



NIKO'S GREEK KOUZINA

289 S. U.S. Highway 1

Tequesta, Fl. 33469

561-972-7443

If my Mother didn't make it, we don't serve it

www.nikosgreekkouzina.com

Welcome to Nikos Greek Kouzina

My name is Nikos Maglaris I am the Chef and Owner here at Nikos. After spending all of my life in the restaurant business it was always my dream to open an Authentic Greek Restaurant featuring the food that my Mother made and I was brought up with. All the recipes used at Nikos are the same my Mother and Aunts used and handed down to me from several generations. Rest assured that here at Nikos we use only the freshest ingredients and strictly imported products from Greece. Feta cheese from Tripolis (my parents' hometown) which is the Cheese capital of Greece, Olives from Kalamata, Extra Virgin Olive Oil from Sparta, and real Kasserli cheese for our saganaki. I hope you enjoy our food as much as I enjoy preparing it for you. Any special requests please feel free to ask your server and we will do the utmost possible to accommodate your requests.

Thank You and "Kali Oreksi" (Bon Appetite in Greek)

APPETIZERS

HOMEMADE DIPS

SERVED WITH PITA WEDGES

TZATZIKI

Imported Greek yogurt blended with fresh cucumber, garlic, fresh dill, and olive oil \$8.00

TIROKAFTERI Roasted red and spicy Greek peppers, whipped with Feta cheese \$8.00

SKORDALIA A purée of whipped potatoes, olive oil, and garlic \$8.00

MELITZANOSALATA Roasted eggplant and garlic purée topped with crumbled Feta cheese. \$8.00

TRIO OF DIPS Can't decide? Choose any three of our delicious dips! \$18.00

HUMMUS served with pita bread \$9.00

SAGANAKI A mild Greek cheese flamed at your table with a shout of "OPA!" \$12.00

CALAMARI Tender calamari lightly breaded and fried, served Lathoregani for dipping \$18.00

LOKANIKO Imported Greek sausage, char-grilled & drizzled with olive oil & lemon \$12.00

FETA CHEESE & KALAMATA OLIVES \$9.00

Imported from Greece Drizzled with extra virgin olive oil & oregano

CHAR-GRILLED OCTOPUS \$21.00

Tender octopus, deliciously marinated in our Greek balsamic vinaigrette, and flame broiled. Served with pita bread.

DOLMAS (4) \$6.00

Vegan friendly grape leaves, stuffed with seasoned vegetables and rice, served with tzatziki

HOMEMADE SPANAKOPTA (SPINACH PIE) \$12.00

Crispy phyllo dough stuffed with sautéed spinach and Feta cheese.

SOUPS AND SALADS

TRADITIONAL GREEK SALAD

Crisp romaine topped with cucumbers, tomatoes, bell peppers, red onion, olives, pepperoncini, and

Imported Feta cheese, tossed with our own homemade Greek dressing.

Small 1-2 people \$9.95

Large 2-4 people \$15.95

VILLAGE SALAD (HORIATIKI)

Tomatoes, cucumbers, red onion, Greek peppers, pepperoncini, Kalamata olives, and oregano, tossed in olive oil and homemade Greek dressing, topped with Imported Feta cheese.

Small 1-2 people \$10.95

Large 2-4 people \$16.95

ADD: GRILLED CHICKEN, OR GYROS,

Small \$5.95

Large \$7.95

ADD: GRILLED SALMON

Small \$8.95

Large \$10.95

AVGOLEMONO SOUP

cup \$3.50

Bowl \$5.00

A creamy broth of chicken and orzo with a hint of lemon. A Greek classic!

***GYROS SANDWICH or CHICKEN GYROS served on pita bread,
with onions, tomato, and tzatziki, Served with French fries***

\$12.99

***CHICKEN OR PORK SOUVLAKI Skewered chicken or pork char-grilled
and served with pita wedges, onions, tomato, tzatziki and French fries***

\$13.99.



GREEK FAVORITES

ALL DINNERS INCLUDE CUP OF HOMEMADE AVGOLEMONO SOUP

GRECIAN STYLE CHICKEN	\$20.95
My Mother's specialty! Greek style half chicken roasted in olive oil, oregano, garlic, and lemon, served with Greek oven brown potatoes and fasolakia	
GYROS PLATTER	\$19.95
Authentic Greek gyros, broiled and thinly sliced right off our vertical broiler, served with tomatoes, onions, pita bread, tzatziki, and choice of two sides	
PASTICHIO	\$20.95
layered macaroni and seasoned ground beef topped with bechamel sauce then oven baked 5	
MOUSSAKA	\$20.95
A layered casserole of potatoes, roasted eggplant, seasoned ground beef, topped with bechamel sauce and oven baked	
DOLMADES	\$19.95
Hand rolled grape leaves, stuffed with seasoned ground beef and rice, topped with our creamy avgolemono sauce, served with Greek potatoes	
ROAST LEG OF LAMB	\$26.95
Fresh spring lamb slow roasted and topped with our special lamb demi-glaze, served with rice pilafi, Greek potatoes and fasolakia	
LAMB KOKINISTO	\$29.95
tender lamb shank baked in a mild tomato sauce and served with imported orzo pasta	
COMBINATION PLATTER	\$30.95
pastichio, moussaka, dolmaçes, chicken or pork souvlaki, gyros, Greek potatoes, rice pilaf and fasolakia	

FROM THE BROILER

CHAR-BROILED COLORADO	
LAMB CHOPS (4)	\$42.95
tender lamb chops, marinated in olive oil & Greek seasoning, then char-broiled to your liking, served with your choice of two sides	
CHICKEN-K-BOB	\$22.95
tender chicken breast skewered with green pepper, onion, and red pepper then char-grilled, served with rice pilaf	
PORK-K-BOB	\$22.95
Tender pieces of pork tenderloin skewered with pepper, onion, and red pepper then char-grilled, served with rice pilaf	
BEEF-K-BOB	\$38.95
Prime filet mignon skewered with pepper, onion, and red pepper then char-grilled, served with rice pilaf	
GREEK STYLE PORK CHOPS	\$26.95
Center cut pork chops marinated in our Greek seasoning And char broiled to perfection	
GREEK STYLE STEAK	\$38.95
Prime Filet Mignon, seasoned with Greek seasoning and char-grilled, served with your choice of two sides	

FRESH SEAFOOD

WHOLE FRESH LAVRAKI	M/P
fresh branzino imported from the Aegean Sea in Greece	
WHOLE RED SNAPPER	M/P
Fresh gulf snapper served with lathorigani	
BROILED SALMON	\$26.95
Fresh Norwegian Salmon filet seasoned with Greek seasoning and topped with lathorigani and your choice of two sides	
GRILLED SWORDFISH STEAK	\$26.95
char-grilled & topped with lathorigani and your choice of two sides	
SHRIMP CORFU	\$26.95
Jumbo gulf shrimp baked over rice pilaf and topped in a light tomato with melted feta cheese	
SHRIMP NIKO	\$26.95
Jumbo gulf shrimp sauteed with garlic, fresh tomato and lemon in a light garlic, white wine sauce, served over pilafi	

SIDES

RICE PILAFI	\$5.00	STEAMED BROCCOLI	\$6.00
GREEK POTATOES	\$5.00	Drizzled with extra virgin olive oil	
FASOLAKIA	\$5.50	KALAMATA OLIVES	\$4.00
FRENCH FRIES	\$4.00	HORTA fresh greens, steamed and	
FETA FRIES	\$6.00	drizzled with olive oil and lemon	\$7.00

BEVERAGES

Soft drinks, Lemonade, Iced Tea unlimited refills	\$3.25
Souroti Greek Sparkling Water 1 liter	\$8.95
Vikos Still Water 1 liter	\$8.95
<i>drink the water the Gods drank 3000 years ago</i>	
<i>Imported from one of the oldest springs in Greece</i>	
Ebsa Imported Greek Soda orange, lemon, And sour cherry	\$3.25

COFFEES & TEAS

FRESH BREWED LAVAZZA COFFEE	\$2.75
FRAPPE	\$3.75
A blend of imported Nescafe coffee whipped until frothy & poured over ice. Milk & sugar added to your liking. (The Greeks invented this one)	
ELLINIKOS / GREEK COFFEE	\$3.00
Traditional Loumidis Greek coffee brewed to order SKETOS (black), METRIOS (medium), GLYKOS (sweet).	
ESSPRESSO	\$2.95
EXTRA SHOT	\$1.50
CAPUCCINO	\$3.95
LATTE	\$3.95
GREEK MOUNTAIN TEA OR CHAMOMILE	\$3.25
Handpicked in the highest mountains of Greece and brewed in a French press at your table	

DESSERTS

BAKLAVA	\$6
Traditional Greek baklava consists of layers of thin crisp phyllo, chopped walnuts and cinnamon topped with honey syrup.	
BAKLAVA CHEESECAKE	\$7
Cheesecake and baklava in one! Topped with honey and walnuts	
GALAKTOBOURIKO - CUSTARD PIE	\$7
A phyllo wrapped custard perfectly baked and topped with a light honey syrup!	
RIZOGALO - (RICE PUDDING)	\$7
My dad made it this way at his diner, and we have not changed a thing!	
IMPORTED GREEK YOGURT	\$8
Extra thick and topped with walnuts and pure, organic raw Greek honey	

Consuming Raw or Undercooked Meats, Poultry, or Seafood may increase your risk of Food Borne illness, especially if you have certain Medical Conditions.