

Kuzina's menu product allergens

Aiming to effectively inform our customers with regards to the product allergens of our menu, please find below a list of Kuzina's Main Menu highlighting the type of allergens each dish may contain. In accordance with the current European Regulation (EC No. 1169/2011) the ingredients that may cause allergies or intolerances are the following:

1. Cereals that may contain gluten (wheat, barley, oats, rye etc.) and product thereof
2. Egg and products thereof
3. Fish and products thereof
4. Peanuts and products thereof
5. Soya and products thereof
6. Milk and dairy including lactose
7. Nuts (almonds, walnuts, pecans, peanuts etc.) and products thereof
8. Celery and products thereof
9. Mustard and products thereof
10. Sesame and products thereof
11. Sulphur dioxide and sulphites
12. Shellfish and products thereof
13. Lupine (leguminous) and products thereof
14. Molluscs (octopus, calamari etc.) 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	Mustard ¹	Sesame seeds ¹	Sulphur dioxide and sulphites	Lupin ¹	Molluscs ¹
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¹ and products thereof

Menu KUZINA Product Allergens - 02/2018

- Contains substances or products causing allergies or intolerances.
- May contain substances or products causing allergies or intolerances

APPETIZERS

1	Dumplings filled with feta cheese mousse, pistachio, sun dried tomatoes, olives & pomegranate sauce	●		●		●	○	●	●		○	●	●		
2	Tender pork cuts in crispy tortilla, with picante sauce, caramelized onions and yoghurt	●					●	●	○	○		○	●		
3	Tuna tataki with caper leaves and kritamo salad with wasabi, soy and tahini sauce		○		●		●			○		●	●		○
4	Crispy rolls with eggplant, mushrooms, sundried tomato, feta cheese and tomatochutney	●						●		○			●		
5	Grilled meat balls with sumak, pitta bread, marinated tomato with capers and onions and yogurt sauce	●		●			○	●		○			●		
6	Warm polenta with medley of wild mushrooms	○		●				●		●			●		
7	Napoleon filled with spinach, cheese mousse and fresh herbs	●						●		○					
8	Scallops with cauliflower puree and shrimp bisque		●		○			●		●			●		●

SALADS

9	Fresh green salad with lettuce, rocket traditional "ksinotiri" cheese, cherry tomatoes & croutons	●			○		○	●	○	○		○	●		
10	Green salad with noodles, chicken & sauce of pistachios & lemongrass	●		●		●	●		○	○	●	●	●		
11	Green salad with spinach, rocket, pine nuts, cranberry, poached pear, cream cheese & vinegraitte of balsamic					○		●	●	○		○	●		

MAIN DISHES

13	Spicy tuna with ginger and wasabi sauce with tahini. Served with seasonal greens.	●			●		●	●		●		●	●		
14	Salmon fillet with vegetables & ponzu sauce with soy sauce and ginger. Served with steamed rice				●		●	●		○					
15	Papardelle with truffle, mushrooms and chestnuts	●		●				●		●			●		
16	Pork roasted in the oven for 12 hours, with pineapple salad and yum puree	○						●	○	○		○			
17	Pastitsio with veal cheeks ragout	●		○						●			●		
18	Kingfish with chowder sauce and vegetables	○			●				○	○		○			
19	Rib eye with grilled corn and baby potatoes, served with aromatic butter with shrimp bisque and bearnaise sauce	●	●	●			○	●	○	●	○	○	●		
20	Lamb fillet with potato puree, caramelized onions and Mavrodafni sauce	○						●	○			○	●		
21	Duck with orange, cranberries and Agiorgitiko wine sauce, served with pear and celery root puree							●		●			●		
22	Chicken marinated in soy and ginger, with grilled onions and oyster mushrooms in teriyaki sauce							●		○			●		

DESSERTS

23	Armenonville with caramelized almonds, meringue and warm chocolate ganache			●		○	●	●	●						
24	Milk chocolate candy bar, with peanutbutter, crocant & caramel	●				●	●	●	●						
25	Poached pear with meringues filled with cream cheese and hot chocolate sauce			●				●				●	●		
26	Pudding filled with "Tsoureki", white & bitter chocolate, raisins, caramelized hazelnuts & cream	●		●		○	●	●	●			○	●	○	

WINES

27	Wines												●		
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COFFEE

28	Cappuccino Caldo / Freddo							●							
29	Espresso Caldo / Freddo														


COVER

30	Bread wheat	●		○			○	●		○		○			
31	Olives						○			○					

Kuzina's lenten menu product allergens

Aiming to effectively inform our customers with regards to the product allergens of our menu, please find below a list of Kuzina's Lenten Menu highlighting the type of allergens each dish may contain. In accordance with the current European Regulation (EC No. 1169/2011) the ingredients that may cause allergies or intolerances are the following:

1. Cereals that may contain gluten (wheat, barley, oats, rye etc.) and product thereof
2. Egg and products thereof
3. Fish and products thereof
4. Peanuts and products thereof
5. Soya and products thereof
6. Milk and dairy including lactose
7. Nuts (almonds, walnuts, pecans, peanuts etc.) and products thereof
8. Celery and products thereof
9. Mustard and products thereof
10. Sesame and products thereof
11. Sulphur dioxide and sulphites
12. Shellfish and products thereof
13. Lupine (leguminous) and products thereof
14. Molluscs (octopus, calamari etc.) 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
	¹ and products thereof													

Lenten Menu KUZINA Product Allergens - 03/2018														
<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	Fava beans purée with caramelized onions	●	●	○	○					○	●				○
2	Grilled octopus with warm potato salad	○	○	○								●			●

SALADS														
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3	Fattoush salad with chickpeas, peppers, groats and flat bread	○								○		●			
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MAIN DISHES														
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4	Spaghetti with shrimps, saffron, ouzo and tomato	●	●	○	○					○	●		●		○
5	Grilled shrimps with lemon and olive oil vinegrette. Served with seasonal greens		●	○						○					○