

From
12:00

STARTERS

Kozy gourmet plate for 4-6 people € 36

cauliflower tempura, soy nuggets, *pesto rosso*, *carrot-salmon*, *veta veg-cheese*, olives, basil cream, toasted bread, fresh berries and nuts, homemade garlic sauce

Wine appetizer plate € 8.9

olives, fresh berries, nuts, grissini, *veg-cheese* selection, cranberry sauce

Avocado tartar with basil cream € 10.9

avocado, tomato salsa, red quinoa, basil cream, asparagus, microgreens, gluten-free bread toasts

Cauliflower in spicy sesame glaze € 7.5

fried cauliflower tempura, glazed in chili-sesame sauce, homemade garlic sauce

Carpaccio with truffle aioli and pistachios € 9.9

plant based carpaccio, sun dried tomatoes, arugula, balsamic glaze

Puff pastry tart with *veg-cheese* and asparagus € 8.9

veg-cheese, tofu, grilled asparagus, salad leaves, cherry tomato, berry sauce, balsamic cream

Soup of the day/half - ask the waiter € 5.9 / 3.9

SALAD

Caesar salad: with soy nuggets € 11.9

with oyster mushrooms € 11.9

homemade Caesar sauce, cherry tomato, romaine lettuce, hard vegcheese

Leaf salad with mango salsa, avocado and berries € 11.9

leaf lettuce, berries, cucumber, mango-mint salsa, chickpeas, berry dressing, microgreens, extra virgin olive oil

Warm no-chicken salad € 12.5

iceberg salad leaves, no-chicken chunks in creamy sauce, carrot, cucumber, almond flakes,

MAIN COURSE

Creamy black lentils with grilled vegetables € 14.5

pea croquettes, caramelized onions, microgreens, berry sauce

Tofu "salmon" with carrot-potato puree and caper sauce € 14.5

tofu, baked vegetables, marinated artichokes, baked cherry tomatoes

Mushroom pasta with truffle sauce € 12.5

casarecce pasta, creamy truffle sauce, oyster mushrooms

Pistachio pesto pasta € 12.5

casarecce pasta, sundried tomatoes, kale salad, hard vegcheese

Chili sin carne bowl € 11.9

basmati rice, fresh vegetables, mango salsa, citrus dressing, fresh chili pepper

Vegetable stir fry € 11.9

basmati rice, vegetables, no-chicken chunks, caramelized cashews, teriyaki sauce

Vegetable wok with: baked oyster mushrooms € 11.9

crispy tofu chunks € 11.9

rice noodles, vegetables, homemade spicy wok sauce, sesame

Loaded fries with vegcheese € 11.9

fried potatoes, vegan sausage, vegcheese, lettuce, grilled pepper, horseradish mayo

 GLUTEN FREE |  SPICY |  RICH IN PROTEIN

*A 10% SERVICE FEE APPLIES TO TABLES STARTING 8 PEOPLE AND MORE

WI-FI: Kozy2020

KozyEats



ALLERGENS: 1 - GLUTEN; 2 - NUTS; 3 - PEANUTS; 4 - SOYBEANS; 5 - CELERY; 6 - MUSTARD; 7 - SESAME; 8 - SULPHITES; 9 - LUPINE; FOODS MAY CONTAIN PARTICLES OF OTHER ALLERGENS



KOZY
EATS

From
12:00

WRAPS

  Burrito 1:4 € 13.5

soy chili sin carne, garlic sauce, vegetable salad, homemade fried potatoes, spicy tomato-greens sauce

Superfood wrap, served cold 1:4 € 9.9

quinoa, grilled pepper-tomato tapenade, tofu in orange pepper marinade, salad

Caesar style wrap, served cold 1:4:6 € 9.9

homemade soy nuggets, iceberg salad, tomato, hard veg-cheese, caesar sauce

New!

BURGERS

*all burgers are available with gluten free bread +1.5€

 Beyond meat burger in a cast iron pan 1:6 € 15.9

melted veg-cheese, chili mayo, iceberg salad, vegetables, fried potato wedges, spicy tomato-greens sauce

Wild mushroom burger 1:4:6 € 13.5

forest and champignon mushroom patty, oyster mushrooms, iceberg salad, vegetables, horseradish sauce, homemade fried potato wedges

 Barbecue style soy fillet burger 1:4:6 € 13.5

baked soy fillets, rainbow cabbage salad, onions, mustard sauce, homemade potato wedges

No-chicken burger with vegcheese 1:4:6 € 13.5

soy patty, vegetables, iceberg salad, mustard sauce, homemade potato wedges, horseradish sauce

KIDS MENU

Pasta with veg-cheese and cherry tomatoes 1 € 5.9

No-chicken burger with ketchup and french fries 1:4 € 7.9

 Mashed potato with soy nuggets 1:4 € 6.9

 Fresh vegetable plate € 4.9

Natural apple juice € 1.9

SIDES

 Leaf salad with veggies and citrus dressing € 4.9

Homemade fried potato wedges with tomato sauce € 4.5

Grilled veggies € 5.5

Toasted bread 1 € 0.6

SAUCES €0.6

Garlic sauce 4 | Chili mayonnaise 6 | Horseradish sauce 4:6 | Mustard sauce 6

Caesar sauce 6 | Tomato sauce

 GLUTEN FREE |  SPICY |  RICH IN PROTEIN

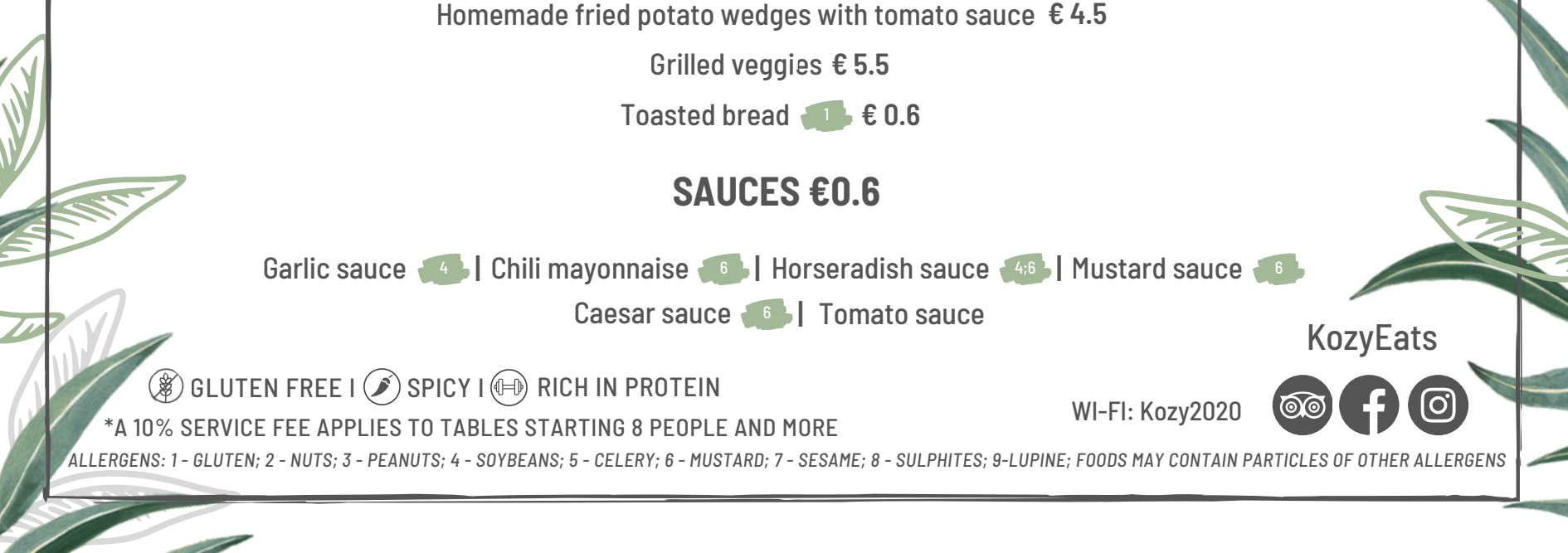
*A 10% SERVICE FEE APPLIES TO TABLES STARTING 8 PEOPLE AND MORE

ALLERGENS: 1 - GLUTEN; 2 - NUTS; 3 - PEANUTS; 4 - SOYBEANS; 5 - CELERY; 6 - MUSTARD; 7 - SESAME; 8 - SULPHITES; 9 - LUPINE; FOODS MAY CONTAIN PARTICLES OF OTHER ALLERGENS

WI-FI: Kozy2020



KozyEats



BREAKFAST

On workdays
till 12:00
On weekends
till 13:00



Kozy breakfast plate* 1;4;6;7 € 9.9

baked tofu, carrot-salmon, dark rice ciabatta, cream-cheese, fresh salad, avocado

Tomato sofrito in a pan* 1;5 € 11.9

baked tomato chutney, chickpeas, melting veg-cheese with greens, fried potato wedges, dark rice ciabatta, fresh salad, greens dressing



Fresh salad bowl € 8.9

fresh vegetables, salad leaves, veta cheese, dried cranberries, greens dressing

Choose your extras: Avocado € 2.5



Lentils € 2



Tofu marinated in orange pepper 4 € 2.5



Granola with yogurt 2;4 € 7.9

homemade granola made from gluten-free oats with a variety of nuts, berries, soy yogurt, cinnamon

Oven baked vegan cheese toast 1;4;6 € 9.5

toasted beetroot bread with cheese, vegan sausage, marinated cucumber, tomato, onion, chili mayo, salad leaves, greens dressing

Toast with scrambled tofu and guacamole 1;4 € 8.9

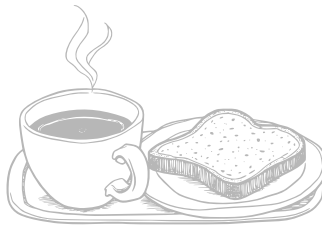
sourdough bread, avocado guacamole, tofu scramble, microgreens

Toast with plant based "roast-beef" and truffle cream 1;4;6 € 9.5

sourdough bread, truffle cream, arugula salad, plant based roast-beef, caramelized onions

Toast with avocado 1 € 8.9

sourdough bread, avocado, cream cheese, arugula salad



New!

*All breakfast foods are available with gluten-free bread +1€

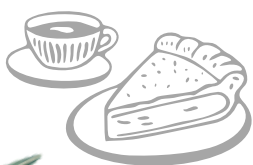
A lot of our
desserts are
gluten free!

DESSERTS

For our cakes and desserts ask a waiter or take a look at our dessert display at the bar.

We offer chocolates, cakes, cookies, pies and more sweet treats.

Enjoy them here or take them with you - there is always room for dessert...



GLUTEN-FREE I



RICH IN PROTEIN

*A 10% SERVICE FEE APPLIES TO TABLES STARTING 8 PEOPLE AND MORE

ALERGËNI: 1 - GLUTEN; 2 - NUTS; 3 - PEANUTS; 4 - SOY; 5 - CELERY; 6 - MUSTARD; 7 - SESAME; 8 - SULFITES; 9- LUPINE, FOODS MAY CONTAIN PARTICLES OF OTHER ALLERGENS

WI-FI: Kozy2020



KozyEats

Choose
between
coconut, oat,
almond or pea
milk

BARISTA CORNER

Espresso / double	2/2.5
Coffee Americano <i>black coffee</i>	2.5
Coffee with Milk	3
Cappuccino	3.6
Latte	3.8
Iced Latte	4
Flat White	3.5
Mochaccino	3.7
Hot Belgian Chocolate	3.7
Chai Latte	3.8
Tea Pot	3.5
different flavors - ask the waiter	
Matcha Latte	4
Iced Matcha Latte	4.5
Fruit & Berry Matcha Latte	4.9
different flavors - ask the waiter	

All coffee drinks
are available
without caffeine
with additional
cost of 0.5€

WINE



Sacchetto Pinot Grigio, Italy 12% (dry, white)	5.5 / 24
Vesevo Falanghina Beneventano, Italy 12,5% (dry, white)	6.5 / 29
Echiverria No Es Pituko Carignan, Chile 13.5% (dry, red)	7.9 / 35
Domaine des Cedres Rose D'Anjou, Francija 10.5% (semi-dry, rose)	6.5 / 29
Dandy Pet-Nat BIO, Francija 9% (light sparkling wine)	29
Sacchetto Prosecco Asolo DCG Brut, Itālija 11% (prosecco)	5.9 / 27
Prosecco Pierre Zero (non-alcoholic sparkling wine)	5.9 / 27

BEER

ml 0.5 / 0.33

Madonas Unfiltered 5,6% (draft) (Latvia)	5.9 / 4.9
Lielvārde Light 5,2% (draft) (Latvia)	5.5 / 4.5
Birra Moretti 4,6% (Italy)	4.9
Birra Moretti Non-alcoholic 0% (Italy)	4.9
Kokmuižas Non-alcoholic 0% (Latvia)	4.9

SPECIALITY DRINKS

ml 45

Whiskey Diciotto Lune Riserva 42% (Italy)	9
Rum Flor de Cana 18YO 40% (Nicaragua)	10
Cognac Bowen VSOP 40% (France)	12

BEVERAGES

Tērvetes Godu Kvass 0.5	3
"On Lemon" Juice Lemonade 0.33	3.3
different flavors - ask the waiter	
"OnLemon" Yerbata 0.33	3.5
Homemade Forest Berry Lemonade 0.33	3
Homemade Citrus Rosemary Lemonade 0.33	3
Pepsi Cola or Pepsi Cola Zero 0.2	2.3
Iced tea 0.33	3
Ginger lemonade 0.2	2.5
Freshly Squeezed Juice 0.25	4
orange, grapefruit or mix	
Kombucha 0.33	4
different flavors - ask the waiter	
Carafe 1L berry and citrus water	2.5
Mangali Sparkling Water 0.33	2

COCKTAILS

Totally Kozy	8.9
Gin cocktail with raspberry and cherry notes	
Ginger Breeze	8.5
Gin with ginger-ale and rosemary notes	
Sprisseto Aperols	8.5
Classic Aperol with bitter orange notes	
Orange Dream	8.5
Tropical rum and "Blue Curacao" cocktail	
Yuzu Rabarberu Spritz	8.9
Refreshing and sparkling Yuzu cocktail	
Sillouette Mohito	8.7
Yuzu citrus notes combined with fresh iichiko, creating modern mojito	
Passionfruit Martini	8.9
Exotic passionfruit cocktail	
Rabarberu Colinss	8.5
Light rhubarb drink combined with Tanqueray gin	
Passion Whisky Sour	8.7
Modern version of classic cocktail with sour-sweet afternotes	
Kozy sangrija 1L	25
Kozy Eats sangria with Portugal red wine	

NON-ALCOHOLIC COCKTAILS

Totally Kozy	8.9
Lyres non-alcoholic gin with juniper berries, and notes of raspberries and cherries	
Ginger Breeze	8.5
Lyres non-alcoholic gin with notes of juniper berries and ginger-ale	
Sprisseto Aperols	8.5
Sprisseto Classico combined with light non-alcoholic Pierre Zero sparkling wine	
Yuzu spritz	8.9
Refreshing and sparkling cocktail with Yuzu juice	



KozyEats

