

Aθήνα

Acropolis

winter

βασιλικός

thyme

olive oil

GINGER

σταφίδες

APPETIZERS

Dumplings filled with feta cheese mousse, pistachio, sundried tomato, olive and pomegranate sauce **V**

Traditional yellow split pea with caper leaves, fresh tomato and onion **V**

Spring rolls with vegetables and sweet and sour plum sauce **V**

Zucchini balls with "anthotyros" cheese, herbs and yogurt sauce **V**

Grilled meat balls with pitta bread, quinoa tabule and yogurt sauce

Pork tenderloin in Greek Rhodian pie, with picante sauce, caramelized onions and yogurt

Tuna tataki with caper leaves, samphire and tomato salad with wasabi, soy and tahini sauce

Octopus stew with Vinsanto, caramelized onions and chickpeas purée

SALADS

Fresh green salad with lettuce, rocket, lollo rosso, cherry tomatoes, traditional "ksinotiri" cheese and homemade croutons **V**

Roasted beet salad with crab apple, yogurt, baby spinach and caramelized walnut **V**

Green salad with spinach, rocket, pine nut, cranberries, poached pear, greek ricotta cheese and aged balsamic vinegraitte **V**

Greek salad with crispy greek bagel, cherry tomatoes, caper leaves, capers, rocket, olives, cucumber, samphire and feta cheese mousse **V**

MAIN DISHES

Papardelle with mushrooms, parmesan cheese, truffle and chestnuts **V**

Pork roasted in the oven for 12 hours served with sweet potato purée and pineapple salad with mint, lime and fresh coriander

Chicken fillet marinated in soy and ginger with oyster mushrooms in teriyaki sauce.
Served with steamed rice

Duck breast with celery purée and blueberry sauce

Lamb shank slowly roasted in the oven with potato strapatsa, mushrooms and truffle sauce

Strip Loin Black Angus with potatoes, béarnaise and pepper sauce

Salmon fillet with vegetables in ponzu sauce with soy and ginger. Served with steamed rice

Bavette with shrimps, ouzo, feta cheese and tarragon

Spicy tuna with ginger and wasabi sauce with tahini. Served with seasonal greens

Grilled Kingfish with winter vegetables and chowder sauce

DESSERTS

Pudding filled with "tsoureki" scented with rum, white chocolate, bitter chocolate, hazelnut crocant and crème brûlée

Lemon mousse with butter biscuits and blueberries

Armenoville ice cream with caramelized almond, meringue and warm chocolate ganache

Apple crumble with cinnamon ice cream and wine syrup

Chocolate wafer with peanut brittle, crocant and caramel

V = Vegetarian Freshly baked homemade bread, kneaded daily at Kuzina

ΕΛΑΙΟΛΙΑΔΟ

favourite

δυσόσμος

KU
Zi
na

greek cooking

downtown

salt

Lunch
or dinner?

ROCKET

σουκομάδες

Τσανακλίδης

WINTER NIGHTS

vegetables

spearmint

SPICY

EXTRA VIRGIN OLIVE OIL AND FETA CHEESE P.D.O. ARE USED IN THE PREPARATION OF DISHES. EXTRA VIRGIN OIL AND FLOWER OIL ARE USED FOR FRYING. THE RESTAURANT IS OBLIGED TO HAVE PRINTED DOCUMENTS IN A SPECIAL CASE BESIDE THE EXIT FOR SETTING OUT ANY EXISTING COMPLAINT.

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT-INVOICE).

For any inquires about our products, don't hesitate to ask our staff, especially in the case of any food intolerance or food allergy further information is provided according to the relevant legislation (EU 1169/11).

The products pie, spring rolls, octopus, lamb shank, tuna, shrimps, duck and blueberries are frozen. The recipes use yogurt dessert.

MARKETING INSPECTION OFFICER: TSAMIS GEORGIOS