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Espresso **2**€

Espresso double shot **3**€

Espresso macchiato **3**€

Espresso freddo **3.20**€

> Cappuccino **3.20**€

Cappuccino double **3.80**€

Cappuccino freddo **3.80**€ Americano **3**€

Café latte 3.80€

Flat white **3.50**€

Greek coffee **2**€

Greek coffee double shot 2.80€

> Filter coffee **3.50**€

Instant coffee hot/frappé **3**€



Japanese green tea ₃€ Hot/cold chocolate\* deluxe

4€

Green aromatic tea

3€

White hot/cold Raspberry & Blueberry chocolate

4.5€

English breakfast tea **3**€

> Mountain tea **3**€

Hot/cold chocolate
with caramel
and Himalayan salt
4.5€

Freshly squeezed orange juice **3.80**€

## Babyccino

Warm organic milk with cocoa or cinnamon powder and plenty of milk froth for our lilliputian friends  $\textbf{1.50}^{\texttt{c}}$ 

# Suspended coffee

Our guests may pay for an extra coffee for someone who cannot afford the basic luxury of a hot drink. Very popular project with "Shedia" street paper vendors and other vulnerable people who enjoy this simplest of random acts of kindness.

\*A social project powered by Greek street paper "Shedia".



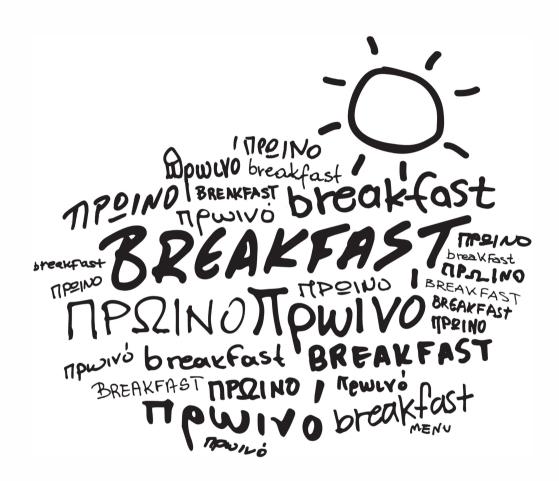
Banana, avocado, yogurt and pear **6**€

Green apple, pear, yogurt and banana **6**€

Apple, oats, almond butter, cinnamon, cup oat milk **7**€

brewed coffee, banana, almond butter, milk, cocoa powder, honey **7**€







Strapatsada

Greek scrambled eggs with fresh tomato,
red peppers onions & feta cheese
7.5€

Vegan Strapatsada Scrambled fresh tomato, red peppers, onions & tofu 7.5€

Poached eggs with yogurt sauce with, honey, spirulina and fresh lemon juice served on a fresh multigrain bread

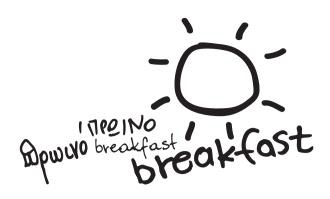
8€

➤ Toasted sourdough bread\* with feta cheese pesto, roasted tomato and fried eggs.

8€

\*add sausage or bacon 1.5€

Froutalia
Traditional Greek omelette
with beef sausage, potato, zucchini,
mushroom, grated grugere cheese



► Greek Yogurt with granola, seasonal fruits and honey 5€

▶ Sweet trahanas\* made with bio milk and served with roast feta cheese and sourdough bread croutons \*traditional type of pasta made with flour and milk 6€

Caramelised French Toast with greek sweet bread, served with chocolate praline, sour cherry sweet and whipped cream

7.5€



Careworker Toasted sandwich with ham, cheddar cheese,caramelised onions & apple in fresh sourdough bread 6€

Fairplay

Tortilla with hummus, grilled tomatoes
and aubergines dressed with yoghurt tahini sauce

8€

Shediart
Grilled vegetables with basil pesto,
haloumi cheese
in sourdough carob bread
8€

Shedia
Fresh sourdough bread with tomato,
chicken fillet,gruyere cheese, mayonaise
and Dijon mustard sauce

Rescuer

8€

Mushroom bruschetta cooked
with mandarin mustard,
served hot with vegetable cheese
and orange fillets

8€







▶ Understanding in a bread bowl Greek salad with roasted tomato, cucumber, pepper, feta cheese, caper leaves 7€

**№** Solidarity An all-time-classic tabbouleh salad with bulgur, cucumber, tomato, parsley, freshly-squeezed lemon juice & various aromatic herbs 7.5€

**№** Empathy Beluga lentils with roasted vegetables. feta cheese and sun-dried tomato, vinaigrette with thyme 8€

> ✓ Kindness\* Quinoa, salad greens, dried fruit & tangerine sauce g€ \*add chichen 1.5€

# appetizers figger food

- Pickled cucumber rolls with yogurt, feta mousse, dill, garlic, topped with sun-dried tomatoes.
  - Mini bruschettas with sundried tomato, pesto & pickled cucumber, cashews, cherry tomato & olive paste. (for 1 or 2 people)

6€/11€

• Bruschetta with apaki\* hummus, and grilled pepper sauce. \*smoked leanpork marinated in herbs & olive oil

#### ▶ Lentil bites

Warm balls made with lentils and bulgur, dill and spring onions served with yogurt and mint sauce.

#### 6€/11€

- ▶ Grilled aubergines with cold tomato sauce, mint, crumbled soft, white cheese (anthotyro)
- Pickled cucumber rolls with yogurt, feta mousse, dill, garlic, topped with sun-dried tomatoes.

#### ▶ Lentil bites

 Warm balls made with lentils and bulgur, dill and spring onions served with yogurt and mint sauce.

#### 6€/11€

- Mini bruschettas with sundried tomato. pesto & pickled cucumber, cashews cherry tomato & olive paste.
  - Tender chicken bites breaded with cereals. served with curry and yogurt sauce 7€/13€

# Lagas appetizers figger TANAS (000

- ▶ Bites of cheese with paprika, breaded with walnuts and bacon
   Tender chicken bites breaded with cereals, served with curry and yogurt sauce
- Pickled cucumber rolls with yogurt, feta mousse, dill, garlic, topped with sun-dried tomatoes. Bites of cheese with paprika, breaded with walnuts and bacon.
  7.5<sup>€</sup>/14<sup>€</sup>

Platter with all the above choices (for 2 or 4 people)
12€/23€

Make your own platter with any tapas of your choice.  $12^{\epsilon}/23^{\epsilon}$ 



The vegan version of a traditional. favourite Greek dish. Baked eggplant with soy mince, mashed potatoes, soy milk and vegetable cheese \*"Papoutsakia" translates into "small shoes"!

9€

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 eag.

g€

Grilled chicken fillet served with roasted vegetables 12€

Beef cheeks slowly cooked in the meat juice, served with orzo pasta and dry cheese 13€

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



Orange-scented
pumpkin soup
7€

Eπιδορπια επιδόρπια

PFSSERTS en S O P Γ SERTS

EΠΙΔΟΡΠΙΑ ΔΕ SSERTS EΠΙΔΟΡΠΙΑ

επιδόρπια DESSERTS Επιδόρπια DESSERTS

Fruit salad
5€

Semolina halva by pastry chef Stelios Parliaros
6€

Chocolate mousse made with coconut milk & dark chocolate 7.5€





**SPARKLING WINES** 

AROTRO SAUVIGNON BLANC (Opsimos)

"Turtles" Single Vineyard PGI

Florina, Alpha Estate, Malagouzia

ΠΓΕ Peloponnese (organic)

Prosecco

# Moscato d'asti WHITE WINES AROTRO ASSYRTIKO (Opsimos) PGI Peloponnese Nemea (organic)

24€

26€

## **ROSE WINES**

| AROTRO Rose, winery Opsimos<br>PGI Peloponnese,<br>Agiorgitiko (organic)  | <b>₽</b>        |
|---|-----------------|
| Rodinos PGI Magnissia,<br>Apostolakis Estate,<br>Xynomavro/Grenache Rouge | 24 <sup>€</sup> |
| RED WINES  AROTRO AGIORGITIKO BIO,  | <b>₽</b>        |
| Opsimos PGI Peloponnese (organic)   | 5€ 22€          |
| Orivatis PGI,<br>Akriotou Wines,Pinot Noir                                | 24€             |
| Naoussea Naoussa PDO,<br>Estate Foundi.Xinomavro                          | 26€             |

| OUZO - TSIPOURO                         | 90                                     | (200ml)                   |
|---|--|---------------------------|
| Tsipouro Apostolaki<br>Ouzo Varvagianni | 3.50 <sup>€</sup><br>3.50 <sup>€</sup> | (200m1)<br>8.50€<br>8.50€ |



### **SOFT DRINKS**

| Coca Cola (250ml)                    | 3€    |
|--------------------------------------|-------|
| Coca Cola light (250ml)              | 3€    |
| Coca Cola zero (250ml)               | 3€    |
| Orangeade EPSA (232ml)               | 3€    |
| Lemonade EPSA (232ml)                | 3€    |
| Soda water EPSA (232ml)              | 3€    |
| Schweppes soda (250ml)               | 3€    |
| Schweppes tonic (250ml)              | 3€    |
| Sprite (250ml)                       | 3€    |
| Mastiqua (330ml)                     | 3.50€ |
| Sparkling Mineral Water (250ml)      | 2.50€ |
| Sparkling Mineral Water (1Lt)        | 4€    |
| Thomas Henry Ginger Beer (250ml)     | 3.50€ |
| Thomas Henry grapefruit soda (250ml) | 3.50€ |

#### **BEERS**

| Alfa (draft) 330ml           | 3.80€ |
|------------------------------|-------|
| Alfa (draft) 500ml           | 5€    |
| Mythos Lager (330ml)         | 4.50€ |
| Budweiser Lager (330ml)      | 5€    |
| Paulaner Weiss (330ml)       | 5€    |
| Fischer Pilsner              | 4.50€ |
| Corona (330ml)               | 4.5€  |
| Beck's Non-Alcoholic (330ml) | 5€    |

# **WHISKEYS**

0

80° 80° 80° 80° 90° 90° 100° 100° 100°

| Cutty Sark                   | 7€  |
|------------------------------|-----|
| The Famous Grouse            | 7€  |
| Paddy Irish Whiskey          | 7€  |
| Raven Rare                   | 7€  |
| Johnnie Walker Red Label     | 7€  |
| Buffalo Trace                | 8€  |
| Jack Daniels                 | 8€  |
| Johnnie Walker Black Label   | 9€  |
| Monkey Shoulder              | 9€  |
| Jura 10-Year-Old             | 10€ |
| Nikka From the Barrel        | 10€ |
| Nikka Pure Malt Red          | 10€ |
| Bruichladdich Port Charlotte | 11€ |

### **VODKA**

| Moskovskaya |      | 7€                                 |      |
|-------------|------|------------------------------------|------|
| Stolichnaya |      | 7€                                 |      |
| Tito's      |      | 9€                                 |      |
| Belvedere   |      | 10 <sup>€</sup><br>10 <sup>€</sup> | 100€ |
| Stolichnaya | Elit | 10€                                | 100€ |
| Stolichnaya | Gold | 10€                                | 100€ |
|             |      |                                    |      |

### **GIN**

|                       | ₽¢₽ |     |
|-----------------------|-----|-----|
| Bombay Sapphire       | 7€  | 80€ |
| Blue Beetle           | 7€  | 80€ |
| Gordon's              | 7€  | 80€ |
| Greenall's            | 7€  | 80€ |
| Tanqueray             | 8€  | 90€ |
| Bloom                 | 9€  | 90€ |
| G' Vine Floraison     | 9€  | 90€ |
| Hendrick's            | 9€  | 90€ |
| Opihr Oriental Spiced | 9€  | 90€ |
| The Botanist          | 9€  | 90€ |
|                       |     |     |

# **RUMS**

| Artesano Caribbean Rum 3 anos |  |  |
|-------------------------------|--|--|
| Artesano Jamaican Dark Aged   |  |  |
| Artesano Barbados White Dry   |  |  |
| Bacardi                       |  |  |
| Mount Gay Eclipse             |  |  |
| Sailor Jerry Spiced           |  |  |
| Bayou Spiced                  |  |  |
| Barcelo Imperial              |  |  |
| Diplomatico Reserva Exclusiva |  |  |



| 7€  | 80€ |
|-----|-----|
| 7€  | 80€ |
| 7€  | 80€ |
| 7€  | 80€ |
| 7€  | 80€ |
| 7€  | 80€ |
| 8€  | 90€ |
| 10€ | 100 |
| 10€ | 100 |

### **TEQUILA**

| Ocho Blanco           |
|-----------------------|
| Don Julio Blanco      |
| Ocho Reposado         |
| Rooster Rojo Blanco   |
| Don Julio Reposado    |
| Ocho Anejo            |
| Rooster Rojo Reposado |
| Vida Mezcal           |





| 7€ | 80€ |
|----|-----|
| 8€ | 80€ |
| 8€ | 80€ |
| 8€ | 80€ |
| 9€ | 80€ |
| 9€ | 80€ |
| 9€ | 80€ |
|    |     |

# CACHAÇA





7€

Pitu

: |

#### **BRANDYS**

Metaxa 5\* Metaxa 7\* Metaxa 12\* Rémy Martin



8€



80€ 80€ 90€





#### **VERMOUTHS**

Otto's Athens Vermouth Carpano Antica Formula Carpano Bianco Carpano Dry





7€ 70€ 7€ 70€ 70€ 7€



Chartreuse Green Cointreau Disaronno Heering Cherry Kahlua Skinos Mastiha St-Germain Tia Maria Baileys Drambuie Southern Comfort





7€ 70€ 7€ 70€ 7€ 70€ 7€ 70€ 7€ 70€ 7€ 70€ 7€ 70€ 7€ 70€ 7€ 80€ 7€ 80€

#### **BITTERS - AMARO**

Aperol Campari Fernet Branca



7€





80€

80€ 80€



by Petros Mytilinaios

Greek Gin & Tonic Votanikon Gin, Tonic, olive **8**€

Athenian Spritz Otto's Athens Vermouth, Prosecco, Tonic, Orange **s**€

Salty Skin
Skinos Mastiha Spirit, Lemon,
Greek white wine, salt, Sparkling
water, Olive
10€

Greek Sangria Otto's Athens Vermouth, Rose whine, Vanilla, Cranberry juice **7**€

#### Non Alcoholic

Virgin Gluevine
Red fruits tea, honey, cranberry
juice, cinnamon
5€

Cucumber Fresh Mastiqua cucumber, lemon juice, honey  $\mathbf{5}^{\epsilon}$ 

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

(www.snfcc.org/)

In case of allergies to an ingredient or product please inform our personnel.

Frozen products are indicated by an asterisk.

This establishment is required by law to have printed complaint forms for use by the patrons.

Prices include all legal surcharges.

The consumer is not obliged to pay if the notice of payment has not been issued.

Person incharge in case of market inspection: Christos Alefantis