

Aθήνα

Acropolis

winter

βασιλικός

thyme

olive oil

GINGER

σταφίδες

APPETIZERS

Dumplings filled with feta cheese mousse, pistachio, sun-dried tomato, olive & pomegranate sauce **V**

Beluga lentil salad with house cured tuna

Spring rolls with lamb, sun-dried tomato, eggplant, greek "feta" cheese & hot sweet & sour sauce

Creamy polenta with mushrooms ragout & parmesan cheese **V**

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

"Travichti" traditional open face pie from "Mani" with mushrooms, "metsovone" & goat cheese **V**

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

Steak tartar with capers, pickled cucumber & radish sprouts

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**

Green salad with spinach, rocket, pine nut, cranberries, poached pear, greek ricotta cheese & balsamic vinaigrette **V**

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

Beetroot salad with grilled beets, spinach, goat cheese with hazelnut crust, raspberry vinaigrette & caramelized hazelnuts **V**

MAIN DISHES

Papardelle with mushrooms, truffle & chestnuts **V**

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

Chicken fillet with peanut pesto, goat cheese & cauliflower "yahni"

Beef cheeks with sauce from aghiorghitiko wine & mushrooms. Served with mashed potatoes & chips

Rib eye with baby potatoes & shiitake sauce with miso & truffle

Salmon fillet with vegetables, steamed rice & ponzu sauce

Duck breast with celery purée & citrus sauce

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

Croaker with greek fisherman's soup flavored with saffron & steamed vegetables

DESSERTS

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

Chocolate milk wafer with peanut butter, crocant & caramel

Rolled baklava with pistachios & pistachio ice cream

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

Millefeuille with white chocolate mousse, strawberries & strawberry soup

V = Vegetarian

Freshly baked homemade bread, kneaded daily at Kuzina

ΕΛΑΙΟΛΑΔΟ

δυσόσμος

KUZINA

greekcooking

downtown

salt

Lunch or dinner?

ROCKET

λουκουμάδες

Το ανακλήδης

WINTER NIGHTS

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 spring rolls, lamb, pitta bread, pie, tuna, beef cheeks, duck, crust, millefeuille leaves, strawberries (for the strawberry soup) are frozen. The recipes have yogurt dessert.

MARKETING INSPECTION OFFICER: TSAMIS GEORGIOS