kuzina
BY STEFANOS STAMIDIS

To Start

Our Homemade Pita — 2,70 €
With extra virgin olive oil and fine sea salt (2) · 120 g

Signature Tarama "Avgotaracho" — 9,50 €
Smooth cod roe cream, Greek bottarga from Messolonghi, kritamo and extra virgin olive oil (2, 5) · 250 g

Black Garlic Tzatziki — 7,90 €
Greek yogurt, cucumber, black garlic and fresh herbs (7, 14) · 250 g

Santorini Fava — 8,90 €
Greek fava hummus with capers, sun-dried tomatoes, anchovies and onion salsa (5, 14) · 250 g

Melitzanosalata — 11,90 €
Mount Athos-style aubergine salad with feta, peppers, tomatoes and garlic (7) · 350 g

Htipiti with Feta — 10,90 €
Feta spread with extra virgin olive oil, roasted red peppers and herbs (7) · 200 g

Meze from the Sea

Psarosoupa — 8,90 €
Our signature fish soup with saffron from Kozani and vegetables (3, 5) · 400 g

Mediterranean Ceviche — 15,90 €
Fresh fish marinated with extra virgin olive oil, vegetables, lemon and natural sea salt from Messolonghi (5, 10) · 150 g

Tuna Carpaccio with Politiki Salad — 15,90 €
Thinly sliced tuna with ayran and a salad of cabbage, carrots, celery, pomegranate and coriander (2, 4, 5, 7, 13) · 200 g

Scallops — 16,90 €
Oven-baked with a bread crust and lemon olive oil (2, 3, 4, 5, 7) · 5 pcs

Fresh Baby Calamari – Grilled or Fried — 15,90 €
Taramas, kritamo and cuttlefish ink (2, 8) · 250 g

Htapodi — 21,90 €
Grilled octopus, aged Xinomavro vinegar, fava, red pepper cream and pickled onion (8, 14) · 250 g

Prawn Saganaki — 18,90 €
Red prawns in a rich tomato sauce with chilli, ouzo and feta (3, 7) · 350 g

Salads

Our Dakos — 11,90 €
Carob rusks, cherry tomatoes, red pepper cream, kritamo (sea fennel), Cretan galomizithra cheese and extra virgin olive oil (2, 4, 7) · 450 g

KUZINA Horiatiki — 12,50 €
Feta from Lesbos, feta cream, cherry tomatoes, cucumber, pickled onion, red pepper cream, capers, Greek olives, oregano, extra virgin olive oil and balsamic vinegar (7) · 600 g

Roasted Winter Vegetables — 11,50 €
Roasted seasonal vegetables, Nivato cheese from Grevena, sweet potato cream, mixed leaves, roasted hazelnuts, pumpkin seeds and berry vinaigrette (7, 10) · 300 g

Prasini Salad — 11,90 €
Mixed leaves with seasonal fruit, Tyraki cow's milk cheese from Tinos, honey and citrus dressing and caramelised nuts (7, 9, 10) · 450 g

Seafood Caesar "À la Grecque" — 14,90 €
Little gem lettuce, tarama dressing, crispy baby prawns and calamari, pickled cucumber, capers, lemon and honey dressing (2, 3, 5, 8, 9) · 400 g

Meze from the Land

Patates Tiganites — 6,50 €
Twice-cooked fried potatoes with feta cream (7) · 280 g

Kolokithokeftedes — 10,90 €
Courgette and trahana fritters served with Greek yogurt (2, 4, 7) · 250 g

Moussaka Croquettes — 12,50 €
Croquettes with beef ragù, aubergine, aged graviera and feta, tomato sauce and parsley (1, 2, 4, 7) · 300 g

Roasted Cauliflower — 11,90 €
With yogurt cream, sumac, pomegranate molasses, black garlic, chilli oil and fresh herbs (7, 9, 10, 12, 13) · 300 g

Baked Smoked Metsovone Cheese — 12,90 €
Smoked Metsovone cheese in crisp filo pastry with fresh truffle, pumpkin and honey preserve and truffle cream (4, 7, 12) · 220 g

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Main Courses from the Sea

Fish of the Day
Selected Greek farmed fish or wild fish fillet, subject to availability (5)

Farmed fish · 400 g 21,90 €
Wild fish fillet · 350 g 27,90 €

Makaronada tou Psara 18,90 €
Pasta with prawns, calamari and mussels in a coral and lemon sauce (2, 3, 4, 7, 8) · 350 g

Seafood Giouvetsi 18,90 €
Orzo pasta with a seafood mix of prawns, calamari and mussels in a coral sauce with tomatoes (2, 3, 4, 8) · 400 g

Seafood Fricassee 21,90 €
King prawns, calamari and sea bass with leafy greens, squid ink trahana and saffron-lemon sauce (1, 2, 3, 4, 5, 7, 8, 13) · 300 g

Grilled Tuna Souvlaki 21,90 €
With sweet potato purée, broccoli, red pepper cream and chimichurri herb sauce (5, 7, 8) · 340 g

Main Courses from the Land

Mousaka Not Mousaka 14,90 €
Vegan moussaka with aubergine, mushroom and walnut ragù, and béchamel made with plant-based milk and miso (2, 10) · 400 g

Kokoras Pastitsada 16,90 €
Rooster ragù with a blend of herbs from Corfu, fresh pasta and Kefalotyri cheese (2, 4, 7) · 400 g

Oven-Roasted Corn-Fed Chicken 18,90 €
With rice, carrots, dukkah (a blend of nuts and spices) and Greek yogurt (1, 2, 7, 9, 10, 12) · 350 g

Black Pork with Prunes 19,90 €
With lentil ragù, potato and leek cream and rosemary (1, 2, 7, 9, 13) · 400 g

Short Rib Pastitsio 22,90 €
Slow-roasted beef rib with fresh pasta, red wine sauce, graviera cheese cream and fresh truffle (2, 4, 7) · 450 g

AUS Black Angus Bavette Souvlaki 26,00 €
Black Angus beef skewer with sweet potato purée and wild mushroom sauce (1, 7, 9, 13) · 300 g

Soutzoukakia 15,90 €
Greek kebabs made with minced Black Angus beef and Mediterranean spices (2, 4, 7) · 300 g

Greek-Style Roast Lamb 25,00 €
With baby potatoes, thyme and lemon sauce, leafy greens, fennel and Greek yogurt (1, 2, 7, 9) · 350 g

Desserts

100-Layer Baklava 8,90 €
Freshly baked with pistachios and citrus syrup, served with ice cream and rose preserve (2, 4, 7, 10, 14) · 180 g

Greek Yogurt Cheesecake with Moustokoulouro 8,90 €
With a traditional Cretan grape molasses biscuit, quince and cardamom marmalade and tahini halva ice cream (2, 4, 7, 10, 12) · 180 g

Chocolate Galaktoboureko with Kataifi 8,90 €
With vanilla ice cream, hazelnut praline, dark chocolate cream and orange (2, 4, 7, 10) · 200 g

Iced Bougatsa 8,90 €
Crisp filo pastry with frozen almond parfait, caramel, peaches and vanilla cream (2, 4, 7, 10, 14) · 180 g

Allergens

1. Celery · 2. Cereals containing gluten · 3. Crustaceans · 4. Eggs · 5. Fish · 6. Lupin · 7. Milk and dairy products · 8. Molluscs · 9. Mustard · 10. Nuts · 11. Peanuts · 12. Sesame · 13. Soy · 14. Sulphur dioxide and sulphites