



SIDES

Feta
6

Olives
5

Avocado
6

Crispy Bacon
6

Salmon*
10

Prosciutto
13

Bread per person
5

SWEET

Fluffy Biscoff Pancakes
Chocolate Cream | Whipped Cream | Lotus Biscuits
D|G|E|N
18

Soft Cookie
Vanilla Ice Cream | Dulce Chocolate | Miso | Butterscotch
G|D|E|N
22

French Toast Banoffee
Tsoureki Bun | Caramelized Milk | Banana | Cookie Crumble | Pistachio Ice Cream
G|D|E|N|P
20

HEALTHY

Oat Porridge
Raisins | Milk | Cinnamon | Walnuts | Maple Syrup | Granny Smith Apple
N|D
16

Greek Yogurt Bowl
Honey | Granola | Super Seeds | Seasonal Fruits
N|D|G|P
16

EGGS

Eggs Benedict
Hollandaise Sauce | English Muffin | Caramelized Bacon
E|D|G
24

Fried Egg
Koulouri from Thessaloniki | Wild Greens | Chili Crisp | Cream Cheese
D|G|SO|N|P
20

Kayanas
Sourdough Bread | Confit Cherry Tomatoes | Feta from Arcadia | Chorizo from Drama
D|G|C
16

Egg Omelette
Aged Gouda | Wild Mushrooms | Peppers
E|D|SD
18

Egg-White Omelette
Smoked Turkey | Cottage Cheese | Spinach
E|D
20

SAVOURY

Ribeye Steak
Served with Béarnaise Sauce
D|E
72

Prawn Cacio e Pepe*
Prawn Tartare | Cream Cheese | Sansho Pepper
E|S|D|G
39

Tuna Tataki Couscous Bowl
Citrus Dressing | Green Beans | Scallions | Seasonal Herbs
N|G|E|F
24

Chicken Bowl
Ranch Dressing | Ziti Pasta | Corn | Crispy Onion | Pico de Gallo
E|G|D|C
22

Vegetarian Bowl
Baby Gem Lettuce | Corn | Avocado | Cucumber | Mung Beans | Mixed-Seed Cracker
G|N|L
19

SANDWICHES

Pastrami Sandwich
Béchamel Sauce | Sauerkraut | Dijon Mustard | Aged Gouda
E|D|G|MU
22

Chicken Sando
Milk Bun | Kewpie Kimchi Mayo | Tonkatsu Sauce | Iceberg Lettuce
E|D|G|SO|SD
24

Open-Face Sandwich*
Sourdough Bread | Avocado | Smoked Salmon | Capers | Pickled Onion | Cream Cheese
F|D|E|G|L
22

KIDS OPTIONS

TOMATO AND CUCUMBER SALAD
14

PASTA
Butter | Napoli
D|G|E|
14

CHICKEN NUGGETS*
French fries | Special Sauce
G|D|E|N|SD
18

FISH STICKS

French fries | Special sauce
G|D|E
18

MINI BEEF SLIDERS
Tomato | Cheese | French fries
G|D|E
24

ICE CREAM / SCOOP
D
12

COCKTAILS

St. Germain Spritz
St. Germain Elderflower Liqueur | Prosecco | Soda | Lemon Peel
22

Hugo Rose
St. Germain Elderflower Liqueur | Rosé Sparkling Wine | Strawberries | Soda
18

Martini Bianco Spritz
Martini Bianco | Prosecco | Soda | Mint | Lime | Strawberries
20

0% Spritz
Martini Vibrante | Mandarin & Bergamot Soda
20

Coffee Pleasure
Bacardi Añejo Cuatro | Cold Brew Coffee | Caramel | Cream
18

Summer Time
42 Below Vodka | Strawberry | Coconut | Almond
18

SMOOTHIES

Summer
Green Grapes | Greek Yogurt | Walnuts | Lemon | Thyme
16

Earthy
Cucumber | Kiwi | Ginger | Pistachio Paste | Lime
18

Forest
Forest Berries | White Chocolate | Almonds | Oat Milk
16

Tropical
Pineapple | Mango | Pink Grapefruit | Dark Chocolate | Almond Milk
18

Tanning
Orange | Carrot | Peach | Macadamia Nuts | Soy Milk
14

Protein Boost
Banana | Vanilla Bean | Cashews | Cottage Cheese | Grapefruit
16

Menus are curated by Executive Chefs Panagiotis Boufis & Thymios Kola.

Please inform us of any dietary requirements or allergies, so we tailor your experience:

D (Dairy) | E (Eggs) | F (Fish) | S (Crustacean Shellfish) | M (Molluscs) | N (Tree Nuts) | G (Gluten) | P (Peanuts) | SO (Soybeans) | C (Celery) | MU (Mustard) | SE (Sesame) | SD (Sulphur Dioxide) | L (Lupin)

All prices are in € and VAT is included. Consumer is not obliged to pay if the official receipt has not been provided. The restaurant is legally required to issue official receipts certified by the relevant tax office.

The restaurant is legally required to provide complaint forms in a designated area next to the exit. Persons under 18 years of age are prohibited from consuming alcoholic beverages.

Dishes marked with * have been frozen. The oil used in salads is olive oil. Sunflower oil is used for frying. Pre-fried dishes are marked with **. Greek salad contains Feta cheese P.D.O. Wines contain sulfites.

Responsible for implementation of statutory regulations: Michalis Theodorakis.