

Starters

*Fried bread from Euboea island with “mizithra” and “feta” cheese,
marinated tomato and garlic*

*

Dolmadakia - Fresh hand-rolled grape leaves, stuffed with rice and herbs

*

Homemade “Tzatziki” with black garlic

*

Artichokes in oil

*

Sweet peppers stuffed with Cretan goat cheese

*

Handmade pie of the day

*

Handmade traditional pasta from Argos city with “graviera” cheese

*

Homemade “Tirokafteri” with sour cherry spoon sweet

*

“Bougiourdi” of Mushrooms with sheep's cheese and truffle

*

Handmade bread (2pcs)

*

Salads

Mediterranean salad with traditional greek rusk bread, cucumber, tomatoes, onion, Feta cheese, spearmint

*

Spinach with arugula, sun-dried tomato, dried fig, "galomizithra" cheese and grape molasses dressing

*

<<Rethymnian Owl>> cherry tomatoes, Cretan rusk bread, "mizithra" cheese, capers and caper leaves

*

Stamnagathi, melon, "graviera" cheese, almond flakes

*

"Psaromezedes" (Fish Bites)

Smoked mackerel with chickpeas

*

Octopus with lentils salad

*

Smoked Salmon with mango sheep cheese and dill oil

Cheeses

Variety of Greek cheeses

("Manouri" from Chalkidiki, "Pekorino" from Amfilochia and 12 months maturing "Graviera" from Crete)

Main Course

Sea bass fillet with vegetables and celery root puree

*

Braised Short-Ribs flanken style with potato puree

*

Chicken thigh stuffed with prosciutto from Drama, artichokes and mushrooms. Served over trahana with feta

*

Thyme and grape molasses crusted smoked pork belly, served with smoked eggplant puree

*

Cyprian meatballs "Seftalies" served with jacket potatoes, pepper sauce and light aromatic yogurt dip

*

"Manti" – greek traditional ravioli, stuffed with beef, served with yoghurt sauce

*

Fresh "tagliatelle" with aged "graviera" cheese sauce, zucchini, carrots and cherry tomatoes

*

"Trachanoto" with mushrooms and truffle oil infused sheep cheese

*

Desserts

Spoon sweets served with Greek yogurt

*

Crispy Lemon-pie with fresh lime

*

“Baklava” with fresh butter and pistachio from Aegina

*

Triple Dark Chocolate Mousse with blackberry jam glaze

*

White and Milk Chocolate “Salami”

*

Dessert of the day

Enjoy your meal !!!

KOUZINA • KOUZINA

