



# COZCO

MEDITERRANEAN

## MENU



### SMALL PLATES

- V PETER'S ZUCCHINI ROSES** R69  
Rolled zucchini filled with feta & parmesan, topped with napolitana & baked in the oven
- V SPANAKOPITA** R85  
Phyllo pastry square filled with spinach & feta
- CALAMARI GRILLED** R98  
Tender Patagonica tubes grilled to perfection served with lemon wedge
- BEEF TRINCHADO** R125  
Tender cubes of beef fillet in a creamy Portuguese trinchado sauce served with Lemon Potatoes or Pita Bread
- STUFFED EGGPLANT** R75  
Aubergine sliced in half filled with beef mince, topped with béchamel & sprinkled with parmesan
- MEDITERRANEAN MEATBALLS** R85  
6 Beef meatballs infused with mediterranean spices, cumin and garlic, served with a side of tzatziki
- V FALAFEL** R60  
5 chickpea Falafel balls made from aromatic spices
- CHORIZO SAUSAGE** R80  
100g Spicy Portuguese sausage, made with pork, paprika, garlic & salt, pan fried in cherry tomatoes
- CHICKEN LIVERS** R65  
Chicken livers sautéed in garlic, white wine, chilli, napolitana & a touch of cream
- V HALLOUMI CHEESE** R85  
Traditional Cypriot Cheese grilled to perfection
- V DOLMADES** R60  
5 Vine leaves stuffed with aromatic rice
- BEEF SOUVLAKI STIX** R115  
130g Beef fillet prepared with olive oil, lemon, garlic, salt, butter & bay leaves on a skewer
- CHICKEN SOUVLAKI STIX** R75  
200g chicken prepared in salt, garlic, paprika, lemon & oregano on a skewer



### DIPS

- TZTATZIKI** R55  
Double thick creamy Greek yoghurt, cucumber & garlic dip
- HUMMUS** R55  
Middle Eastern dip made of chickpeas, tahini lemon juice & garlic
- TARAMASALATA** R50  
Salted & cured cod roe dip
- BEETROOT TZATZIKI** R60  
Greek double cream yoghurt, beetroot, cucumber, mint & garlic dip
- SALMON TARAMA** R75  
Taramasalata, salted & cured roe of cod & smoked Norwegian Salmon dip
- PITA BREAD** R15  
Delicious pita bread to accompany your small plates



### PLATTERS

- COZCO PLATTER (2-4 people)** R345  
Chicken Cubes, Dolmades, Greek Village Salad, Beetroot Tzatziki, Mediterranean Beans, Chicken Meatballs, Falafel, Hummus, Lemon Potato Wedges, Artichoke mix, & Pita Bread  
Dolmades, Falafel, Artichoke Mix, Mediterranean
- V VEGETARIAN PLATTER (2-4 people)** R325  
Beans, Lemon Potato Wedges, Hummus, Beetroot Tzatziki, Feta & Olives, Bocconcini salad & Pita Bread
- ESKOM PLATTER (2-4 people)** R325  
Chicken cubes, Dolmades, Beetroot Tzatziki, Hummus, Artichoke Mix, Salmon Tarama, Chicken Livers & BBQ mushroom skewers & Pita Bread



## MAIN COURSES

<b>BEEF FILLET MEDALLIONS</b> served with creamy pepper sauce, roasted lemon potatoes & side salad	<b>R235</b>
<b>PASTA A LA CLAUDIO</b> Chicken, mushrooms, zucchini, pesto, cherry tomatoes, cream, chilli, garlic & parmesan cheese served with penne pasta	<b>R140</b>
<b>CHICKEN GRILLADO</b> Flattened grilled chicken breast with oregano, olive oil & fresh lemon juice, served with a choice of napolitana orzo pasta rice, lemon potato wedges or side salad	<b>R145</b>
<b>LAMB RUMP</b> Lamb Rump grilled with Mediterranean herbs & spices, served with tzatziki, lemon potatoes & a side salad	<b>R235</b>
<b>V ZUCCHINI PRIMA VERA</b> Zucchini, feta, parmesan, cherry tomatoes, garlic & spinach tossed in spaghetti	<b>R125</b>
<b>BIFTEKI</b> 3 Traditional Greek Beef patties seasoned with Mediterranean spices and hints of cumin and garlic served with Tzatziki, Roasted Lemon Potatoes & a side Salad	<b>R175</b>
<b>PASTA BOLOGNESE</b> Good old favourite served with spaghetti	<b>R135</b>
<b>STUFFED EGGPLANT</b> Eggplant sliced in 2 halves filled with beef mince, topped with béchamel, sprinkled with parmesan cheese & served with a side salad	<b>R155</b>
<b>SEAFOOD PASTA</b> Calamari, Prawns, Mussels in a napolitana sauce, with a hint of garlic and cream served with spaghetti	<b>R225</b>
<b>BEEF LASAGNE</b> Traditional beef lasagne, layers of lasagne sheets covered in mince & béchamel sauce served with side salad	<b>R145</b>
<b>GRILLED CALAMARI</b> Tender Patagonica tubes grilled to perfection. Served with rice or lemon potato wedges & side salad	<b>R235</b>



## SIDES

<b>V ORZO NAPOLITANA</b> Orzo pasta rice cooked in napolitana sauce topped with parmesan cheese	<b>R35</b>
<b>V MEDITERRANEAN BEANS</b> Butter beans, carrots & celery cooked in napolitana sauce topped with feta cheese & sprinkled with oregano Option: with Chorizo Sausage	<b>R68</b>
<b>V ROASTED LEMON POTATOES</b> 6 Roasted potatoes prepared with lemon, salt, olive oil & oregano	<b>R39</b>
<b>PITA BREAD</b> Delicious pita bread to accompany your small plates	<b>R15</b>
<b>V GREEK SIDE SALAD</b> Tomatoes, cucumber, feta, red onion & kalamata olives, drizzled with olive oil & sprinkled with oregano	<b>R35</b>
<b>V SAVOURY RICE</b> Long grain rice sauteed & steamed with mixed peppers, onion & parsley	<b>R38</b>



## SALADS

<b>V HORIATIKI SALAD</b> Tomatoes, cucumber, feta, red onion & kalamata olives, drizzled with olive oil & sprinkled with oregano	<b>R95</b>
<b>CHICKEN HALLOUMI FETA SALAD</b> Strips of chicken, halloumi & feta tossed in lettuce, tomato, red onion & cucumber, drizzled with balsamic reduction	<b>R120</b>
<b>COZZI SALAD</b> Strips of chicken, bacon bits, artichokes, feta, halloumi, red onion & gherkins served on a bed of lettuce	<b>R130</b>



## SOMETHING SWEET

<b>ICE CREAM &amp; GRAPE PRESERVE</b> Full cream ice cream topped with delicious home made preserved grapes	<b>R75</b>
<b>CARAMEL SALTED CHEESE CAKE</b> Classic baked cheese cake	<b>R75</b>
<b>CANNOLI</b> Delicate pastry filled with crema pasticcera	<b>R30</b>
<b>KOURABIETHES</b> Greek short bread covered in icing sugar	<b>R25</b>
<b>CHOCOLATE CHERRY BOMB</b> Delicious chocolate coated ice cream with cherry centre	<b>R79</b>
<b>RAVANI</b> Orange semolina cake served with whipped cream	<b>R65</b>

### PLEASE NOTE:

No substitutions on platters  
All menu items are subject to availability

Tables of 8 guests or more include gratuity  
Load shedding doesnt affect certain dishes