

SPECIALITY GREEK AND CRAFT BEERS

FIX HELLAS 5% abv	4.20
KEO 4.5% abv	4.20
SEPTEM FRIDAY'S PALE ALE 4.7% abv	4.80
SEPTEM 8TH DAY IPA 7% abv	5.40
SEPTEM RED ALE 4.5% abv	4.80
NISSOS ORGANIC ALL DAY LAGER 5% abv	4.80
NISSOS PILSNER 5% abv	4.80

BOTTLED BEERS

CORONA 4.6% abv	4.20
PERONI 5.1% abv	4.20
BECKS BLUE 0.05% abv	3.50

CIDER

REKORDERLIG FLAVOURED CIDER	5.00
Apple-Strawberry	
Lime-Wild Berries	





SPIRITS

GIN

Bombay Sapphire	3.50
Tanqueray	3.60
Hendricks	3.70
Gin Mare	4.00
Bloom Gin	4.00
Portobello Road	4.50
Tanqueray no.10	4.50
The Star of Bombay	4.50
Sacred Gin	4.50

VODKA

Stolichnaya Vodka	3.50
Stolichnaya Vanilla	3.75
Stolichnaya Raspberry	3.75
Grey Goose	4.00
Belvedere	4.00
Crystal Head	4.80

RUM

Bacardi Superior	3.50
Bacardi Gold	3.50
Havana Club Especial	3.60
Havana Club 7	3.75
Sailor Jerry	3.50
Pussers Rum	4.00
Mount Gay	3.70

WHISKEY

Jamesons	3.50
Johnnie Walker Black label	3.70
Monkey Shoulder	3.70
The Glenlivet	4.50
Glenmorangie	4.50
Glenfiddich	4.00
Nikka from the Barrel	4.50

BOURBON

Jack Daniels	3.60
Jack Daniels Honey	3.80
Wild turkey	3.60
Makers Mark	4.00
Woodford Reserve	4.50

BRANDY AND COGNAC

Hennessey VS	3.70
Courvoisier	3.70
Metaxa 5 *	3.70
Hennessey XO	15.00





SOFT DRINKS, COFFEE & TEA

SOFT DRINKS

Still Water	2.00/3.50
Sparkling Water	2.00/3.50
Coke	2.80
Diet Coke	2.40
7up Free	2.40
Elderflower Presse	2.40
Ginger Ale	2.40
Ginger Beer	3.00
Red Bull	3.00

FEVER TREE

Tonic Water	2.40
Slimline Tonic	2.40
Aromatic Tonic	2.50
Mediterranean Tonic	2.50

JUICES

Cranberry, Apple, Orange, Pineapple	2.20
--	------

FRESH LEMONADE

With Lemon, Strawberry, Raspberry, Peach	3.50
---	------

COFFEE & HOT DRINKS

Cappuccino	2.80
Latte	2.80
Americano	2.50
Flat White	2.80
Espresso	2.00
Double Espresso	2.80
Macchiato	2.20
Mocha	2.80
Greek Ibrik Coffee	2.50
Hot Chocolate	2.80
Liqueur Coffee	4.50

ICED DRINKS

Espresso Freddo	3.00
Capuccino Freddo	3.20
Latte Freddo	3.20
Cuzina Iced Frappe	3.00

TEAS

English Breakfast Tea	2.20
Earl Grey	2.20
Green Tea	2.20
Peppermint Tea	2.20

HERBAL TEAS, BY OREANTHI

Quality herbs and flowers
sourced from Greece and the
Mediterranean region.

DETOX TEA

£2.75

Olive leaves, lime flowers
and thyme

LIGHT & LEAN TEA

£2.75

Peppermint and fennel
combined with Cretan Dittany,
nettle and angelica

RELAX TEA

£2.75

Chamomile, lavender and passion
flower combined with rose
petals and scented geranium





SHARE . EAT . BE GREEK .



CUZINA BAR & EATERY
25 RADCLIFFE ROAD
WEST BRIDGFORD, NG2 5FF
WWW.CUZINA.CO.UK

