

Aθήνα

Acropolis

winter

βασιλικός

thyme

olive oil

GINGER

σταφίδες

APPETIZERS

Assortment of Greek cheeses (pecorino, Cretan gruyere, "metsovone" cheese, "arseniko" cheese) & handmade "sikomaida" 🌱

Dumplings filled with feta cheese mousse, pistachio, sundried tomato, olive & pomegranate sauce 🌱

Chickpea cakes with parsley, coriander, lemon zest & tahini sauce 🌱

Sweet pumpkin soup with pumpkin chips, orange, carrot, ginger & pumpkin seeds 🌱

Creamy polenta with wild mushrooms ragout, spinach & pecorino cheese 🌱

"Travichti" traditional pie from "Mani" with Portobello mushrooms, "metsovone" & goat cheese 🌱

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

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

Tuna tartar with ginger, lime, soy sauce, wasabi & avocado sauce

Smoked mackerel with pickled onions in cider vinegar & wine must syrup in white bean pureé

SALADS

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

Green salad with spinach, rocket, pine nut, cranberries, poached pear, greek ricotta cheese & aged balsamic vinegrette 🌱

Winter salad with beetroot, purple & yellow carrot, Jerusalem artichoke, turnip, roasted "talagani" cheese & roasted pearl onions vinaigrette 🌱

Greek salad with crispy greek bagel, cherry tomatoes, caper leaves, capers, rocket, olives, cucumber, samphire & feta cheese mousse 🌱

MAIN DISHES

Traditional "Matsata" pasta with mushrooms, truffle, parmesan cheese & chestnuts 🌱

Chicken fillet with atzem pilaf & mavrodafni sauce

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

Rack of lamb with potato pureé, rosemary sauce & roasted garlic

Pata Negra pork on white mashed sweet potato & blueberry sauce

Rib eye with roasted asparagus, potato chips & shiitake mushroom sauce

Shrimp risotto flavored with saffron, parsley pesto, parmesan & lemon zest

Kingfish with carrot, leek, fennel & lemon béarnaise sauce

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

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

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

DESSERTS

Walnut caramel tart with cinnamon ice cream

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

Traditional almond cake with homemade ice cream "mahlepi" & bergamot preserve

Chocolate candy bar with pistachios & mastic

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

🌱 = Vegetarian 🌱 = Vegan

Freshly baked homemade bread, kneaded daily at Kuzina

ΕΛΑΙΟΛΑΔΟ

favourite

Συόςμος

KUZINA

greekcooking

downtown

salt

Lunch or dinner?

ROCKET

λουκουμάδες

Τσανακλίδης

COZY

WINTER NIGHTS

Vegetables

peppermint

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, tuna, mackerel, Pata Negra, lamb, shrimps, sea bass and blueberries are frozen. The recipes have yogurt dessert.

MARKETING INSPECTION OFFICER: TSAMIS GEORGIOS