

AS SEEN IN

the

Parklander

OCTOBER 2008

Kosta's Greek Eatery

By Charles Marcanetti

It starts with the menu, which proudly announces its philosophy, "Where Everyone Is Welcome." Further down we learn that there is a private room for "Big Fat Greek Weddings".

Of course, even before the menus arrive one might hear the crashing of dishes as Kosta, the owner and chef at Kosta's Greek Eatery (5024 N. Federal Highway, Lighthouse Point, 954-571-3842), smashes plates against the stone-like tile floor signaling a mighty greeting and a wish for good health for arriving guests (customers). Then the wait-personnel, with proud and happy grins, usher you to your seats; large tables, anticipating large meals.

No one, absolutely no one, is ever disappointed. This truly Greek eatery is a wonderful family restaurant serving truly authentic Greek foods in an environment reminiscent of Greek eateries throughout the Greek Isles. The food is marvelous, the atmosphere is light and cordial and the wait-staff is highly professional and fully knowledgeable of each item on this wonderfully balanced menu. Actually, all the fancy words are not sufficient to describe the one critical element so essential for such restaurants – is it fun?

The answer is an emphatic, "yes!" Kosta's Greek Eatery is fun, and the food is delicious and the service is exemplary.

Kosta is a big, strapping man who consumes an entire pitcher (and more) each evening of iced tea to cool him down as he prepares mouth-watering dish after mouth-watering dish. He greets each guest regardless of how busy he is, and he still finds the extra seconds to smash his plates and keep this impromptu party going. His day, however, begins with the food buying. He trusts no one to shop for the evening's meal and if anyone tries to sell him anything different than he demands he simply passes on to the next item. He demands the best because to him, only the best will do for his precious customers. It is evident in the quality of the food.

As usual we ordered much too much, but that's the advantage of being a food critic. In addition to the **Three Dip Platter (\$12.95)** Tzatziki, Humus and Eggplant Salad served with grilled pita, we had three other appetizers.

Kosta's Meatball Appetizer (\$9.50) is clearly NOT Italian. It is sweet and is actually made leaving the chopped meat with larger pieces of the meat (less chopped) adding fantastic texture to the meatball. They were perfectly spiced making for a light, never over-bearing taste and pressed into shape without making them as hard as a baseball, so that even the chewing was enjoyable.

Then, the quintessential Greek Appetizer: **Homemade Dolmades (\$7.50)**. These Grape Leaves Stuffed with Ground Beef and White Rice, are finished with a Creamy Lemon Dill Sauce and are very light. They will convince anyone who hasn't yet eaten Greek cuisine to start the experience immediately and to those of us who are old timers, they "open" the evening with a joyful treat.

We also had **Sautéed Calamari (\$10.95)** as ONLY the Greeks can make. It was served with homemade marinara

sauce, wasn't breaded, remained moist and crunchy to the bite and stands up to any calamari served in any ethnic restaurant, anywhere.

What would a trip to a Greek Restaurant be without sampling the **Greek Salad (\$6.50 small and \$8.50 large)**? At Kosta's, it consists of lettuce, tomato, red onion, olives and dolmades topped with Feta cheese and tossed in a very special vinaigrette.

Our main course was initiated by a dish of **Loukaniko Sausages (\$13.95)**, which are Greek country sausages from a small village in Greece called Kastoria. These great sausages were crisp on the outside and moist and tender on the inside...just the way sausages should be.

Then came another Greek staple; **Spinach Pie with Feta Cheese (\$14.95)**. Kosta makes these fantastic creations with Greek Fillo Dough, Spinach and Feta Cheese in a protected recipe of secret seasonings. Don't question the secret; eat and enjoy a wonderful taste sensation.

Kosta's "House Special" **Grilled Steak Portobello Mushrooms and Onion (\$20.95)** is a true South Florida classic. It is made with a Giant Skirt Steak grilled to perfection and smothered (really smothered) with Grilled Portobello Mushrooms and Onions. We added three Jumbo (really Jumbo) shrimp making the dish add up to \$29.95 and worth every drachma.

What would any visit to a Greek restaurant be without savoring **Greek Lamb Chops (\$27.95)**? Kosta's is renowned throughout this area for preparing the best lamb chops in Florida. I won't argue. They are tender, juicy, and sweet and had just the right amount of "pepperness" (I made up the word), to bring out the true texture of this rather difficult to cook (correctly) specialty. I recommend it to you—let me know your opinion.

Our last main course was the **Jumbo Shrimp Mykonos (\$27.95)**. It is a dish consisting of Jumbo Grilled Shrimp, topped with Fresh Tomato, Basil and Garlic Sauce with melted Feta Cheese, served over a bed of the most delicious Greek rice you'll ever have.

All these main dishes are served with side dishes and each side dish is so good you'll want to make the side dish another main dish...oh, the pressure we must endure!

And, my dear friends, as you might expect, we finished our evening with the sweetest, moistest, flakiest, most delicious **Baklava (\$4.00)** anyone could imagine. Leave room for it or it'll be your loss.

Psst! Try the Greek wine **Kleoni**, it will add a great touch to a fun-filled evening. Hoopa!

Kosta's

5024 N. Federal Highway,
Lighthouse Point, 954-571-3842
Hours of Business:
11:30 p.m.-2p.m. Tuesday-Friday
5 p.m.-9:30 p.m. Sunday-Thursday
5 p.m.-10 p.m. Friday-Saturday

