

	-	VEGAN 🎐
Poached Eggs	14,00	🎐 Spaghetti Primavera
Sourdough bread, cream cheese, salm avocado, baby rocket, lime	ion,	tomato sauce & fresh h
Scrambled Eggs	14,00	^b Mousaka with a Twis
Sourdough bread, tomato confit, thyn parmesan, freshly baked onion oil	ne,	Minced eggplant, masheo marinated zucchini, soya
Brioche Bun with Prawn pancake	16,00	SWEET INDULG
Tarama cream $\&$ baby rocket		🎐 Caramelised Choco
Zucchini with tzatziki	14,00	caramel sauce, caramelis hazelnut powder, rasberi
cuttlefish ink $\&$ garlic paste		🧏 Lemon Curd
	12 00	white chocolate mering
	12,00	👂 Deconstructed Gala
yogurt, tanini, chocolate, granola, banana, blackberries		louiza syrup, hazelnut po
Fresh Fruit Platter	12,00	Ice Cream
variety of seasonal fruits		🥍 sorbet mango, chocolate
B U R G E R S		
served from 12:00-16:00		We carefully se
Beef Burger	18,00	healthy pro and seasonal deli
bacon mayonnaise, iceberg, caramelis tomatoes & cheddar	ed onions,	small farms all ov
	Sourdough bread, cream cheese, salma vocado, baby rocket, lime Scrambled Eggs Sourdough bread, tomato confit, thyr parmesan, freshly baked onion oil Brioche Bun with Prawn pancake Tarama cream & baby rocket Zucchini with tzatziki cuttlefish ink & garlic paste Energy Bowl yogurt, tahini, chocolate, granola, banana, blackberries Fresh Fruit Platter variety of seasonal fruits BURGERS served from 1 Beef Burger bacon mayonnaise, iceberg, caramelis	Sourdough bread, cream cheese, salmon, avocado, baby rocket, lime Scrambled Eggs 14,00 Sourdough bread, tomato confit, thyme, parmesan, freshly baked onion oil Brioche Bun with Prawn pancake 16,00 Tarama cream & baby rocket Zucchini with tzatziki 14,00 cuttlefish ink & garlic paste Energy Bowl 12,00 yogurt, tahini, chocolate, granola, banana, blackberries Fresh Fruit Platter 12,00 variety of seasonal fruits BURGERS served from 12:00-16:00

Chicken Burger

Yogurt, lime, dijon mustard, baby rocket, tomatoes

🎐 Spaghetti Primavera	18,00		
tomato sauce & fresh herbs			
Mousaka with a Twist Minced eggplant, mashed potatoes, marinated zucchini, soya béchamel with tof	22,00 u		
SWEET INDULGENCE			
🎐 Caramelised Chocolate Cream	14,00		
caramel sauce, caramelised crust leaves, hazelnut powder, rasberries $\&$ blueberries			
🎐 Lemon Curd	14,00		
white chocolate meringue, chocolate soil $\&$ mint			
🔈 Deconstructed Galaktompoureko	14,00		
louiza syrup, hazelnut powder, orange scent			
lce Cream	12,00		
sorbet mango, chocolate, coconut (3 scoops)			

elect local, oducts licacies from ver Greece!



Foodnotes

- please inform waiter in advance, regarding any allergies, or diet requirements you may have
- our menu may contain traces of allergenic substances
- complain forms are at your disposition at the cashier
- prices are in euro and inclusive of all legal charges (VAT 24% and municipal taxes 0.5%)
- consumer has no obligation to pay if there is no receipt or invoice provided

16,00

- restaurant manager, responsible for compliance to market law provisions: Olga Papadaki 🔹 frozen
 - 🎐 vegetarian