

VAS Kouzina

942 Alpharetta St Free Parking at City Hall across the street. 30075-4485 · +16785875888 · Updated:
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[View online menu](#)



MEZE 7

Assorted Olives	\$6.49
Spanakopita	\$11.99
spinach, feta, phyllo	
Keftedes	\$12.99
meatballs, lemon, latholemono	
Dolmades	\$7.99
stuffed grape leaves	
Grilled Vegetables	\$13.49
marinated eggplant, zucchini, squash, onions, red and green peppers, fig honey balsamic drizzle	
Roasted Cauliflower	\$9.99
lemon, scallions, EVOO	
Avgolemono Soup	\$8.99
lemon, chicken, rice soup	

SPREADS 6

Fava	\$8.99
yellow split peas, onion	
Tzatziki	\$9.99
Greek yogurt, cucumber, garlic, dill	
Melitsanosalata	\$8.99
Eggplant Spread. Eggplant, garlic, herbs	
Tirokafteri	\$9.99
Spicy Feta Spread. Spicy red pepper and feta cheese	
Skordalia	\$8.99
Garlic Spread. Potato, garlic	
Revithosalata	\$8.99
Hummus. Tahini, chickpea, garlic	

OCEAN MEZE 4

Fried Calamari	\$13.99
fried & seasoned, lemon aioli, lemon wedges	
Sautéed Calamari	\$13.99
sautéed in ouzo, basil, tomato, garlic, orange, country bread	
Grilled Octopus	\$19.99
fava, oregano, vinegar, latholemono	
Mussels Citrus Ouzo*	\$12.99
sautéed in ouzo with lemons, orange, tomatoes, garlic, parsley, country bread	

CHEESE 4

Saganaki	\$12.99
flaming cheese, pita points	
Portabello Saganaki	\$13.99
portabello mushroom, tomato pomodoro sauce, baked kefalograviera, pita points	
Baked Feta	\$10.99
red & green peppers, oregano, EVOO	
Goat Cheese	\$11.99
fried, honey fig balsamic	

WHOLE FISH 2

Seasonal Whole Fish	\$35.00
Our seasonal whole fish varies in sizes from 1.5lbs up to 3lbs daily Can be deboned table side	
Lavraki	\$32.00
whole mediterranean sea bass	

FROM THE SEA 4

Fried Shrimp	\$24.99
8 seasoned jumbo fried shrimp, lemon aioli	
Shrimp Saganaki	\$26.99
8 jumbo shrimp, feta cheese, fresh tomato sauce, pita points	
Squid Ink Tagliatella	\$29.99
shrimp, calamari, mussels, citrus wine sauce, country bread	
Fried Cod - Bakalao	\$22.99
skordalia-cold garlic spread, lemon aioli	

KOUZINA 7

Lamb Chops*	\$34.99
marinated and grilled, skordalia - cold garlic spread	
Tenderloin Medallions*	\$32.99
Greek yogurt horseradish sauce	
Bone In Chicken Breast	\$26.99
chargrilled and stuffed with goat cheese and roasted red peppers, honey fig balsamic	
Moussaka	\$19.99
meat sauce, eggplant, zucchini, potatoes, nutmeg, baked bechamel	
Pastitsio	\$17.99
meat sauce, macaroni noodles, baked bechamel	
Greek Burger*	\$14.99
Feta Cheese or Tirokafteri. Ground beef patty, lettuce, tomato and onions, grilled brioche bun	
The Garden Plate	\$18.99
grilled portobello mushroom, roasted tomato, marinated eggplant, zucchini, squash, red onion, red and green peppers, honey fig balsamic drizzle	

SALATA 5

Spanaki	\$11.99
spinach, beets, goat cheese, walnuts, balsamic vinaigrette, fig balsamic drizzle	
True Greek	\$12.99
tomato, cucumber, feta, kalamata olives, onion, oregano, vinegar, EVOO	
Americana Greek	\$11.99
romaine, tomato, cucumber, feta, onion, kalamata olives, oregano, pepperoncini, Greek vinaigrette	
Maroulosalata	\$9.99
romaine, scallions, cucumbers, dill, kalamata olives, EVOO, vinegar	
Tomatosalata	\$13.99
ripe tomatoes, feta cheese, onions, kalamata olives, oregano, vinegar, EVOO	

GYRO 6

Gyro (Traditional)	\$12.99
shaved lamb & beef	
Chicken	\$12.99
Lamb	\$14.99
Shrimp	\$15.99
Beef*	\$15.99

Veggie

\$12.99

SOUVLAKI STICKS 4

Chicken	\$8.99
Lamb	\$11.99
Beef*	\$11.99
Shrimp	\$11.99

SIDES 9

Orzo Salad	\$7.99
orzo, feta, tomato, onion, assyrtiko vinaigrette	
Lemon Potatoes	\$8.99
Greek Fries	\$8.99
fresh cut, Greek seasoning	
Sautéed Spinach	\$8.99
EVOO, garlic, lemon	
Gigandes Plaki	\$8.99
stewed lima beans, tomatoes and dill	
Grilled Vegetables	\$13.49
marinated eggplant, zucchini, squash, onions, red and green peppers, honey fig balsamic drizzle	
Roasted Cauliflower	\$9.99
lemon, scallions, EVOO	
Pita Bread	\$1.49
cut wedges, EVOO and oregano	
Country Bread	\$2.99
drizzled with EVOO and oregano	

CHOOSE YOUR ENTREE 3

Souvlaki Sticks
Gyro
Kouzina

CHOOSE YOUR SIDES 8

Lemon Potatoes

Grilled Vegetables

Cauliflower

Small American

Greek Fries

Sautéed Spinach

Orzo Salad

Greek Salad

OPTIONAL LARGE SALAD 2

Large American Greek Salad	AVAILABLE OPTIONS
	For Two: \$8.00
	For Four: \$16.00

Large True Greek Salad	AVAILABLE OPTIONS
	For Two: \$10.00
	For Four: \$20.00

GYRO PLATTERS 5

Traditional	AVAILABLE OPTIONS
Traditional Shaved Lamb and Beef	16 Thick Slices (For Four): \$39.99
	8 Thick Slices (For Two): \$21.99

Chicken	AVAILABLE OPTIONS
	8 Sticks (For Four): \$39.99
	4 Sticks (For Two): \$20.99

Lamb	AVAILABLE OPTIONS
	8 Sticks (For Four): \$49.99
	4 Sticks (For Two): \$27.99

Shrimp	AVAILABLE OPTIONS
	8 Sticks (For Four): \$49.99
	4 Sticks (For Two): \$27.99

Beef	AVAILABLE OPTIONS
	8 Sticks (For Four): \$59.99
	4 Sticks (For Two): \$30.99

GLYKA / DESSERTS 9

Loukoumades	\$8.00
Honey Drizzled Puffs, Sprinkled with Cinnamon & Chopped Walnuts	

Nutella Loukoumades	\$9.00
Nutella Tossed Puffs Topped with Chopped Walnuts	
Chocolate Kormos Metaxa	\$10.00
Walnuts, Caramelized Oranges and Dark Chocolate with Cookies Soaked in Metaxa Brandy and Orange Liquer	
Baklava	\$9.00
Layers of Phyllo Dough, Honey and Walnuts with a Honey Drizzle	
Baklava Cheesecake	\$10.00
Layers of Phyllo Dough, Honey and Walnuts with a Creamy Layer of Cheesecake	
Spooned Sweets	\$5.00
Choose: Sour Cherry, Orange, Fig, Rose Petal. Traditional Sweet Preserves with Syrup	
Greek Yogurt Parfait	\$9.00
Triple Strained Imported Greek Yogurt layered with Honey and Walnuts	
Spooned Sweets Greek Yogurt Parfait	\$10.00
Triple Strained Imported Greek Yogurt layered with your choice of a spooned sweet	
Vanilla Ice Cream with Spooned Sweets	\$8.00

KAFE / COFFEE 5

Greek Cofee	\$4.00
plain / semi-sweet / sweet	
Traditional Greek Frappe	\$4.00
plain / semi-sweet / sweet	
Frappe Float	\$5.00
French Press Black	\$3.00
Hot Tea Selection	\$2.65

WHITE WINE 9

Kourtaki Retsina, Savatiano	AVAILABLE OPTIONS
crisp, pine, citrus, herbal, apple	Glass: \$9.00
	Bottle: \$32.00
Sofos, Moschofilero	AVAILABLE OPTIONS
aromatic, floral, apricot, citrus, crisp, almond finish	Glass: \$12.00
	Bottle: \$46.00
Gaia 14-18 Rosé, Agiorgitiko	AVAILABLE OPTIONS
strawberry, vanilla, herbal, clean, crisp; seasonal	Glass: \$13.00
	Bottle: \$49.00

C.L. Chateau Julia, Chardonnay	AVAILABLE OPTIONS
jasmine, pineapple, banana, citrus, full long finish	Glass: \$13.00
	Bottle: \$49.00
Alpha Estate, Malagouzia	AVAILABLE OPTIONS
honeysuckle, peach, orange, jasmine, long finish	Glass: \$14.00
	Bottle: \$56.00
Skouras Almyra, Chardonnay	AVAILABLE OPTIONS
pear, peach, oak, full body, long finish	Glass: \$14.00
	Bottle: \$56.00
Zafeirakis Microcosmos, Malagouzia	AVAILABLE OPTIONS
wildflower honey, peach, delicate citrus, hints of spice	Glass: \$15.00
	Bottle: \$58.00
Wine Art Techni Alipias, Sauv Blanc / Assyrtiko	AVAILABLE OPTIONS
mineral, grass, peach, grapefruit, rich mouthfeel	Glass: \$15.00
	Bottle: \$58.00
Alpha Estate, Sauv Blanc	AVAILABLE OPTIONS
tropic fruit, citrus and butter, vegetal nuances, silky	Glass: \$16.00
	Bottle: \$65.00

RED WINE 11

Omicron Nemea, Agiorgitiko	AVAILABLE OPTIONS
plum exotic spice, light body	Glass: \$9.00
	Bottle: \$32.00
Oenodea Drama, Cab / Agiorgitiko / Syrah	AVAILABLE OPTIONS
smoky, oak, vanilla, ripe red fruit	Glass: \$10.00
	Bottle: \$40.00
Skouras St. George, Agiorgitiko	AVAILABLE OPTIONS
blackberries, cinnamon, velvety mouthfeel	Glass: \$12.00
	Bottle: \$48.00
Gaia Notios, Agiorgitiko	AVAILABLE OPTIONS
mild tannis, spice, red fruit, lighter body	Glass: \$13.00
	Bottle: \$50.00
Alexakis, Kotsifali / Syrah	AVAILABLE OPTIONS
grippy, earthy, dark forest fruit, oak	Glass: \$13.00
	Bottle: \$50.00
Sofos, Agiorgitiko / Cab	AVAILABLE OPTIONS
red fruit, spice, black pepper, vanilla, velvety	Glass: \$13.00
	Bottle: \$50.00

Alpha Estate Hedgehog, Xinomavro	AVAILABLE OPTIONS
vanilla, pepper, clove, ripe, blackberry	Glass: \$15.00
	Bottle: \$55.00
Palivou Estate Single Vineyard, Agiorgitiko	AVAILABLE OPTIONS
spice, smoke, tobacco, blackberry, grippy, balanced	Glass: \$16.00
	Bottle: \$60.00
C L Amethystos, Cab / Merlot / Agiorgitiko	AVAILABLE OPTIONS
jam, forest fruit, spices, noble tannins	Glass: \$17.00
	Bottle: \$65.00
Chateau Julia, Merlot	AVAILABLE OPTIONS
dark cherry, char, earth, cocoa	Glass: \$17.00
	Bottle: \$65.00
Wine Art Techni Alipias, Cab / Agiorgitiko	AVAILABLE OPTIONS
velvety tannins, chocolate, plums, vanilla, cherries	Glass: \$18.00
	Bottle: \$68.00

SPARKLING 6

La Marca, Prosecco	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$42.00
Veuve Cliquot, Sparkling	\$99.00
Mimosa	AVAILABLE OPTIONS
	Glass: \$9.00
	Carafe: \$24.00
Belini	AVAILABLE OPTIONS
	Glass: \$9.00
	Carafe: \$24.00
Strawberini	AVAILABLE OPTIONS
	Glass: \$9.00
	Carafe: \$24.00
Sangria White / Red / Rosé	AVAILABLE OPTIONS
	Glass: \$11.00
	Carafe: \$40.00

DESSERT WINES / TSIPOURO 4

Kourtakis Mavrodaphne of Patra	AVAILABLE OPTIONS
	\$11.00
	\$42.00

Kourtakis Samos Sweet Muscat	AVAILABLE OPTIONS	
		\$12.00
		\$46.00
Nama Bizantino	AVAILABLE OPTIONS	
		\$11.00
		\$42.00
Idonikos Tsipouro (Greek Grappa)		\$12.00
RESERVE WHITE WINES 4		
Skouras Wild Ferment, Assyrtiko		\$69.00
Alpha Estate, Chardonnay		\$74.00
Santo Santorini, Assyrtiko		\$78.00
Sigalas Santorini, Assyrtiko		\$110.00
RESERVE RED WINES 5		
Domaine Sigalas, Mavrotragano / Mandilaria		\$75.00
Alpha Estate Pinot, Pinot Noir		\$95.00
Medan Agan, Agiorgitiko		\$108.00
C. Lazaridis Amethystos Cava, Cab Franc		\$110.00
La Tour Melas Cyrus One, Cab Franc / Merlot / A		\$130.00
COCKTAILS 19		
Mykonos Mule		\$10.99
Regatta Ginger Beer, Mastiha, Gilbeys Gin, Lime Juice, Thyme Syrup		
Peach Orange Mule		\$13.99
Peach Orange Blossom Ketel One Vodka, Regatta Ginger Beer, Lemon Juice, Thyme Syrup		
Elyx Limoncello Mule		\$14.99
Absolut Elyx, Limoncello, Lime Juice, Regatta Ginger Beer		
Ouzo Lemondrop		\$10.99
Limoncello Di Capri, Ouzo, Fresh Lemon Juice, Sugar Rim		
Greek Old Fashioned		\$14.99
WhistlePig 6 yr, Sour Cherry Preserves, Orange Bitters		
Skinos Spritzer		\$11.99
Wycliffe Sparkling Wine, Pomegranate Syrup, Skinos Mastiha		

Pear Elderflower Spritzer	\$13.99
Pear Elderflower Absolut Juice, Fresh Lemon Juice, La Marca Prosecco, Mint Garnish	
Hendrick's Lemon Thyme	\$14.99
Hendrick's Gin, Thyme Syrup, Lemon Juice, Soda	
Strawberry Caipirinha	\$11.99
Strawberries, Muddled Limes, Cachaca Fresh Lime Juice, Fresh Mint Garnish	
The Muse	\$14.99
Empress Gin, Skinos Mastiha, Grapefruit Juice, St. Elder Liquor, Simple Syrup	
Komos Classic	\$22.99
Komos Anejo Cristalino Tequila, Grapefruit Bitters Splash of Agave Syrup, Lemon Twist	
Espresso Martini	\$12.99
Smirnoff Vanilla Vodka, Kahlua, Frangelico, Coffee, Heavy Cream	
Pavan Pom Martini	\$13.99
Pavan, Ketel One Vodka Pomegranate, Lemon	
Cucumber Martini	\$10.99
Tito's vodka, Fresh Cumber Juice, Dekyper Melon Liqueur	
Garden Bloody Mary	\$11.99
Square One Basil Vodka, Fresh Rosemary, Tomato Puree, Fresh Lime, Celery, Pepperoncini, Olives	
The Wild Side	\$13.99
Stray Dog Greek Gin, Mastiha, Lemon Juice, Cucumbers, Fresh Mint	
Greek 75	\$11.99
Gilbeys Gin, Mastiha, Lemon, Rosemary Syrup, La Marca Prosecco	
Batida de Coco	\$11.99
Don Q Coconut Rum, Clement Mahina de Coco, Frangelico, Heavy Cream	
Caperberry Martini	\$11.99
Tito's Vodka, Caperberry Brine, Dry Vermouth, Caper-berries	

INFUSED COCKTAILS 10

Cucumber Mint Smash	\$13.99
Ketel One Botanicals Cucumber Mint Vodka, Fresh Cucumber Juice, Mint Leaves, Melon Liqueur, Soda	
Rosemary Collins	\$14.99
Hendricks Gin, Rosemary, Homemade Rosemary Syrup, Fresh Lemons & Juice, Greek Honey, Rosemary Lemon Skewer	
Peach Violet Gin Sour	\$13.99
Empress 1908 gin, Peach Schnapps, Creme de Violette, Fresh Lemon and Mint	
Bourbon Crafter	\$13.99
WhistlePig 6yr, Rosemary Sage Bitters, Fresh Lemons, Cranberry Juice, Rosemary Sprig	

Rose Garden	\$13.99
Ketel One Grapefruit & Rose Vodka, Rose Water, Grapefruit Juice, Honey, Grapefruit Garnish	
Greek Mojito	\$11.99
Skinos Mastiha, Fresh Limes, Fresh Mint, Soda	
Strawberry Lemonade	\$11.99
Smirnoff Citrus Vodka, Strawberry Puree, Fresh Strawberries, Lemons & Juice, Strawberry Lemon Garnish	
The Kraken	\$11.99
Kraken Black Spiced Rum, Cointreau, Coca Cola, Fresh Lime, Orange, Mint	
Metaxa Punch	\$11.99
Metaxa Brandy, Pineapple Juice, Lime Juice, Nutmeg, Soda, Limes	
Whiskey Sunset	\$12.99
Crown Royal, Ottos Sweet Vermouth, Orange Bitters, Fresh Grapefruit, Cherries, Oranges	

BEERS 7

Mythos, Greece	\$6.00
Alfa, Greece	\$6.00
Stella	\$6.00
Peroni	\$6.00
Blue Moon	\$5.00
Miller Lite	\$4.00
Kaliber N/A	\$4.00

GREEK SPIRITS 8

Ouzo Plomari	\$10.00
Ouzo Metaxa	\$11.00
Ouzo Verino	\$12.00
Metaxa 5 Star	\$9.00
Metaxa 7 Star	\$10.00
Verino Mastiha	\$10.00
Skinos Mastiha	\$11.00
Tsipouro	\$12.00

LOCAL DRAFT 1

BEVERAGES 4

EPSA Sour Cherry Drink

Coke Products

Still Water

Sparkling Water

INFUSED WATERS 9

Lemon

Lime

Orange

Grapefruit

Strawberry

Mint

Thyme

Rosemary

Cucumber

OCEAN APPS 3

Fried Calamari

fried & seasoned, lemon wedges

Mussels Citrus Ouzo

sautéed in ouzo with lemons, orange, tomatoes, garlic, parsley

Grilled Octopus

fava, oregano, vinegar, EVOO

COURSE TWO - SALATA 2

True Greek

tomato, cucumber, feta, kalamata olives, onion, oregano, vinegar, EEVO

Americana Greek

romaine, tomato, cucumber, feta, onion, kalamata olives, oregano, pepperoncini, Greek vinaigrette

COURSE THREE - ENTRÉES 7

Shrimp Saganaki

8 jumbo shrimp, feta cheese, fresh tomato sauce, pita points

Squid Ink Fettuccine

shrimp, calamari, mussels, citrus wine sauce

Garden Plate

Marinated and grilled eggplant, zucchini, squash, green & red peppers, portobello mushroom, grilled tomato & onions

Bone In Chicken Breast

chargrilled and stuffed with goat cheese & roast red pepper, yukon gold mashed potatoes, honey fig balsamic drizzle

Surf and Turf Pairings

Beef Tenderloin and Fried Lobster Tail, yukon gold mashed potatoes Or Lamb Chops and Fried Lobster Tail, yukon gold mashed potatoes

Lamb Chops

marinated and grilled, yukon gold mashed potatoes, skordalia - cold garlic spread

Beef Tenderloin

Two 4oz medallions, yukon gold mashed potatoes, Greek yogurt horseradish sauce

SEASONAL WHOLE FISH 4

Lavraki 1#

whole, mediterranean sea bass, sautéed spinach

Red Snapper 1#

whole, gulf coast, sautéed spinach

Feature Fish Filet

Will be announced Weekend of Valentines

Fried Twin 6oz Lobster Tails

yukon gold mashed potatoes, Greek tartar sauce, lemon wedges

COURSE FOUR - DESSERT 5

Baklava

Phyllo layers, honey and walnuts

Baklava Cheesecake

Phyllo layers, honey and walnuts, creamy layer of cheesecake

Loukoumades

Fried dough puffs, choice of Honey, walnuts and cinnamon or Nutella tossed with walnuts

Sea Salt Caramel Cheesecake

Rich caramel swirl, thick layer of caramel topping, light dusting of sea salt

Chocolate Marquise

Dark chocolate mousse, topped with chocolate ganache, golden speckled luster