



MENU DEGUSTATION

*Mini tart with osetra caviar,
crème fraiche and chives*

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

*Fresh diver scallop sashimi with
pink grapefruit and wild fermented plum gel*

*Saffran risotto with gremolata and tartar
of sweet red shrimps*

*Misoyaki black cod with miso marinated
eggplant, teriyaki sauce and daikon cress*

*Pasture raised lamb with white beans,
swiss chard, bell pepper salad
and red wine sauce*

*Greek prime rib eye steak with
asparagus and mushroom gastrique*

*Decomposed lemon tart with butter biscuit,
Italian merengue and wild berries*

STARTERS

Dumplings with feta cheese, pistachio and wild thyme honey from Crete

Tataki of blue fin tuna with jalapenos salad and orange soy wasabi sauce

*Yellow split pea with spicy eggplant, fresh tomato and leek chips **vegetarian***

Shrimp tempura with ponzu dipping sauce and spicy mayo

Marinated octopus with lentils and wild Greek artichoke

Fresh diver scallop sashimi with pink grapefruit and wild fermented plum gel

Pork tenderloin in Greek Rodian pie with caramelized onions, picante and yogurt sauce

SALADS

*Greek salad with crispy bagel, cherry tomatoes, cucumber, capers, olives and feta mousse **vegetarian***

*Salad with melon, grape, spinach, sweet pumpkin seeds and calamansi sauce **vegetarian***

*Wild chicory green salad with courgettes, avocado, traditional cheese from Naxos island and lemon olive oil sauce **vegetarian***

MAIN DISHES

Saffran risotto with gremolata and tartar of sweet red shrimps

Grilled dentex with string beans, courgettes and warm chervil hollandaise sauce

Misoyaki black cod with miso marinated eggplant, teriyaki sauce and daikon cress

Spicy tuna with ginger, wasabi sauce, tahini and seasonal greens

Greek prime rib eye steak with asparagus and mushroom gastrique

Pasture raised lamb with white beans, swiss chard, bell pepper salad and red wine sauce

Slowly roasted pork with purple sweet potato purée, green apple salad and rosemary red wine sauce

DESSERTS

Armenoville ice cream with caramelized almonds, merengue and warm chocolate ganache

Bitter chocolate ganache with pistachio cremeux and handmade pistachio brittle

Decomposed lemon tart with butter biscuit, Italian merengue and wild berries

Ekmek with toasted bun, mastic flavored ice cream, sour cherry and pistachios

KUZINAS' handmade bread that we knead daily & accompaniments

Extra virgin oil is used in the preparation of dishes. Flower oil is used for frying. Feta and traditional cheese from Naxos are P.D.O. products. The products tuna, shrimps, octopus, cod, pistachio cremeux and oil pie are deep frozen. For any inquiries 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). CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT (RECEIPT – INVOICE) HAS NOT BEEN RECEIVED. 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 fah 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. 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.

Marketing Inspection Officer: Tsikas Theodoros