

KULTURA

BY ATHINAGORAS KOSTAKOS

ATHINAGORAS KOSTAKOS: **Greece Top Chef winner & Toque d'Or awarded**

Chef Athinagoras Kostakos, the soul behind Kultura, is a master of culinary fusion, seamlessly blending the rich tapestry of traditional cuisine with the allure of exceptional, natural, and organic ingredients. His culinary philosophy is a tribute to authentic flavors and the pure sensuality found in every dish he creates. With each creation, he weaves a story of his profound love for Greco-Roman gastronomy, skillfully intertwined with a tempting touch of fiery Mexican flavor.

In his kitchen, he stands out as an alchemist, meticulously curing ingredients to achieve the sublime balance that defines his culinary vision. With an unwavering commitment to sourcing only the best ingredients, he breathes new life into ancient recipes, transforming them into contemporary masterpieces. Through his gastronomic creations, he invites diners to embark on a journey of culinary discovery, where each bite is a transformative experience that lingers in the memory. His ability to tell stories through food elevates the act of eating to a deeper level, where food becomes an expression of love for tradition and culinary innovation.

Kultura food glossary

A.K.: Signature dish of Chef Athinagoras Kostakos.

EVOO: Extra virgen olive oil

Kultura dressing: Yellow lemon, green lime, mustard, salt, and olive oil.

Tahini: Creamy paste made from ground sesame seeds, commonly used in Middle Eastern cuisine.

Sumac: A widely used spice in Middle Eastern and Mediterranean cuisine, prized for its ability to enhance flavors and its vibrant red color.

Za'atar: A traditional Middle Eastern blend of thyme, oregano, marjoram, toasted sesame seeds, and sumac.

Relish: A fresh and crunchy mixture of chopped vegetables, used as a topping or condiment.

Guindillas: Spicy peppers typical of the Basque Country, known for their moderate heat.

Mascarpone: A creamy Italian cheese often used in desserts for its smooth texture and slightly sweet flavor

Begin

Classic smoked tarama *A.K.

Roe Mousse · home dehydrated tomatoes

A delicate smoked fish roe mousse, offering a unique take on a Greek classic.

Roasted corn elote

Yogurt corn sauce · smoked paprika butter

Crispy octopus

Oxymel balsamic vinegar · wild oregano · roasted onion

Our unique Greek-style "mole" sauce, enhanced by Oxymel balsamic and wild oregano.

The baked aubergine

Feta cheese · balsamic glaze · pecan and almond pesto

Flambéed shrimp with za'atar *A.K.

Seafood bisque · feta cheese

Za'atar: A traditional from Lebanon blend of thyme, oregano, marjoram, toasted sesame seeds, and sumac.

Wood fired cauliflower

Yogurt · tahini · almonds · pomegranate · chimichurri

Slow-roast dolmades

Beef and rice · yogurt with herbs · nuts

Dolmades: Grape leaves stuffed with beef and rice, a traditional dish of Greek cuisine.

Charred beef Greek meatballs

Smoked yogurt sauce · tomato relish

Grilled halloumi cheese *A.K.

Chili honey glaze · za'atar · red onion · mint · parsley

A Cyprus cheese made from sheep and goat milk, renowned for its unique texture that browns on the outside while remaining soft inside.

Coal roasted brussels sprouts with burrata cheese

Preserved lemon · Sumac

Burrata: An Italian soft cheese made with buffalo milk, featuring a center of stracciatella (shreds of mozzarella) and cream.

Raw

All our raw dishes are cured with a homemade aging process.

Shrimp carpaccio

Tomato compote · feta cheese · spicy oil

Dry-aged snapper carpaccio *A.K.

Shaved fennel · lemon oil dressing

Tuna tartare

Citrus dressing · avocado · crispy spiced phyllo

Yellowtail tuna tiradito *A.K.

Green pepper · pickle cucumber · jalapeño
extra virgin olive oil · tiger's milk

Fresh

Charred beetroot

Greek yogurt · nut pesto · vinegar sauce

Datterini tomatoes

Thyme oil · Greek house-made goat cheese

The 'Datterini' tomatoes, native to Sicily, are small and sweet due to their cultivation under the Mediterranean sun.

Quinoa and kale salad

Black truffle oil · manchego cheese · chickpeas

Black lentil salad *A.K.

Grilled vegetable mix · yogurt sauce with tahini

Sea

Salt crust sea bass with chef's signature citrus dressing

Lemon oil secret sauce

Lobster spaghetti *A.K.

1 kg Mediterranean lobster · linguini · roasted tomato sauce · basil

Butterfly sea bass

Lemon oil sauce · Greek pico de gallo

A Mediterranean twist on the classic Mexican pico de gallo, featuring black and green olives, capers, tomatoes, anchovies, and onion.

Land

Wood fired & smoked lamb shoulder

Milk & grass feed · Cooked under pressure for 18 hours · demi glaze sauce
smoked salt rub (Serves 3 - 1.2 kg)

Immersed in icy seawater and slow-cooked for 18 hours, this lamb is noted for its enhanced flavor and texture.

Charcoal-grilled thick lamb chops *A.K.

Raw relish of tomatoes · capers · olives · 550 gr

Rib Eye kebab

Fajitas with tajin & habanero pepper · fresh parsley & cucumber salad
yogurt sauce · pitas

Merging Middle Eastern tradition with Mexican flavors, this dish combines spicy seasonings, grilled meat in pita bread, fresh salad, and yogurt sauce.

Wood fire dry aged beef *A.K.

Prime Porterhouse · chives béarnaise · (Serves 2 - 1.1 kg)

Kultura chicken

Corn fed half chicken 650 gr · lemon sauce · oregano · fennel

Deconstructed pastitsio *A.K.

Paccheri pasta · short rib ragu · béchamel sauce · gruyere cheese · fresh
black truffle

Originally conceived by the chef's mother to be kid-friendly, this family recipe has been perfected with the addition of fresh black truffle.

Continue...

Vegetarian lasagna

Mushroom & spinach ragu · béchamel sauce · tomato compote · parmesan cheese

Orzo pasta with veal cheek *A.K.

Hand-made orzo pasta · tomato compote · veal cheek blue cheese kyano · truffle

Orzo, a handmade Greek rice-shaped pasta, is ideal for absorbing the flavors of truffle and slow-cooked beef cheek, thanks to its size and texture.

Oven slow cooked beans

Seasonal charred vegetables · thyme oil · chili peppers

Truffle tagliatelle *A.K.

Mushroom sauce · Fresh black truffle · parmesan cheese

Contemplate

Baked baby potatoes

Burnt butter · olive oil · thyme

Wild local greens

Lemon oil dressing · dijon mustard

Creamy cauliflower gratin

Truffle béchamel sauce · cheddar cheese

Crunchy potatoes

Pecorino cheese · caramelized onion

Sweet

Mascarpone tiramisu

Mascarpone cream · fresh raspberry · pistachio almonds · chocolate sticks

Almond cake

Salted caramel · vanilla cream · roasted almonds
vanilla sauce

Green pistachio homemade ice cream

Extra virgin olive oil · volcanic salt

Greek yogurt mousse

Compote beetroot · cacao crumble · beetroot petals

Icarus choux bun

Filled with dark chocolate cream · vanilla ice cream fresh raspberry · nuts

This dessert blends ice cream with warm chocolate sauce in a light Choux pastry, offering a unique interplay of flavors and temperatures