

Aθήνα

Acropolis

summer

βασιλικός

thyme

olive oil

GINGER

σταφίδες

APPETIZERS

Traditional yellow split pea with caramelized onions, raisins & fried capers **V**

Dumplings filled with feta cheese mousse, pistachios, sun dried tomato, olives & pomegranate sauce **V**

Zucchini balls with traditional soft cheese, herbs & yogurt sauce **V**

Grilled beef & lamb kebabs with pitta bread, sumac, tomato, cucumber, onions & yogurt

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

Scallops with green pea purée, wasabi & butter sauce

Smoked salmon timbale in toast bread with egg salad, sour cream & salmon caviar

Fresh sea bass fillet marinated in lime with coriander, spicy pepper & avocado sauce

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

SALADS

Salad with lettuce, rocket, lollo rosso, cherry tomatoes, traditional "ksinotiri" cheese & homemade croutons **V**

Salad with watermelon, feta cheese, cucumber, basil, balsamic & olive oil **V**

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

Salad with Gem lettuce, smoked salmon, grapefruit & vinaigrette with mustard & honey

Salad with spinach, valerian, grape, pumpkin seeds, nectarines, grape must syrup & balsamic vinaigrette **V**

MAIN DISHES

Handmade "striftaria" pasta with cherry tomatoes, traditional "ksinotiri" cheese, garlic, feta cheese, handmade croutons & garlic chips **V**

Chicken fillet with confit of cherry tomatoes, beurre blanc, feta cheese & "spanakorizo"

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

Lamb fillet with smoked eggplant puree, eggplant chips & mavrodaphne wine & thyme sauce

Wagyu rib eye with roasted asparagus, home fries & shiitake mushroom sauce

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

Salmon fillet with steamed rice & ponzu sauce

Greek "youvetsi"/orzo with lobster, flavored with tarragon, ouzo & saffron (for 2 persons)

Fresh grouper fillet in consommé with steamed vegetables & seasonal greens

Chilean wild sea bass fillet marinated with miso, mirin & roasted beets

DESSERTS

Plate of cheese

Millefeuille with fiorentines, catalane cream & caramelized nectarines

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

Chocolate wafer with peanut brittle, crocant & caramel

Ekmek with toasted "tsoureki", mastic ice cream, whipped cream, sour cherry syrup & pistachios

Lemon mousse with butter biscuits & blueberries

V = Vegetarian

Freshly baked homemade bread, kneaded daily at Kuzina

ΕΛΑΙΟΛΑΔΟ

δυσόσμος

KUZINA

greekcooking

downtown

salt

Lunch or dinner?

ROCKET

λουκουμάδες

Τσανακλίδης

Vegetables

peppermint

truffle

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, scallops, tuna, handmade "striftaria" pasta, lamb, lobster, Chilean sea bass and blueberries are frozen. The recipes have yogurt dessert.

MARKETING INSPECTION OFFICER: TSAMIS GEORGIOS