

Brunch
with organic
eggs & milk

Vegan
wide range
of options

Sandwiches
sourdough &
wholemeal bread

Hours
from morning
until late

σχέδια

menu

BRUNCH

✓ **Sweet trahanas*** made with bio milk
& served with roast feta cheese and
sourdough bread croutons

(*a traditional type of pasta made with semolina
or cracked wheat and milk or yoghurt)

6.5€

✓ **Yoghurt with granola,**
seasonal fruits & honey

5€

✓ **Stapatsada**

Greek scrambled eggs
with fresh tomato and feta cheese

7.5€

✓ **Poached eggs** with yoghurt, honey,
spirulina & fresh lemon juice served
on a fresh multigrain bread bun

8€

✓ **Toasted sourdough bun**

with feta cheese pesto,
roasted tomato and fried eggs

8€

✓ **Caramelised French toast**

with sour cherry conserve
and whipped cream

7.5€

Frouitalia omellete with beef sausage,
potato, courgettes, mushrooms,
grated kefalotyri cheese
and fresh spearmint

9€

SANDWICHES

Care worker

Toasted sandwich with ham, cheddar
cheese & apple in corn bread

5€

✓ **Rescuer**

Yellow split pea purée salad
sandwich with cranberries
in a wholemeal bun

6€

✓ **Shelter**

Sourdough bread with olive pesto
& Greek salad with grilled tomatoes

6€

✓ **Fair play**

Tortilla with hummus, tomato,
grilled aubergine & lemon sauce
with tahini

7€

✓ **Shediart**

Grilled vegetables with basil pesto
& grilled haloumi cheese
in sourdough carob bread

7€

Shedia

Chicken, mayonnaise, Dijon mustard,
tomato & graviera cheese
in sourdough bread

8€

[Our eggs are organic.] ✓ vegetarian ✓ vegan

Upcycling

Check out
our gift shop

Vegan

wide range
of options

Beverages

Hot & cold
chocolate

Hours

from morning
until late

σχεδία

menu

SALADS

 **Kindness**

Quinoa, salad greens,
dried fruit & tangerine sauce
8€

 **Solidarity**

An all-time-classic tabbouleh salad
with bulgur, cucumber, tomato,
parsley, freshly-squeezed
lemon juice &
various aromatic herbs
7.5€

 **Understanding
in a bread bowl**

Greek salad with roasted tomato,
cucumber, pepper, feta cheese,
caper leaves
7€

 **Empathy**


Beluga lentils with roasted vegetables,
feta cheese and sun-dried tomato,
vinaigrette with thyme
8€

WARM DISHES

 **Pumpkin soup,**
orange-scented
7€

 **Briam**

a traditional Greek dish
of peppermint flavoured
roasted vegetables
with tomato sauce
7€

 **Cauliflower and broccoli au gratin**
made with non-dairy cheese
& soy milk (vegan)
8€

Crete and Mani spaghetti

With staka (a Cretan roux dish made from
goat or sheep milk fat), apaki (smoked,
lean pork, marinated in olive oil),
graviera cheese and fried egg.
9€

Grilled chicken fillet
served with roasted vegetables
12€

Juicy & tender pork fillets
with baby potatoes
& pomegranate sauce
14€

 **vegan**

*All dishes are prepared with extra virgin olive oil from the Stavros Niarchos Park olive groves
in the Stavros Niarchos Foundation Cultural Center.

(www.snfcc.org/)

Greek Tapas

Design your
own dish

Wine

Organic selections
available

Bar

Signature
Cocktails

Shedia café

is a social
project

σχεδία menū

GREEK TAPAS

- ✓ **Greek salad bites**
- ✓ **& grilled aubergines**
with cold tomato sauce,
basil, crumbled soft,
white cheese (anthotyro)
(for 1 or 2 people)
6€ / 11€
- ✓ **Cold cheese balls** with feta cheese,
olives, coated in pistachio nuts, walnuts
- ✓ **Greek salad bites**
6€ / 11€
- Bruschetta with marinated anchovies**
& Greek salad
& **bruschetta with hummus,**
apaki*, grilled pepper, graviera cheese
* smoked lean pork marinated in herbs & olive oil
6€ / 11€
- ✓ **Haloumi cheese nuggets**
with pepper jam
- ✓ **& lentil balls**
with bulgur, dill sauce
6€ / 11€
- Platter with all the above choices**
(for 2 or 4 people)
11€ / 21€

Make your own platter
with any tapas of your choice.
11€ / 21€

DESSERTS

- ✓ **Semolina halva**
by pastry chef
Stelios Parliaros
5€
- ✓ **Fruit salad**
made with seasonal fruit
5€
- ✓ **Chocolate mousse**
made with coconut milk
& dark chocolate
7.5€

✓ vegetarian ✓ vegan