


Allergens menu

Kuzina

In order to ensure the effective information to our customers who visit daily the restaurant KUZINA, we have created a table with the products of our main menu, indicating the type of allergens they may contain.

According to the current European Regulation (EU) No 1169/2011 the ingredients that may cause allergies are the following :

1. Cereals containing gluten (wheat, rye, barley, oats etc) and product thereof
2. Eggs and products thereof
3. Fish and products thereof
4. Peanuts and products thereof
5. Soybeans and products thereof
6. Milk and products thereof (including lactose)
7. Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, pistachio nuts etc) and products thereof
8. Celery and products thereof
9. Mustard and products thereof
10. Sesame seeds and products thereof
11. Sulphur dioxide and sulphites
12. Crustaceans and products thereof
13. Lupin and products thereof
14. Molluscs and products thereof

	Cereals containing gluten ¹	Crustaceans ¹ Shrimps, Crayfish etc	Eggs ¹	Fish ¹	Peanuts ¹	Soybeans ¹	Milk ¹	Nuts ¹	Celery ¹	Mustard ¹	Sesame seeds ¹	Sulphur dioxide and sulphites	Lupin ¹	Molluscs ¹
	and products thereof													

Menu KUZINA Product Allergens - 10/2018														
<ul style="list-style-type: none"> ● Contains substances or products causing allergies or intolerances ○ May contain substances or products causing allergies or intolerances 														

APPETIZERS														
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1	Dumplings filled with feta cheese mousse, pistachio, sundried tomatoes, olives & pomegranate sauce	●	●		●	○	●	●	○		●	●		
2	Yellow split pea with caper leaves, fresh tomato and onion	○							○					
3	Spring rolls with vegetables and sweet and sour plum sauce	●				●	○		○			●		
4	Zucchini balls with traditional soft cheese, herbs and yogurt sauce	●		●		○	●	○	○		○	●		
5	Grilled meat balls with pitta bread, tabule with quinoa and yogurt sauce	●		●		○	○	●	○		○	●		
6	Pork tenderloin in Greek Rhodian pie, with picante sauce, caramelized onions and yogurt	●				○		●	○		○	●		
7	Tuna tataki with caper leaves and samphire salad with wasabi, soy and tahini sauce	●	○		●		●		○	●	●	●		○
8	Octopus stew with Vinsanto, caramelized onions and chickpeas purée	○	○		○	○	●		○		○	●		●

SALADS														
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9	Fresh green salad with lettuce, rocket, lollo rosso, cherry tomatoes, traditional "ksinotiri" cheese & homemade croutons	●					○	●	○	○		○	●	
10	Salad with roasted beets, crab apple, yogurt, baby spinach and caramelized walnut					○		●	●	○	●		●	
11	Green salad with spinach, rocket, pine nuts, cranberry, poached pear, greek ricotta and vinegrette of aged balsamic	○				○		●	●	○	○	○	●	
12	Greek salad with crispy greek bagel, cherry tomatoes, caper leaves, caper, rocket, olives, cucumber, samphire and feta cheese mousse	●					○	●		○		●		

MAIN DISHES														
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13	Papardelle with mushrooms, parmesan cheese, truffle and chestnuts	●		●		○	○	●	○	●		○	●	
14	Pork roasted in the oven for 12 hours, served with sweet potato purée and pineapple salad with mint, lime and fresh coriander	○						●	○	○		○		
15	Chicken fillet marinated in soy and ginger, with oyster mushrooms in teriyaki sauce. Served with steamed rice	○				○	●		○	●		○	●	
16	Duck breast with celery puree and blueberry sauce	●						●	○	●			●	
17	Lamb shank slowly roasted in the oven with potato strapatsa, mushrooms and truffle sauce	●		●		○		●	○	●		○	●	
18	Strip Loin Black Angus with potatoes, bearnaise and pepper sauce	○		●		○		●	○	●		○	●	
19	Salmon fillet with vegetables & ponzu sauce with soy sauce and ginger. Served with steamed rice	●	○		●		●		○	●		●	●	○
20	Bavette with shrimps, ouzo, feta cheese and tarragon	●	●	○	○		○	●	○	●		○	●	○
21	Spicy tuna with ginger and wasabi sauce with tahini. Served with seasonal greens	●	○		●		●	●		●	●	●	●	○
22	Grilled Kingfish with winter vegetables and chowder sauce	○	○		●	○			○	●		○		○

DESSERTS														
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23	Pudding filled with "Tsoureki" scented with rum, white chocolate, bitter chocolate, hazelnut crocant & crème brulee	●		●		○	●	●	●			○	●	○
24	Lemon mousse with butter biscuits and blueberries	●		●			○	●						
25	Armenoville ice cream with caramelized almonds, meringue and warm chocolate ganache			●		○	●	●	●				●	
26	Apple crumble with cinnamon ice cream and wine syrup	●		●		○	○	●	○			○	●	
27	Chocolate wafer with peanut brittle, crocant and caramel	●		●		●	●	●	●					

WINES														
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28	Wines												●	
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COFFEE														
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29	Cappuccino Caldo / Freddo							●						
30	Espresso Caldo / Freddo													

COVER														
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31	Bread wheat	●		○			○	●		○		○		
32	Olives						○			○				