

# The MENU

## COFFEE

|                        |          |
|------------------------|----------|
| Espresso Single        | 2.5€     |
| Espresso Double        | 3.5€     |
| Cappuccino             | 3.8€     |
| Cappuccino double      | 4.3€     |
| Latte                  | 4.3€     |
| Americano              | 3.5€     |
| Filter Coffee          | 3.2€     |
| Freddo Espresso / XL   | 4€/5.5€  |
| Freddo Cappuccino / XL | 4.2/5.7€ |
| Instant Coffee         | 3.5€     |
| Instant Coffee Cold    | 3.5€     |
| Greek Coffee Single    | 2.5€     |
| Greek Coffee Double    | 3.5€     |
| Mocha                  | 4.5€     |
| Matcha Latte           | 4.5€     |

## CHOCOLATES

|                |      |
|----------------|------|
| Hot chocolate  | 4.5€ |
| Cold chocolate | 4.5€ |
| Bitter         | 4.8€ |
| White          | 4.8€ |
| Bueno          | 4.8€ |
| White Goji     | 4.8€ |
| Salted Caramel | 4.8€ |

## HOT TEA

|                         |      |
|-------------------------|------|
| Mastic (Green)          | 3.2€ |
| Royal Gunpowder (Green) | 3.2€ |
| White Flower (White)    | 3.5€ |
| Exotic Serenity (Red)   | 3.5€ |
| Earl Grey (Black)       | 3.2€ |
| Four Seasons (Black)    | 3.5€ |
| Jasmine (Black)         | 3.5€ |

## FRESH JUICE

|                    |    |
|--------------------|----|
| Fresh Orange Juice | 4€ |
| Fresh Mixed Juice  | 5€ |

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## ICE TEA

|                           |      |
|---------------------------|------|
| Green Pomegranate         | 3.5€ |
| Green Mango-Passion Fruit | 3.5€ |
| Black Lemon               | 3.5€ |
| Black Peach               | 3.5€ |

## WATER

|                               |      |
|-------------------------------|------|
| Ioli Steel Water 1l           | 3€   |
| Souroti Sparkling Water 750ml | 4.5€ |
| Ioli Steel Water 500ml        | 0.5€ |
| Souroti Sparkling Water 250ml | 3.5€ |

## REFRESHMENTS

|                       |      |
|-----------------------|------|
| Coca Cola             | 3.5€ |
| Coca Cola Zero        | 3.5€ |
| Coca Cola Light       | 3.5€ |
| Fanta Orange          | 3.5€ |
| Sprite                | 3.5€ |
| Schweppes Soda        | 3.5€ |
| Schweppes Tonic       | 3.5€ |
| 3Cent Aegean Tonic    | 4.5€ |
| 3Cent Pink Grapefruit | 4.5€ |
| 3Cent Ginger Beer     | 4.5€ |
| 3Cent Lemonade Soda   | 4.5€ |
| Redbull               | 4.5€ |

## BEERS

|                 |      |
|-----------------|------|
| Chios House Ale | 6.5€ |
| Fix Retro       | 4€   |
| Fix Free        | 4€   |
| Pikri IPA       | 6.8€ |
| Voreia Pilsner  | 6€   |
| Septem Red      | 6.5€ |

## DESSERT & DIGESTIVE

GLASS

|   |    |
|---|----|
| SAMOS ANTHEMIS(MUSCAT) 500ML                  | 4€ |
| VINSANTO SANTO WINES (ASSYRTIKO-AIDANI) 500ML | 6€ |
| TIO PEPE FINO SHERRY GONZALEZ BYASS 15% 750ML | 5€ |

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# BRUNCH MENU

SERVED 11:00 - 16:30

## **French Omelette**

3 BIO eggs | basil olive oil | Green salad with kalamanski vinegar

8€

## **Avocado Toast**

Guacamole | Cherry tomatoes | pickled cucumber sourdough bread

7.5€

## **Chicken Club Sandwich**

Chicken breast | tomato | lettuce | bacon | cheese | turkey slice | mayo

12€

## **Pinsa Romana**

Tomato sauce | mozzarella | fresh basil | extra virgin olive oil

11€

## **Handmade Chicken Nugget's**

crispy breaded chicken | Country style potatoes

12€

## **Healthy Bowl**

Acai pure | seasonal fruits | nuts | thyme honey

9€

## **Green salad with Graviera**

graviera cheese | cherry tomatoes | honey vinaigrette

12€

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# BRUNCH MENU

SERVED 11:00 - 16:30

## **Black Angus Burger**

bacon | egg | caramelized onion | tomato | iceberg | cheddar | bbq  
sause | pickled sauce

18€

## **Chicken Burger**

crispy breaded chicken | parmesan | tomato | caesar  
sauce | iceberg | onion | sweet chilli mayo

14€

## **Vegan Burger**

Beyond meat burger | vegan cheddar sauce | caramelized  
onions | tomato | iceberg | veagn mayo

15€

## **Pancakes with praline & biscuit**

biscuit | chocolate praline

8.5€

## **Orange Pie with vanilla ice-cream**

orange | greek yogurt

8€

# The MENU

## APPETIZERS

### **Shrimp saganaki**

tomato sauce | feta cheese | fresh oregano | garlic | extra virgin olive oil 12€

### **Fried zucchini fritters with feta**

zucchini | spearmint | dill | tomato | feta cheese | graviera cheese | yoghurt | 9€

### **Octopus with Fava from Santorini and black-eyed peas**

fava | fresh oregano | pickled onion | black-eyed peas salad | extra virgin olive oil 12€

### **Trilogy of greek traditional spreads with pita bread**

Tzatziki | eggplant salad | taramosalata | pita bread 7€

### **Feta cheese wrapped with phyllo, honey and sesame seeds**

pastry sheet | thyme honey | sesame 5€

### **Pastirma little pies**

Pastirma | tomato | graviera cheese | parsley | dip with pesto of red bell pepper 7€

### **Cold cuts and cheese variety for 2 people**

breadsticks | dried fruits | olive chutney 14€

## SALADS

### **Greek Salad with koulouri**

Cherry tomatoes | feta cheese | caper | round bread roll from Thessaloniki | kalamansi vinegar 13€

### **Ceasar's salad**

crispy breaded chicken | anchovy dressing | bacon | parmesan | handmade croutons 13€

### **Green salad with Graviera**

graviera cheese | cherry tomatoes | honey vinaigrette 12€

# the MENU

## SIGNATURE

|   |     |
|---|-----|
| <b>Frenchies Mousaka</b>  | 18€ |
| slow cooked beef cheeks   eggplant   zucchini   potato   graviera cheese   bechamel sauce |     |
| <b>Grouper ala Polita</b>   | 28€ |
| Artichoke pickled   chickpeas   lemon sauce   baby potatoes                               |     |
| <b>Shrimps Critharotto</b>  | 18€ |
| handmade orzo   tomato   lime   bisk sauce  |     |
| <b>Black Angus Steak 320gr</b>  | 30€ |
| baby potatoes smashed   grilled vegetables  |     |
| <b>Lamb Chops with tzatziki and pita bread</b>  | 16€ |
| tzatziki   roasted tomato   pitta bread   fresh oregano                                   |     |
| <b>Risotto gemista</b>  | 10€ |
| red pepper   green pepper   carrot   eggplant   spearmint   parsley                       |     |
| <b>Skioufikta (greek pasta) with chicken sun - dried tomato and saffron</b>               | 11€ |
| Chicken breast   sun-dried tomato   saffron   bell pepper pesto                           |     |

## DESSERTS

|  |     |
|--|-----|
| <b>Millefeuille Galaktoboureko</b>                             | 11€ |
| patisserie cream   vanilla   pastry sheet   handmade marmalade |     |
| <b>Soufflé au chocolat</b>                                     | 8€  |
| 85% cacao  |     |
| <b>Orange Pie with Ice Cream</b>                               | 9€  |
| pastry sheet   vanilla   orange                                |     |

# The MENU

## GIN

|              |     |
|--------------|-----|
| Beefeater    | 7€  |
| Tanqueray    | 7€  |
| Bombay       | 7€  |
| Hendrick's   | 11€ |
| The Botanist | 12€ |
| Mare         | 12€ |
| G Vine       | 11€ |

## RUM

|                               |    |
|-------------------------------|----|
| Matusalem Anejo               | 7€ |
| Havana Club Anejo 7 YO        | 7€ |
| Appleton Signature            | 7€ |
| Plantation Dark Original      | 7€ |
| Chairmans Rhum Spiced Reserve | 9€ |

## LIQUEUR - APERITIF

|                     |    |
|---------------------|----|
| Luxardo Limoncello  | 7€ |
| Amaretto Di Saronò  | 7€ |
| Skinos Mastic       | 7€ |
| Aperol              | 7€ |
| Campari             | 7€ |
| Martini Bianco      | 7€ |
| Ouzo Babatzim       | 5€ |
| Tsipouro Apostolaki | 5€ |

## COGNAC - BRANDY

|                  |     |
|------------------|-----|
| Courvoisier VSOP | 11€ |
| Hennessy VS      | 11€ |
| Metaxa 7*        | 7€  |

# The MENU

## W H I S K Y

### Standard

|                    |    |
|--------------------|----|
| Haig               | 7€ |
| Famous Grouse      | 7€ |
| Johnnie Walker Red | 7€ |
| Cutty Sark         | 7€ |
| Jameson            | 7€ |

### Bourbon

|               |    |
|---------------|----|
| Jim Beam      | 7€ |
| Jack Daniel's | 9€ |

### Malt Whisky

|                             |     |
|-----------------------------|-----|
| Glenlivet Founder's Reserve | 10€ |
| Glenmorangie 10 YO          | 11€ |
| Talisker 10 YO              | 11€ |

### Special Whisky

|                            |     |
|----------------------------|-----|
| Cardhu                     | 11€ |
| Chivas Regal 12 YO 2.34    | 10€ |
| Dimple Golden Selection    | 10€ |
| Johnnie Walker Black Label | 10€ |

## V O D K A

|             |     |
|-------------|-----|
| Stolichnaya | 7€  |
| Absolut     | 7€  |
| Grey Goose  | 11€ |
| Ciroc       | 11€ |





## White

### Greece

- |  |          |
|--|----------|
| 1. Chrysolithos Muses Estate (Chardonnay-Malagouzia) / Glass | 22 / 5 € |
| 2. Tesseris Limnes Kyr-Yiannis (Chardonnay-Gewurtzraminer)   | 33 €     |
| 3. Bosinakis Mantinea '21                                    | 22 €     |
| 4. Argiriou (Parnassos) Malagouzia '22                       | 28 €     |
| 5. Ktima Oinotropai Roditis '21 / Glass                      | 20 / 5 € |
| 6. Viognier Palyvou '21                                      | 32 €     |
| 7. Karipidis Sauvignon Blanc '22                             | 25 €     |

### France

- |  |      |
|--|------|
| 1. Chablis Aoc '21-J.M. Brocard                    | 47 € |
| 2. Sancerre Blanc Les Baronnes Henri Bourgeois '21 | 55 € |
| 3. Riesling Reserve Gustave Lorentz                | 35 € |

### Italy

- |                                       |      |
|---------------------------------------|------|
| 1. Pinot Grigio Bidoli-Doc Friuli '21 | 24 € |
|---------------------------------------|------|

### Spain

- |   |          |
|---|----------|
| 1. Natureo Torres (Muscat) / Glass                    | 21 / 5 € |
| 2. Reto Albilloblanco Bodegas Y Vinedos Ponce (Bodal) | 39 €     |

# The wine list

## Sparkling-Champagne

- |  |          |
|--|----------|
| 1. Taittinger Brut Reserve                             | 110 €    |
| 2. Taittinger Prestige Rosé                            | 130 €    |
| 3. Domaine Karanika Brut Cuvee Speciale (Xinomavro)    | 35 €     |
| 4. Prosecco Extra Dry Anselmi Ca Stele (Glera) / Glass | 22 / 5 € |
| 5. Moscato D'asti Pietro Forno Stelvin / Glass         | 22 / 5 € |

## Rose

### Greece

1. Bosinakis Iereia Rose '21 (Moschofilero) 24 €
2. Palyvou Vyssinokipos 22 €
3. Gaia "4-6 H" Gaia Winery (Agi) / Glass 20 / 5 €
4. Rose De Xinomavro Thymiopoulos Vineyards (Xinomavro) 27 €

### France

1. Belleruche M. Chapoutier (Cinsault-Grenache-Syrah) 25 €
2. Chateau Roubine La Vie En Rose '21 (Cinsault-Grenache-Syrah) 42 €

### Italy

1. Crudo Rosato Negroamaro Bio-IGT Puglia / Glass 20 / 5 €
2. Pinot Grigio Rosato Torresella 21 €

### Spain

1. Natureo Torres (Cabernet Sauvignon-Syrah) Glass 5 €

## Red

### Greece

1. Palyvou Nemea '19 / Glass 23 / 6 €
2. Daphnios Douloufakis Winery (Liatiko) / Glass 21 / 5 €
3. Dalamara Naousa '20 32 €
4. Lazaridis K. Chateau Julia Merlot '20 40 €

### France

1. Chapoutier Crozes-Hermitage Petite Ruche Rouge '18 (Syrah) 45 €
2. Chapoutier Belleruche Rouge Cotes Du Rhone '21 (Grenache-Syrah) 32 €
3. Murmure De Larcis Ducasse Saint-Emillon (Merlot) 75 €
4. Chateau Bonnet Aoc Bordeaux Rouge Reserve '18 32 €

### Italy

1. Fonterutoli Chianti Classico Docg '20 52 €
2. Barolo Palas Michele Chiarlo (Nebbiolo) 80 €
3. Valpolicella Superiore Costalunga Zenato (Corvina-Rondinella-Corvinone) 30 €

### Spain

1. Natureo Torres (Granache-Shiraz) Glass 6 €
2. Rioja Crianza Cvne (Tempranillo-Garnacha Tinta-Mazuelo) 27 €

## Dessert & Digestive

1. Samos Anthemis (Muscat) 500ml Glass 4 €
2. Vinsanto Santo Wines (Assyrtiko-Aidani) 500ml Glass 6 €
3. Tio Pepe Fino Sherry Gonzalez Byass 15% 750ml Glass 5 €