

# Korzo Burger™

**When the idea of opening the first restaurant that would be all their own began to crystallize in the summer of 2004, Otto & Maria Zizak (who met in 2<sup>nd</sup> grade of their grammar school in what was then Czechoslovakia) knew Langoš, the Hungarian fried bread would be a significant keystone in their menu.**

This traditional “flat” bread is a good example of how much care, skill, folklore and inherent feel it takes to prepare a seemingly simple food to the point of being important. Being good. Maria’s hundred plus year old family recipe – a bit of a Slovak take on the classic Langoš, with a few stealthy detours in the procedure – accomplished just that at Korzo, their first restaurant in Brooklyn’s chill South Park Slope neighborhood. Traveling visitors from Eastern Europe often remarked they had just eaten their best Langoš yet, and pledged to be back when leaving this small neighborhood joint on 5<sup>th</sup> Ave.

**Fast forward a year or so, the Central European menu at Korzo grew to reflect Otto’s secret but ever present passion for all things burger. The neighborhood responded and the burgers at Korzo became the talk of the town. Subsequently, something magical took place at Korzo in Brooklyn.**

One afternoon, when coming up with specials at Korzo, it was decided that the fresh grass-fed patty would be grilled perfect medium-rare, then topped with organic apple-smoked bacon from a local smoke shop in Sunset Park, house-pickled celery, Polish-style Edam cheese, WRAPPED in Maria’s LANGOŠ dough and deep fried.

**The Korzo Burger was born.**

Otto waited tables that day and it seemed as though everyone ordered one. More reassuring than the fact that he sold it to a bunch of people on that Monday night was the unanimous reaction he received from his customers. Likely expecting a greasy “fried” burger, everyone was astounded by the crisp and light quality of the dough, which had developed a shell that kept the grease out and protected all the wonderful juices and flavors of the unadulterated meat inside the burger.

**The meat –to-bun ration was perfect. The meat was fresh, local, healthy. The bun was made to order. Each bite was irreplicable. Things felt good.**

By 2010, the buzz about the Korzo Burger reached blogs and review sights around the city. In May 2011, Korzo Haus in the East Village (Otto & Maria’s tiny venture into big Manhattan) was voted the number one place to have a burger in New York City by reviewers on *YELP.COM*. This is no small feat considering the brilliance of some of New York City’s legendary burger places.

**At Korzo Haus, Chef De Cuisine Steven Reese worked with Otto and Maria to expand the Korzo Burger family by offering a daily-changing *Steven* Korzo Burger featuring the freshest seasonal stuff, along with the *Otto* and the *Slav* – the now-all-stars of the Korzo Burger menu. Watching Steve make a Korzo Burger for you is a theatrical experience not to be missed. He is definitely the burger shaman of Tompkins Square Park.**

To this day, we make them the same way. Otto & Maria run both Korzo in the South Slope and Korzo Haus in the East Village. The farmer himself delivers the meat every Friday.

**On August 30, 2011 the Korzo Burger was awarded trademark status by the US Patent & Trademark Office. On October 19, 2011, The Village Voice voted the Korzo Burger at Korzo Haus the best burger in NYC.**

Do experience the Korzo Burger. We think you’ll appreciate its uniqueness honesty and goodness.

