

ASH MONDAY

Menu



**KU
ZI
NA**
greekooking

APPETIZERS

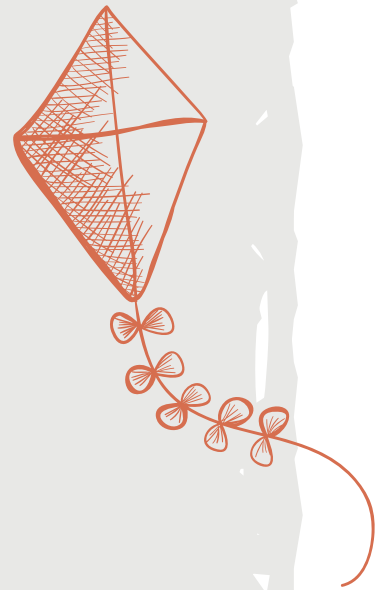
Greek “taramosalata”

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

Steamed mussels with thyme,
garlic and white wine

Grilled octopus with warm potato salad

Fried “calamari” with spicy cocktail sauce



SALAD

Fattoush salad with iceberg lettuce, chickpeas,
red pepper, bulgur and Arabic pita

MAIN DISHES

Risotto with cuttlefish, cuttlefish ink,
mint and lemon

Grilled shrimps with “stamnagathi”
and lemon-olive oil vinegraitte

Pasta with shrimps, ouzo, fresh tomato sauce
and tarragon

