ouza

Cocktail Bar • Kitchen

OUZA

OUZA - Cocktail Bar & Kitchen brings the essence of the Mediterranean to the city, inspired by Greece's tradition of gathering loved ones over a shared table. More than just a dining spot, OUZA celebrates connection, culture, and the joys of life. Named after ouzo, Greece's beloved anise-flavored aperitif, OUZA carries the spirit of Greek hospitality. Just as ouzo is a symbol of conversation and togetherness, our space invites guests to feel like family, sharing in this warm tradition.

With a cozy blend of boho charm and modern minimalism, the ambiance is welcoming. Earthy tones, greenery, and flowing water offer a relaxing vibe by day, and by night, OUZA becomes a lively party hub. Our Mediterranean-inspired menu, with fresh, modern takes on classic dishes, pairs perfectly with our signature cocktails and a rotating selection of craft beers on tap, offering a true culinary escape to Greece.

At OUZA, we aim to evoke the warmth of a Greek gathering—from the friendly staff to the inviting decor. Every visit is a celebration of life, food, and togetherness.

Bar bites

OLIVES ON CREAM CHEESE | 300
Crispy Olives served on a bed of cream cheese & sourdough

CARAMALISED POPCORN BHEL | 275
Indian twist on caramel popcorn, sweet spicy

CHANA JOR GARAM BHEL | 275
Flattened black gram tossed with onions, tomatoes & drizzled with lime for the tangy punch
Mustard honey dressing

MUSHROOM PATE EN CROUTE | 300
Mushroom pate, lavash

POTATO WEDGES | 275
Potato wedges dredded with homemade spice mix drizzled with hot sauce and herb cream chese sauce

LOADED NACHOS | 350
Nachos topped with cheddar cheese sauce, refried beans, salsa, guacamole

SPICED PANKO CHEESE POPS | 295
Deep fried spicy herbed cheese balls with green garlic sauce

GREEN HARISSA COTTAGE CHEESE SKEWERS | 280
Cottage cheese marinated in green harissa sauce and charred grilled

CHARRED CORE BITES (MUSHROOM) | 300
In house dough bombs, stuffed with flavourful spicy mix mushroom served with green chutney

SPUD SKIN (VEG) | 240
Crispy fried thin potato , veggie patty , drizzle with cream cheese sauce and hot sauce

SOURDOUGH GARLIC BREAD | 325
Confit herb butter garlic ,sourdough base with spicy mayo

MINI PIZZA (CLASSIC MARGHERITA) | 260
Bite size oven baked delight with crispy golden crust

MINI PIZZA (TRUFFLE AND MUSHROOM) | 310
Crispy golden crust topped with mushroom and drizzle with truffle oil

FOOD ALLERGENS:

Sesame Gluten Dairy Mushroom Soy Mustard Peanut Nuts Crustacean Egg Molluscs Fish Truffle oil

Bar bites

CRISPY CHICKEN FRIES | 350
Chicken popcorn with fries, cheddar cheese sauce and red chilly hot sauce

CHICKEN LOADED NACHOS | 375
Nachos topped with cheddar cheese sauce, refried beans, grilled chicken, salsa, guacamole

CHARRED CORE BITES (CHICKEN) | 325
In house dough bombs, stuffed with blackbean flavoured spicy chicken served with green chutney

OFC (OUZA FRIED CHICKEN) | 310
Tender juicy chicken marinated in herbs and spices, crispy deep fried , served with fiery chilli sauce

FLAME KISSED SEEKH FOLD | 325
Flame grilled chicken seekh wrap in soft taco shell with bold indian flavours

PHILIPINO CHICKEN SKEWERS | 310
Juicy chicken chunks, marinated in bold flavours, fiery,sweet smokey, savory and spicy

SPUD SKIN (CHICKEN) | ---
Crispy fried thin potato, cridpy chicken , drizzle with cream cheese sauce and hot sauce

INFERNO CALAMARI | 325
Crispy fried calamari rings , spicy sprinkle fiery chilli blend, spicy mayo

BALCHOW CHICKEN WITH SPICED LABNEH | 320
Perfectly combined spice and flavour chicken with spicy labneh

MINI PIZZA (HERBED SPICED CHICKEN) | 340
Bites size oven baked delight with crispy golden crust with herb spiced chicken

MINI PIZZA (CHILLI PESTO CHICKEN | 350
Bites size oven baked delight with crispy golden crust with chilli pesto chicken

TORI NO KARAAGE | 320
Japanese tangy crunchy fried chicken in the bed of fiery harmory dip spread

Small plates

FERMENTED TOMATOES WITH GOAT CHEESE | 375
Tangy, sweet tomatoes bombs topped with goat cheese.fresh rocket leaves and sea salt

OYSTER TANDOORI MUSHROOM | 425
Oyster mushrooms tandoor-grilled , with mushroom pate

MUSHROOM CROQUETTES | 375
Seasoned mushrooms, delicately spiced & crumb fried , mushroom pate

ROASTED CRISPY POTATOES WITH GOAT CHEESE | 375
Crispy on the outside, fluffy inside served with herb goat cheese. Fresh rocket leaves , sour dough bread

VEG CHIVE DIMSUM | 425
Dumplings filled with a mixture of vegetables ,chives, herbs serve with crispy chilli oil

MUSHROOM DIMSUM | 475
Hargow dough Dumplings stuffed with mushrooms and fresh herbs. Served with crispy chilly oil

CRISPY FRIED WONTONS | 475
Umami mushroom stuffed in wonton money bags with crispy chilli oil

STIR FRY VEGETABLES | 325
Seasonal assorted veggies stir fried in soy garlic sauce

MAC AND CHEESE BITES WITH MARINARA | 425
Inhouse made cheesy macaroni bites , crumbed & deep fried & served with our special cold marinara sauce

RICE PAPER DUMPLINGS | 375
Dumplings made of rice paper rolls, vegan & gluten free. Pan seared

HUMMUS AND FALAFEL WITH PITA | 425
Classic hummus served with falafel pita bread

MUSHROOM PEPPER FRY | 425
Mushrooms tossed with freshly ground black pepper, Kerala style with mallabhar parotha

FOOD ALLERGENS:

Sesame Gluten Dairy Mushroom Soy Mustard Peanut Nuts Crustacean Egg Molluscs Fish Truffle oil

Small plates

MUSHROOM SPANAKOPITA | 375
A Greek mushroom pie made with layers of fillo pastry sheet dough, labneh ,rocket salad

VIETNAMESE SUMMER ROLLS | 375
Fresh crunchy juliene veggies wrapped in rice paper sheet (Gluten free , dairy free)

Small plates

OUZA BUTTER GARLIC PRAWNS | 550
Goan style fresh prawns poached in a butter emulsion served with sourdough bread

CREAMY BUTTER GARLIC PRAWNS | 550
Prawns tossed in creamy butter garlic sauce

GRILLED PRAWNS | 575
Fresh king prawns chargrilled with herb butter and served with prawn bisque and sourdough bread

CLAMS QUESO PAZZO | 550
Clams cook in butter emulsion , wine, garlic, cherry tomatoes, fresh herbs and served toasted sourdough

LASOONI FISH TIKKA | 575
Fresh fish marinated with garlic flavoured marination, fried garlic, mint chutney

CHICKEN DIMSUM | 475
Dimsum stuffed with Chicken, spring onion, onion chives served with chilly crispy dip

PRAWN DIMSUM | 550
Spicy Prawns flavoured with red Thai chilli, sesame oil , mix herbs serve with chilly crisp dip

Small plates

GREEK CHICKEN | 525
Greek style char grilled chicken skewers served with labneh

STIR FRY FISH | 575
Asian style stir fried fish in soy garlic basil sauce

PRAWNS GHEE ROAST | 600
Classic Kundapur ghee roast recipe from Mangalorean household served with mallabhar parotha

CRAB GHEE ROAST | 575
Classic kundapur ghee roast recipe from mangalorean household with mallabhar parotha

PRAWN BALCHOW | 575
Prawns cooked in goan spicy tangy red masala served with malabar paratha

MUTTON PEPPER FRY | 600
Kerala style mutton pepper fry, hot and spicy served with malabar paratha

CRISPY PRAWN TACO | 575
Crispy prawns, soft shell taco on a top with guac and raw mango salsa

CHICKEN TACO CHETTINAD | 525
Authentic chettinad style pulled chicken, soft taco shell, sour cream and paprika chilly

CHICKEN SEEKH | 500
Scallion flavoured juicy minced chicken seekh finished with grated cheese

CHIMICHURRI FISH TIKKA | 575
Fish morsels marinated with chimichurri and cooked in a clay pot oven

GREEK MEATBALLS WITH LABNEH | 525
Herb mixed meatballs slowcooked served on a garlic flavoured yoghurt, crunchy salad and pita

GREEN THAI CURRY CHICKEN SATAY | 475
Wok-tossed chicken skewers with a fragrant Thai sauce

VIETNAMESE PRAWN SUMMER ROLLS | 525
Fresh crunchy juliene veggies and seasoned prawns wrapped in rice paper sheet (Gluten free, dairy free)

FOOD ALLERGENS:

Sesame Gluten Dairy Mushroom Soy Mustard Peanut Nuts Crustacean Egg Molluscs Fish Truffle oil

Mezze

CLASSIC HUMMUS WITH PITA | 325
Chickpea hummus with pita bread

CLASSIC HUMMUS WITH TABOULEH AND PITA | 325
Classic hummus with fresh crunchy tabouleh salad, pita

EDAMAME HUMMUS WITH PITA | 375
Edamame hummus with pita bread

BEETROOT HUMMUS WITH PITA | 325
Beetroot hummus with pita bread

CLASSIC HUMMUS WITH SUNDRIED TOMATO SALSA AND PITA | 375
Chickpea hummus with fremented sundried tomato and roasted bellpepper salsa, pita bread

EDAMAME HUMMUS WITH SUNDRIED TOMATO SALSA AND PITA | 375
Edamame hummus with fremented sundried tomato and roasted bellpepper salsa, pita bread

BEETROOT HUMMUS WITH SUNDRIED TOMATO SALSA AND PITA | 375
Beetroot hummus with fremented sundried tomato and roasted bellpepper salsa, pita bread

LABNEH WITH PITA | 325
Greek garlic flavoured yoghurt with pita

LABNEH WITH SUNDRIED TOMATO SALSA AND PITA | 325
Greek garlic flavoured yoghurt with fremented sundried tomato and roasted bellpepper salsa, pita bread

MUHAMMARA WITH PITA | 325
Roasted bellpepper mediterranean dip with pita

Sharing plates

KUNG PAO TOFU WITH JASMINE RICE | 475
Deep-fried tofu in savoury and spicy sauce, assorted Asian vegetables, peanuts with herb jasmine rice

KUNG PAO PANEER WITH JASMINE RICE | 475
Deep-fried paneer in svoury spicy sauce, assorted Asian vegetables, peanuts with herbed jasmine rice

SPAGHETTI AGLIO E OLIO | 495
Spaghetti, garlic, olive oil, fresh herbs, parmesan cheese butter emulsified sauce with sourdough garlic bread

BARLEY MUSHROOM RISOTTO | 525
Risotto made with barley, shitake mushroom, button mushroom, mushroom pate, truffle oil with sourdough garlic bread

RED THAI CURRY VEG WITH JASMINE RICE | 475
Red thai curry with assorted vegetables served with flavour jasmine rice

GNOCCHI PESTO | 495
Homemade gnocchi tossed in creamy pesto sauce

SPAGHETTI ARRABBIATA VEG | 450
Spaghetti tossed in a fragrant arrabbiata sauce, parmessan cheese, sourdough garlic bread

SPAGHETTI ALFREDO VEG | 450
Spaghetti tossed in a herby creamy cheesy white sauce with sourdough garlic bread

PANEER BUTTER MASALA | 475
Succulent paneer cooked in creamy & rich tomato gravy served with butter naan

SOYA KHEEMA PAO | 475
Soya mince cooked in Indian spices served with a side of pao pickle onion and flavoured yoghurt

GNOCCHI MUSHROOM | 495
In house gnocchi, tossed in mushroom sauce and mushrooms

GREEN THAI CURRY VEG WITH JASMINE RICE | 475
Coconut curry base, green herbs and spices blend, jasmine rice and exoctic mix veggies

FOOD ALLERGENS:

Sesame Gluten Dairy Mushroom Soy Mustard Peanut Nuts Crustacean Egg Molluscs Fish Truffle oil

Sharing plates

KUNG PAO CHICKEN WITH JASMINE RICE | 525
Deep fried chicken in savoury and spicy sauce, assorted Asian vegetables, peanuts with herb jasmine rice

SPAGHETTI PRAWN/ CHICKEN AGLIO E OLIO | 550/595
Spaghetti, garlic, olive oil, fresh herbs, parmesan cheese butter emulsfied sauce with sourdough garlic bread

PAD KRA PAO | 525
Thai basil chicken, flavoured jasmine rice, fried egg, fried onion and garlic

GOAN PRAWN CURRY WITH MALABAR PAROTTA | 625
Tender prawns in rich aromatic and spicy goan and coconut curry with malabar parotha

PAELLA (SEAFOOD) | 625
Spanish seafood rice preparation which includes fish, prawns, clams, saffron, chicken

RED THAI CURRY CHICKEN/PRAWNS WITH JASMINE RICE | 495/525
Red thai curry with chicken/prawns served with jasmine rice

SPAGHETTI ALFREDO CHICKEN | 495
Spaghetti tossed in a herby creamy white sauce

SPAGHETTI ARRABBIATA CHICKEN | 495
Spaghetti tossed in a fragrant arrabbiata sauce

EGG FRIED RICE |425
Street style fragrant thai egg fried rice

BUTTER CHICKEN | 525
Boneless chicken morsels in rich makhani curry, butter naan

HOMESTYLE MUTTON CURRY | 600
Inspired from the regional recipes of maharashtra, indryani rice

Sharing plates

POMFRET MEEN MOILEE

Kerala style fish curry, coconut cream based, malabar parotta

CHICKEN KHEEMA PAO

Tender chicken mince cooked in green masala ,flavour youghurt ,pickle onion and soft pao

PRAWN BIRYANI

Prawns cooked in classic aromatic biryani masala and flavourfull basmati rice served with raita

FOOD ALLERGENS:

Sesame Gluten Dairy Mushroom Soy Mustard Peanut Nuts Crustacean Egg Molluscs Fish Truffle oil

Bread based

CLASSIC GRILLED CHESSE WITH HOMEMADE HOT SAUCE | 375
Sourdough bread, mozzarella, english cheddar, home-made hot sauce

VEG SLIDERS (MUSHROOM) | 375
Crispy fried oyster mushrooms, cheese sauce, rocket leaves, spicy mayo, brioche buns, french fries

VEG BAO | 325
Soft steamed buns , assorted fried vegetables in peanut sauce , chimmichoori sauce fresh herbs

AVOCADO ON TOAST | 495
Sliced avocado, herb cream cheese, guacamole,sourdough, side salad

MARGHERITA PIZZA | 475
Classic Italian margherita pizza with confit tomatoes, sourdough base fresh basil

PIZZA CON PATATE | 495
White sauce, confit potatoes, herb butter, sourdough base, mix herbs

FARMHOUSE PIZZA | 525
Farm fresh assorted vegetables, bocconcini cheese, sourdough base, fresh basil

SOURDOUGH GARLIC BREAD | 325
Confit garlic, garlic butter, sourdough base, seasoning mix sprinkle with spicy mayo dip

CARAMELISED ONION AND MUSHROOM PIZZA | 425
White sauce, mushrooms, caramalised onions, bocconcini cheese, sourdough base

Bread based

CARAMELISED ONION AND CHICKEN PIZZA | 595
white sauce, mushrooms, caramalised onions, bocconcini cheese, sourdough base

SMOKED CHICKEN PIZZA | 595
white sauce, mushrooms, caramalised onions, bocconcini cheese, sourdough base, fresh basil

CLASSIC GRILLED CHICKEN & CHESSE WITH HOMEMADE HOT SAUCE | 395
Sourdough bread, grilled chicken, mozzarella, English cheddar, home-made hot sauce

CHICKEN SLIDERS | 425
Crispy fried chicken, cheese sauce, rocket leaves, spicy mayo, brioche buns, fries

CHICKEN BAO | 425
Soft steamed buns , fried chicken in peanut sauce , chimmichoori sauce ,fresh herbs

CHICKEN PARM SANDWICH | 375
Sourdough, pesto, fresh mozzarella, chicken schnitzel, lettuce, fries, side salad hot sauce

LAMACHUN | 495
Sour dough bread topped with minced chicken ,cheese and fresh salad

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Salads

WATERMELON FETA SALAD | 375

Diced watermelon, cucumber, feta, balsamic dressing, basil

CAESAR SALAD | 325

Classic caesar dressing , crutons , parmesan shavings, brown garlic

AVOCADO SALAD IN AVOCADO | 625

A medley of avocado, sundried tomatoes, cucumber, edamame, balsamic dressing served in a avocado shell

BARLEY SALAD WITH HUNG CURD | 395

Barley, pomegranate, coriander shoots, onion, spiced yoghurt, lemon vinaigrette

MEDITERRANEAN LETTUCE SALAD | 375

Cucumber slices, pomegranate, shredded lettuce, lemon vinaigrette, dill leaves, mint leaves, feta

CAESAR SALAD CHICKEN | 475

classic caesar dressing , crutons , parmesan shavings , brown garlic

MEDITERRANEAN LETTUCE SALAD (CHICKEN) | 475

Cucumber slices, pomegranate, shredded lettuce, lemon vinaigrette, dill leaves, mint leaves, feta, herbed grilled chicken

Desserts

BASQUE CHEESECAKE WITH CHOCOLATE DRIP | 280
Burnt-style baked cheesecake with a rich, glossy chocolate drizzle.

CHOCOLATE CARAMEL TART | 325
Crisp tart shell filled with silky caramel and dark chocolate ganache.

GLUTEN-FREE CHOCOLATE CAKE WITH ICE CREAM | 325
Moist flourless chocolate cake served with a scoop of ice cream.

BLACK RICE PHIRNI | 325
Creamy slow-cooked black rice dessert with subtle aromatic sweetness.

FOOD ALLERGENS:

Sesame Gluten Dairy Mushroom Soy Mustard Peanut Nuts Crustacean Egg Molluscs Fish Truffle oil

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