



MENU DEGUSTATION

*Little tart filled with whipped butter
and bottarga from Messolonghi*

*Sample of extra virgin olive oils from
different geographical regions of Greece
with handmade bread*

*Crudo of marinated sea bream with fennel,
lime and miso dashi broth*

*Blue corn tacos with beef fillet tartar and
crème fraiche infused with horseradish*

*Sea bass with shrimps, steamed mussels
and bouillabaisse sauce*

*Beef fillet with parsnip purée,
wild mushrooms and asparagus*

*Crispy florentines with pumpkin seed filled
with pumpkin and white chocolate mousse.
Served with pumpkin preserve*

STARTERS

Arancini spanakorizo with yogurt, ouzo and dill

Mushroom tart with truffle, goat cheese and Greek “graviera” cheese

Roasted cauliflower with spicy panko and herbs crust.

*Served with celery root soup with coconut milk **vegetarian***

Marinated octopus with Englouvi’s lentils from Lefkada and wild Greek artichoke

Crudo of marinated sea bream with fennel, lime and miso dashi broth

Blue corn tacos with beef fillet tartar and crème fraiche infused with horseradish

Pork ribs with mizuna and barbeque sauce

SALADS

*Carpaccio of roasted beets, watercress, “geremezi” goat cheese, walnuts, balsamic and raspberry vinegar **vegetarian***

Napa cabbage with chicken fillet, cucumber, rice noodles, spearmint and green curry peanuts dressing

*Fattoush salad with groat, peppers, cucumber, radish, chickpeas and olive oil – lemon sauce **vegetarian***

MAIN DISHES

“Skioufichta” pasta with pumpkin, mushrooms, apaki (cured pork), hazelnuts sage and Greek “xynomyzithra” cheese

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

Sea bass with shrimps, steamed mussels and bouillabaisse sauce

Beef fillet with parsnip purée, wild mushrooms and asparagus

Olive fed chicken with basmati rice, raisin, pomegranate, almond flakes and sauce from fresh herbs

Greek “trahanoto” with veal cheeks, truffle, wild mushrooms, pepper sauce and Dijon mustard

Iberian pork with purple sweet potato purée, green apple salad and rosemary – mavrodaphne sauce

DESSERTS

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

Traditional rolled baklava with pistachios, pistachio ice cream and thyme honey

Crispy florentines with pumpkin seed filled with pumpkin and white chocolate mousse. Served with pumpkin preserve

Milk chocolate wafer with caramel, miso and macadamia nuts

KUZINAS’ handmade bread that we knead daily & accompaniments

Extra virgin oil and feta cheese P.D.O. are used in the preparation of dishes. Extra virgin olive oil and flower oil are used for frying. 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). Feta cheese is P.D.O. product. The products pork ribs, octopus, tuna, shrimps and Iberian pork are deep frozen. Products offered in single use bowls are subject to additional charge of 0,04€ (plus 24% VAT) for every plastic product. The store sells reusable bowls as an alternative to single use packaging at a price of 7.50€. In the event that, during the sale of these products, the customer wishes to be served by the store using his own reusable product, the amount of 0,10€ is deducted from the final price. • This establishment is obliged to have printed documents in a special case beside the exit for setting out of any existed complaint. • Das geschäft ist verpflichtet in einem speziellen fach neben am Ausgang Formulare zur Verfügung zu stellen, um gegebenenfalls Beschwerden anzugeben. • Cet établissement de commerce doit disposer des bulletins imprimés, dans une case speciale a cote de la sortie, pour la formulation de toute plainte. CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT (RECEIPT – INVOICE) HAS NOT BEEN RECEIVED

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