

FOOD	#	CATEGORY	GRAMS	SUBCATEGORY	€
	1	Cheese	100	Volaki from cow milk - prod. Asoutis, Andros island	6,00
	2	Cheese	100	Graviera from goat & sheep milk - prod. Adamopoulos, Messinia	6,00
	3	Cheese	100	Blue cheese - prod. Arvanitis, Thessaloniki	6,50
	4	Cheese	100	San Michali from cow milk- cooperative Syros island	7,50
	5	Cheese	100	Chèvre - Maltezos Farm, Evia	6,50
	6	Cheese	100	Arseniko from goat & sheep milk - prod. Babounis, Naxos island	7,00
	7	Cheese	100	Mizithra from sheep milk - prod. Strougka, Argos	5,00
	8	Deli meat	100	Sheep prosciutto - prod. Moulkiotis, Attica	7,50
	9	Deli meat	100	Pork chorizo - Thracian cooperative	6,00
	10	Deli meat	100	Louza - Tinos	7,50
	11	Deli meat	100	Pastrami - prod. Sary, Drama	6,50
	12	Platter	200	Cheese (3 choices)	14,00
	13	Platter	200	Deli meat (3 choices)	14,00
	14	Platter	300	Combined (4 choices)	18,00
	15	Side dish	-	Sourdough bread with cream cheese, smoked eel, salmon eggs	8,50
	16	Side dish	-	String beans, seasonal fruit, pickled onion, soy sauce, herbs, almonds ^V	7,50
	17	Side dish	-	Groat salad, beluga lentils, valerian herb, avocado ^V	7,00
	18	Side dish	-	Pizza with fresh tomato sauce, graviera cheese, bell pepper, mushrooms (+ deli meat 2€) ^{VG/V}	10,00
	19	Side dish	-	Fish tartar, tomato water, cucumber, avocado, lime	12,50
	20	Side dish	-	Beef fillet tartar, olives, Florina pepper, fresh onion, capper, herbs	13,00
	21	Side dish	-	Shrimps, sheep prosciutto, light tomato sauce, lime mayonnaise, wild arugula, herbs	15,50
	22	Sandwich	-	Brioche, pork fouantre, graviera cheese, tomato, herb mayonnaise	7,50
	23	Sandwich	-	Sourdough bread, grilled vegetables,vegan alioli, cashews & sun dried tomato cream ^V	7,50
	24	Dessert	-	Chocolate log with hazelnuts, mascarpone cream and espresso ^{VG}	7,00
	VG			Vegeterian	
	V			Vegan	
	*			The selection of cheeses and deli meat are greek PDO	
	**			Sandwiches are served with fresh salad	

ALCOHOL	#	CATEGORY	ML	SUBCATEGORY	€
	1	Cognac	60	Courvoisier V.S.O.P	9,00
	2	Cognac	60	Hennessy V.S	9,00
	3	Metaxa	60	Metaxa 5*	7,00
	4	Metaxa	60	Grand Fine	12,00
	5	Rum	60	Diplomatico Reserva Exclusiva	9,00
	6	Gin	60	Hendricks	9,00
	7	Gin	60	Tanqueray	7,00
	8	Tequila	60	Don Julio reposado	9,00
	9	Tequila	60	Don Julio blanco	9,00
	10	Vodka	60	Stolichnaya	7,00
	11	Whisky	60	Ardbeg 10 (Single Malt)	12,00
	12	Whisky	60	Talisker 10 (Single Malt)	9,00
	13	Whisky	60	Macallan 12 (Single Malt)	14,00
	14	Whisky	60	Glenfiddich 12 (Single Malt)	8,00
	15	Whisky	60	Oban 14 (Single Malt)	12,00
	16	Whisky	60	Lagavulin 16 (Single Malt)	14,00
	17	Whisky	60	Makers Mark (Bourbon)	8,00
	18	Whisky	60	Tullamore (Irish)	7,00
	19	Whisky	60	Bushmills 10 (Irish)	7,00
	20	Aged Tsipouro	60	Dark cave - Tsililis Winery	8,00
	21	Aged Tsipouro	60	Puro - Karathanos Thanos	10,00
	22	Aged Tsipouro	60	Bellas Winery	8,00
	23	Aged Tsikoudia	60	35N - Cretan Distillery	10,00
	24	Rakomelo	60	35N - Cretan Distillery	8,00
	25	Beer	750	The Cellar Jams, Strange Brew	25,00
	26	Beer	330	Jasmine Strange Brew (IPA)	5,50
	27	Beer	330	Mandy Black Strange Brew (Stout)	5,50
	28	Beer	330	Kourafelkithra, Midnight Circus Gypsy Brewing (Lager)	5,50
	29	Cocktail	150	Aperol Spritz	7,00
	30	Aperitif	60	Mastiha Chios - Roots	5,50
	31	Aperitif	60	Campari	6,50

NATURALLY SWEET WINES	#	CATEGORY	ML	SUBCATEGORY	€
	1	Aperitif	60	Vinsanto - Santo Wines	9,50
	2	Aperitif	60	Kosmas - Balatsouras Winery	6,00
	3	Aperitif	75	Liatiko - MagioVotano	6,50
	4	Aperitif	75	Lakouditsa - Petrakopoulos Winery	7,50

NON ALCOHOLIC	#	CATEGORY	ML	SUBCATEGORY	€
	1	Cocktail	150	Organic grape juice, lime, soda	6,00
	2	Juice	250	Organic grape juice (white/ red) - Geowines	3,00
	3	Water	250	Sparkling water	2,50
	4	Soda Water	250	Organic grape soda with greek mountain tea - Geowines	3,50
	5	Soda Water	250	Organic grape soda with ginger & pine tree resin - Geowines	3,50
	6	Water	1000	Natural grape water - Geowines	5,50
	7	Beer	330	Eza without alcohol	3,50

If you have any allergies or intolerance to any food or ingredient, please consult our employees.
The menu is designed by the chef Maria Kofitsa.