

BREAKFAST

10:00 - 13:00

BUTTER CROISSANT	WITH FOREST FRUITS COULIS	VEGETARIAN	€6
GREEK TOASTED SANDWICH	WITH TURKEY, GOUDA & EDAM CHEESE MIX		€5
OPEN FACE SANDWICH	WITH WHOLE GRAIN BREAD, SCRAMBLED EGGS, AVOCADO		
& GOAT CHEESE CREAM	VEGETARIAN		€9
OMELETTE	WITH ORGANIC EGGS, TURKEY, FLORINA PEPPER, ZUCCHINI & GRAVIERA CHEESE	GLUTEN FREE	€10

*ALL SAVOURY OPTIONS ARE SERVED WITH MIXED GREEN SALAD & BALSAMIC DRESSING

AFTER 13:00

BREAD AND DIP	€3,5
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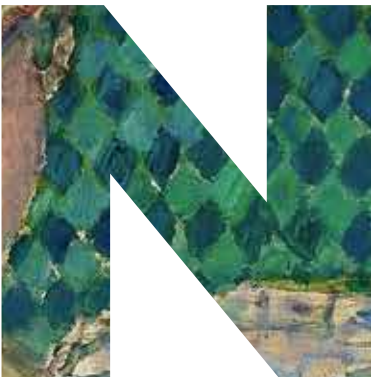
MAIN DISHES

(ASK FOR OUR DAILY SPECIALS)

GREEK SALAD	WITH TOMATO, CUCUMBER, CAPERS, KALAMATA OLIVES, PICKLED ONION, CAROB RUSKS & GRATED FETA	VEGETARIAN	€12
CHICKEN SALAD	WITH GREEN LOLLO, ICEBERG, BACON, CORN, FLORINA PEPPERS, 24-MONTH AGED PARMESAN, CAESAR’S DRESSING & CROUTONS		€15
TENDER LETTUCE	WITH SMOKED SALMON, TRI-COLOR QUINOA & LIME DRESSING	GLUTEN FREE	€19
TART OF THE DAY	WITH GREEN SALAD		€8
PINSA MARGHERITA	WITH FRESH TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, & FRESH BASIL	VEGETARIAN	€17
(+PROSCIUTTO	€2)		
CACIO E PEPE SPAGHETTI	WITH PECORINO & FRESHLY GROUND PEPPER	VEGETARIAN	€16
CLUB SANDWICH WITH CHICKEN	BACON, GRAVIERA CHEESE, LETTUCE, TOMATO, HOMEMADE MAYONNAISE & DOUBLE-FRIED POTATOES		
GRILLED CHICKEN FILLET	WITH OVEN-ROASTED POTATOES, GRILLED VEGETABLES & PARMESAN CREAM	GLUTEN FREE	€18
BLACK ANGUS BURGER	ON BRIOCHE BUN WITH SMOKED BACON, TOMATO, ICEBERG LETTUCE, CHEDDAR, PICKLE SAUCE & DOUBLE-FRIED FRIES		€18

DESSERTS

ICE CREAM	(SCOOP, ASK FOR FLAVORS)	VEGETARIAN	€3,5
ALMOND DESSERT	WITH ALMOND CREAM, WHOLE ROASTED ALMONDS & CARAMEL SAUCE	VEGETARIAN	€8
PISTACHIO TART	CRISPY BISCUIT WITH SMOOTH PISTACHIO CREAM	VEGETARIAN	€8
ORANGE SYRUP CAKE	VEGETARIAN		€6
CHOCOLATE CAKE	VEGETARIAN		€6



Detail: La Sortie de la Baignoire
Pierre Bonnard

The shop is obliged to have printed documents in a sale case by the exit, for the purpose of registering any complaints. For the food preparation, extra virgin olive oil is used. Sunflower oil is used for the fried food preparation.

All our products are made from the freshest ingredients, depending upon season and availability.

* Frozen

In case of allergy or intolerance, please inform our staff immediately. No smoking in enclosed public places in accordance with the law. Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice). Prices are inclusive of VAT and municipal tax.

Person in charge in case of market inspection: George Papageorgiou
ISO 22000:2018, ISO 9001:2015, ISO 14001:2015, ISO 45001:2018



REFRESMENTS / JUICES

MISTIKELI STILL WATER (700 ml)	€3
MITSIKELI SPARKLING WATER (700 ml)	€5
SODAS (250 ml)	€4
MASTIH ₂ O (330 ml)	€5
MASTIC LEMONADE WITH GINGER	
MASTIH ₂ O (330 ml)	€5
HOMEMADE LEMONADE	€5
IVI ORANGE JUICE (250 ml)	€2
NATURAL ORANGE JUICE	€4,5
NATURAL MIXED JUICE	€5,5
NATURAL POMMEGRANATE JUICE	€5,5

ΚΑΦΕΣ / ΡΟΦΗΜΑΤΑ

ESPRESSO	€3,5
DOUGLE ESPRESSO	€4
AMERICANO	€3,5
CAPPUCCINO	€4,5
DOUBLE CAPPUCCINO	€5
FREDDO ESPRESSO	€4,5
FREDDO CAPPUCCINO	€5
FILTER COFFEE	€4,5
GREEK COFFEE	€3,5
DOUBLE GREEK COFFEE	€4
INSTANT / FRAPE	€4
HOT TEA	€4,5
ICED TEA	€4
CHOCOLATE (HOT/COLD)	€5,8
“VIENNOIS” CHOCOLATE	€6,8

BEERS (330ml)

Nymfi	€6
Fischer	€6
Heineken (alcohol free)	€6
Milokleftis	€6

SPARKLING WINES (125ml / 750ml)

PROSECCO BRUT, I HEART WINES, Italy	€8 / €27
LEGGENDA MOSCATO D'ASTI, Moscato, Mongioia di Riccardo Bianco, Asti, Italy	€8 / €27

WHITE WINES (150ml / 750ml)

BOSTANI, Sauvignon Blanc-Assyrtiko, Amoenos Vineyards, Amyntaion	€8 / €26
PARANGA, Roditis-Malagouzia, Ktima Kir-Yianni, Amyntaion	€9 / €28
MALAGOUZIA, Alpha Estate, Amyntaion	€10 / €36
TESSERIS LIMNES, Chardonnay-Gewürztraminer, Ktima Kir-Yianni, Amyntaion	€35

ROSE WINES (150ml / 750ml)

PARANGA FLOWERS, Xinomavro-Syrah, Ktima Kir-Yianni, Amyntaion	€8 / €26
L'ESPRIT DU LAC, Xinomavro, Ktima Kir-Yianni, Amyntaion	€10 / €38

RED WINES (150ml / 750ml)

ATMA, Mandilaria-Xinomavro, Thymiopoulos Vineyards, Naousa	€8 / €28
PARANGA, Merlot-Xinomavro-Syrah, Ktima Kir-Yianni, Amyntaion	€9 / €30

DISTILLATES

Ouzo (GLASS)	€5
Tsipouro (GLASS)	€5