

Aθήνα

Acropolis

summer

βασιλικός

thyme


olive oil

GINGER

σταφίδες

APPETIZERS

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

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

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


Zucchini croquettes with traditional soft cheese, herbs & yogurt sauce 


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

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


Crab cakes with spicy aioli sauce

SALADS

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


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

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

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

MAIN DISHES

Sweet pumpkin risotto with saffron, corn, raisins & greek "graviera" cheese 

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

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

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

Lamb shank slowly roasted in the oven with potato strapatsa, mushrooms & rosemary sauce

Rib eye with potato chips, bearnaise & pepper sauce

Roy's black cod marinated in miso, mirin & teriyaki sauce. Served with steamed rice

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

Salmon fillet with steamed rice & ponzu sauce

Fresh grouper fillet with steamed vegetables, seasonal greens & oil - lemon sauce

DESSERTS

Millefeuille with florentines, catalan cream & caramelized nectarines

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

Chocolate milk wafer with peanut butter, crocant & caramel

Lemon tart with butter biscuits & blueberries

 = Vegetarian  = Vegan

Freshly baked homemade bread, kneaded daily at Kuzina

ΕΛΑΙΟΛΑΔΟ

δυσόσμος

KUZINA

greekcooking

downtown

salt

Lunch or dinner?

ROCKET

λουκουμάδες

Το ανακλιόνος

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, tuna, crab, "striftaria" pasta, salmon, cod, lamb shank, blueberries, pitta bread are frozen. The recipes have yogurt dessert.

MARKETING INSPECTION OFFICER: TSAMIS GEORGIOS